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Chapter(3(Baking(and(Pastry(Equipment(

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Vocabulary words from chapter five of Professional Baking sixth edition by Wayne Gisslen. Terms in this set (18) Crumb. The inside of a baked item, distinct from the crust. Hydration. The process of absorbing water. Oxidation. The process that occurs when oxygen reacts with other compounds or elements. In the bakeshop, it usually refers to ...

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