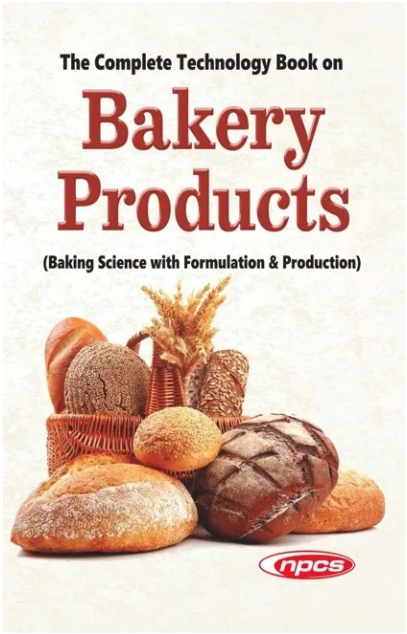
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The Complete Technology Book on Bakery Products Baking Science with Formulation & Production (Biscuit, Bagel, Bread, Gluten-Free Bread, Rusk, Cookie, Cracker, Pie Crusts, Cakes with Production Process, Machinery, Equipment Details and Factory Layout)

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Description

The Complete Technology Book on
Bakery Products
Baking Science with Formulation & Production
(Biscuit, Bagel, Bread, Gluten-Free Bread, Rusk, Cookie, Cracker, Pie Crusts, Cakes with Production Process, Machinery, Equipment Details and Factory Layout) 5th edition

Bakery products refer to a wide range of baked goods that are typically made using flour as the main ingredient. These delicious treats come in various forms, such as cakes, cupcakes, bread, pastries, cookies, and more. They are usually made by combining flour with other ingredients such as sugar, butter, eggs, and flavorings, which are then baked to perfection. Bakery products have a universal appeal and are enjoyed by people of all ages and cultures. They are a staple in many households, providing a sweet and indulgent treat for special occasions or everyday enjoyment. The diversity of bakery products is vast, ranging from delicate pastries filled with creamy custard to crusty loaves of bread that make the perfect sandwich.

The global bakery products market size to be valued at USD 251.1 billion, expanding at a compound annual growth rate (CAGR) of 3.2%. Increasing consumption of ready-to-eat foods across the globe owing to hectic lifestyle is expected to fuel the product demand over the coming years. Growing preference for ethnic food along with the success of Thai and Mexican food in restaurants has resulted in increased demand for bakery products in Europe. The bakery industry has been experiencing significant growth and success in recent years. There are several reasons behind this booming industry. There has been a rise in consumer demand for healthier and high-quality baked goods. With the growing focus on wellness and clean eating, bakeries are now offering a variety of options that cater to different dietary needs, including gluten-free Bread.

This book consists of in-depth details about Bakery Products, Biscuit, Bagel, Bread, Gluten-Free Bread, Rusk, Cookie, Cracker, Pie Crusts, Cakes, Cupcakes, Doughnuts, Buns, Pizzas, and Icings with Production Process, Equipment Tools Information and also Factory Layouts.

Profitable and viable business opportunities exist in the Bakery products sector. As a result, creating your own business is a good way to get into it. To learn more about Bakery products industry in depth, read this book. It will assist you in figuring out how to establish your own Bakery Business. Because of the increasing demand for Bakery products in today's market, it's a terrific method to earn money.

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22.2.2 FSSAI License - Two Types - State FSSAI License and Central FSSAI License

22.2.3 Sanitary and Hygienic Requirements for Food Manufacturer/Processor/Handler

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- Flour Sifting Machine
- Sugar Grinder
- Spiral Mixer
- Dough Moulder Machine
- Cookie Making Machine
- Dough Sheeter Machine
- High Speed Slicer
- Baked Goods Cooling Tunnel
- Automatic Cookie Dropping Machine

- Rotary Oven
- Biscuit and Cookie Extruder
- Tunnel Ovens
- Bakery Foods Packaging Machine
- Dough Divider
- Planetary Mixer
- Cream Biscuit Sandwiching Machine
- Laminator Machine
- Biscuit Packaging Machine
- Rusk Packaging Machine
- Bread Packing Machine
- Rotary Biscuit Cutting Machine
- Automatic Biscuit Plant
- Dough Mixer
- Biscuits Cutting Die Roller
- Cake Baking Tunnel Oven

About Niir

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