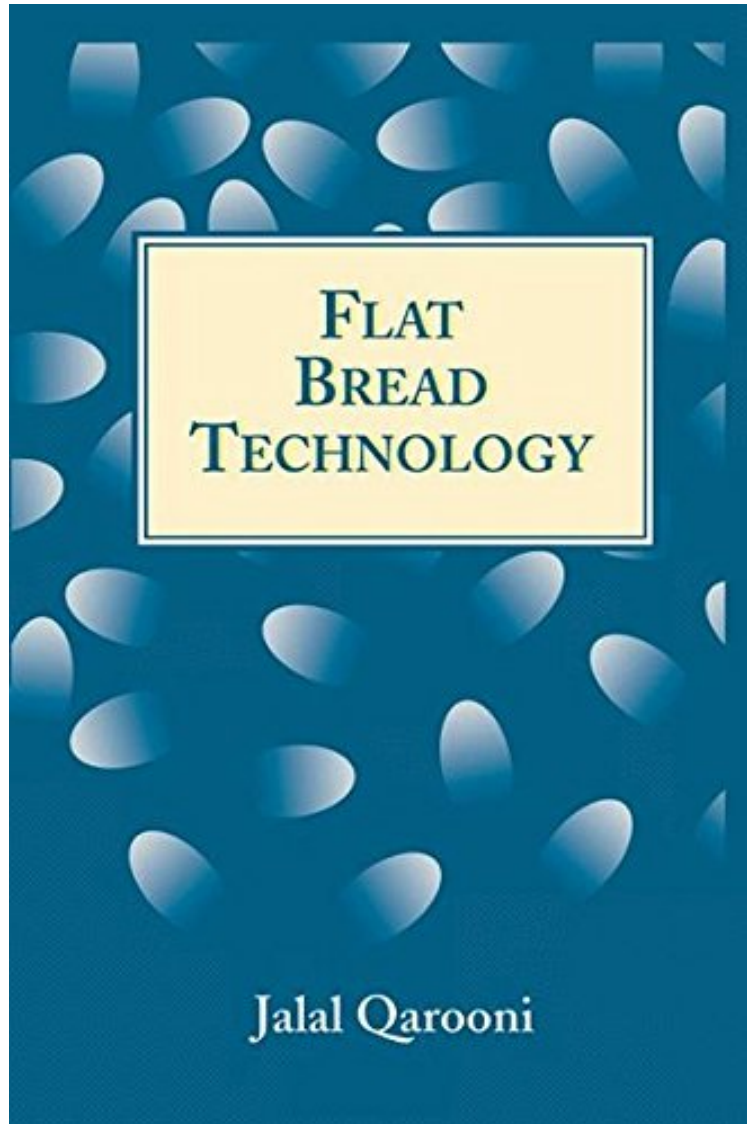


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Flat Bread Technology

Jalal Qarooni

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complete overview about producing these popular products. It contains information about the technology of flat bread production, but also has an interesting historic overview of grain cultivation for wheat, corn, rye, rice, barley, sorghum and millet. More important, there is the latest research on flat bread technology. The author is a noted expert in the field and has published many papers about the behavior of different flours, manufacturing practices and preservation of breads. This book contains vital information on flat bread technology, including: specific ingredients, formulations, production techniques, equipment requirements, quality assurance and shelf life of the baked products, all of which are important for anyone going into the baking business to supply this popular form of bread. Did you know that flat bread is the most common kind of bread eaten in the world (think naan, chappatis, pita, and other breads eaten every day over most of the earth.)

... a useful resource for anybody engaged in the manufacture and development of flatbread.'-Food Technology. This comprehensive reference provides a complete overview of flat bread, the most widely consumed bread type in the world. It brings together in-depth knowledge of the technology of flat bread production covering a wide range of topics, from the historic background of wheat, corn, rye, rice, barley, sorghum and millet cultivation to advanced research findings on flat bread technology. The author, a leading expert in the field, introduces a wealth of detailed information on flat bread technology, including: specific ingredients, formulations, production techniques, equipment requirements, quality assessment and shelf life of the final product. Both single and double layered products are explored providing developers with a thorough understanding of flat bread products from around the world and the opportunity to expand existing product lines. Special features of the text include: processing methods of over 45 types of flat breads, including pizza, pita, corn and wheat flour tortillas, foccacia, matzo, rye breads' dosai and injera; theory and practice of sourdough production; technology of synthetic and naturally occurring emulsifiers, and their applications in food and flat bread industries; and a multitude of illustrations of breads and processing steps, names and addresses of over 90 suppliers of ingredients and machinery used in the production of flat breads in United States and Canada. Flat Bread Technology is a welcome and invaluable resource to all those interested in the technical, scientific and historical background of flat breads; from the breeders of wheat and other cereal grains to technical personnel and suppliers of ingredients to milling and baking companies. It will also serve as an excellent guide to students attending baking schools and cereal and food institutions.