

Baking Technology Breadmaking

Technology of BreadmakingTechnology of BreadmakingBaking TechnologyHandbook of Breadmaking TechnologyTechnology of BreadmakingAdvances in Baking
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of Breadmaking and Flour ConfectioneryTechnology of BreadmakingBread MakingBreadmaking TechnologyTechnology of BreadmakingBakery Food Manufacture and
QualityBaking Technology and NutritionBread MakingThe Technology of Bread-makingBreadmakingBaked Products Stanley P Cauvain Stanley P. Cauvain Wulf Doerry C.
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not another book on breadmaking a forgivable reaction given the length of time over which bread has been made and the number of texts which have been written about the subject to study breadmaking is to realize that like many other food processes it is constantly changing as processing methodologies become increasingly more sophisticated yet at the same time we realize that we are dealing with a food stuff the forms of which are very traditional we can for example look at ancient illustrations of breads in manuscripts and paintings and recognize products which we still make today this contrast of ancient and modern embodied in a single processed foodstuff is part of what makes bread such a unique subject for study we cannot for example say the same for a can of baked beans another aspect of the uniqueness of breadmaking lies in the requirement for a thorough understanding of the link between raw materials and processing methods in order to make an edible product this is mainly true because of the special properties of wheat proteins aspects of which are explored in most of the chapters of this book wheat is a product of the natural environment and while breeding and farming practices can modify aspects of wheat quality we millers and bakers still have to respond to the strong influences of the environment

to study breadmaking is to realize that like many other food processes it is constantly changing as processing methodologies become increasingly more sophisticated yet at the same time we realize that we are dealing with a foodstuff the forms of which are very traditional new ideas and raw materials are constantly being presented to bakers from wheat breeders millers and ingredient and equipment suppliers for their evaluation in addition there are on going changes in legislation and consumer demands to meet such pressures bakers must be able to better integrate their key raw material wheat flour with other ingredients and processing methods to deliver bread of the appropriate quality technology of breadmaking second edition sets out to identify and present the new knowledge that has become available in last 10 years as well as update information like the first edition it provides a useful tool to help bakers scientists and technologists to cope with those changes

the author's aim in writing this book is to integrate currently available knowledge concerning the basic scientific and technological aspects of breadmaking processes with

the diverse breadmaking methods used to manufacture bread in europe and on the north american continent today to date the main technological advances have been in process mechanization starting with oven development then dough processing or make up equipment followed by continuous and batch mixing techniques from the 1950s to the present time on the engineering side universal emphasis is now being placed on the application of high technology in the form of microprocessors computer controlled equipment and robotization the long term objective being computer integrated manufacture cim with full automation within the large chain bakery groups in the capitalist countries and the state run collectives of eastern europe the application of these key technologies with biotechnology as yet only applied to a limited degree in food manufacture coupled with advances in biochemical and rheological understanding of dough as a biomass for breadmaking should provide us with more expertise and ability to control the processes with greater efficiency the application of fermentable substrates and industrial enzymes under strict kinetic control should contribute to improving the flavour characteristics of bread current trends towards improving the nutritional contribution of bread to the daily diet are improving the competitive edge of bread as a basic food in the market place

while thousands of books on baking are in print aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking in bakery products science and technology nearly 50 professionals from industry government and academia contribute their perspectives on the state of baking today the latest scientific developments technological processes and engineering principles are described as they relate to the essentials of baking coverage is extensive and includes raw materials and ingredients from wheat flours to sweeteners yeast and functional additives the principles of baking such as mixing processes doughmaking fermentation and sensory evaluation manufacturing considerations for bread and other bakery products including quality control and enzymes special bakery products ranging from manufacture of cakes cookies muffins bagels and pretzels to dietetic bakery products gluten free cereal based products and specialty bakery items from around the world including italian bakery foods blending the technical aspects of baking with the freshest scientific research

bakery products science and technology has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students

baking is a process that has been practiced for centuries and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake while currently there are many books available aimed at food service operators culinary art instruction and consumers relatively few professional publications exist that cover the science and technology of baking in this book professionals from industry government and academia contribute their perspectives on the state of industrial baking today the second edition of this successful and comprehensive overview of bakery science is revised and expanded featuring chapters on various bread and non bread products from around the world as well as nutrition and packaging processing quality control global bread varieties and other popular bakery products the book is structured to follow the baking process from the basics flour and other ingredients to mixing proofing and baking blending the technical aspects of baking with the latest scientific research bakery products science and technology second edition has all the finest ingredients to serve the most demanding appetites of food science professionals researchers and students

