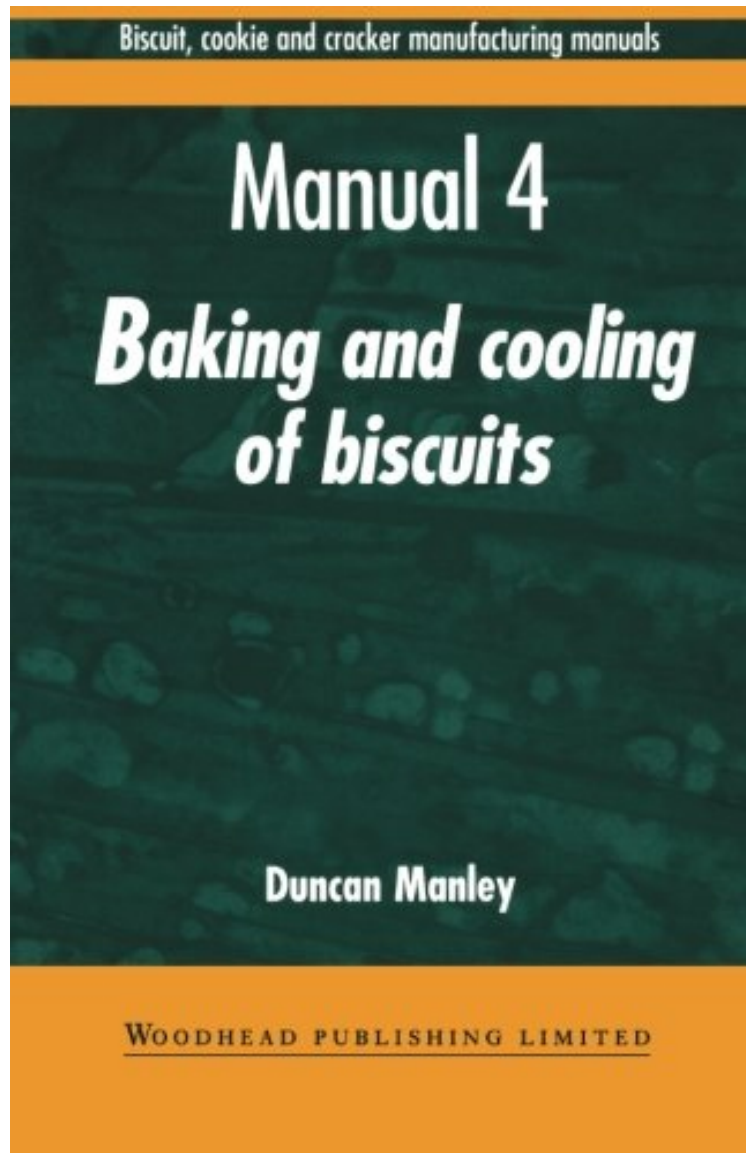


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Biscuit, Cookies, and Cracker Manufacturing, Manual 4 Baking and Cooling (Woodhead Publishing Series in Food Science, Technology and Nutrition) (Volume 4)

Duncan Manley

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Baking and Cooling (Woodhead Publishing Series in Food Science, Technology and Nutrition) (Volume 4):

This sequence of manuals addresses key issues such as quality, safety and reliability for those working and training in the manufacture of biscuits, cookies and crackers. Each manual provides a self-sufficient guide to a key topic, full of practical advice on problem-solving and troubleshooting drawn from over 30 years in the industry. What Happens in a Baking Oven o Types of Ovens o Post-Oven Processes o Cooling o Handling o Troubleshooting Tips This manual describes what is involved in baking and cooling biscuits from dough pieces that have been placed on the oven band.

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.