

## Professional Baking Sixth Edition Wayne Gisslen

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Vocabulary words from chapter five of Professional Baking sixth edition by Wayne Gisslen. Terms in this set (18) Crumb. The inside of a baked item, distinct from the crust. Hydration. The process of absorbing water. Oxidation. The process that occurs when oxygen reacts with other compounds or elements. In the bakeshop, it usually

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