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Leavening Agents: Yeast, Leaven, Salt-Rising Fermentation, Baking Powder, Aerated Bread, Milk Powder (Classic Reprint) (Paperback)

By Richard N Hart

Forgotten Books, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Leavening Agents: Yeast, Leaven, Salt-Rising Fermentation, Baking Powder, Aerated Bread, Milk Powder This volume fills a gap in the literature of baking in this country. The baker knows a good-deal about his ?ours and also how they are made, but he knows very little about his yeast and less still about his baking powder. He has been well sup plied with literature on the technology and chemistry of ?our, but much of the data on his aerating agents has either been aimed over his head Or else has been purposely misleading. Aerated bread has been added because of its historical value and because of its possible future. Dry Milk is another recent important addition to baking materials. Yeast, which is necessarily a technical subject, has been treated in as condensed and simple a manner as possible. The author acknowledges his indebtedness to an anonymous friend for the section on the manufacture of yeast. This is the first exact and detailed description Of yeast manufacture in English, and is an important addition to the literature of chemical technology. Baking powder is a...



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