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This book fills a need for a technological guide in a field that has experi enced an almost explosive increase in the last two decades. No other book available to food scientists provides detailed coverage of the ingredients, processes, products, and equipment of nearly every type of snack food made today. Since publication of the First Edition, many changes have occurred in the snack industry, making necessary a thorough revision of all chapters. The text, illustrations, and bibliographies have all been brought up-to-date. My goal has been to provide an accurate and reasona bly detailed description of every major snack processing method and prod uct current in the United States. If any reader believes I have omitted an important topic, I would be glad to learn ofit, in the hope that there will be a Third Edition in which I can incorporate the suggested additions. One of the main purposes of this volume is to provide a source for answers to problems that the technologist encounters in the course of his or her daily work. Extensive bibliographies, in which the emphasis is on recent publications (extending into 1983), should permit the reader to resolve more complex or new questions. With these bibliographies as guides, the food technologist can delve as deeply as he or she wishes into specialized aspects ofthe subject, while at the same time the reader who is interested in the broad overall picture will not be distracted by excess detail.

This edition is a practical, how-to book, that discusses ingredients, mixtures, methods, equipment and their functions, machinery and managing technical functions. It examines the ingredients used in cookies and crackers and how they function in doughs, batters, and finished products. It also discusses typical formulas and how variations affect finished product qualities. Other areas covered include product development, quality assurance and the legal responsibilities of technical managers.

Practical Baking covers the entire field of practical bakery foods production and pastry making, bringing students up to speed on the latest bakery developments, and emphasizing the production of international yeast-raised bakery products and new practices in speed-up production.

This book introduces readers to the history of the novel in the twentieth century and demonstrates its ongoing relevance as a literary form. A jargon-free introduction to the whole history of the novel in the twentieth century. Examines the main strands of twentieth-century fiction, including post-war, post-imperial and multicultural fiction, the global novel, the digital novel and the post-realist novel. Offers students ideas about how to read the modern novel, how to enjoy its strange experiments, and how to assess its value, as well as suggesting ways to understand and appreciate the more difficult forms of modern fiction Pays attention both to the practice of novel writing and to theoretical debates among novelists. Claims that the novel is as purposeful and relevant today as it was a hundred years ago. Serves as an excellent springboard for classroom discussions of the nature and purpose of modern fiction.

A thorougly revised edition that encompasses new material including sections dealing with extrusion cooking and the use of cereals for animal feed. The section on industrial uses for cereals has been expanded considerably.

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