



SECOND EDITION

# Confectionery and **Chocolate Engineering**

PRINCIPLES AND APPLICATIONS

**Ferenc Á. Mohos**

**WILEY** Blackwell

# Confectionery And Chocolate Engineering Principles And Applications

**Felicity Huntingford, Malcolm  
Jobling, Sunil Kadri**



## **Confectionery And Chocolate Engineering Principles And Applications:**

*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 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

*Confectionery and Chocolate Engineering* Ferenc A. Mohos, 2010-11-29 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 confectionary 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 *Confectionery and Chocolate Engineering* Ferenc Á Mohos, 2017

**Water Activity in Foods** Gustavo V. Barbosa-Cánovas, Anthony J. Fontana, Jr., Shelly J. Schmidt, Theodore P. Labuza, 2020-05-14 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

Non-Newtonian Flow and Applied Rheology R. P. Chhabra, Swati A. Patel, 2025-03-01 Non Newtonian Flow and Applied Rheology Engineering Applications Third Edition bridges the gap between the theoretical work of the rheologist and the practical needs of those who have to design and operate the systems in which these materials are handled or processed This new edition addresses the rapid advances that are occurring in all aspects of the topics covered in this book such as new measurement techniques or new constitutive equations and more reliable information based on numerical simulations New solved examples are added in each chapter along with a list of problems at the end of the book This is an established and important reference for senior level mechanical engineers chemical and process engineers as well as any engineer or scientist who needs to study or work with these fluids including pharmaceutical engineers mineral processing engineers medical researchers water and civil engineers Extensively revised and expanded with material on new measurement techniques new constitutive equations and information based on numerical simulations Covers both basic rheology and fluid mechanics in non Newtonian fluids making it a truly self contained reference for anyone studying or working with the processing and handling of fluids Provides solved examples to illustrate and or aid understanding of the concepts Written by a world's leading expert in an accessible style

Bioactive Molecules in Food Jean-Michel Mérillon, Kishan Gopal Ramawat, 2019-01-25 This reference work provides comprehensive information about the bioactive molecules presented in our daily food and their effect on the physical and mental state of our body Although the concept of functional food is new the consumption of selected food to attain a specific effect existed already in ancient civilizations namely of China and India Consumers are now more attentive to food quality safety and health benefits and the food industry is led to develop processed and packaged food particularly in terms of calories quality nutritional value and bioactive molecules This book covers the entire range of bioactive molecules presented in daily food such as carbohydrates proteins lipids isoflavonoids carotenoids vitamin C polyphenols bioactive molecules presented in wine beer and cider Concepts like French paradox Mediterranean diet healthy diet of eating fruits and vegetables vegan and vegetarian diet functional foods are described with suitable case studies Readers will also discover a very timely compilation of methods for bioactive molecules analysis Written by highly renowned scientists of the field this reference work appeals to a wide readership from graduate students scholars researchers in the field of botany agriculture pharmacy biotechnology and food industry to those involved in manufacturing processing and marketing of value added food

products      **Food Physics** Ludger O. Figura, Arthur A. Teixeira, 2023-06-06 This is the first textbook in this field of increasing importance for the food and cosmetics industries It is indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries It describes the principles of food physics starting with the very basics and focuses on the needs of practitioners without omitting important basic principles It will be indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries Food Physics deals with the physical properties of food food ingredients and their measurement      *Handbook of Seafood Quality, Safety and Health Applications* Cesaretti Alasalvar, Kazuo

Miyashita, Fereidoon Shahidi, Udaya Wanasundara, 2011-06-15 The global market for seafood products continues to increase year by year Food safety considerations are as crucial as ever in this sector and higher standards of quality are demanded even as products are shipped greater distances around the world The current global focus on the connection between diet and health drives growth in the industry and offers commercial opportunities on a number of fronts There is great interest in the beneficial effects of marine functional compounds such as omega 3 polyunsaturated fatty acids Seafoods are well known as low calorie foods and research continues into the nutritional effects on for example obesity and heart disease In addition by products of marine food processing can be used in nutraceutical applications This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods It includes chapters on the practical evaluation of seafood quality novel approaches in preservation techniques flavour chemistry and analysis textural quality and measurement packaging the control of food borne pathogens and seafood toxins New research on the health related aspects of marine food intake are covered as well as the use of seafoods as sources of bioactives and nutraceuticals The book is directed at scientists and technologists in academia government laboratories and the seafood industries including quality managers processors and sensory scientists      **Ionic Liquids** Scott Handy, 2011-10-10 Room temperature ionic liquids RTILs are an interesting and valuable family of compounds Although they are all salts their components can vary considerably including imidazolium pyridinium ammonium phosphonium thiazolium and triazolium cations In general these cations have been combined with weakly coordinating anions Common examples include tetrafluoroborate hexafluorophosphate triflate triflimide and dicyanimide The list of possible anionic components continues to grow at a rapid rate Besides exploring new anionic and cation components another active and important area of research is the determination and prediction of their physical properties particularly since their unusual and tunable properties are so often mentioned as being one of the key advantages of RTILs over conventional solvents Despite impressive progress much work remains before the true power of RTILs as designer solvents i e predictable selection of a particular RTIL for any given application can be effectively harnessed

