

REFERENCE

- Altenburrow, G.E., Barnes, D.J., Davies, A.P. and Ingman, S.J. 1990. Rheological properties of gluten. *Journal of Cereal Science*. 12: 1-14.
- Baking Management. A tropical touch. Soy-based solutions. Penton Media Inc. 2008.
- Bloksma, A.H. 1990. Dough structure, dough rheology, and baking quality. *Cereal Foods World*. 35: 237-244.
- British Sugar plc. Screened White Sugars. www.britishsugar.co.uk 2015
- Duncan Manley, 1998 Manual 1, Ingredients, Wood head publishing Ltd.
- Duncan Manley. 1996, Technology of Biscuits, Crackers and Cookies, 2nd Edition, Woodehead Publishing Ltd.
- Duncan Manley. 2001 Biscuit, cracker and cookie recipes for the food industry. Woodhead Publishing Ltd.
- Eyre C. AB Enzymes launch targets improved biscuit baking.
- Manley, D. 1991. Technology of Biscuits, Crackers and Cookies. Woodhead Publishing Ltd., Cambridge, UK.
- Street, C.A. 1991. Flour confectionery manufacture. Chapman and Hall. London.
- Townsend, G.M. 2001. Cookies, cakes and other flour confectionery. In Dendy, D. A. V and Dobraszczyk, B.J., *Cereals and Cereal Products: Chemistry and Technology*. ASPEN Publishers, Inc. Gaithersburg, Maryland.

LINKS

<http://www.bakeryandsnacks.com>

[http://www.baking -](http://www.baking-)

[management.com/ingredients/brief_guide_functional_1028/index1.html](http://www.baking-management.com/ingredients/brief_guide_functional_1028/index1.html)