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UNITED STATES DEPARTMENT OF AGRICULTURE
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AGRICULTURAL ECONOMICS BIBLIOGRAPHY NO. 2.

(USGSA-GI-27)

FLOUR MILLING AND BREAD MAKING

Selected List of References.

Compiled by
C. Louise Phillips, Grain Investigations
and J. H. Shollenberger, Milling Investigations
Grain Investigations
In Cooperation with the Bureau Library.

Washington, D. C.
February, 1925.

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There is a constantly increasing demand for sources of information on modern scientific and technical phases of flour milling and bread making. It is to meet this demand that the following bibliography has been prepared.

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The first part of the document
 discusses the general principles
 of the system and the
 various components involved.
 It is important to note that
 the system is designed to be
 flexible and adaptable to
 changing requirements.
 The second part of the document
 provides a detailed description
 of the hardware and software
 components. This includes
 information on the types of
 equipment used and the
 specific configurations required.
 The third part of the document
 describes the installation and
 testing procedures. This
 section is crucial for ensuring
 that the system is installed
 correctly and is operating
 as intended.
 Finally, the document
 discusses the maintenance and
 troubleshooting procedures.
 This section provides
 valuable information for
 anyone responsible for
 the long-term operation
 of the system.

The system is designed to be
 easy to use and maintain.
 It is important to follow
 the instructions carefully
 to ensure proper operation.
 The system is designed to be
 reliable and durable.
 It is important to perform
 regular maintenance to
 ensure the system remains
 in good working order.
 The system is designed to be
 secure and safe.
 It is important to follow
 the safety instructions
 carefully to avoid injury
 or damage to the system.
 The system is designed to be
 cost-effective.
 It is important to choose
 the right components and
 configurations to meet your
 needs without overspending.
 The system is designed to be
 scalable.
 It is important to plan
 for future growth and
 expansion of the system.
 The system is designed to be
 easy to integrate with
 other systems.
 It is important to ensure
 that the system is compatible
 with the other systems
 you are using.

Several pamphlets in mimeographed form which contain abstracts of reports of investigations made on subjects relating to the handling, milling, and storing of grain, have been compiled by Grain Investigations, Bureau of Agricultural Economics, U. S. Department of Agriculture. The pamphlets, which contain abstracts and references on subjects relating to the milling of wheat, are listed below:

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