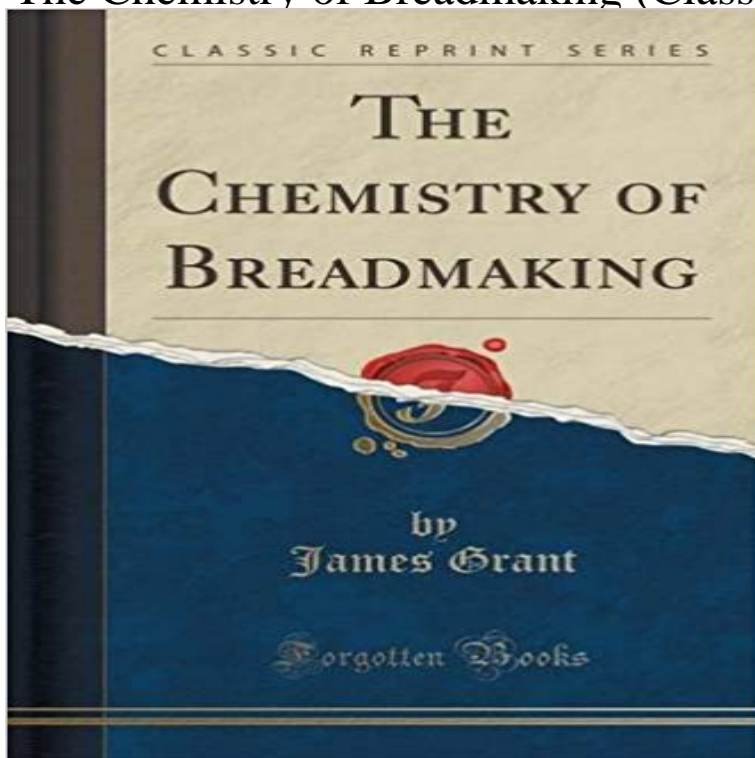


## The Chemistry of Breadmaking (Classic Reprint)



Excerpt from The Chemistry of Breadmaking  
In sending out this new edition of The Chemistry of Breadmaking, the author desires to express his thanks to his critics for the favourable reception of the previous editions of his little volume, the last one sent out in 1917, and to the many correspondents from all parts of the world for their kindly commendation of his efforts to assist students and others in their work on so important an industry as that of Breadmaking. Certain small errors have been corrected. Sundry additions have been made to the text, notably the extension of the table of pressures and oven temperatures: also to the bibliography, in the hope that they may afford further assistance to the earnest and thoughtful student. About the Publisher  
Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at [www.forgottenbooks.com](http://www.forgottenbooks.com) 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 imperfections successfully; any imperfections that remain are intentionally left to preserve the state of such historical works.

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