



## Molds in Bakeries: Their Source, Varieties and Method of Prevention (Classic Reprint)

By J W Streider

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*. Excerpt from Molds in Bakeries: Their Source, Varieties and Method of Prevention According to the latest figures of the United States Bureau of Census, there are, at the present time, 24,919 establishments in the United States engaged in the baking of bread. These establishments involve a capital of \$417, -017,457 and employ the services of 159,283 persons. At this time, the industry ranks seventh or eighth, having come up from twenty-second in 1905. The enormous increase in the use of bakery-made bread as distinguished from that prepared in the home is one of the striking developments of the past few years. No other article of food is so universally employed as bread, and it is therefore evident that none deserves more adequate consideration as to the character of raw materials and protection during the processes of manufacture and handling. Great advances have already been made in these respects, with the result that the bread of today is undoubtedly far superior to the bakery product of a few years ago, while the protection of loaves by wrapping and...

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