



The [H1 genuine] bread process(Chinese Edition)

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paperback. Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment.Pub Date :2004-04-01 Pages: 2004 Publisher: China Light Industry title: bread crafts Original: 35 Author: Cowan. (British) sowed. Jin Maoguo Translation Publishing House: China Light Industry Publication Date: 2004-4-1ISBN: 9787501942527 Words: Page :2004-04-01 Edition: Binding: Folio: Product ID: 300403 Editor's Choice No Summary bread making unique on the other hand requires a thorough understanding of raw materials and processing methods contact in order to produce a tasty product. This is mainly attributed to the special nature of the wheat protein. and this is the book most of the chapters to explore. Wheat is a product of nature. breeding and farming methods to improve the quality of the wheat. but the division of milling and baking division are still seriously consider the impact on the natural environment. The main raw material Xiaomei baking powder quality is changing. and therefore the need for specialized knowledge in order to ensure the supply of the best quality bread customer. Because some of the most important changes in the quality of the wheat and the environment it grows. the knowledge has become the most important...



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