DESCRIPTION

In *Asian Noodles: Science, Technology and Processing*, international experts review the current knowledge and offer comprehensive cutting-edge coverage on Asian noodles unmatchable in any publication. The authors cover an array of topics including breeding for noodle wheat, noodle flour milling, noodle flour quality control and analysis, noodle processing, sensory and instrumental measurements of noodle quality, the effects of wheat factors on noodle quality, packaging and storage, nutritional fortification of noodle products, noodle flavor seasoning, and noodle plant setup and management.

ABOUT THE AUTHOR

**GARY G. HOU** is Technical Director and Asian Foods Specialist at the Wheat Marketing Center, where he has organized the Asian Products Collaborative annually from 1996 to 2008. This project has resulted in the product formulation, process, and evaluation protocols for twelve types of Asian noodles and six types of steamed breads. Dr. Hou co-chaired the Pasta/Noodle Track at the 2006 World Grains Summit of the AACC International and chaired the Asian Product Symposium at the 2008 AACC International Annual Meeting, and has led two workshops on hard white wheat quality targets. Dr. Hou has traveled to over thirty countries and provided technical support and training services to numerous flour mills, Asian noodle and steamed bread manufacturers, bakeries, and ingredient suppliers. Dr. Hou is the Course Director of the following courses: Asian Noodle Technology, Asian Noodle Technology and Ingredient Application, Advanced Asian Noodle Technology, Whole Wheat Flour
Product Development, Steamed Breads, Flour Tortillas and Arabic Flat Breads, and a number of new short courses being
developed.

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