

Bread Science: The Chemistry And Craft Of Making Bread

By Emily Buehler

By Emily Buehler

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and to improve the texture and volume of bread. Chemical substances commonly used as bread improvers include ascorbic acid, hydrochloride,

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The Science of Bread Making - Home -

master bread baker and science enthusiast. The science of bread making is often overlooked by bread aficionados due to the complexity of the subject.

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