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Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have.

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Discusses bakery ingredients, formulas and processes, and equipment and engineering. The final chapters deal with stalling spoiling reactions and means of preventing or delaying them; computer applications in the bakery; and sanitation and safety. Directed to cereal chemists, bakery engineers, food

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technologists, and others.

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In the first and second editions the final section consisted of lengthy discussions of the administration and practice of product development and quality assurance. Bakery Technology and Engineering is not directed just to cereal chemists and bakery engineers, although its most obvious appeal is to those groups.

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An academic and professional scientist, Professor Zhou is an expert on the science, technology, and engineering of bakery products, among other areas of interest. He is a member of food science journal editorial boards for three major publishing houses and and advises government agencies in science, technology, and engineering.

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