CONTENTS

| I. | HISTORY AND GENERAL CONSIDERATIONS OF BREADMAKING | 1 |
|-------|---|-----|
| II. | NATURE AND TYPES OF WHEAT AND THE MILLING PROCESS | 8 |
| III. | CONSTITUENTS OF FLOUR | 31 |
| IV. | DOUGH INGREDIENTS OTHER THAN FLOUR | 56 |
| V. | DOUGH TESTING APPARATUS | 69 |
| VI. | THE PRINCIPLES OF PANARY FERMENTATION | 95 |
| VII. | BREADMAKING PROCESSES | 105 |
| VIII. | BREAD FAULTS AND OTHER BAKERS' PROBLEMS | 133 |
| IX. | BROWN AND FANCY BREAD | 161 |
| X. | FERMENTED CONFECTIONERY | 183 |
| XI. | THE NUTRITIVE VALUE OF BREAD | 193 |
| XII. | BAKERY MACHINERY AND OVENS | 215 |
| XIII. | BAKEHOUSE MANAGEMENT AND LAWS RELATING | |
| | TO THE BAKING INDUSTRY | 246 |
| XIV. | ANALYTICAL WORK | 266 |
| | APPENDICES | 291 |
| | SUBJECT INDEX | 299 |