



The Chemical Analysis of Wheat-Flour Substitutes and of the Breads Made Therefrom (Classic Reprint) (Paperback)

By Joseph Arthur Le Clerc

Forgotten Books, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from The Chemical Analysis of Wheat-Flour Substitutes and of the Breads Made Therefrom Wheat flour always has been held in high favor as the principal ingredient of bread, because in the presence of water the protein of wheat yields a tenacious and elastic substance, called gluten, which has the property of expanding during fermentation, thus forming a network of cellular air spaces throughout the dough. During the baking process the gluten is so altered, or set, that the cellular structure is retained, as a result of which there comes from the oven a light, porous loaf, unlike that produced from any other cereal flour. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or missing page, may be replicated in our edition. We do, however, repair the vast majority of...

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