

Haccp Plan For Jam Making

This is likewise one of the factors by obtaining the soft documents of this **haccp plan for jam making** by online. You might not require more times to spend to go to the ebook start as capably as search for them. In some cases, you likewise do not discover the revelation haccp plan for jam making that you are looking for. It will totally squander the time.

However below, following you visit this web page, it will be correspondingly completely simple to get as capably as download guide haccp plan for jam making

It will not say you will many period as we run by before. You can do it even though deed something else at home and even in your workplace. for that reason easy! So, are you question? Just exercise just what we manage to pay for below as well as review **haccp plan for jam making** what you past to read!

Food Safety for the 21st Century - Carol A. Wallace 2011-06-09
The HACCP (Hazard Analysis and Critical Control Points) system is still recognised internationally as the most effective way to produce safe food throughout the supply chain, but a HACCP system cannot operate in a vacuum. It requires prerequisite programmes to be in place and it can be highly affected by, or dependent upon, other major considerations such as animal, plant, human and environmental health, food security and food defence. This book: Provides a practical and up-to-date text covering the essentials of food safety management in the global supply chain, giving the reader the knowledge and skills that they need to design, implement and maintain a world-class food safety programme. Builds on existing texts on HACCP and food safety, taking the next step forward in the evolution of HACCP and providing a text that is relevant to all sectors and sizes of food businesses throughout the world. Shares practical food safety experience, allowing development of best-practice approaches. This will allow existing businesses to improve their systems and enable businesses that are new to HACCP and food safety management requirements in both developed and developing countries to build on existing knowledge for more rapid application of world-class food safety systems. Educates practitioners such that they will be able to use their judgement in decision-making and to influence those who make food policy and manage food operations. This book is an essential resource for all scientists and managers in the food industry (manufacturing and foodservice); regulators and educators in the field of food safety; and students of food science and technology.

Methods for Developing New Food Products - Fadi Aramouni 2014-08-22

Explains the basics of food technology and new product development from initial planning through formulation, market research, manufacturing and product launch Carefully outlined test protocols plus quantified sensory, financial and feasibility analysis Recaps key technical concepts across the entire food science curriculum Developed as a comprehensive guide to how food products are planned, budgeted, manufactured and launched, this original textbook forms a cohesive introduction to all phases of food product development. A unique feature of the book is that it reviews the main concepts of food chemistry, ingredient functionality, additives, processing, quality control, safety, package labeling and more—virtually the entire food technology curriculum. With this specialized information as context, the book spells out the procedures needed to formulate, cost-justify and test market safe and profitable new products that meet regulatory guidelines and consumer expectations. The technical exposition is highlighted by case studies of novel food items introduced by U.S. companies. Syllabus-ready and furnished with back-of-chapter questions and projects, the volume is highly suited for university courses, including the capstone, as well as in-house and team training short courses in industry.

Fish and Fishery Products - Barry Leonard 2011-08

This guidance will assist processors of fish and fishery products in the development of their Hazard Analysis Critical Control Point (HACCP) plans. Processors of fish and fishery products will find info. that will help them identify hazards that are associated with their products, and help them formulate control strategies. It will help consumers understand commercial seafood safety in terms of hazards and their controls. It does not specifically address safe handling practices by consumers or by retail estab., although the concepts contained in this guidance are applicable to both. This guidance will serve as a tool to be used by fed. and state regulatory officials in the evaluation of HACCP plans for fish and fishery products. Illustrations. This is a print on demand report.

Citrus Fruit Processing - Zeki Berk 2016-07-05

Citrus Fruit Processing offers a thorough examination of citrus—from its physiology and production to its processing, including packaging and by-product processing. Beginning with foundational information on agricultural practices, biology, and harvesting, Citrus Fruit Processing goes on to describe processing in the context of single-strength juices, concentrated juices, preserves, and nutrition. New technologies are constantly emerging in food processing, and citrus processing is no different. This book provides researchers with much-needed information on these technologies, including state-of-the-art methodologies, all in one volume. Offers completely up-to-date coverage of scientific research on citrus and processing technology Explores all aspects of citrus and its processing, including biochemistry, technology, and health Provides an easy-to-follow organization that highlights the many aspects of citrus processing, including agricultural practices, juice processing, byproducts, and safety Describes processing in the context of single-strength juices, concentrated juices, preserves, and nutrition