**Particulate Products** Henk G. Merkus, Gabriel M.H. Meesters, 2013-11-19 Particulate products make up around 80% of

chemical products from all industry sectors. Examples given in this book include the construction materials fine ceramics and concrete the delicacies chocolate and ice cream pharmaceutical powders medical inhalers and sun screen liquid and powder paints. Size distribution and the shape of the particles provide for different functionalities in these products. Some functions are general others specific. General functions are powder flow and require at the typical particulate concentrations of these products that the particles cause adequate rheological behavior during processing and or for product performance. Therefore this book addresses particle packing as well as its relation to powder flow and rheological behavior. Moreover general relationships to particle size are discussed for e.g. color and sensorial aspects of particulate products. Product specific functionalities are often relevant for comparable product groups. Particle size distribution and shape provide for example the following functionalities: dense particle packing in relation to sufficient strength is required in concrete construction ceramic objects and pharmaceutical tablets; good sensorial properties mouthfeel to chocolate and ice cream; effective dissolution flow and compression properties for pharmaceutical powders; adequate hiding power and effective coloring of paints for protection and the desired esthetical appeal of the objects; adequate protection of our body against sun light by sunscreen; effective particle transport and deposition to desired locations for medical inhalers and powder paints. Adequate particle size distribution shape and porosity of particulate products have to be achieved in order to reach optimum product performance. This requires adequate management of design and development as well as sufficient knowledge of the underlying principles of physics and chemistry. Moreover flammability explosivity and other health hazards from powders during handling are taken into account. This is necessary since great risks may be involved. In all aspects the most relevant parameters of the size distribution and particle shape have to be selected. In this book experts in the different product fields have contributed to the product chapters. This provides optimum information on what particulate aspects are most relevant for behavior and performance within specified industrial products and how optimum results can be obtained. It differs from other books in the way that the critical aspects of different products are reported so that similarities and differences can be identified. We trust that this approach will lead to improved optimization in design development and quality of many particulate products.

*Membrane Processing* Adnan Y. Tamime, 2013-02-18. In the last two decades there have been significant developments in membrane filtration processes for the dairy and beverage industries. The filtration systems can be classified into four main groups: reverse osmosis, nanofiltration, ultrafiltration and microfiltration. The primary objective of this book is to assess critically the pool of scientific knowledge available to the dairy and beverages industry as a tool for process and product innovation, quality improvement and safety. The book is divided into three main parts. Part I reviews the principals, developments and designs of membrane processes that are mainly used in commercial dairy and beverage applications. Part II provides information on the applications of membrane processes in the manufacture of dairy products from on-farm concentration of milk as a pre-treatment for cheesemaking to fractionation of milk and whey to provide ingredients for food

and other applications Part III considers membrane applications during the manufacture of fruit juices beer and cider wine and vinegar These include concentration deacidification and dealcoholisation processes Membrane Processing Dairy and Beverages Applications is an ideal new reference for dairy and beverage processors involved in the application of membranes both to aid the creation of novel products and to improve their process economics Students and lecturers of food and dairy science and technology will value its in depth discussion of membrane processes whilst readers based in the dairy industry will prize it as the most up to date and advanced volume yet published on this crucially important topic **Dense Phase**

