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Nota di contenuto	1 Wheat and milling -- 2 Flour specification -- 3 Eggs and egg products -- 4 Baking fats -- 5 Cream, butter and milkfat products -- 6 Lactose -- 7 Sugars -- 8 Chemical aeration -- 9 Yeast aeration -- 10 Emulsions and emulsifiers -- 11 Spices and flavourings -- 12 Nuts used in confectionery -- 13 Fruits used in confectionery -- 14 Jams and Jellies -- 15 Gums and jellying agents -- 16 Chocolate -- 17 Icing, fillings and glazes -- 18 Fermented goods -- 19 Chemically aerated goods -- 20 Pastries -- 21 Cake-making processes -- 22 Sponge goods -- 23 Almond goods -- 24 Gateaux and fancies -- 25 Baking of confectionery goods -- 26 Bakery machinery and plant -- 27 Nutritional value of flour confectionery -- 28 Confectionery test baking -- 29 Water activity in flour confectionery product development -- 30 Packaging of confectionery products -- 31 Reduced sugar and lower fat baked foods.
Sommario/riassunto	The popularity of the 1973 fifth edition of The Technology of Cake Making has continued in many of the English-speaking countries throughout the world. This sixth edition has been comprehensively revised and brought up to date with new chapters on Cream, butter and milkfat products, Lactose, Yeast aeration, Emulsions and emulsifiers, Water activity and Reduced sugar Eggs and egg products, Baking fats, and lower fat goods. The chapters on Sugars, Chemical aeration, Nuts

in confectionery, Chocolate, Pastries, Nutritional value and Packaging have been completely rewritten. The increased need for the continuous development of new products does not of necessity mean that new technology has to be constantly introduced. Many of the good old favourites may continue to be produced for many years and they form suitable 'bench marks' for new product development. The sixth edition introduces the use of relative density to replace specific volume as a measure of the amount of aeration in a cake batter (the use of relative density is in line with international agreement). Specific volume is kept as a measurement of baked product volume since the industry is comfortable with the concept that, subject to an upper limit, an increase in specific volume coincides with improvement in cake quality.