

1.	Record Nr.	UNISANNIOBVEE044147
	Autore	Dionysius : Halicarnassensis
	Titolo	ÂDionysii Halicarnassei ÂScripta quae extant omnia, historica et rhetorica; nunc primum vniuersa latine edita: ... Haec verÂ² Â variis translata, vt altero illo volumine videndum est
	Pubbl/distr/stampa	Hanouiae : typis Wecheliani, apud haeredes Ioannis Aubrij, 1615
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Front Cover; Biscuit, Cracker and Cookie Recipes for the Food Industry; Copyright Page; Table of Contents; Publishers' note; Preface; Chapter 1. Introduction; 1.1 How to use this book; 1.2 Names of biscuit products; 1.3 Dos and don'ts in recipe development; References; Chapter 2. Classification of biscuits; 2.1 Introduction; 2.2 Classification based on enrichment of the recipe; 2.3 Classification based on method of dough piece formation; Reference; Chapter 3. Dough consistency; 3.1 Introduction; 3.2 What is dough consistency and why is it important? 3.3 Why should consistencies of dough change?; 3.4 Can the dough water requirement be predicted?; Chapter 4. Baking techniques; 4.1 Introduction; 4.2 Controlling heat in an oven; 4.3 Setting temperatures for baking; Bibliography; Chapter 5. Recipes for hard doughs; 5.1 Introduction; 5.2 Pizza, crispbread and pretzel; 5.3 Cream crackers, soda crackers and water biscuits; 5.4 Puff biscuits; 5.5 Savoury or snack crackers; 5.6 Semisweet biscuits; References; Chapter 6. Recipes for short doughs; 6.1 Introduction; 6.2 Plain biscuits; 6.3 Biscuits for cream sandwiching 6.4 Biscuits for other secondary processing; 6.5 Chemicals present in the recipes of this group; 6.6 Secondary processes used for products of this group; Reference; Chapter 7. Recipes for extruded and deposited doughs; 7.1 Introduction; 7.2 Wire-cut doughs; 7.3 Bars/rout press doughs; 7.4 Coextruded products; 7.5 Deposited doughs; 7.6 Chemicals present in the recipes of this group; Reference; Chapter 8. Recipes for sponge biscuits; 8.1 Introduction; 8.2 Recipes for sponge drop biscuits; Chapter 9. Recipes for wafers; 9.1 Introduction; 9.2 Recipes for wafer batters for flat sheets 9.3 Other types of wafer; 9.4 Secondary processing; Reference; Chapter 10. Recipes for secondary processes; 10.1 Introduction; 10.2 Sweet and savoury biscuit creams; 10.3 Icing; 10.4 Jams, jellies and caramel; 10.5 Marshmallow; 10.6 Chocolate; References; Chapter 11. Recipes for dietetic biscuits; 11.1 Introduction; 11.2 Recipes based on exclusion or substitution of particular ingredients; 11.3 Recipes based on inclusion of particular ingredients; 11.4 Recipes based on reduction of fat, sugar and salt; 11.5 Labelling of dietetic biscuits; References; Useful reading; Appendix 1: Glossary of ingredient terms; Appendix 2: Conversion tables; Appendix 3: Calculations of nutritional information; Index

Sommario/riassunto

Duncan Manley has over thirty years' experience in the biscuit industry and during this period has collected recipes and examples of best practice from the leading manufacturers of biscuit, cracker and cookie products throughout the world. In his new book Manley has put together a comprehensive collection of over 150 recipes to provide technologists, managers and product development specialists with a unique and invaluable reference book. Development activity is essential for all companies but it is potentially very expensive.
