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sponges; Water and dough development

The effects of dough ingredients on water levels in bread doughs Dried gluten; Salt; Sugars; Enzymes; Non-wheat fibres; Other ingredients; Other factors affecting the level of water added to doughs; Dough and water temperatures; Water, dough rheology and moulding; Conclusions; References; 3 The Role of Water in the Formation and Processing of Batters, Biscuit and Cookie Doughs, and Pastes; Introduction; The formation of cake batters; Dissolution and hydration of ingredients in cake batters; Water levels in cake batters; Water-containing ingredients and their contribution to cake batters; Flour properties and water levels in cake batters Gases in cake batters; Wafer and other batters; Control of batter temperatures; Batter viscosity and its measurement; Formation and processing of biscuit and cookie doughs; The control of temperature in the manufacture of biscuit and cookie doughs; Formation and processing of short pastry doughs; Formation and processing of laminated doughs; The impact of ingredients on the water level in the formation of biscuit and cookie doughs and pastes; Biscuit dough and paste rheological properties; Compression-extrusion tests; Recording dough mixers Load-extension tests Fundamental tests; Choux pastries; Bakery products not based on flour; Baked products; Fillings; Toppings and icings; Marshmallow; Jams and jellies; Conclusions; References; 4 The Contribution of Water During Processing, Baking, Cooling and Freezing; Introduction; Water in retarded unbaked doughs; The influence of moisture on white spot formation during the retarding of fermented doughs; The importance of relative humidity during proof of fermented doughs; The contribution of water (steam) to expansion and product structure during baking; Bread and fermented products Cakes

Sommario/riassunto

Water is the major contributor to the eating and keeping qualities and structure of baked products. Its management and control during preparation, processing, baking, cooling and storage is essential for the optimisation of product quality. This successful and highly practical volume describes in detail the role and control of water in the formation of cake batters, bread, pastry and biscuit doughs, their subsequent processing and the baked product. Now in a fully revised and updated second edition, the book has been expanded and developed through the inclusion of new information and referen
