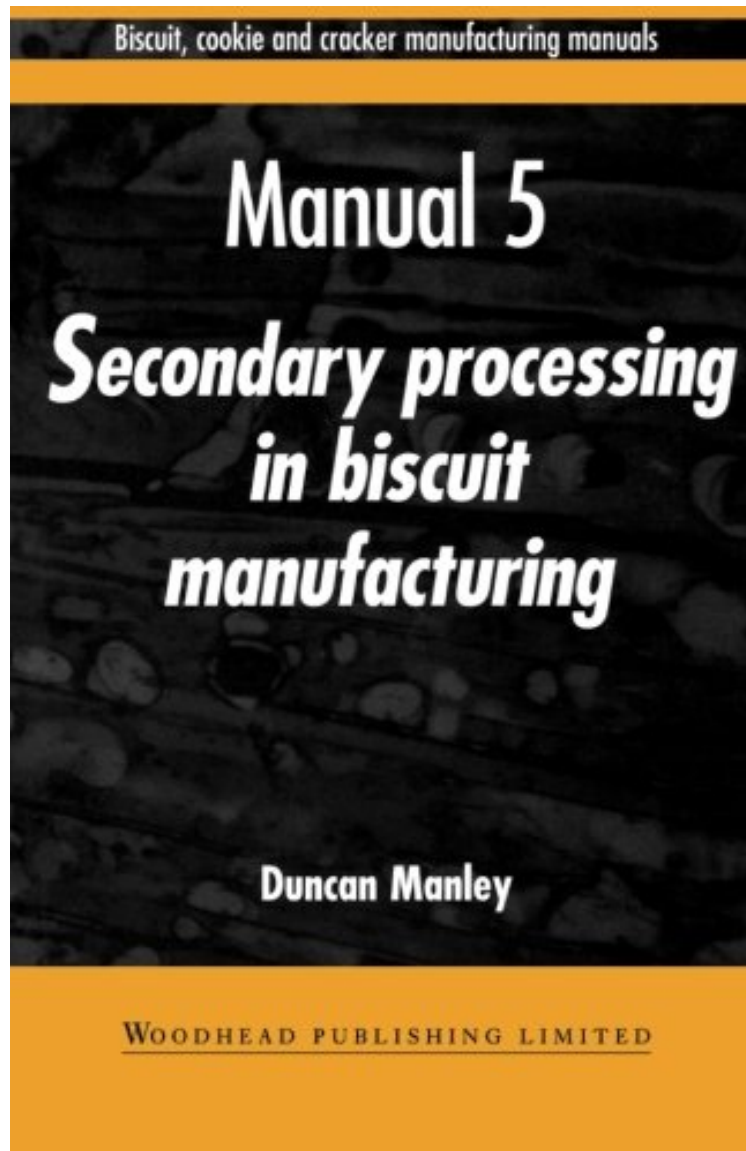


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Duncan Manley

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Tips This manual describes what is involved in secondary processes of biscuits-the procedures used to enhance biscuits after they have been baked.

About the Author Duncan Manley is an internationally-renowned consultant to the biscuit and food industries, with over 40 years' experience. He is the author of the Biscuit, cookie and cracker manufacturing manuals and Biscuit, cracker and cookie recipes for the food industry, also published by Woodhead Publishing.