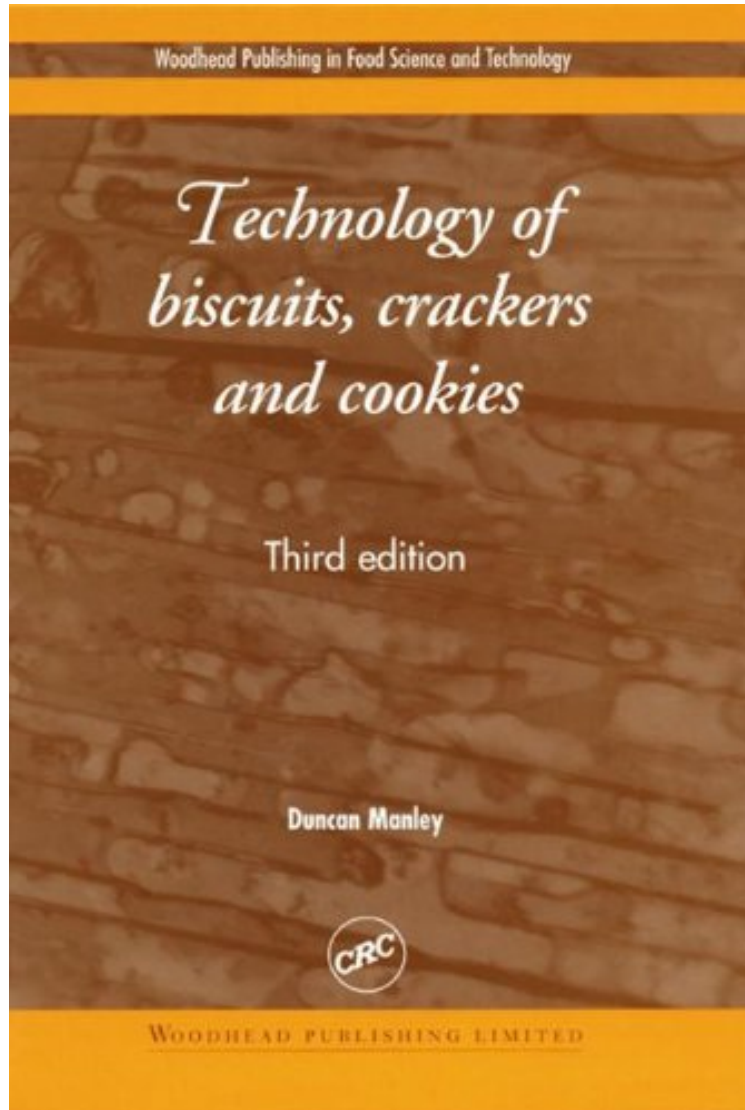


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# Technology of Biscuits, Crackers, and Cookies, Third Edition

*D.J.R. Manley*

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In the ten years since the publication of Technology of Biscuits, Crackers and Cookies, Second Edition, the pace of change witnessed by the food industry more than justifies this fully updated and revised version. In addition to the

increased importance of safety and quality issues, consumers have also increased demand for innovative and nutritionally valuable foods. To help you to meet these demands, author Duncan Manley has completely revised and updated *Technology of Biscuits, Crackers and Cookies*, maintaining its status as the first choice reference book for the biscuit industry. You'll find new information in every section of the book, including new material on nutritional issues and a new chapter covering Total Quality Management and HACCP. A comprehensive account of biscuit manufacturing techniques, this book covers every facet of the industry, from management to manufacturing.

About the Second Edition:hellip; the author has included useful information on almost every aspect of biscuit manufacture from ingredient properties to packaging and from machinery design to process control. -Chemistry and Industry  
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About the Author  
Duncan Manley is an internationally recognized authority in the complex field of biscuit technology. During thirty years of experience in the biscuit, cookie and cracker industries, Manley has worked in eighty factories in over thirty countries; amassing a wealth of experience in development, production efficiency and training under widely varying conditions. He now runs his own company, Duncan Manley Ltd, which provides consultancy services to the biscuit and food industries.