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The vitamin content is also affected during the breadmaking process. The yeasted breadmaking process leads to a 48% loss of thiamine and a 47% loss of pyridoxine in white bread, although higher levels of those vitamins could be obtained with longer fermentations (Batifoulier et al., 2005). Native or endogenous folates show good stability in the baking process, and an increase in endogenous ...

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Different alternatives have been developed for adapting bread making to consumer demands and for facilitating the baker's work (Figure 1.2). Bread making stages

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include mixing the ingredients, dough resting, dividing and shaping, proofing, and baking, with great variation in the intermediate stage depending on the type of product.

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Another trend driving change in breadmaking technology is the interest by bakeries in producing a hybrid version of specialty breads and rolls, Mr. Rosenberg noted. “The crusty bread and roll bakery is being forced to produce a product with a greater shelf life, and the soft bread and bun bakery is being forced to develop a line of specialty breads and rolls for the food service industry ...**

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This practical, comprehensive guide illuminates all aspects of breadmaking to give bakers, scientists, technologists and students a thorough understanding of the many new developments shaping the industry. This book bridges the gap between scientific and practical accounts by providing technical

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**Baking Technology: Breadmaking: Doerry, Wulf ...
Breadmaking technology makes forward progress
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baking equipment can be justly proud of current
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