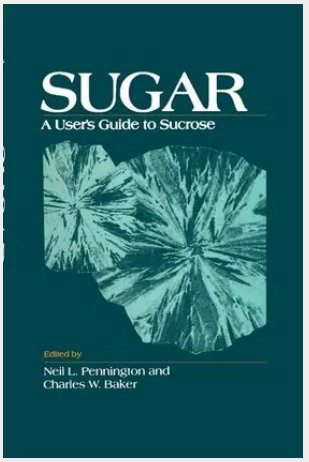
Pennington / Baker

Sugar: User's Guide To Sucrose

Written for the food scientist, and food product developer, this reference manual discusses the physical and chemical properties of sucrose and its contribution to product flavour. Aspects covered include the history of available sugar sources, from naturally formed sugar in plants to the commercially developed, high quality product used in the food industry. The manufacture of refined sugar from both beet and cane plants is also discussed. Each chapter contains a reference list for more in-depth coverage of chapter subjects.

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