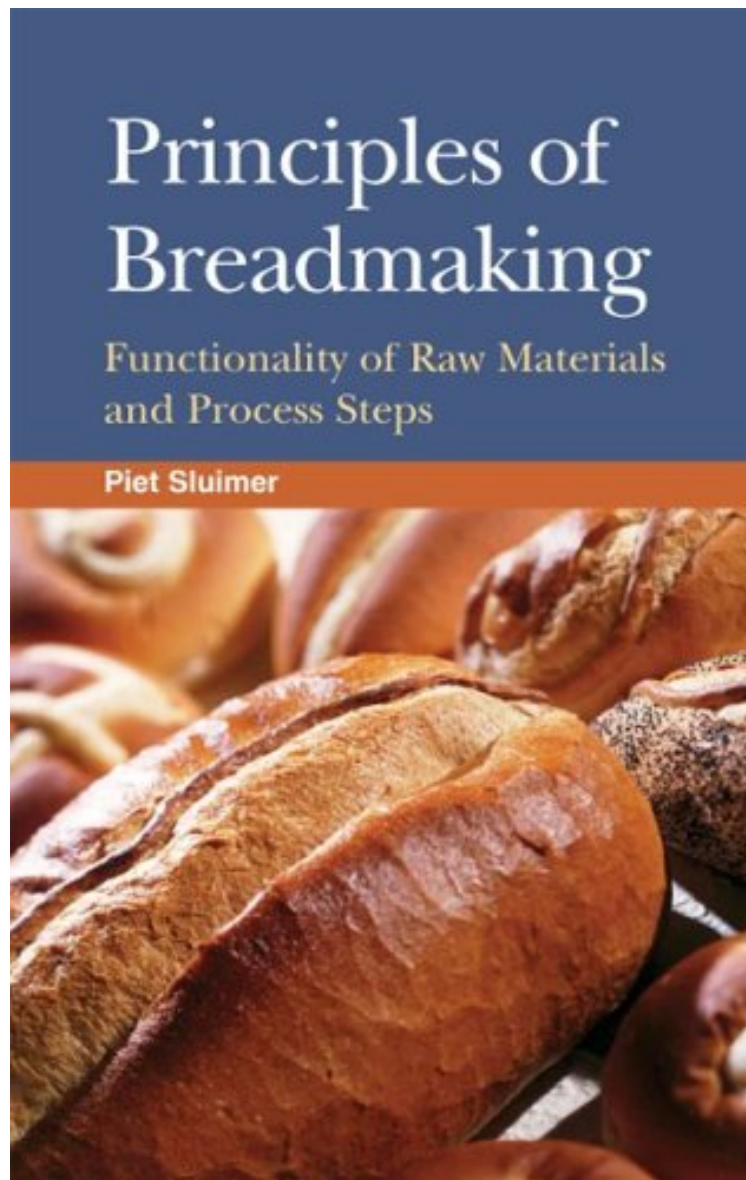


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# Principles Of Breadmaking : Functionality Of Raw Materials And Process Steps

*Piet Sluimer*

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**Piet Sluimer : Principles Of Breadmaking : Functionality Of Raw Materials And Process Steps** before purchasing it in order to gage whether or not it would be worth my time, and all praised Principles Of Breadmaking :

## Functionality Of Raw Materials And Process Steps:

Principles of Breadmaking: Functionality of Raw Materials and Process Steps is designed to give the fundamental principles and science behind the baking rules and recipes most bakers, technologists, and students are accustomed to. Functional properties of ingredients and interactions occurring during each step in the baking process are presented in straightforward chemical and physical terms understandable to anyone with a background in baking. The knowledge gained will allow for the optimization of recipes and processes of all types of bread, including pre-baked breads and frozen doughs. Most literature on baking emphasizes descriptions of the process or of the equipment. For example, you will find a description of the recipe for hamburger buns that tells you to mix the dough a specific amount of minutes in a specified mixer, etc. Principles of Breadmaking takes a different approach, describing the chemistry and basic physics behind the recipe, what happens with ingredients during mixing, the pros and cons of dough temperatures, conditions for fermentation and proof, and handling of the dough throughout the process. It also describes the transformation of dough into the final product in the oven in terms of heat transfer to the dough and heat transport in the product. By covering the functionality of unit operations and raw materials at this level, the reader is given the foundation needed to optimize recipes and the production process. Prebaked breads and frozen doughs present their own set of challenges for the baker. This book provides detailed, critical descriptions of the processes involved in creating both. The chapter on prebaked breads discusses cooling, ambient storage, chilled storage, frozen storage, storage in a modified atmosphere, and the rebaking process. Moisture migration, solubility of gases, diffusion of gases, yeast, and drying and condensation are discussed in a chapter dedicated to frozen doughs. Both chapters also include sections on optimizing procedures and recipes. Principles of Breadmaking: Functionality of Raw Materials and Process Steps is an essential troubleshooting reference for bakers, food technologists, product developers, millers, ingredient suppliers, and newcomers to the bakery business and related industries. In addition, it will be an excellent teaching tool for students learning the fundamentals of breadmaking. It also contains hands-on activities well suited for training sessions and workshops. Teaches the baking professional how to optimize the recipe for any type of bread Describes the functionality of raw materials used in breadmaking Explains the functionality of mixing, fermentation and proof, baking, and cooling Includes tables of uses for specific carbohydrates Provides international comparisons of HACCP experiences in baking Helps the baking technologist select the optimal conditions for making frozen dough and prebaked bread Supplies the tools for the best results in baking and re-baking Details the pros and cons of different dough temperatures

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