



# Bakery Products Science and Technology

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Baking is a process that has been practiced for centuries, and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake. While currently there are many books available aimed at food service operators, culinary art instruction and consumers, relatively few professional publications exist that cover the science and technology of baking. In this book, professionals from industry, government and academia contribute their perspectives on the state of industrial baking today.

The second edition of this successful and comprehensive overview of bakery science is revised and expanded, featuring chapters on various bread and non-bread products from around the world, as well as nutrition and packaging, processing, quality control, global bread varieties and other popular bakery products. The book is structured to follow the baking process, from the basics, flour and other ingredients, to mixing, proofing and baking.

Blending the technical aspects of baking with the latest scientific research, *Bakery Products Science and Technology, Second Edition* has all the finest ingredients to serve the most demanding appetites of food science professionals, researchers, and students.



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About the Author

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**Dr Weibiao Zhou** (Editor)

Weibiao Zhou is a full Professor and Director of the Food Science and Technology Programme at the National University of Singapore. An academic and professional scientist, Professor Zhou is an expert on the science, technology, and engineering of bakery products, among other areas of interest. He is a member of food science journal editorial boards for three major publishing houses and advises government agencies in science, technology, and engineering.

**Dr Y. H. Hui** (Administrative Editor)

Y. H. Hui is a Consultant to the Food Industry based in Sacramento, California, USA. He has authored, co-authored, edited, and co-edited at least 30 professional reference books in nutrition, health, food science, food technology, food engineering, and food laws.

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