



Baking industry, vocational skills training and identification of test reference books: Chinese and Western pastry making skills (Special Edition) [Paperback]

By WANG GUO JUN

paperback. Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment. Paperback Pages Number: 153 in Publisher: Shandong Science and Technology Press; 2nd edition (April 1, 2011). Contents: first the basics of citric acid in the pastry industry. which uses Please talk about the principle of baking powder Baking soda and baking powder can be long-term mixed and not react Food flavors in which two categories All applicable food What is emulsified flavor What is the use What is bread improver. what types The use of bread improvers should be noted that the problem Bread improvers ten pounds of the surface as how much is good Put more. put a little What is the difference Production of moon cake is the appropriate choice of surface equipment How to choose moon cake forming equipment There is no moon cake automatically put the disk devices The ovens have those types How to select the oven Equipment use. maintenance should pay attention to those issues Cleaning and disinfection of equipment The dough modulation methods are there Modulation of water and oil dough How to modulation the syrup leather group How modulation pastry How to...



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