Brain Food - Richard Cornish 2018-02-08

"A Culinary Cornucopia of Questions. Is pork butt the new pork belly? Whose room temperature are we talking about? And can you freeze cheese? (Yes, but why would you want to?) These are some of the burning questions at the heart of every kitchen. Food science, etiquette, mythbusting, history and common sense—there is no subject too big or too small for Richard Cornish to answer in his weekly Brain Food columns, which have been must-reads for years. Brain Food is a collection of the best cooks' conundrums and their surprising answers."

Food Processing: Strategies for Quality Assessment - Abdul Malik 2014-11-05

The aim of the food processing is to ensure microbiological and chemical safety of foods, adequate nutrient content and bioavailability and acceptability to the consumer with regard to sensory properties and ease of preparation. Processing may have either beneficial or harmful effects on these properties, so each of these factors must be taken into account in the design and preparation of foods. This book offers a unique dealing with the subject and provides not only an update of state-of-the-art techniques in many critical areas of food processing and quality assessment, but also the development of value added products from food waste, safety and nanotechnology in the food and agriculture industry and looks into the future by defining current obstacles and future research goals. This book is not intended to serve as an encyclopedic review of the subject. However, the various chapters incorporate both theoretical and practical aspects and may serve as baseline information for future research through which significant development is possible.

Specialty Foods - Yanyun Zhao 2012-05-22

Specialty foods are made from high quality ingredients and offer distinct features to targeted customers who pay a premium price for their perceived benefits. The rise in production and sale of these foods has increased concerns over product quality and safety. Specialty Foods: Processing Technology, Quality, and Safety explores how these foods dif

Computer Applications in Food Technology - Paul Singh 1996-08-12

The Institute of Food Technologists (IFT) recently endorsed the use of computers in food science education. The minimum standards for degrees in food science, as suggested by IFT, "require the students to use computers in the solution of problems, the collection and analysis of data, the control processes, in addition to word processing." Because they are widely used in business, allow statistical and graphical of experimental data, and can mimic laboratory experimentation, spreadsheets provide an ideal tool for learning the important features of computers and programming. In addition, they are ideally suited for food science students, who usually do not have an extensive mathematical

background. Drawing from the many courses he has taught at UC Davis, Dr. Singh covers the general basics of spreadsheets using examples specific to food science. He includes more than 50 solved problems drawn from key areas of food science, namely food microbiology, food chemistry, sensory evaluation, statistical quality control, and food engineering. Each problem is presented with the required equations and detailed steps necessary for programming the spreadsheet. Helpful hints in using the spreadsheets are also provided throughout the text. Key Features * The first book to integrate spreadsheets in teaching food science and technology * Includes more than 50 solved examples of spreadsheet use in food science and engineering * Presents a step-by-step introduction to spreadsheet use * Provides a food composition database on a computer disk

Warehouse sanitation workshop handbook 1981

Quality Assurance for the Food Industry - J. Andres Vasconcellos
2003-12-29

Food companies, regardless of their size and scope, understand that it is impossible to establish a single division devoted to "quality", as quality is the responsibility and purpose of every company employee. Applying this theory demands the cooperation of each employee and an understanding of the methodology necessary to establish, implement, and evaluate a Quality Assurance program. *Quality Assurance for the Food Industry: A Practical Approach* provides in-depth coverage of all aspects of quality assurance. It identifies the basic concepts and principles behind Total Quality Management and presents examples of Quality Assurance programs that can be applied to the food industry using simple, proven formats. The author discusses the role of Quality Assurance in product manufacturing, emphasizing the need for interactions among an organization's Quality Assurance, Quality Control, Product Development, Marketing, Sales, and Consumer Affairs departments. He analyzes the characteristics of a quality audit and the purpose of a proper audit, then focuses on specific examples including product manufacturing audits, food plant sanitation audits, and product quality audits. A comprehensive examination of HACCP and its applications concludes the coverage. This practical, industry-oriented reference explains the fundamental role of Quality Assurance and provides the knowledge required for establishing a Total Quality Management system in your own company. The concepts and procedures discussed are the key components for attaining and maintaining the highest standards of quality in the food industry.

