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1. Baker's Percentage:means that each ingredient is a certain percentage of the weight of the total flour in the formula. 2. To determine the percentage:All ingredients must be expressed in the same unit (pounds). Baker's Percentage Formula: Weight of ingredient 100% % of ingredient Weight of flour.

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The Culinary Professional, 2nd Edition

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts and wine and beverage studies. A network of more than 45,000 alumni has helped the CIA earn its reputation as the world's premier culinary college. The CIA, which also offers courses for professionals and food enthusiasts, as well as consulting services for the foodservice ...

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