

CONTENTS

1	CEREAL RAW MATERIALS.....	6
1.1	Production, importance and use of cereals.....	6
1.2	Cereals in terms of nutrition.....	7
1.3	The anatomy of cereal grain	8
1.4	Material composition of the grain	10
1.4.1	Carbohydrates	10
1.4.2	Cereal proteins	12
1.4.2.1	<i>Gluten</i>	14
1.4.3	Cereal lipids	15
1.4.4	Minerals	16
1.4.5	Vitamins.....	16
1.4.6	Biologically active substances	16
2	TECHNOLOGY OF FLOUR MILLING	17
2.1	Grain reception, preliminary cleaning and storage.....	17
2.2	Preparation of grain for milling	18
2.2.1	Assembling a mixture of grain to milling test.....	18
2.2.2	Cleaning – screenroom	19
2.3	Grain milling	22
2.3.1	Milling of wheat and rye.....	28
2.4	Preparation of commercial flour types, storage and expedition	30
2.5	Properties of flour	31
2.5.1	Flour yield and production control	32
2.6	Commercial types of flours	33
2.7	Residues and waste from the mill industry	35
2.8	Processing of other grains	35
2.8.1	Cereal mixes	39
3	BAKERY TECHNOLOGY	40
3.1	Raw materials for bakery production.....	40
3.1.1	Flour.....	40
3.1.1.1	<i>Baking quality of wheat flour</i>	41
3.1.1.2	<i>Baking quality of rye flour</i>	42
3.1.2	Water.....	42
3.1.3	Salt	43
3.1.4	Yeast	44
3.1.5	Sugar	44
3.1.6	Fats.....	45
3.1.7	Dairy raw materials.....	46
3.1.8	Eggs	46
3.2	Improvers and additives.....	46
3.2.1	Hydrocolloids	46
3.2.2	Chemical leavening agents	47
3.2.2.1	<i>Ammonium carbonate</i>	47
3.2.2.2	<i>Baking soda</i>	48
3.2.2.3	<i>Baking powder</i>	48
3.2.3	Emulsifiers – surface active agents (SAAs)	48
3.2.4	Oxidizing and reducing agents	49
3.2.5	Enzymes.....	49
3.2.6	Preservatives	50

3.2.7	Comprehensive baking improvers	50
3.3	Bread making	50
3.3.1	Preparing pre-ferments for bread making	51
3.3.2	Dough making	53
3.3.2.1	<i>Raw material dosing</i>	53
3.3.2.2	<i>Methods of mixing and kneading the dough</i>	54
3.3.3	Ripening, dividing, shaping and proofing of dough	55
3.3.3.1	<i>Moulding machines</i>	56
3.3.4	Baking	56
3.3.5	Cooling and dispatch	57
3.4	Production of common bakery products	57
3.4.1	Traditional production of wheat doughs	57
3.4.2	Dough dividing	59
3.4.3	Dough shaping	59
3.4.4	Proofing of dough pieces	59
3.4.5	Baking	60
3.4.6	Cooling and dispatch	60
3.5	Baking ovens	60
3.6	Dough yield and losses	62
3.7	Bakery products	64
3.7.1	Bread and common bakery products	64
3.8	Production of fine bakery products	66
3.8.1	Sweet Christmas breads and cakes	66
3.8.2	Fried products made from leavened dough	68
3.8.3	Puff pastry products	69
3.8.3.1	<i>Unleavened puff pastries</i>	69
3.8.3.2	<i>Leavened puff pastries (plunder)</i>	72
3.8.4	Fine bakery products from other doughs and batters	73
3.9	Quality of bakery products	75
3.9.1	Quality of bread and common bakery products	75
3.9.2	Quality and sensory evaluation of fine bakery products	76
4	CHILLING AND FREEZING	78
4.1	The principle of freezing	78
4.2	Requirements for raw materials	79
4.2.1	Flour	79
4.2.2	Yeast	79
4.2.3	Improvers	80
4.2.4	Fat	81
4.2.5	Sugar	81
4.3	Dough freezing	81
4.3.1	Proofing interruption	81
4.3.2	Freezing of unleavened (green) dough pieces	81
4.3.3	Freezing of leavened dough pieces	82
4.4	Freezing of bakery products	82
4.4.1	Freezing of half-baked products	82
4.4.2	Freezing of half-baked pastries	82
4.4.3	Freezing of partially baked pastries	83
4.4.4	Freezing of fully baked pastries	84
4.5	Basic methods of freezing	84
4.6	Freezing technology	85

5	TECHNOLOGY OF DURABLE BAKERY PRODUCTS	86
5.1	Biscuits	87
5.2	Products from whipped (foam) masses and sponge biscuits.....	90
5.2.1	Light whipped masses	90
5.2.2	Heated whipped masses	91
5.2.3	Heavy whipped masses	91
5.2.4	Special whipped masses.....	92
5.3	Wafers	92
5.4	Gingerbreads.....	94
5.5	Rusks.....	96
5.6	Pretzels and durable sticks	97
5.7	Knäckebrot	98
5.8	Crackers.....	98
5.9	Expanded bakery products.....	99
5.10	Matzos	100
5.11	Quality and sensory evaluation of durable bakery products.....	100
6	PRODUCTION OF PASTA	102
6.1	Classification of pasta.....	102
6.2	Raw materials.....	103
6.3	Pasta making process technology	104
6.4	Quality and sensory evaluation of pasta	106
7	REFERENCES.....	108