

# Baking Science with Formulation & Production. Book on Bakery Products (4th Revised Edition)

## Description:

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#### About the Book

Baking, referred to as the oldest form of cooking, is used for producing everyday products like bread, cakes, pastries, pies, cookies, and donuts. These products are prepared using various ingredients like grain-based flour, water and leavening agents. They are considered [fast-moving consumer goods \(FMCG\)](#) and are consumed daily. Owing to their palatability, appearance and easily digestible nature, they are highly preferred for both formal and informal occasions. Nowadays, most traditional baking methods have been replaced by modern machines. This shift has enabled manufacturers to introduce innovative [bakery](#) products with different ingredients, flavors, shapes and sizes. The book is invaluable reading for those starting their own baking business or any baker looking to improve their existing business in order to increase profits.

**Keywords:** #bakeryproducts #bakery #bakeryBusiness #bakeryproduction #bakeryindustry #bakerymanufacturing #foodmanufacturing #bakerybook #BakeryProject #bakerybusinessplan #bakerybusinessideas #bakerystartup #DetailedProjectReport #businessconsultant #BusinessPlan #feasibilityReport #NPCS #industrialproject #entrepreneurindia #startupbusiness #startupbusinessideas #businessesestostart #startupideas #businessplanning

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