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**Sinopsis**

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Most baking books do not focus on the simultaneous heat and mass transfer that occurs in the baking process, thereby ignoring a fundamental facet of process and product development. Addressing the engineering and science elements often ignored in current baking books, Food Engineering Aspects of Baking Sweet Goods explores important topics in understanding the baking process and reviews recent technological advances.

With contributions from various international authorities on food science, engineering, and technology, the book covers the rheology of cake batter and cookie dough, cake emulsions, the physical and thermal properties of sweet goods, and heat and mass transfer during baking. It also presents the science of soft wheat products, including the quality of soft wheat, the functions of ingredients in the baking of sweet goods, and the chemical reactions during processing. In addition, the contributors discuss cake and cookie technologies as well as recent advances in baking soft wheat products. The final chapter examines the nutritional issues of consuming fats and sugars and presents general strategies for substituting fats and sugars in baked products.

Taking an engineering approach to the field, this volume delineates the complex food process of baking, from ingredients to production to finished product.

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