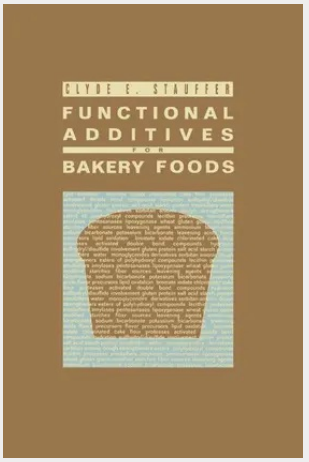
Stauffer

Functional Additives for Bakery Foods

This book surveys the functions and applications of additives used in baked foods at relatively low levels, details their reaction mechanisms and describes their technological effects, including how each additive helps to create high-quality baked products. Coverage includes oxidants, reductants and mix reducers, surfacants, emulsifiers and dough strengtheners, chemical leavenings, yeast, and gluten and gums. The author presents product applications and covers such important new areas as high fibre breads, enzymes in baking, the use of emulsifiers and vital wheat gluten manufacture.

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192,59 €
179,99 € (zzgl. MwSt.)

Lieferfrist: bis zu 10 Tage

Artikelnummer: 9780442003531
Medium: Buch
ISBN: 978-0-442-00353-1
Verlag: Springer US
Erscheinungstermin: 31.12.1995
Sprache(n): Englisch
Auflage: 1991
Produktform: Gebunden
Gewicht: 1290 g
Seiten: 280
Format (B x H): 157 x 235 mm

Kundenservice Verlag Dr. Otto Schmidt KG
Neumannstraße 10, 40235 Düsseldorf | kundenservice@otto-schmidt.de | 0221-93738-997 (Inland)