**Carbon Dioxide** Murat O. Balaban, Giovanna Ferrentino, 2012-04-05 Dense phase carbon dioxide DPCD is a non thermal method for food and pharmaceutical processing that can ensure safe products with minimal nutrient loss and better preserved quality attributes Its application is quite different than for example supercritical extraction with CO<sub>2</sub> where the typical solubility of materials in CO<sub>2</sub> is in the order of 1% and therefore requires large volumes of CO<sub>2</sub> In contrast processing with DPCD requires much less CO<sub>2</sub> between 5 to 8% CO<sub>2</sub> by weight and the pressures used are at least one order of magnitude less than those typically used in ultra high pressure UHP processing There is no noticeable temperature increase due to pressurization and typical process temperatures are around 40 C DPCD temporarily reduces the pH of liquid foods and because oxygen is removed from the environment and because the temperature is not high during the short process time typically about five minutes in continuous systems nutrients antioxidant activity and vitamins are much better preserved than with thermal treatments In pharmaceutical applications DPCD facilitates the production of micronized powders of controlled particle size and distribution Although the capital and operating costs are higher than that of thermal treatments they are much lower than other non thermal technology operations This book is the first to bring together the significant amount of research into DPCD and highlight its effectiveness against microorganisms and enzymes as well as its potential in particle engineering It is directed at food and pharmaceutical industry scientists and technologists working with DPCD and other traditional or non thermal technologies that can potentially be used in conjunction with DPCD It will also be of interest to packaging specialists and regulatory agencies [Handbook of Vanilla Science and Technology](#) Daphna

Havkin-Frenkel, Faith C. Belanger, 2010-11-18 Vanilla is the world s most commonly used flavour and fragrance used in foods cosmetics pharmaceuticals and other products and is therefore of considerable economic importance This book provides a comprehensive overview of the science and technology used in the production and supply chain of vanilla products A wide range of international authors cover topics which include agricultural production global markets analytical methods sensory analysis food and fragrance applications organic and fair trade vanilla diseases that affect vanilla and novel uses It is of interest to academic researchers in this field and is also an important resource for the vanilla industry and those companies that use vanilla and vanillin as flavours and fragrances worldwide Key Features The only book to cover such a wide range of topics on this most commercially valuable of flavour ingredients Includes an analysis of the current vanilla markets in the US

and Europe Edited by experts who hold roles in the flavour industry and academic research      **Fish Processing** George M. Hall,2011-06-13 This book seeks to address the challenges facing the international seafood industry via a two pronged approach by offering the latest information on established technologies and introducing new ideas and technologies An introductory chapter sets the tone for the book by presenting the background against which fish processing will exist in the near future Chapter two looks at the environmental and sustainability issues relating to conventional fish processing including processing efficiency and better use of the outputs currently considered wastes The impact of mechanisation and computerisation on environmental sustainability is also addressed Subsequent chapters examine the latest developments in established fish processing technologies such as canning curing freezing and chilling with an emphasis on the environmental aspects of packaging and the process itself In addition quality and processing parameters for specific species including new species are described The second part of the book gives authors the opportunity to introduce the potential technologies and applications of the future to a wider audience These include fermented products and their acceptance by a wider audience the utilisation of fish processing by products as aquaculture feeds and the use of by products for bioactive compounds in biomedical nutraceutical cosmetic and other applications      *Nanotechnology Research Methods for Food and Bioproducts* Graciela Wild Padua, PhD,Qin Wang, PhD,2012-02-08 Food nanotechnology is an expanding field This expansion is based on the advent of new technologies for nanostructure characterization visualization and construction Nanotechnology Research Methods for Food and Bioproducts introduces the reader to a selection of the most widely used techniques in food and bioproducts nanotechnology This book focuses on state of the art equipment and contains a description of the essential tool kit of a nanotechnologist Targeted at researchers and product development teams this book serves as a quick reference and a guide in the selection of nanotechnology experimental research tools      **Bioactives in Fruit** Margot Skinner,Denise Hunter,2013-09-10 For centuries we have known that fruit is important for health but we are only just beginning to fully understand why Bioactives in Fruit Health Benefits and Functional Foods aims to summarise some of our current knowledge on the bioactive compounds that are associated with the health benefits of specific fruits with a strong emphasis on the validation of health benefits by human intervention trials Reflecting the current interest in food and health the book includes strategies to retain and enhance the bioactives in fruit through breeding growing conditions fruit storage processing into ingredients and production of functional foods To accomplish this task authors with expertise in biology chemistry pharmacology food science nutrition medicine and horticulture have contributed They come from universities government and industry funded research institutes and biotechnology and food companies in Europe the United States Asia and New Zealand to give the book a broad perspective This book describing fruit bioactives their health benefits when consumed as a food and related topics regarding their development into fresh or processed functional foods will be of use to postgraduate students researchers functional food product developers food regulators and anyone who has curiosity about why fruit is