Setting up and running a small-scale business producing high-value foods - Axtell, B. 2014-12-31

Whether you want to start a new business, or improve or diversify an existing operation, this unique text collects for the first time essential information on the demand for high-value foods, their production, marketing and quality management. Aiming to raise awareness of opportunities in high-value foods and ingredients in ACP countries, the handbook also highlights routes to access different types of value chains for these products. Clearly laid out, with helpful summaries and 'tips for success', this comprehensive publication presents numerous real-life case studies to inspire entrepreneurs to improve their production and profitability.

Food Processing - 2003

CookSafe - Food Standards Agency 2007-03

This manual contains guidance on food safety standards for the catering industry, developed by the Scottish HACCP Working Group of the Scottish Food Enforcement Liaison Committee on behalf of the Food Standards Agency Scotland. The guidance builds on existing good practice and takes account of the requirements of European food safety legislation which requires that all food businesses apply food safety management procedures based on 'Hazard Analysis and Critical Control Point' (HACCP) principles.

Food Supply Chain Management and Logistics - Samir Dani 2015-06-03
WINNER: ACA-Bruel 2015 - Prix des Associations With the growth of the food industry come unique logistics challenges, new supply routes, demand dynamics and investment re-shaping the future of the food logistics industry. It is therefore important for the food industry to innovate both with regards to demand management and sustainability of food sources for a growing population. *Food Supply Chain Management and Logistics* provides an accessible and essential guide to food supply chain management, considering the food supply chain from 'farm to fork'. Samir Dani shows the reader how to stay ahead of the game by keeping abreast of global best practice, harnessing the very latest technology and squeezing efficiency and profit from increasingly complex supply chains.

Food Supply Chain Management and Logistics covers essential topics in food supply chain management, including: food supply chain production and manufacturing; food logistics; food regulation, safety and quality; food sourcing; food retailing; risk management; food innovation; technology trends; food sector and economic regeneration; challenges in International food supply chains; triple bottom-line trends in the food sector; food security and future challenges. Winner of the 2015 Prix des Associations, this book has been commended for its comprehensive coverage of the design, governance, supporting mechanisms and future challenges in the food supply chain.

Food Plant Sanitation - Y. H. Hui 2002-09-13

Comprehensive and accessible, *Food Plant Sanitation* presents fundamental principles and applications that are essential for food production safety. It provides basic, practical information on the daily operations in a food processing plant and reviews some of the industry's most recent developments. The book is unique from others on the topic in th

Fruit Processing - D. Arthey 2012-12-06

Fruit and fruit products, in all their many varieties and variations, are major world commodities and part of the economic life blood of many countries, particularly in the developing world. The perception of the healthy nature of fruit is a major reason for its increased consumption in the developed world, and many consumers today find a wider selection of fruit varieties, available at all times of the year, than ever before. This volume, however, is not so much concerned with fresh fruit as those principal areas of processing to which it may be subjected. Fruit processing arose as a means of utilising a short-lived product and preserving its essential nutritional qualities as far as possible. A chapter on the nutritional aspects of fruit is included in this work to reflect the importance of this topic to most consumers. After a general introduction, the chapter on fruit storage is the only contribution which deals with a process from which fruit emerges in essentially the same physical condition. Beyond that the book sets out to cover most of the major areas in which fruit may be processed into forms which bear varying semblances to the original raw material.

Outstanding in Their Fields - 2005

Cooking for Geeks Jeff Potter 2010-07-20

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Quality Control in Fruit and Vegetable Processing - P. W. Board 1988

Handleiding voor kwaliteitsbewaking bij de conservering van groenten en vruchten op de volgende procesonderdelen: inblikken, dehydratie, invriezen, zuren, sirooptoevoeging, kristallisering en chemische bewaking

