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Nota di contenuto	Baked Products: Science, Technology and Practice; Contents; Preface; 1 Current Approaches to the Classification of Bakery Products; Introduction; Historical background to the manufacture of baked products; Traditional basis for classifying bread and fermented goods, cakes, pastries and biscuits; The concept of recipe balance in the development of baked products; Reconsidering the basis for baked-product classification; 2 Key Characteristics of Existing Bakery-Product Groups and Typical Variations within Such Groups; What makes baked products different from other processed foods? An introduction to the methods used to characterise baked products Methods for evaluating the character of baked products; Subjective scoring sheets; Measurement of size; Measurement of volume and density; Measurement of colour; Texture properties; Measurement of cellular structure; Measurement of moisture content; Water activity and its relevance; Key physical characteristics of bread and fermented goods; Key physical characteristics of sponges and cakes; Key physical characteristics of biscuits, crackers and cookies;

Key physical characteristics of pastry

3 Characterisation of Bakery Products by Formulation and the Key Functional Roles of the Main Ingredients Used In Baking Introduction; Key functional roles of individual ingredients; How baked-product formulations are expressed; Baker's percent; Total weight percent; Ingredient weight; Other methods; Conversion factors; Typical recipes used in the manufacture of baked products; Relationships between product groups; Flour types; Sample recipes; 4 Ingredients and Their Influences; Wheat flour; Fibre; Soya flour; Cocoa powder; Sugars and sweeteners; Sucrose; Dextrose/glucose syrups Invert sugar/honey Glycerol and sorbitol; Fats; Butter; Margarine; Emulsifiers; Egg products; Baking powders and their components; Dried and candied fruits; Chocolate chips; Salt; Yeast; Ascorbic acid and other improvers; Enzymes; Water; Milk products; 5 The Nature of Baked Product Structure; Introduction; Techniques used to evaluate baked-product structure; The formation of cellular structures; The formation and properties of gluten; The role of fat in the formation of baked-product structures; Mechanisms of structure formation and expansion in baked products; Bread and fermented goods Cakes and sponges Biscuits and cookies; Short and sweetened pastry; Savoury pastry; Laminated products and crackers; Flat breads; Doughnuts; Bagels and steam breads; Hot-plate products; 6 Interactions between Formulation and Process Methodologies; Introduction; The main processing methodologies; Mixing; Dividing/scaling/depositing; Forming/moulding/shaping; Expansion and relaxation; Baking; Frying; Boiling and steaming; Using re-work; The contribution of ingredients and formulation to the evolution of current processing methodologies; 7 Heat Transfer and Product Interactions; Introduction Heat transfer processes

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Sommario/riassunto

Taking a fresh approach to information on baked products, this exciting new book from industry consultants Cauvain and Young looks beyond the received notions of how foods from the bakery are categorised to explore the underlying themes which link the products in this commercially important area of the food industry.

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