

Bread Science: The Chemistry And Craft Of Making Bread

By Emily Buehler

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Welcome to Two Blue Books! Emily Buehler founded Two Blue Books in 2005 in order to publish her first book, Bread Science: the Chemistry and Craft of Making Bread.

Bread Science by Emily Buehler My rating: 4 of 5 stars. I like baking. I like baking far better than I like cooking meals. One of the things I bake with relative

Bread Science: the Chemistry and Craft of Making Bread focuses on the process of how to make bread instead of on individual recipes. Each chapter details a different
Jul 29, 2015 Bread Science The Chemistry and Craft of Making Bread The Chemistry and Craft of Making Bread by Emily Buehler English Posted 2015-07-30 Author

master bread baker and science enthusiast. The science of bread making is often overlooked by bread aficionados due to the complexity of the subject.

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Abstract: Concentrates on the type and importance of flour proteins by discussing their structure and evaluating their function in bread making.

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