



The Technology of Bread-Making, Including the Chemistry and Analytical and Practical Testing of Wheat Flour, and Other Materials Employed in Bread-Making and Confectionery (Classic Reprint)

William Jago

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Excerpt from The Technology of Bread-Making, Including the Chemistry and Analytical and Practical Testing of Wheat Flour, and Other Materials Employed in Bread-Making and Confectionery

The Intervention of war conditions has sadly interfered with the developments of this book, which the Authors had hoped to incorporate in a new edition.

In order to meet the insistent demands on the part of both bakers and millers for its reappearance it has been decided to issue a slightly abridged reprint of the previous edition, with certain corrections and additions rendered necessary by advances in knowledge during the past few years.

This has been rendered possible by the action of The Bakers Helper Company, which has thrown itself into the breach at a time when the publication of a technical work is fraught with great difficulties and considerable risk. To that company in America, and The Northern Publishing Company, Limited, of Liverpool, well known as the proprietors of "Milling," the Authors are indebted for the promise of every effort as publishers to bring the book to the notice of the milling and baking trades.

The Authors wish to make every acknowledgment, with their most sincere thanks, of the valuable help they have received from Miss Morris, of the staff of The Bakers' Helper Company, who has read the proofs and checked the passage of the book through the press in a most efficient manner.

The volume now offered to the reader must be regarded as a development of the writers' former works on the same subject, which appeared in 1886 and 1895. The general mode of treatment is, therefore, to some extent governed by that of its predecessors. It should be remembered that the requirements of the student of the technology of bread-making, whether miller or baker, have been the first consideration; and accordingly the arrangement is that which seems most likely to be of service and assistance to him.

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