

1. Record Nr.	UNINA9910298619303321
Autore	Cauvain Stanley P
Titolo	Technology of Breadmaking // by Stanley Cauvain
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2015
ISBN	3-319-14687-4
Edizione	[3rd ed. 2015.]
Descrizione fisica	1 online resource (420 p.)
Disciplina	641.3 664
Soggetti	Food—Biotechnology Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Bread—the product -- Breadmaking processes -- Functional ingredients -- Mixing and dough processing -- Proving, baking and cooling -- Dough retarding and freezing -- Process control and software applications in baking -- Baking around the world -- Speciality fermented goods -- Bread spoilage and staling -- Principles of dough formation -- Wheat milling and flour testing -- Other cereals in breadmaking.
Sommario/riassunto	This practical, comprehensive guide illuminates all aspects of breadmaking to give bakers, scientists, technologists and students a thorough understanding of the many new developments shaping the industry. The book bridges the gap between scientific and practical accounts by providing technical coverage of the complex processes that link together to make bread and fermented products. Chapters cover the nature of bread products, the role of the ingredients in determining their quality, processing methods and their control, and equipment functions. Emphasis is on exploring the contributions of individual components and processing stages to final bread quality, reviewing the current state of technical knowledge on breadmaking. This third edition reviews the new knowledge which has become available in the last 10 years and considers how the global trends of increased availability and wider range of fermented products around the world impact on current and future technological challenges for

bakers. Stanley P. Cauvain is the Director and Vice President of Research and Development activities at BakeTran, and Professor at the International Institute of Agri-Food Security, Curtin University, Perth, Western Australia.
