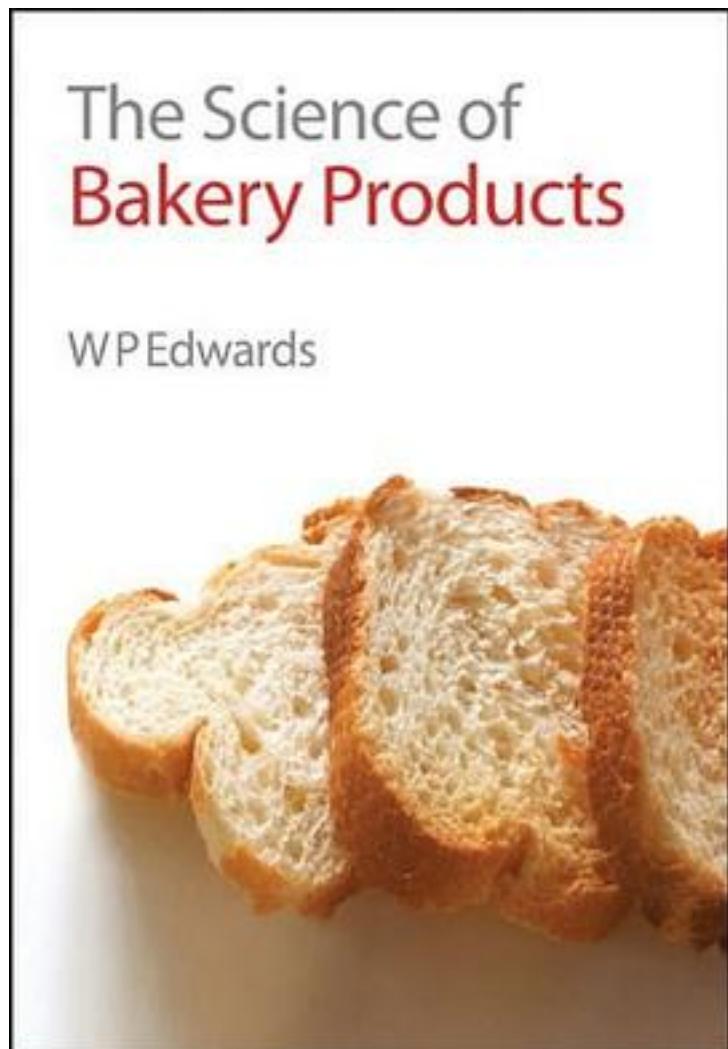


The Science of Bakery Products



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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.

作者介绍:

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标签

食品

英国

Baking

评论

...大量分子式....

真心贵！不过对于bakery

product的介绍还是完整的，不仅仅是专业知识、原理和食品工业技术和法规上，对比了欧洲和美国的一些不同，对于了解bread的前前后后可以是一本入门和进阶书，英文写的比较简单，大多数看不懂的部分都是之前学过的。查查学过的单词就好，慢慢看。细心读。

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书评

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