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Flat Bread Technology

By Jalal Qarooni

Springer. Hardcover. Condition: New. 208 pages. Dimensions: 9.3in. x 6.4in. x 0.7in. . . a useful resource for anybody engaged in the manufacture and development of flatbread. -Food Technology. This comprehensive reference provides a complete overview of flat bread, the most widely consumed bread type in the world. It brings together in-depth knowledge of the technology of flat bread production covering a wide range of topics, from the historic background of wheat, corn, rye, rice, barley, sorghum and millet cultivation to advanced research findings on flat bread technology. The author, a leading expert in the field, introduces a wealth of detailed information on flat bread technology, including: specific ingredients, formulations, production techniques, equipment requirements, quality assessment and shelf life of the final product. Both single and double layered products are explored providing developers with a thorough understanding of flat bread products from around the world and the opportunity to expand existing product lines. Special features of the text include: processing methods of over 45 types of flat breads, including pizza, pita, corn and wheat flour tortillas, foccacia, matzo, rye breads dosai and injera; theory and practice of sourdough production; technology of synthetic and naturally occurring emulsifiers, and their applications...



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