



Glossary:

Crispiness: Crispness is the gustatory sensation of brittleness in the mouth, such that the food item shatters immediately upon mastication. Crispiness differs from crunchiness in that a crunchy food continues to provide its material sensation after a few chews.

Dough: Dough is a thick, malleable, sometimes elastic, paste made out of any grains, leguminous or chestnut crops.

Mellowing: Softening through long slow cooking, has a mellowing effect or softening effect on sharper flavors. Softening produces the mellowing and oxidative characters of the maturing process.

Palette knife It is a blunt tool used for mixing or applying paint, with a flexible steel blade. It is primarily used for mixing paint colors, paste, etc.

Granulated sugar: It is pure sugar that has been crystallized and centrifuged and then sent through a granulator where the crystals are dried, separated, and screened

Leavening agent: Substance causing expansion of doughs and batters by the release of gases, produces baked products with porous structure. Such agents include air, steam, yeast, baking powder, and baking soda.

Panning: Panning is a process that coats a center (often a nut) with sugar syrup, chocolate or both. It can be done manually in a bowl for small quantities, and is usually done in a machine

Fondant: fondant is a soft creamy preparation of sugar, water, and flavorings that is used as a basis for candies or icings.

Cookie make up: It is to combine together to form something to add to the major constitute

Strength of flour: High strength flour has very high protein content, between 10% and 13%, making it excellent for yeast bread baking. Cake flour is a finely milled white flour made from soft wheat. It has very low protein content, between 8% and 10%, making it suitable for soft-textured cakes and cookies.