

ON BAKING

SECOND
EDITION

A TEXTBOOK OF
BAKING AND PASTRY
FUNDAMENTALS



SARAH R. LABENSKY

PRISCILLA MARTEL

EDDY VAN DAMME

SECOND EDITION
ON BAKING



A TEXTBOOK OF BAKING AND PASTRY FUNDAMENTALS

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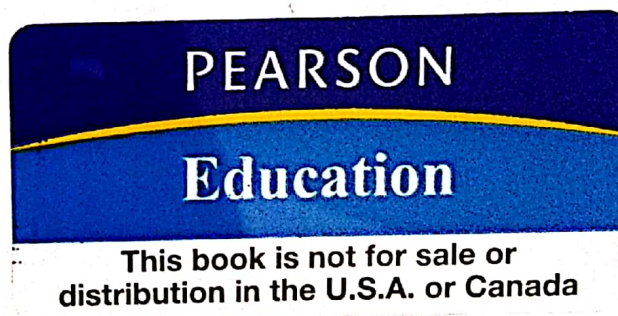
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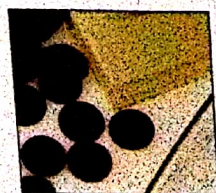
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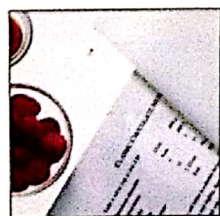
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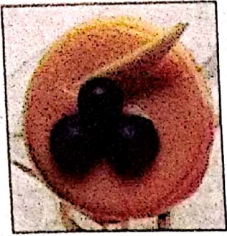
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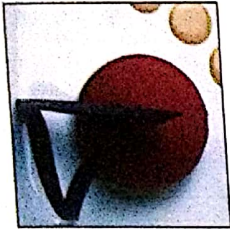
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