

REFERENCE

- Gisslen W (2009) Professional Baking. John Wiley and sons. New Jersey. USA.
- Khetarpaul N, Grewal, R, Jood, S (2005), Bakery Science and Cereal Technology, Daya Publishing House, Delhi.
- Gibson G, Cereal Science and Technology, (Palmer, G.H. ed.), p. 279, Aberdeen, University Press, 1989. Gould JT (1998) Breadmaking around the world in (Eds. S.P. Cauvain and L.S. Young), Technology of Breadmaking, Blackie Academic & Professional, London, UK, pp. 197–213.
- Kamel, BS and Ponte JG (1993) Emulsifiers in Baking in (Eds. B.S. Kamel and C.E. Stauffer) Advances in Baking Technology, Blackie Academic & Professional, London, UK, pp. 179–222.
- Liveslay WA and Maris PI (1992) Computer integration and programmable automation in the UK milling and baking industries, Institution of Chemical Engineers Symposium Series, No. 126, 499–505.
- Whitworth MB and Alava JM (1999) The imaging and measurement of bubbles in bread doughs in (Eds. G.M. Campbell, C. Webb, S.S. Pandiella and K. Niranjana) Bubbles in Food, Eagen Press, St. Paul, USA, pp. 221– 31.

LINKS

<http://www.ncbi.nlm.nih.gov/pubmed/?term=medical+biotechnology>

<http://www.ncbi.nlm.nih.gov/books/NBK21177/>

<http://ocw.mit.edu/courses/biology/7-16-experimental-molecular-biology-biotechnology-ii-spring-2005/>

<http://www.biologyreference.com/Ar-Bi/index.html>

<http://www.infoplease.com/cig/biology/proteins.html>