Food Safety Management - Yasmine Motarjemi 2013-11-01

Food Safety Management: A Practical Guide for the Food Industry with an Honorable Mention for Single Volume Reference/Science in the 2015 PROSE Awards from the Association of American Publishers is the first book to present an integrated, practical approach to the management of food safety throughout the production chain. While many books address specific aspects of food safety, no other book guides you through the various risks associated with each sector of the production process or alerts you to the measures needed to mitigate those risks. Using practical examples of incidents and their root causes, this book highlights pitfalls in food safety management and provides key insight into the means of avoiding them. Each section addresses its subject in terms of relevance and application to food safety and, where applicable, spoilage. It covers all types of risks (e.g., microbial, chemical, physical) associated with each step of the food chain. The book is a reference for food safety managers in different sectors, from primary producers to processing, transport, retail and distribution, as well as the food services sector. Honorable Mention for Single Volume Reference/Science in the 2015 PROSE Awards from the Association of American Publishers Addresses risks and controls (specific technologies) at various stages of the food supply chain based on food type, including an example of a generic HACCP study Provides practical guidance on the implementation of elements of the food safety assurance system Explains the role of different stakeholders of the food supply

Fruit and Vegetable Processing -

Strawberries: Safe Methods to Store, Preserve, and Enjoy

Strawberries are a seasonal delight in California and they add a healthy component to a well-balanced diet. Learn how to get the most out of the

strawberries you buy at market or from a You-Pick farm or grow in your own garden. Includes recipes for Strawberry Jelly, Strawberry Freezer Jam, and Strawberry-Kiwi Freezer Jam.

Cooking for Profit - 2006

Handbook of Food Toxicology S.S. Deshpande 2002-08-29

From health and economic consequences to exposure assessment and detoxification, this reference comprehensively covers the formation, characteristics, and control of various toxins that occur in the production, storage, handling, and preparation of food. The author discusses toxin sources, mechanisms, routes of exposure and absorption, and their chemical and biochemical components to prevent contamination of food products and reduce epidemics of foodborne disease. The book contains more than 3000 references to facilitate further research, as well as recent guidelines from the FDA and World Health Organization regarding food hygiene and safety.

Food in Jars Marisa McClellan 2012-05-22

A comprehensive guide to home preserving and canning in small batches provides seasonally arranged recipes for 100 jellies, spreads, salsas and more while explaining the benefits of minimizing dependence on processed, store-bought preserves.

Food Quality Assurance - Intez Alli 2003-08-27

The field of food quality assurance has evolved substantially over the past decade, and certain key developments have become widely accepted. These include Quality Systems (e.g., ISO 9000) and HACCP. Consequently, it has become essential for undergraduate Food Science and Food Technology students preparing for careers in the food industry to have s

Food Quality and Safety Systems - Food and Agriculture Organization of the United Nations 2003-06-30

One important element of FAO's work is building the capacity of food control personnel, including government authorities and food industry personnel carrying out food quality and safety assurance programmes. Such programmes should include specific food risk control procedures such as the Hazard Analysis and Critical Control Point (HACCP) system. FAO has prepared this manual in an effort to harmonize the approach to training in the HACCP system based on the already harmonized texts and guidelines of the Codex Alimentarius Commission. The manual is structured to provide essential information in a standardized, logical and systematic manner while adhering to effective teaching and learning strategies. Also published in English, Russian and Spanish.

HACCP and ISO 22000 - Ioannis S. Arvanitoyannis 2009-11-09

Food Safety is an increasingly important issue. Numerous foodcrises have occurred internationally in recent years (the use of the dye Sudan Red I; the presence of acrylamide in various fried and baked foods; mislabelled or unlabelled genetically modified foods; and the outbreak of variant Creutzfeldt-Jakob disease) originating in both primary agricultural production and in the food manufacturing industries. Public concern at these and other events has led government agencies to implement a variety of legislative actions covering many aspects of the food chain. This book presents and compares the HACCP and ISO 22000:2005 food safety management systems. These systems were introduced to improve and build upon existing systems in an attempt to address the kinds of failures which can lead to food crises. Numerous practical examples illustrating the application of ISO 22000 to the manufacture of food products of animal origin are presented in this extensively-referenced volume. After an opening chapter which introduces ISO 22000 and compares it with the well-established HACCP food safety management system, a summary of international legislation relating to safety in foods of animal origin is presented. The main part of the book is divided into chapters which are devoted to the principle groups of animal-derived food products: dairy, meat, poultry, eggs and seafood. Chapters are also included on catering and likely future directions. The book is aimed at food industry managers and consultants; government officials responsible for food safety monitoring; researchers and advanced students interested in food safety.

