Contents

Chapter	Page
Section I. The Materials of Baking	
1. Ingredients from wheat	1
2. Ingredients from other grains	23
3. Leaveners and yeast foods	53
4. Shortenings, emulsifiers, and antioxidants	77
5. Sweeteners and malt syrup	99
6. Water and salt	123
7. Ingredients from milk and eggs	151
8. Fruits, vegetables, and nuts	179
9. Spices, flavors, and colors	203
10. Other ingredients	229
Section II. Formulas and Processes	
11. Unleavened bakery products	251
12. Products leavened with water vapor	283
13. Air-leavened products	303
14. Chemically leavened bread and rolls	321
15. Chemically leavened sweet goods	341
16. Yeast-leavened plain bread and rolls	361
17. Continuous, semi-continuous, and expedited doughs	387
18. Variety breads	403
19. Yeast-leavened sweet doughs	423
20. Other yeast-leavened products	443
21. Adjuncts: washes, glazes, icings, and marshmallow	463
22. Adjuncts: streusels, pastes, fillings, etc.	483
Section III. Equipment and Engineering	
23. Bulk handling of ingredients	501
24. Weighing and metering equipment	525
25. Mixers and mixing	547
26. Dividing, rounding, sheeting, and laminating	569
27. Fermentation enclosures and brew equipment	589
28. Forming and molding bread-like products	609
29. Forming cookies and crackers	633
30. Forming other products	657
31. Ovens and baking	679
32. Fryers and frying	701
33. Pans, panhandling equipment, and slicers	717
34. Applicaters for adjuncts	737
35. Packaging materials and equipment	757
Section IV. Other Technical Considerations	
36. Preservation methods	777
37. Computerization in plant and laboratory	795
38. Sanitation and safety	813
Index	833