



## Breadmaking, Second Edition: Improving Quality (Woodhead Publishing Series in Food Science, Technology and Nutrition)

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### **Breadmaking, Second Edition: Improving Quality (Woodhead Publishing Series in Food Science, Technology and Nutrition)** From Woodhead Publishing

The first edition of Breadmaking: Improving quality quickly established itself as an essential purchase for baking professionals and researchers in this area. With comprehensively updated and revised coverage, including six new chapters, the second edition helps readers to understand the latest developments in bread making science and practice.

The book opens with two introductory chapters providing an overview of the breadmaking process. Part one focuses on the impacts of wheat and flour quality on bread, covering topics such as wheat chemistry, wheat starch structure, grain quality assessment, milling and wheat breeding. Part two covers dough development and bread ingredients, with chapters on dough aeration and rheology, the use of redox agents and enzymes in breadmaking and water control, among other topics. In part three, the focus shifts to bread sensory quality, shelf life and safety. Topics covered include bread aroma, staling and contamination. Finally, part four looks at particular bread products such as high fibre breads, those made from partially baked and frozen dough and those made from non-wheat flours.

With its distinguished editor and international team of contributors, the second edition of Breadmaking: Improving quality is a standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice.

- With comprehensively updated and revised coverage, this second edition outlines the latest developments in breadmaking science and practice
- Covers topics such as wheat chemistry, wheat starch structure, grain quality assessment, milling and wheat breeding
- Discusses dough development and bread ingredients, with chapters on dough aeration and rheology

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### **Editorial Review**

#### Review

This very readable and informative book is destined to become a staple reference work for technologists, researchers and students., Food Science and Technology (Review of the first edition)

Altogether this is a comprehensive treatise on the science of bread-making ...it brings together the views and expertise of thirty scientists from all over the world in a truly eclectic presentation., Food Technology (New Zealand)

#### About the Author

Prof. Cauvain is owner of BakeTran, a renowned independent Baking Industry Consultancy in Witney, UK. He was a director of Cereals & Cereal Processing Division at CCFRA until December 2004. A leading authority in the bread and baking industry, Stanley was also President of the International Association for Cereal Science and Technology between 2004 and 2006. He is a frequent Woodhead Publishing Limited author having written or edited six titles previously.

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