

How Baking Works Exploring The Fundamentals Of Baking Science Third Edition

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How Baking Works Exploring The

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between.

How Baking Works: Exploring the Fundamentals of Baking ...

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How Baking Works: Exploring the Fundamentals of Baking ...

Understanding and applying food science to the bakeshop-now revised and updated How Baking Works, Second Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques. The book takes the user through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients affect the appearance.

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How baking works: Exploring the fundamentals of baking science

How baking works: Exploring the fundamentals of baking science Paula I. Figoni Understanding and applying food science to the bakeshop-now revised and updated How Baking Works, Second Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques.

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Among other additions, How Baking Works, Third Edition includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features:

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How Baking Works: Exploring the Fundamentals of Baking ...

How Baking Works: Exploring the Fundamentals of Baking Science is a book that tells you everything you need to know about baking from a scientific standpoint and, unlike your high school textbooks, manages to make the information it passes along both interesting and useful.

How Baking Works: Exploring the Fundamentals of Baking ...

This book takes the future pastry chef and baker through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients work. New to the edition, the book provides expanded end-of-chapter exercises and lab experiments to reinforce concepts. It features in-depth coverage of the 7whys? of baking, taking students beyond the basic techniques.

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How Baking Works (3rd ed.) by Figoni, Paula I. (ebook)

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Summary: How Baking Works, Second Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques. The book takes the user through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients affect the appearance, flavor, and texture of the end product.

How baking works : exploring the fundamentals of baking ...

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