good for you The information contained within will provide plant breeders with new targets for the development of value added horticultural products and will also provide nutritionists and dieticians with a useful resource for developing strategies to assist in preventing or slowing disease onset or severity Bioactives in Fruit Health Benefits and Functional Foods is a major resource which will be required reading for anyone working in the fields of health and functional foods Wine Jokie Bakker,Ronald J. Clarke,2011-11-30 Wine Flavour Chemistry brings together a vast wealth of information describing components of wine their underlying chemistry and their possible role in the taste smell and overall perception It includes both table wines and fortified wines such as Sherry Port and the newly added Madeira as well as other special wines This fully revised and updated edition includes new information also on retsina wines ros s organic and reduced alcohol wines and has been expanded with coverage of the latest research Both EU and non EU countries are referred to making this book a truly global reference for academics and enologists worldwide Wine Flavour Chemistry is essential reading for all those involved in commercial wine making whether in production trade or research The book is of great use and interest to all enologists and to food and beverage scientists and technologists working in commerce and academia Upper level students and teachers on enology courses will need to read this book wherever food and beverage science technology and chemistry are taught libraries should have multiple copies of this important book Handbook of Plant Food Phytochemicals Brijesh K. Tiwari,Nigel P. Brunton,Charles Brennan,2013-04-01 Phytochemicals are plant derived chemicals which may bestow health benefits when consumed whether medicinally or as part of a balanced diet Given that plant foods are a major component of most diets worldwide it is unsurprising that these foods represent the greatest source of phytochemicals for most people Yet it is only relatively recently that due recognition has been given to the importance of phytochemicals in maintaining our health New evidence for the role of specific plant food phytochemicals in protecting against the onset of diseases such as cancers and heart disease is continually being put forward The increasing awareness of consumers of the link between diet and health has exponentially increased the number of scientific studies into the biological effects of these substances The Handbook of Plant Food Phytochemicals provides a comprehensive overview of the occurrence significance and factors effecting phytochemicals in plant foods A key of objective of the book is to critically evaluate these aspects Evaluation of the evidence for and against the quantifiable health benefits being imparted as expressed in terms of the reduction in the risk of disease conferred through the consumption of foods that are rich in phytochemicals With world leading editors and contributors the Handbook of Plant Food Phytochemicals is an invaluable cutting edge resource for food scientists nutritionists and plant biochemists It covers the processing techniques aimed at the production of phytochemical rich foods which can have a role in disease prevention making it ideal for both the food industry and those who are researching the health benefits of particular foods Lecturers and advanced students will find it a helpful and readable guide to a constantly expanding subject area **Handbook of Sustainability for the Food Sciences** Rubén O. Morawicki,2012-03-20 Many

books on sustainability have been written in the last decade most of them dealing with agricultural systems communities and general business practices In contrast Handbook of Sustainability for the Food Sciences presents the concept of sustainability as it applies to the food supply chain from farm to fork but with a special emphasis on processing Structured in four sections Handbook of Sustainability for the Food Sciences first covers the basic concepts of environmental sustainability and provides a detailed account of all the impacts of the food supply chain Part two introduces the management principles of sustainability and the tools required to evaluate the environmental impacts of products and services as well as environmental claims and declarations Part three looks at ways to alleviate food chain environmental impacts and includes chapters on air emissions water and wastewater solid waste energy packaging and transportation The final part summarizes the concepts presented in the book and looks at the measures that will be required in the near future to guarantee long term sustainability of the food supply chain Handbook of Sustainability for the Food Sciences is aimed at food science professionals including food engineers food scientists product developers managers educators and decision makers It will also be of interest to students of food science

Aquaculture and Behavior Felicity Huntingford, Malcolm Jobling, Sunil Kadri, 2012-02-13 Modern aquaculture is faced with a number of challenges including public concern about environmental impacts and the welfare of farmed fish A fundamental understanding of fish biology is central to finding ways to meet these challenges and is also essential for maintaining the industry's sustainability Furthermore the behaviour of fish under culture situations has long been ignored despite heavy commercial losses that can result from fish stressed and hence disease prone due to bad husbandry techniques This important book summarises the current understanding of the behavioural biology of farmed species and illustrates how this can be applied to improve aquaculture practice Informative and engaging Aquaculture Behavior brings the reader up to date with major issues pertaining to aquaculture Everyone from fish farmers to upper level students will find this book a valuable and practical resource Libraries in universities and research establishments where animal behavior aquaculture veterinary and biological sciences are studied and taught should have copies of this work on their shelves

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