
CHOCOLATE, COCOA, AND CONFECTIONERY

SCIENCE AND TECHNOLOGY

Third Edition

Bernard W. Minifie



AN ASPEN PUBLICATION

Chocolate Cocoa And Confectionery Science And Technology Chapman Hall Food Science Book

Alex Szogyi



Chocolate Cocoa And Confectionery Science And Technology Chapman Hall Food Science Book:

Chocolate, Cocoa and Confectionery: Science and Technology Bernard Minifie, 2012-12-06 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 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

Chocolate, Cocoa and Confectionery: Science and Technology Bernard W. Minifie, 1989-08-31 Recognised as the industry standard this definitive guide provides a comprehensive review of chocolate and confectionary production and processing operations The technical and scientific aspects of the various manufacturing procedures are emphasized formulations and recipes are used as needed to supplement explanations and to advance understanding of a particular process Other areas include raw materials emulsifiers replacers and compounds ingredients sweeteners starches and colors applied methods food value packaging and entomology

Chocolate, cocoa and confectionery bernard w Minifie, 1989 *Science and Technology of Enrobed and Filled Chocolate, Confectionery and Bakery Products* Geoff Talbot, 2009-06-26 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

Chocolate Alex Szogyi,1997-12-09 Chocolate has been one of mankind s obsessions for centuries The history of cacao and chocolate making leads from Mexico to Spain and then France Austria Switzerland and Belgium while its consumption is universal This collection examines chocolate s history as well as its use in literature art music and folklore as a subject for psychology and childrearing and as an important product for business In addition recipes for novel and tasty uses of chocolate are provided While chocolate may be seen as food of the gods it is consumed around the world by all ages and classes This is an intriguing book for scholars in many fields and for those interested in the history of food and their favorite sweet

The Technology of Wafers and Waffles I Karl F. Tiefenbacher,2017-05-16 The Technology of Wafers and Waffles Operational Aspects is the definitive reference book on wafer and waffle technology and manufacture It covers specific ingredient technology including water quality wheat flour starches dextrans oils and fats and delves extensively into the manufacturing elements and technological themes in wafer manufacturing including no low sugar wafers hygroscopic wafers fillings and enrobing The book explains in detail operating procedures such as mixing baking filling cooling cutting and packaging for every type of wafer flat and shaped wafers for making biscuits ice cream cones cups wafer reels wafer sticks flute wafers and biscuit wafers It also explores the various types of European Belgian waffles and North American frozen waffles Serves as a complete reference book on wafer and waffle technology and manufacturing the first of its kind Covers specific ingredient technology such as water quality wheat flour starches dextrans oils and fats for wafer and waffles Explores wafer and waffle product types development ingredients manufacturing and quality assurance Explains the scientific background of wafer and waffle baking Informs both artisan and industrial bakers about many related areas of bakery product manufacturing

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Protein-Based Films and Coatings Aristippos Gennadios,2002-02-07 This volume presents the most up to date and detailed information available on protein based biopolymer films and coatings It provides a comprehensive overview of the design technology properties functionality and

applications of biopolymer films and coatings edible and inedible from plant and animal proteins Both widely commercialized and **Chocolate and Health** Philip K Wilson,W Jeffrey Hurst,2015-05-05 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 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

Confectionery and Chocolate Engineering Ferenc A. Mohos,2017-02-06 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 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 **MC. The Manufacturing Confectioner** ,1997 **Confectionery Science and Technology** Richard W. Hartel,Joachim H. von Elbe,Randy Hofberger,2017-10-09 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 **Glucose Syrups** Peter Hull, 2011-09-23 Glucose syrups commonly known as corn syrups in North America are derived from starch sources such as maize wheat and potatoes Offering alternative functional properties to sugar as well as economic benefits glucose syrups are extremely versatile sweeteners and are widely used in food manufacturing and other industries They are a key ingredient in confectionery products beer soft drinks sports drinks jams sauces and ice creams as well as in pharmaceuticals and industrial fermentations This book brings together all the relevant information on the manufacture and use of glucose syrups Drawing on forty years experience in the international glucose industry the author provides a valuable reference for all those involved in the processing and buying of these syrups and for scientists involved in the manufacture of a full range of food and some non food products in which the syrups are ingredients The emphasis is on practical information recipes are included where relevant in the applications chapters and appendices offer commonly used calculations and useful data Food technologists can use the book to make choices about the most suitable glucose syrup to use in a particular application and also to adapt recipes in order to replace sugar sucrose or other ingredients A glossary of terms reflecting the international terminology of the industry completes the book **Industrial Chocolate Manufacture and Use** S. T. Beckett, 1995-01-01 There are surprisingly few books on the subject of chocolate manufacture and this volume will undoubtedly continue to lead the field Trends in Food Science and Technology *The Chemical Age Year Book* ,1951 **Technical Book Review Index** ,1971 *Chocolate, cocoa and confectionery* Bernard W. Minifie, 1980 **British Scientific and Technical Books** ,1935 The British National Bibliography Arthur James Wells, 1993 *Subject Guide to Books in Print* ,1997

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