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Confectionery and Chocolate Engineering: Principles and Applications, Second edition, adds to information presented in the first edition on essential topics such as food safety, quality assurance, sweets for special nutritional purposes, artizan chocolate, and confectioneries. In addition, information is provided on the fading memory of viscoelastic fluids, which are briefly discussed in terms of fractional calculus, and gelation as a second order phase transition.

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A study of confectionery and chocolate engineering must therefore examine the physical and chemical, as well as the biochemical and microbiological properties of the processed materials. By characterizing the unit operations of confectionery manufacture the author, who has over 40 years' experience in confectionery manufacture, aims to open ...

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It is often the case though, that a trial and error approach is applied to the development of new products and processes, rather than verified scientific principles. Confectionery and Chocolate Engineering: Principles and Applications, Second edition, adds to information presented in the first edition on essential topics such as food safety, quality assurance, sweets for special nutritional purposes, artizan chocolate, and confectioneries.

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The industry deals with a variety of vegetable based raw materials as well as milk products, eggs, gelatin, and other animal-based raw materials. A study of confectionery and chocolate engineering must therefore examine the physical and chemical, as well as the biochemical and microbiological properties of the processed materials.

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Confectionery and chocolate manufacture has been dominated by large-scale industrial processing for several decades. It is often the case though, that a trial and error approach is applied to the development of new products and processes, rather than verified scientific principles. Confectionery and Chocolate Engineering: Principles and Applications, Second edition, adds to information presented in the first edition on essential topics such as food safety, quality assurance, sweets for special nutritional purposes, artizan chocolate, and confectioneries. In addition, information is provided on the fading memory of viscoelastic fluids, which are briefly discussed in terms of fractional calculus, and gelation as a second order phase transition. Chemical operations such as inversion, caramelization, and the Maillard reaction, as well as the complex operations including conching, drying, frying, baking, and roasting used in confectionery manufacture are also described. This book provides food engineers, scientists, technologists and students in research, industry, and food and chemical engineering-related courses with a scientific, theoretical description and analysis of confectionery manufacturing, opening up new possibilities for process and product improvement, relating to increased efficiency of operations, the use of new materials, and new applications for traditional raw materials.

This book examines both the primary ingredients and the processing technology for making candies. In the first section, the chemistry, structure, and physical properties of the primary ingredients are described, as are the characteristics of commercial ingredients. The second section explores the processing steps for each of the major sugar confectionery groups, while the third section covers chocolate and coatings. The manner in which ingredients function together to provide the desired texture and sensory properties of the product is analyzed, and chemical reactions and physical changes that occur during processing are examined. Trouble shooting and common problems are also discussed in each section. Designed as a complete reference and guide, Confectionery Science and Technology provides personnel in industry with solutions to the problems concerning the manufacture of high-quality confectionery products.

This second edition provides information on recent advances in the science and technology of chocolate manufacture and the entire international cocoa industry. It provides detailed review on a wide range of topics including cocoa production, cocoa and chocolate manufacturing operations, sensory perception of chocolate quality, flavour release and perception, sugar replacement and alternative sweetening solutions in chocolate production, industrial manufacture of sugar-free chocolates as well as the nutrition and health benefits of cocoa and chocolate consumption. The topics cover modern cocoa cultivation and production practices with special attention on cocoa bean composition, genotypic variations in the bean, post-harvest pre-treatments, fermentation and drying processes, and the biochemical basis of these operations. The scientific principles behind industrial chocolate manufacture are outlined with detailed explanations of the various stages of chocolate manufacturing including mixing, refining, conching and tempering. Other topics covered include the chemistry of flavour formation and development during cocoa processing and chocolate manufacture; volatile flavour compounds and their characteristics and identification; sensory descriptions and character; and flavour release and perception in chocolate. The nutritional and health benefits of cocoa and chocolate consumption as well as the application of HACCP and other food safety management systems such as ISO 22,000 in the chocolate processing industry are also addressed. Additionally, detailed research on the influence of different raw materials and processing operations on the flavour and other quality characteristics of chocolates have been provided with scope for process optimization and improvement. The book is intended to be a desk reference for all those engaged in the business of making and using chocolate worldwide; confectionery and chocolate scientists in industry and academia; students and practising food scientists and technologists; nutritionists and other health professionals; and libraries of institutions where agriculture, food science and nutrition is studied and researched.

