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Nota di contenuto	Preface -- The authors -- ch. 1. Introduction -- ch. 2. Principles of deep-fat frying -- ch. 3. Fryer technology -- ch. 4. Frying oil -- ch. 5. Batter and breading : classification and processing systems -- ch. 6. Properties of batters and breadings -- ch. 7. Batter and breading ingredients selection -- ch. 8. Measuring the quality of breaded fried foods -- ch. 9. Recent technologies to enhance the quality of fried foods -- Abbreviations -- Index.
Sommario/riassunto	Despite the hype about healthy, low-carb/low-fat diets, the production of deep-fat fried foods continues to be a major processing operation around the world, generating billions of dollars each year. Due to their uniquely crispy exterior and juicy interior, breaded fried foods, in particular, are popular among consumers. Unlike many books that have focused solely on the process of deep-fat frying and fried foods in general, Breaded Fried Foods is one of the first references to provide a coherent and concise overview of issues that are specific to breaded, or battered, fried