Haccp in the Meat Industry - M. Brown 2000-09-22

HACCP is a systematic approach to the identification, evaluation, and control of food safety hazards. It is being applied across the world, with countries such as the US, Australia, New Zealand, and the UK leading the way. However, effective implementation in the meat industry remains difficult and controversial. HACCP in the meat industry provides a survey of principles and practices, providing a guide to making HACCP systems work in the meat industry.

Food and Beverage Management - Bernard Davis 2013-01-11

This introductory textbook provides a thorough guide to the management

of food and beverage outlets, from their day-to-day running through to the wider concerns of the hospitality industry. It explores the broad range of subject areas that encompass the food and beverage market and its five main sectors - fast food and popular catering, hotels and quality restaurants and functional, industrial, and welfare catering. New to this edition are case studies covering the latest industry developments, and coverage of contemporary environmental concerns, such as sourcing, sustainability and responsible farming. It is illustrated in full colour and contains end-of-chapter summaries and revision questions to test your knowledge as you progress. Written by authors with many years of industry practice and teaching experience, this book is the ideal guide to the subject for hospitality students and industry practitioners alike.

Handbook of Food Processing Theodoros Varzakas 2015-10-22

Packed with case studies and problem calculations, Handbook of Food Processing: Food Safety, Quality, and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail. It covers the most common and new food manufacturing processes while addressing rele

HACCP - Sara Mortimore 2012-12-06

Since the 1994 publication of HACCP: A practical approach, many changes have occurred in the world of food safety. A number of driving forces have converged, focusing more attention on the proper management of food safety. These forces have prompted a revision and expansion of HACCP: A practical approach. Fortunately, the authors have been able to come forth with this timely revision of their most useful and excellent work. Unquestionably, the most significant driving force for increased attention to food safety has been the continued surge in new food borne pathogens and the related illness outbreaks. Micro-organisms such as *Salmonella typhimurium* OT104, antibiotic-resistant *Campylobacter jejuni*, *Cryptosporidium parvum* and *Cyclospora cayotensis* were practically unknown in foods before 1994. However, most important in this regard has been the surge in major outbreaks of illness caused by *Escherichia coli* O157:H7 around the world. While it was originally found to be associated with dairy cattle, the ecological range of this pathogen is expanding. It is now a more frequent contaminant of raw animal foods and raw produce. The surge in new foodborne pathogens and illnesses has led to unprecedented media attention to the safety of the global food supply. As a result, consumers are more aware of the potential problems and are demanding safer foods. Government regulatory agencies in many countries have responded by developing regulations for food safety. Many of these regulations require that the HACCP system of food safety be used in the production of food.

Microorganisms in Foods 5 - International Commission on Microbiological Specifications for Foods 1996-06-30

The aim of this book is to assemble detailed information relating to foodborne pathogens in order to make it readily accessible to those who wish to employ the HACCP system for the control of microbial hazards. The book is concerned solely with foodborne pathogens and does not discuss spoilage organisms. Each chapter provides a general survey of a foodborne pathogen, with appropriate referencing to authoritative review material. Reviews the history and the occurrence of the organism in nature as well as its taxonomy. Discusses the symptoms (but not the treatment) of the relevant foodborne disease syndrome(s), as well as the mechanism of pathogenicity. Consideration is given to the available method for the enumeration and identification of the organism, as well as possible alternative methods. Also reviews the epidemiology of the foodborne disease and its importance. Each chapter concerns itself with the specific parameters that influence the growth, survival or death of the microorganism. Includes information on temperature, water activity, pH, irradiation, preservatives, gases, disinfectants and, where possible, on interactions between these parameters. Written for food technologists, product developers, food microbiologists and regulators.