The authors had five objectives in preparing this book: (i) to bring together relevant information on many raw materials used in the manufacture of sweets and chocolate; (ii) to describe the principles involved and to relate them to production with maximum economy but maintaining high quality; (iii) to describe both traditional and modern production processes, in par ticular those continuous methods which are finding increasing application; (iv) to give basic recipes and methods, set out in a form for easy reference, for producing a large variety of sweets, and capable of easy modification to suit the raw materials and plant available; (v) to explain the elementary calculations most likely to be required. The various check lists and charts, showing the more likely faults and how to eliminate them, reflect the fact that art still plays no small part in this industry. To help users all over the world, whatever units they employ, most for mulations are given in parts by weight, but tables of conversion factors are provided at the end of the book. There also will be found a collection of other general reference data in tabular form; while the Glossary explains a number of technical terms, many of them peculiar to the industry.

The machinery about which I am writing is found in the confectionery industry, but it is also generally used throughout the food industry and some other areas that produce items that need to be wrapped and packed for distribution. It just happens that much of my working life was spent in the confectionery industry. Similar machinery operates in the pharmaceutical industry, is used for wrapping and handling books, for wrapping blocks of fuel and for packing tea and other items. Some of the robots described are used in the glass industry, loading drinking glasses direct from hot moulding plants. They are used to load filled bottles into cases in the drinks business or shampoo for chemical manufacturers. Other industries, for example the textile industry, used machinery designed for other purposes (such as weaving), before the development of packaging machines, that worked on comparable principles. Some of the mechanisms in all of this machinery possibly have their ancestry in the great cathedral clock mechanisms from as early as the fifteenth century. Just because this book is mainly illustrated by reference to chocolate bars and sweets does not mean that that is the only application, nor does it lessen the ingenuity applied in the designs of these machines or their importance in the modem world.

Cocoa, Chocolate and Ice Cream are the products which has a good nutritious value and relatively inexpensive food. Cocoa butter is used in chocolate and to cover other confectionery products. Now a day chocolate and ice cream are gaining good popularity among the society all over the world. Chocolate is a key ingredient in many foods such as milk shakes, candy bars, ice creams etc. It is ranked as one of the most favorite flavors in the world. Despite its popularity, most people do not know the unique origins of this popular treat. Chocolate is a product that requires complex procedures to produce. The process involves harvesting coca, refining coca to cocoa beans, and shipping the cocoa beans to the manufacturing factory for cleaning, coaching and grinding. These cocoa beans will then be imported or exported to other countries and be transformed into different type of chocolate products. Ice cream is a frozen dessert usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavors. The meaning of ice cream varies from one country to another like frozen custard, frozen yogurt, sorbet, and gelato and so on. The ice cream industry has traditionally grown at a healthy rate of 12% per annum. India is the second largest milk producing country. Milk products like butter, curd, ghee, etc have become an essential part of our food and are consumed in good quantity every day. In spite of the huge demand that exists for such milk based items conventional methods are employed for producing these items. The growth in cocoa, chocolate, Ice cream and other milk product industry has been primarily due to strengthening of distribution network and cold chain infrastructure. Some of the fundamentals of the book are cocoa bean production, sources of cocoa bean supplies, refining for production of chocolate masses for different uses, shipment of cocoa beans, cocoa processes , cocoa for drinking, instant cocoas, drinking chocolates manufacturing cocoa, cocoa butter & replacement fats , coatings and cocoa , chocolate manufacture, chocolate bars and covered confectionery , chocolate molding, determination of fat in cocoa and chocolate products, determination of cooling curve of cocoa butter and similar fats, the manufacture of dairy products, ice cream manufacture, energy value and nutrients of ice cream etc. The present book contain formulae, processes and other relevant details related to manufacture of cocoa products, chocolates, ice cream and other milk products. An attempt has been made to bring in to focus the significant aspect of cocoa products, dairy products manufacturing. It is hoped that the subject matter contain and its presentation will be very helpful to new entrepreneurs, professionals, institutions, technocrats and students etc.