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The complete book covers various aspects related to different bakery products with their manufacturing process and also provides details of raw material, part and machine suppliers with equipment photography and their technical speciﬁcations. It provides a thorough understanding of the complete baking process, which is deﬁned as the process of making baked goods. This includes the preparation of dough, its shaping, proofing, and baking in an oven. The book further discusses the various types of bakery products, such as bread, cakes, cookies, and pastries. It also covers the ingredients used in baking, their properties, and the role they play in the baking process.

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