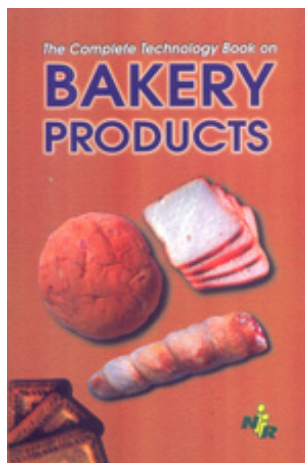


# The Complete Technology Book on Bakery Products (2nd Edition)



**Author:** NIIR Board

**Format:** Paperback

**ISBN:** 8186623647

**Code:** NI61

**Pages:** 666

**Price:** Rs. 1,100.00 **US\$** 125.00

**Publisher:** National Institute of Industrial Research

Usually ships within **3** days

Bakery products are gaining a new dimension in modern times owing to their versatility in day to day life. Being highly demandable products, their popularity is increasing tremendously. The book elucidates full procedure to be adopted for making various bakery products, details of raw materials, plant and machinery required along with their suppliers, formulae, processes etc.

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Fri, 30 Jul 2010 15:43:12 -0400