



## How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition.

By Paula Figoni

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**How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition.** By Paula Figoni

**An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop.**

The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, *How Baking Works, Third Edition* includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features:

- An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods
- Practical exercises and experiments that vividly illustrate how different ingredients function
- Photographs and illustrations that show the science of baking at work
- End-of-chapter discussion and review questions that reinforce key concepts and test learning

For both practicing and future bakers and pastry chefs, *How Baking Works, Third Edition* offers an unrivaled hands-on learning experience.

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## **Editorial Review**

From the Back Cover

### **An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop**

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### **About the Author**

**Paula Figoni** is a food scientist and associate professor at the International Baking and Pastry Institute in the College of Culinary Arts at Johnson & Wales University in Providence, Rhode Island. She has more than ten years of experience in product development and food science at The Pillsbury Company and Ocean Spray Cranberries, Inc.

## **Users Review**

### **From reader reviews:**

#### **Lottie Jowers:**

The actual book *How Baking Works: Exploring the Fundamentals of Baking Science*, 3rd edition, has a lot of knowledge on it. So when you check out this book you can get a lot of help. The book was written by the very famous author. This article's author makes some research previous to write this book. This kind of book very easy to read you can obtain the point easily after perusing this book.

#### **Carolyn Foley:**

In this period globalization it is important to someone to receive information. The information will make

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