



Baked Products: Science, Technology and Practice

By Stanley P. Cauvain, Linda S. Young

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Taking a fresh approach to information on baked products, this exciting new book from industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorised to explore the underlying themes which link the products in this commercially important area of the food industry.

First establishing an understanding of the key characteristics which unite existing baked product groups, the authors move on to discuss product development and optimisation, providing the reader with coverage of:

- Key functional roles of the main bakery ingredients
- Ingredients and their influences
- Heat transfer and product interactions
- Opportunities for future product development

Baked Products is a valuable practical resource for all food scientists and food technologists within bakery companies, ingredient suppliers and general food companies. Libraries in universities and research establishments where food science and technology is studied and taught will find the book an important addition to their shelves.

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