



Wheat Flour Handbook (Eagan Press Ingredient Handbook Series)

By William A. Atwell

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Wheat Flour is the tenth title in the Eagan Press Ingredient Handbook Series. Combining a user-friendly format with expert guidance, handbooks in this series are designed to meet the needs of professionals in many areas of the food industry. Each title focuses on an ingredient or application, giving information that is currently unavailable in a single source and presenting its subject in straightforward language.

Wheat Flour explains the basics about flour and provides practical advice relating to its uses in foods. The author gives special attention to the functionality of this ingredient in product applications. Easy-to-use tables and illustrations are provided in Flour making technical topics understandable to a broader audience.

Eagan Press Handbooks are valuable reference tools for a wide range of professionals, including:

- New Product Developers
- Quality Assurance Personnel
- Purchasing Agents
- Production Personnel
- Plant Managers and Supervisors
- Teachers
- Students
- Suppliers
- Technical Sales Representatives
- Engineers
- Microbiologists
- Food Scientists

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Important to the Wheat Producer

Chapter 2: Milling

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Fundamental Composition: Protein; Starch; Nonstarchy Polysaccharides; Lipids; Functionality of the Flour components: Gluten; Starch; Other Components; Flour Enzymes: Amylases; Proteases; Lipase and Lipoxygenase; Pentosanases; Phytase; Polyphenol Oxidase; Flour Additives: Enrichment; Oxidants; Reducing agents; Chlorination; Bleaching agents; Malt; Nutritional Aspects

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Editorial Review

Review

...brings together essential information that is currently unavailable in a single source...clearly written text filled with many easy-to-use tables and illustrations...everyone from new product developers to technical sales personnel will find answers to wheat flour questions in this one-stop, practical ingredient handbook. --Carbohydrate Polymers

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Carl Vincent:

The feeling that you get from Wheat Flour Handbook (Eagan Press Ingredient Handbook Series) is a more deep you rooting the information that hide inside the words the more you get thinking about reading it. It does not mean that this book is hard to comprehend but Wheat Flour Handbook (Eagan Press Ingredient Handbook Series) giving you excitement feeling of reading. The copy writer conveys their point in selected way that can be understood through anyone who read the item because the author of this book is well-known enough. That book also makes your personal vocabulary increase well. Making it easy to understand then can go along, both in printed or e-book style are available. We suggest you for having this specific Wheat Flour Handbook (Eagan Press Ingredient Handbook Series) instantly.

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Ruth Mullins:

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