The National Agricultural Directory 2011 - C. Macaskill 2010

Control of Salmonella and Other Bacterial Pathogens in Low-Moisture Foods - Richard Podolak 2017-09-05

The first and only comprehensive reference/solutions manual for managing food safety in low-moisture foods The first book devoted to an increasingly critical public health issue, Control of Salmonella and Other Bacterial Pathogens in Low-Moisture Foods reviews the current state of the science on the prevalence and persistence of bacterial pathogens in low-moisture foods and describes proven techniques for preventing food contamination for manufacturers who produce those foods. Many pathogens, such as Salmonella, due to their enhanced thermal resistance

in dry environments, can survive the drying process and may persist for prolonged periods in low-moisture foods, especially when stored in refrigerated environments. Bacterial contamination of low-moisture foods, such as peanut butter, present a vexing challenge to food safety, and especially now, in the wake of widely publicized food safety related events, food processors urgently need up-to-date, practical information on proven measures for containing the risk of contamination. While much has been written on the subject, until now it was scattered throughout the world literature in scientific and industry journals. The need for a comprehensive treatment of the subject has never been greater, and now this book satisfies that need. Discusses a wide variety of foods and evaluates multiple processing platforms from the standpoint of process validation of all food safety objectives for finished food products Takes a practical approach integrating the latest scientific and technological advances in a handy working resource Presents all known sources and risk factors for pathogenic bacteria of concern in the manufacturing environment for low-moisture/water activity products Characterizes the persistence and thermal resistance of bacterial pathogens in both the environment and most low-moisture food products Control of Salmonella and Other Bacterial Pathogens in Low-Moisture Foods is a much-needed resource for food microbiologists and food industry scientists, as well as managers and executives in companies that produce and use low-moisture foods. It also belongs on the reference shelves of food safety regulatory agencies worldwide.

Food Packaging Technology Richard Coles 2003-08-15

The protection and preservation of a product, the launch of new products or re-launch of existing products, perception of added-value to products or services, and cost reduction in the supply chain are all objectives of food packaging. Taking into consideration the requirements specific to different products, how can one package successfully meet all of these goals? *Food Packaging Technology* provides a contemporary overview of food processing and packaging technologies. Covering the wide range of issues you face when developing innovative food packaging, the book includes: Food packaging strategy, design, and development Food biodeterioration and methods of preservation Packaged product quality and shelf life Logistical packaging for food marketing systems Packaging materials and processes The battle rages over which type of container should be used for which application. It is therefore necessary to consider which materials, or combination of materials and processes will best serve the market and enhance brand value. *Food Packaging Technology* gives you the tools to determine which form of packaging will meet your business goals without compromising the safety of your product.

Strategies to Reduce Sodium Intake in the United States Institute of Medicine 2010-11-14

Reducing the intake of sodium is an important public health goal for

Americans. Since the 1970s, an array of public health interventions and national dietary guidelines has sought to reduce sodium intake. However, the U.S. population still consumes more sodium than is recommended, placing individuals at risk for diseases related to elevated blood pressure. *Strategies to Reduce Sodium Intake in the United States* evaluates and makes recommendations about strategies that could be implemented to reduce dietary sodium intake to levels recommended by the Dietary Guidelines for Americans. The book reviews past and ongoing efforts to reduce the sodium content of the food supply and to motivate consumers to change behavior. Based on past lessons learned, the book makes recommendations for future initiatives. It is an excellent resource for federal and state public health officials, the processed food and food service industries, health care professionals, consumer advocacy groups, and academic researchers.

Fish & Fisheries Products Hazards & Controls ~~Gu~~

Retail Food Safety - Jeffrey Farber 2014-10-07

Currently, there is no one book or textbook that covers all aspects of retail food safety. It is becoming apparent that a number of issues relating to retail food safety have come to the forefront in some jurisdictions of late. For example, a recent USDA risk assessment has pointed out that issues occurring at USA retail appear to be critical in terms of contamination of deli-meat. As well, a large listeriosis outbreak in Quebec pointed to retail cross-contamination as a key issue. In terms of sanitation, a number of advances have been made, but these have not all been synthesized together in one chapter, with a focus on retail. In addition, the whole area of private standards and the Global Food Safety Initiative (GFSI) have come to the forefront of late and these as well will be explored in great detail. Other aspects related to the safety of important food commodities such as seafood, meat, produce and dairy will also be discussed and salient areas addressed.

Professional Baking Wayne Gisslen 2004-04-06

One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry -and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.