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An academic and professional scientist, Professor Zhou is an expert on the science, technology, and engineering of bakery products, among other areas of interest. He is a member of food science journal editorial boards for three major publishing houses and and advises government agencies in science, technology, and engineering. Dr Y. H. Hui (Administrative Editor) Y. H. Hui is a Consultant to ...

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They make small feats of structural engineering out of sourdough pastry, and lace them with things like bacon and maple, or banana and jam, or — clear winner — punchy, raw cow's milk Swiss ...

Biscuit Baking Technology, Second Edition, is a reference book for senior managers and staff involved in industrial scale biscuit baking. It covers the biscuit industry process, ingredients, formulations, besides design, manufacture, installation, operation and maintenance of the baking ovens. Written by an expert on the biscuit baking industry, the book is a complete manual guide that will help engineering, production and purchasing managers and staff in the biscuit industry to make the best decisions on oven efficiency purchasing. Thoroughly explores the engineering of baking, details biscuit baking equipments, oven specifications, installation, operation and maintenance The second edition expands chapters 1 to 3, detailing basic biscuit process, product range, ingredients and process changes during baking. All the chapters have been reorganized and updated Provides details of best industry practice for safety, hygiene and maintenance of ovens Contains explanations of heat transfer and all the types of biscuit oven design with clear pictures and drawings Gathers all the information on how to select and specify an oven to be purchased for a particular range of biscuits

Most baking books do not focus on the simultaneous heat and mass transfer that occurs in the baking process, thereby ignoring a fundamental facet of process and product development. Addressing the engineering and science elements often ignored in current baking books, Food Engineering Aspects of Baking Sweet Goods explores important topics in understanding the baking process and reviews recent technological advances. With contributions from various international authorities on food science, engineering, and technology, the book covers the rheology of cake

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batter and cookie dough, cake emulsions, the physical and thermal properties of sweet goods, and heat and mass transfer during baking. It also presents the science of soft wheat products, including the quality of soft wheat, the functions of ingredients in the baking of sweet goods, and the chemical reactions during processing. In addition, the contributors discuss cake and cookie technologies as well as recent advances in baking soft wheat products. The final chapter examines the nutritional issues of consuming fats and sugars and presents general strategies for substituting fats and sugars in baked products. Taking an engineering approach to the field, this volume delineates the complex food process of baking, from ingredients to production to finished product.

Enrobed and filled confectionery and bakery products, such as praline-style chocolates, confectionery bars and chocolate-coated biscuits and ice-creams, are popular with consumers. The coating and filling can negatively affect product quality and shelf-life, but with the correct product design and manufacturing technology, the characteristics of the end-product can be much improved. This book provides a comprehensive overview of quality issues affecting enrobed and filled products and strategies to enhance product quality. Part one reviews the formulation of coatings and fillings, with chapters on key topics such as chocolate manufacture, confectionery fats, compound coatings and fat and sugar-based fillings. Product design issues, such as oil, moisture and ethanol migration and chocolate and filling rheology are the focus of Part two. Shelf-life prediction and testing are also discussed. Part three then covers the latest ingredient preparation and manufacturing technology for optimum product quality. Chapters examine tempering, enrobing, chocolate panning, production of chocolate shells and deposition technology. With its experienced team of authors, *Science and technology of enrobed and filled chocolate, confectionery and bakery products* is an essential purchase for professionals in the chocolate, confectionery and bakery industries. Provides a comprehensive review of quality issues affecting enrobed and filled products Reviews the formulation of coatings and fillings, addressing confectionery fats, compound coatings and sugar based fillings Focuses on product design issues such as oil, moisture and chocolate filling rheology

Ever wondered why bread rises? Or why dough needs to rest? From cakes and biscuits to flat breads and standard loaves, the diversity of products is remarkable and the chemistry behind these processes is equally fascinating. *The Science of Bakery Products* explains the science behind bread making and other baked goods. It looks at the chemistry of the ingredients, flour treatments, flour testing and baking machinery. Individual chapters focus on the science of breads, pastry, biscuits, wafers and cakes. The book concludes with a look at some experiments and methods and goes on to discuss some ideas for the future. *The Science of Bakery Products* is an interesting and easy to read book, aimed at anyone with an interest in everyday chemistry.