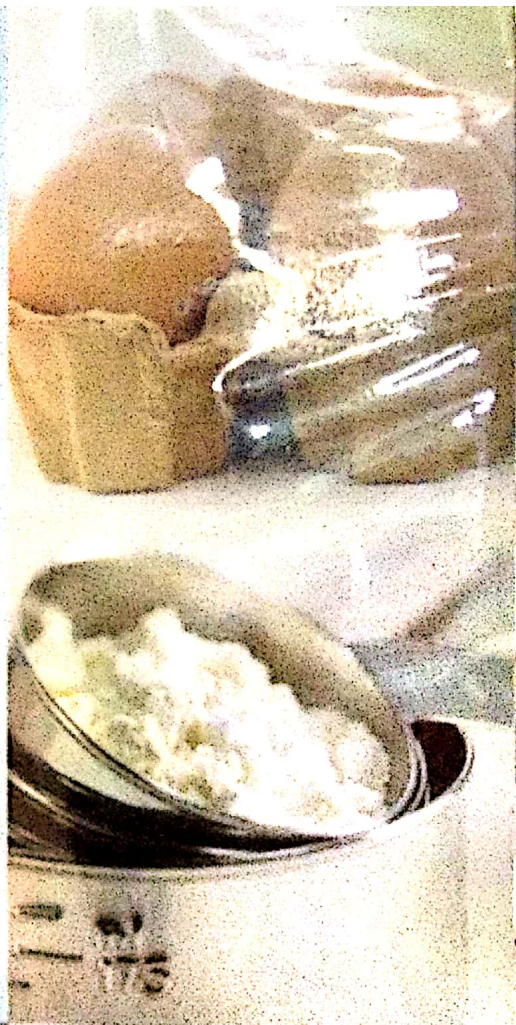


HOW BAKING WORKS

Exploring the Fundamentals of Baking Science

SECOND EDITION

Paula Figoni



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