Contents

- The current approaches to the classification of bakery products
- The key characteristics of existing bakery product groups and typical variations within such groups
- The characterisation of bakery products by formulation and the key functional roles of the main ingredients used in baking
- Ingredients and their influences
- The nature of baked product structure
- Interactions between formulation and process methodologies
- Heat transfer and product interactions
- Understanding and manipulating the end product requirements
- The opportunities for new product development
- References
- Further reading
- Index