



Wheat Flour Handbook (Eagan Press Ingredient Handbook Series)

William A. Atwell

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Wheat Flour is the tenth title in the Eagan Press Ingredient Handbook Series. Combining a user-friendly format with expert guidance, handbooks in this series are designed to meet the needs of professionals in many areas of the food industry. Each title focuses on an ingredient or application, giving information that is currently unavailable in a single source and presenting its subject in straightforward language.

Wheat Flour explains the basics about flour and provides practical advice relating to its uses in foods. The author gives special attention to the functionality of this ingredient in product applications. Easy-to-use tables and illustrations are provided in Flour making technical topics understandable to a broader audience.

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