

[Download free ebook] Baking Science Technology: Formulation and Production

Baking Science Technology: Formulation and Production

E. J. Pyler, L. A. Gorton

*DOC | *audiobook | ebooks | Download PDF | ePub*



#1237259 in Books 2010-01-27 Original language: English 9.50 x 7.75 x 1.251, #File Name: 098202391X782 pages | File size: 30.Mb

E. J. Pyler, L. A. Gorton : Baking Science Technology: Formulation and Production before purchasing it in order to gauge whether or not it would be worth my time, and all praised Baking Science Technology: Formulation and Production:

0 of 0 people found the following review helpful. This is a textbook, so layman buyer beware. ...By Per Sawyer This is a textbook, so layman buyer beware. For myself as a food scientist - it was exactly what I was looking for. There are some minor errors in it consistent with multiple editions...2 of 2 people found the following review helpful. Extremely useful text By Emily I own Vol 1 and 2 and they have been extremely useful throughout my undergraduate and graduate programs. Vol 1 introduces basic food science topics (carbohydrates, proteins, lipids, etc), ingredients, quality testing and physical chemistry. Vol 2 covers bakery processes (mixing, fermentation, proofing, etc.), formulations, equipment, handling systems and more. I would recommend Vol 1 for those more interested in the science/research aspect of baking and Vol 2 for those interested in understanding formulations and/or how baking science translates to industry/commercial scale issues.3 of 3 people found the following review helpful. The bakers encyclopedia By Douglas Zylberkan If you are into research, baking or pastry, this is a valuable encyclopedia, the author E. Pyler that passed away a few years ago after he completed the third or second edition if I am not mistaken, for myself that like to research I could not find something so complete as this literature. It became my reference book for many of my formulations whether in the pastry or baking industry, Pyler gives you so much information that you have to make notes to keep track of what you are reading. Never the less I have a great interest in chemistry other wise

I wouldn't like pastry and baking. After reading the book it made me understand, the principals of baking, understanding each and every item that he researched for us open a vast wide door to our industry. Highly recommended, a great study book and a must in every baker and pastry chef library.

Formulation Production takes up formulating and processing systems. This volume looks at fundamental dough and batter processes, and then it delves deep into formulating a vast variety of baked foods from bread, buns and flatbreads to cakes, cookies, muffins and donuts. Fried and griddle items are also covered in detail as are icings and glazes. The second half of Volume 2 comprehensively defines processing systems. From ingredient handling through mixing, makeup, thermal processing, cooling and packaging, these sections bring the reader up to date on the latest technology and define the array of choices and innovations available. Specialty equipment for tortillas, bagels, pretzels and baked snacks and others is also covered. "Baking Science Technology" was first published in 1952, then again in 1972 and 1988. This book has stood the test of time and continues to be used as a textbook by the industry's leading baking schools and as a daily reference for thousands of bakers and bakery technologists worldwide. It is a testament to the insight and writing ability of its original author, Ernie Pyle. For the 4th edition, Laurie Gorton, executive editor of Baking Snack has worked on the book for year and a half. She has nearly 35 years experience covering the technical, scientific and business aspects of the grain-based foods industry.