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## Cookie and Cracker Technology, Third edition

*Samuel A. Matz*

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**Samuel A. Matz : Cookie and Cracker Technology, Third edition** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cookie and Cracker Technology, Third edition:

This is an expanded and completely re-written edition of one of the most extensive discussions of the technical aspects of biscuit production that has ever appeared in any language. Includes accounts of developments in formulas and processing that led to marketing successes such as chewy/crisp cookies and dietetic biscuits. It also describes the use of fat replacers, fiber enrichments, artificial sweeteners, etc. There are more than a hundred illustrations, many tables, and an extensive index.

About the Author Dr. Samuel A. Matz has published more than 15 books designed to help people working in food plants. He has had extensive experience in biscuit plant management and control.