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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, artisan 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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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, artisan chocolate, and confectioneries.

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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, artisan 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

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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.

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. The purpose of this book is to describe the features of unit operations used in confectionery manufacturing. In contrast to the common technology-focused approach to this subject, this volume offers a scientific, theoretical account of confectionery manufacture, building on the scientific background of chemical engineering. The large diversity of both raw materials and end products in the confectionery industry makes it beneficial to approach the subject in this way. 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. By characterizing the unit operations of confectionery manufacture the author, who has over 40 years' experience in confectionery manufacture, aims to open up new possibilities for improvement relating to increased efficiency of operations, the use of new materials, and new applications for traditional raw materials. The book is aimed at food engineers, scientists, technologists in research and industry, as well as graduate students on relevant food and chemical engineering-related courses.

This book examines both the primary ingredients and the processing technology for making candies. In

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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.

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 particular 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.

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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

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and nutrition is studied and researched.

This second edition of *Water Activity in Foods* furnishes those working within food manufacturing, quality control, and safety with a newly revised guide to water activity and its role in the preservation and processing of food items. With clear, instructional prose and illustrations, the book's international team of contributors break down the essential principles of water activity and water–food interactions, delineating water's crucial impact upon attributes such as flavor, appearance, texture, and shelf life. The updated and expanded second edition continues to offer an authoritative overview of the subject, while also broadening its scope to include six newly written chapters covering the latest developments in water activity research. Exploring topics ranging from deliquescence to crispness, these insightful new inclusions complement existing content that has been refreshed and reconfigured to support the food industry of today.

Following on from their previous volume on *Chocolate as Medicine*, Philip K. Wilson and W. Jeffrey Hurst edit this companion volume, *Chocolate and Health*, providing a comprehensive overview of the chemistry, nutrition and bioavailability of cacao and chocolate. The book begins with a brief historical introduction to the topic, outlining the current and historical medical uses of chocolate and chocolate derivatives. The remainder of the text is arranged into three sections, taking the reader through various aspects of the nutritional and health aspects of cacao. The first section covers the cultivation, chemistry and genome analysis of cacao. The second section discusses the biochemistry and nutritional components of cacao in relation to health, covering bioavailability and the metabolism and metabolomics of cacao. The final section provides an overview of the potential use of chocolate in health and medical

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care. Each section is written and prepared by experts within each field, providing a global perspective of the current and ongoing research in this area. This text provides the reader with a complete overview of the field and is of interest to food and biomedical scientists, as well as nutritionists, medicinal chemists and anyone with an interest in chocolate.

Enrobed and filled confectionery and bakery products, such as praline-style chocolates, confectionery bars and chocolate-coated biscuits and ice-creams, are popular with consumers. The coating and filling can negatively affect product quality and shelf-life, but with the correct product design and manufacturing technology, the characteristics of the end-product can be much improved. This book provides a comprehensive overview of quality issues affecting enrobed and filled products and strategies to enhance product quality. Part one reviews the formulation of coatings and fillings, with chapters on key topics such as chocolate manufacture, confectionery fats, compound coatings and fat and sugar-based fillings. Product design issues, such as oil, moisture and ethanol migration and chocolate and filling rheology are the focus of Part two. Shelf-life prediction and testing are also discussed. Part three then covers the latest ingredient preparation and manufacturing technology for optimum product quality. Chapters examine tempering, enrobing, chocolate panning, production of chocolate shells and deposition technology. With its experienced team of authors, Science and technology of enrobed and filled chocolate, confectionery and bakery products is an essential purchase for professionals in the chocolate, confectionery and bakery industries. Provides a comprehensive review of quality issues affecting enrobed and filled products Reviews the formulation of coatings and fillings, addressing confectionery fats, compound coatings and sugar based fillings Focuses on product design issues such as oil, moisture and chocolate filling rheology

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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 modern world.

The second edition of this book achieved worldwide recognition within the chocolate and confectionery industry. I was pressed to prepare the third edition to include modern developments in machinery, production, and packaging. This has been a formidable task and has taken longer than anticipated. Students still require, in one book, descriptions of the fundamental principles of the industry as well as an insight into modern methods. Therefore, parts of the previous edition describing basic technology have been retained, with minor alterations where necessary. With over fifty years' experience in the industry and the past eighteen years working as an author, lecturer, and consultant, I have collected a

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great deal of useful information. Visits to trade exhibitions and to manufacturers of raw materials and machinery in many parts of the world have been very valuable. Much research and reading have been necessary to prepare for teaching and lecturing at various colleges, seminars, and manufacturing establishments. The third edition is still mainly concerned with science, technology, and production. It is not a book of formulations, which are readily available elsewhere. Formulations without knowledge of principles lead to many errors, and recipes are given only where examples are necessary. _ Analytical methods are described only when they are not available in textbooks, of which there are many on standard methods of food analysis. Acknowledgments I am still indebted to many of the persons mentioned under "Acknowledgments" in the second edition. I am especially grateful to the following.

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