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there has been a wealth of recent research on the complex changes involved in bread making and how they influence the many traits consumers use to define quality bread making improving quality sums up this key research and what it means for improved process control and a better more consistent product after an introductory review of bread making as a whole part one discusses wheat and flour quality chapter 3 summarises current research on the structure of wheat providing the context for chapters on wheat proteins chapters 5 and 6 and starch chapter 7 there are also chapters on ways of measuring wheat and flour quality and improving flour for bread making part two reviews dough formation and its impact on the structure and properties of bread it includes chapters on the molecular structure of dough foam formation and bread aeration together with discussion of the role of key ingredients such as water a final group of chapters then discusses other aspects of quality such as improving taste and nutritional properties as well as preventing moulds and mycotoxin contamination with its distinguished editor and international team of contributors bread making improving quality is a standard work both for industry and the research community

this practical comprehensive guide illuminates all aspects of breadmaking to give bakers scientists technologists and students a thorough understanding of the many new developments shaping the industry this book bridges the gap between scientific and practical accounts by providing technical coverage of the complex processes that link together to make bread and fermented products chapters cover the nature of bread products the role of the ingredients in determining their quality processing methods and their control and equipment functions emphasis is on exploring the contributions of individual components and processing stages to final bread quality reviewing the current state of technical knowledge on breadmaking this third edition reviews the new knowledge which has become available in the last 10 years and considers how the global trends of increased availability and wider range of fermented products around the world impact on current and future technological challenges for bakers stanley p

cauvain is the director and vice president of research and development activities at baketran and professor at the international institute of agri food security curtin university perth western australia

water is the major contributor to the eating and keeping qualities and structure of baked products its management and control during preparation processing baking cooling and storage is essential for the optimisation of product quality this highly practical book describes in detail the role and control of water in the formation of cake batters bread pastry and biscuit doughs their subsequent processing and the baked product

a new study of the challenges presented by manufacturing bakery products in a health conscious world the impact of bakery products upon human nutrition is an increasingly pressing concern among consumers and manufacturers alike with obesity and other diet related conditions on the rise the levels of salt fat and sugar found in many baked goods can no longer be overlooked those working in the baking industry are consequently turning more and more to science and technology to provide routes toward healthier alternatives to classic cake bread and pastry recipes with baking technology and nutrition renowned food scientist stanley p cauvain and co author rosie h clark present an innovative and much needed study of the changes taking place in the world of baking their discussion focuses on the new avenues open to bakers looking to improve the nutritional value of their products and encompasses all related issues from consumer preferences to the effects of nutritional enhancement upon shelf life featuring an abundance of new research and insights into the possible future of modern baking this unique text offers practical guidance on developing delivering and promoting high nutrition bakery products discusses reducing ingredients such as salt fat and sugar for improved nutrition while preserving quality and consumer acceptability explores how wheat based products can be ideal vehicles for improving the nutrition of major sectors of populations suggests real world solutions to problems rising from poorly defined quality guidelines and inadequate dialogue between bakers and nutritionists baking technology and nutrition is an indispensable and timely resource for technologists manufacturers healthcare practitioners or anyone else working in today s food and nutrition industries

edited by one of the world's leading authorities in the field bread making improving quality reviews key recent research on the ingredients determining bread characteristics the text discusses what this information means for improved process control and a better more consistent product after an introductory review part 1 discusses such concepts as the structure and quality of wheat and flour and methods for measuring quality part 2 covers dough formation and its impact on bread's structure and properties this includes such concepts as foam formation and bread aeration key ingredients improving taste and nutritional properties and the prevention of moulds and mycotoxin contamination

bread making improving quality quickly established itself as an essential purchase for baking professionals and researchers in this area fully revised and updated and with new chapters on flour lipids and the dietary and nutritional quality of bread this new edition provides readers with the information they need on the latest developments in bread making science and practice the book opens with two introductory chapters providing an overview of the breadmaking process part one focuses on the impacts of wheat and flour quality on bread covering topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding part two covers dough development and bread ingredients with chapters on dough aeration and rheology the use of redox agents and enzymes in breadmaking and water control among other topics in part three the focus shifts to bread sensory quality shelf life and safety topics covered include bread aroma staling and contamination finally part four looks at particular bread products such as high fiber breads those made from partially baked and frozen dough and those made from non wheat flours with its distinguished editor and international team of contributors bread making improving quality third edition continues to serve as the standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice discusses dough development and bread ingredients with new chapters on flour lipids and improving the nutrition and dietary quality of breads comprehensively updated and revised coverage outlines the latest developments in breadmaking science and practice covers topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding

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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