



SNS COLLEGE OF TECHNOLOGY

(An Autonomous Institution)



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TAMIL NADU

UNIT-I INTRODUCTION TO BAKING AND CONFECTIONERY

Classification and Raw materials for bakery and confectionery products

There are basic ingredients in production of bakery products. The different ingredients used in baking are flour, refined flour or *maida*, sugar, shortenings, leavening agents, eggs, water, salt, milk and milk derivatives. The bakery ingredients can be classified depending upon their functions in bakery.

- **Structure builders:** Provide the structure and texture to the bakery products *e.g.* flour, eggs and milk.
- **Tenderizers:** Provide softness and shortness in the product *e.g.* fat, sugar and baking powder.
- **Moisteners:** Provide moisture and keeping quality *e.g.* milk, water, egg, syrup.
- **Driers:** Absorb and retain moisture and provide the body of the product *e.g.* milk solids and starches.
- **Flavors:** Provide natural flavour *e.g.* cocoa, chocolate, butter, egg, vanilla and other natural flavoring ingredients.