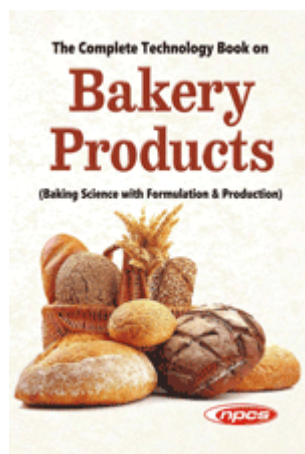


The Complete Technology Book on Bakery Products (Baking Science with Formulation & Production)4th Edition



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Baking, referred to as the oldest form of cooking, is used for producing everyday products like bread, cakes, pastries, pies, cookies, and donuts. These products are prepared using various ingredients like grain-based flour, water and leavening agents. They are considered fast-moving consumer goods (FMCG) and are consumed daily. Owing to their palatability, appearance and easily digestible nature, they are highly preferred for both formal and informal occasions. Nowadays, most traditional baking methods have been replaced by modern machines. This shift has enabled manufacturers to introduce innovative bakery products with different ingredients, flavors, shapes and sizes. The book is invaluable reading for those starting their own baking business or any baker looking to improve their existing business in order to increase profits.

The Global Bakery Market size is predicted to reach USD 4.36 billion by 2030 with a CAGR of 3.8% from 2020-2030. Bakery products are a part of the processed food class. They include cake, pastries, biscuits, bread, breakfast cereals, and customized baker products. The growing per-capita consumption trends of bakeshop products indicates the untapped growth potential. The market potential is high particularly in the growing markets of Asia and South America; whereby, client demand is increasing for ready to eat bakery products, as a results of the influence of Western culture and additionally for its convenience.

The book covers various aspects related to different bakery products with their manufacturing process and also provides contact details of raw material, plant and machinery suppliers with equipment photographs and their technical specifications. It provides a thorough understanding of the many new developments shaping the industry and offers detailed technical coverage of the manufacturing processes of bakery products.

Food Mixer, Cookie Extruder, Rotary Oven, Biscuit Sandwiching Machine, Tunnel Gas Oven, Flour Mixer, Cookies Rotary Moulder, Bun Divider Moulder, Planetary Mixer, Spiral Mixer, Pillow Packing Machine, Oil Spray Machine are the various equipments described in the book with their photographs and technical specifications.

A total guide to manufacturing and entrepreneurial success in one of today's most baking industry. This book is one-stop guide to one of the fastest growing sectors of the bakery industry, where opportunities abound for manufacturers, retailers, and entrepreneurs. This is the only complete handbook on the commercial production of bakery products. It serves up a feast of how-to information, from concept to purchasing

equipment.

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