Record Nr. UNINA9910480355503321 Manley's technology of biscuits, crackers and cookies [[electronic **Titolo** resource] /] / edited by Duncan Manley Pubbl/distr/stampa Cambridge,: Woodhead Pub., 2011 **ISBN** 0-85709-364-9 1-61344-803-1 Edizione [4th ed.] Descrizione fisica 1 online resource (630 p.) Woodhead Publishing series in food science, technology and nutrition, Collana 2042-8049;; no. 217 Altri autori (Persone) ManleeyDuncan Disciplina 641.8654 Soggetti **Biscuits** Crackers Cookies Electronic books. 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. pt. 1. Management of technology in biscuit manufacture -- pt. 2. Nota di contenuto Materials and ingredients for biscuit manufacture -- pt. 3. Types of biscuits -- pt. 4. Biscuit production processes and equipment -- pt. 5. Suppliers' presentations. Sommario/riassunto Manley's Technology of Biscuits, Crackers and Cookies is widely regarded as the standard work in its field. Part one covers management issues such as HACCP, quality control, process control and product development. Part two deals with the selection of raw materials and ingredients. The range and types of biscuits is covered in part three, while part four covers the main production processes and equipment, from bulk handling and metering of ingredients to packaging, storage and waste management. Eight expert authors have joined Duncan Manley in extensively updating and expanding the book, which