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Technology 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.

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While thousands of books on
baking are in print aimed at food
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Technology, 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

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Technology contribute their perspectives on the state of baking today. The latest scientific developments, technological processes, and engineering principles are described as they ...

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Hence, bakery products become softened, resulting in consistent grain, lubricated mouthfeel, enhanced heat transfer, and extended shelf life. Shortening lipids are made from milk butter, animal...

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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

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Technology. He is a member of food science journal editorial boards for three major publishing houses and advises government agencies in science, technology, and engineering.

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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

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that can be related to the baking
industry and, as far as possible,
the basic scientific principles are

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Technology delivered in the context of food including bakery products. The complexity and perishable nature of food and food materials and the importance of the basic sciences are emphasised throughout the module.

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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

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An academic and professional
scientist, Professor Zhou is an
expert on the science, technology,

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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.

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