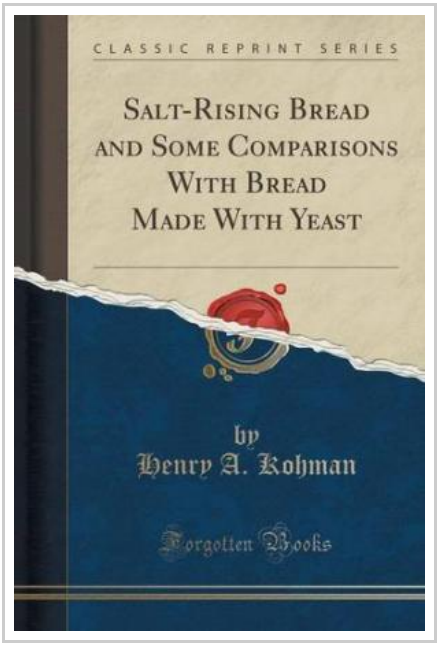


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Salt-Rising Bread and Some Comparisons with Bread Made with Yeast (Classic Reprint) (Paperback)

By Henry A Kohman

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Salt-Rising Bread and Some Comparisons With Bread Made With Yeast Bread is made light and porous by two methods of aeration. The oldest of these and the one, which is most extensively used at present, involves a process of fermentation, in which various microorganisms produce the gas necessary to raise the bread; by the other method it is given a porous character, either by forcing carbon dioxide under pressure into the dough while it is being mixed, as is done in making aerated bread, or by mixing with the other ingredients certain chemicals, which, when they come in contact with the water used in making the dough, evolve gas, either immediately upon mixing the bread or later when it becomes hot during the process of baking. The method of preparing bread with the aid of yeast has been extensively investigated and the function of this microorganism in bread is now thoroughly understood. By means of the saccharifying enzyme, diastase, which is present in flour, a part of the starch is converted into sugar, which as...

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