CONTENTS

Section	T	Tho	Materials	Λf	Raking
Section		1 He	vialeriais	O1	Dakilly

1.	FLOUR	3			
2.	YEAST	35			
3.	WATER	74			
4.	MILK AND MILK DERIVATIVES	102			
5.	SHORTENINGS	134			
6.	SUGARS	170			
7.	EGGS	188			
8.	MINOR INGREDIENTS	221			
	Section II. Formulations and Procedures				
9.	YEAST LEAVENED BAKERY FOODS	247			
10.	CHEMICALLY LEAVENED BAKERY FOODS	267			
11.	AIR LEAVENED BAKERY FOODS	282			
12.	UNLEAVENED BAKERY FOODS	298			
	Section III. Equipment and Engineering				
13.	RECEIVING, STORAGE, AND IN-PLANT CONVEYING OF RAW				
	MATERIALS	309			
14.	WEIGHING AND MIXING PROCEDURE	334			
15.	5. FERMENTATION AND PROOFING ROOMS				
16.	MAKE-UP EQUIPMENT	426			
17.	CONTINUOUS BREAD MAKING PROCESSES	457			
18.	BAKERY OVENS	479			
19.	CANNED BAKERY PRODUCTS	517			
20.	FREEZING BAKERY PRODUCTS	534			
21.	SLICING	563			
22.	WRAPPING MACHINES AND MATERIALS	587			
	Section IV. Testing the Finished Product				
23.	QUALITY TESTING OF BAKERY PRODUCTS	603			
24.	THE BAKERY LABORATORY	636			
	INDEX	663			