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S Cauvain, BakeTran, UK
- Introduction
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- Converting wheat to flour
- Food safety and nutrition
- Making bread
- Functional ingredients
- Bread in the future
- References

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- Introduction
- Bread dough development
- Breadmaking processes
- What determines bread quality?
- Dough mixing and processing
- Cell creation during mixing
- Dough processing
- Gas bubble control during dough processing
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- Future trends
- Sources of further information and advice
- References

PART 1 WHEAT AND FLOUR QUALITY

The chemistry and biochemistry of wheat
H J Cornell, RMIT University, Australia
- The structure and composition of the wheat kernel
- Wheat carbohydrates
- Wheat proteins
- Wheat lipids
- Wheat enzymes and their roles
- Pigments and their structures
- Recent developments in wheat utilization
- Future trends
- Sources of further information and advice
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A M Gil, University of Aveiro, Portugal
- Introduction
- Separation methods
- Analysing molecular properties
- Rheological measurements
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E N Clare Mills, N Wellner, L A Salt, J Robertson and J A Jenkins, Institute of Food Research, UK
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- Sampling aims and methods
- Analysis at grain receival to achieve quality targets
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- The future of flour milling
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P R Shewry and H D Jones, Rothamsted Research, UK
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S Islam, W Ma, G Yan, F Bekes and R Appels, CSIRO Plant Industry, Australia

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P S Belton, University of East Anglia, UK
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PART 3 BREAD SENSORY QUALITY, SHELF LIFE AND SAFETY

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- Introduction
- Formation of volatile compounds during breadmaking
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- Conclusion
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P Rayas-Duarte, Oklahoma State University and S Mulvaney, Cornell University, USA
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- Legislation
- Development in analysis techniques
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PART 4 PARTICULAR BREAD PRODUCTS

Improving the quality of bread made from partially baked, refrigerated and frozen dough
A Le-Bail, LUNAM Université, Oniris, France and D Gabric, Zagreb University, Croatia
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- Frozen part baked technology
- Non-fermented frozen dough technology
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- Conclusions
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- Conclusions
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K Hartikainen and K Katina, VTT, Finland
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