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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 ...

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Chocolate, Cocoa and Confectionery: Science and Technology ...

Part 1 is 200 pages, and covers the industrial processing of cocoa beans into cocoa and chocolate. Part 2 is 300 pages, and has nothing to do with chocolate. It covers food stuffs other than chocolate that are commonly used in confectionery processes. The material in this section is easily available from standard texts on food science.

Chocolate, Cocoa and Confectionery: Science and Technology ...

Some of the chapters (cocoa butter, sugar, confectionery fats, pseudo-chocolate) are very interesting, but, sadly, of little practical value. The book would be a more useful reference if the sub-headings in each chapter were listed; as is, the table of contents lists only the chapter title, which is a problem since some of the chapters are over 100 pages long.

Chocolate, Cocoa, and Confectionery: Science and ...

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.

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Chocolate, Cocoa and Confectionery: Science and Technology ...

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Company 's new program promises to drive ' positive, sustainable impact through focus on building premiums for flavor via supply chain innovation '. San Francisco-based Guittard Chocolate Company has launched its Cultivate Better Cocoa initiative, a new program that engages with cocoa-growing ...

Guittard Chocolate Company doubles down on sustainability ...

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Jun 25, 2020 Contributor By : Beatrix Potter Public Library PDF ID e5677787 chocolate cocoa and confectionery science and technology pdf Favorite eBook Reading provides information on recent advances in the science and technology of chocolate manufacture and

Chocolate Cocoa And Confectionery Science And Technology ...

Mondel z International has opened its state-of-the-art cocoa crop science technical center in Pasuruan, Indonesia, representing an important step in the company 's mission to secure a sustainable future for high-quality cocoa, so consumers can enjoy ' the right snack, for the right moment, made the right way '. As one of the world 's largest buyers of cocoa for chocolate, the center will enable Mondel z to develop and promote better cocoa farming practices, continuing its work with ...

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

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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.

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.

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

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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 is available to today's consumers in a variety of colours, shapes and textures. But how many of us, as we savour our favourite brand, consider the science that has gone into its manufacture? This book describes the complete chocolate making process, from the growing of the beans to the sale in the shops. The Science of Chocolate first describes the history of this intriguing substance. Subsequent chapters cover the ingredients and processing techniques, enabling the reader to discover not only how confectionery is made but also how basic science plays a vital role with coverage of scientific principles such as latent and specific heat, Maillard reactions and enzyme processes. There is also discussion of the monitoring and controlling of the production process, and the importance, and variety, of the packaging used today. A series of experiments, which can be adapted to suit students of almost any age, is included to demonstrate the physical, chemical or mathematical principles involved. Ideal for those studying food science or about to join the confectionery industry, this mouth-watering title will also be of interest to anyone with a desire to know more about the production of the world's favourite confectionery.

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.

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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 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 formulations 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.

This book covers the progress of the last 10 years of studies on cocoa butter. Descriptions of several aspects, including physical characteristics such as rheology, hardness, melt profiles, etc., studied by new and advanced techniques are included. Similarly, the polymorphism of cocoa butter is reconsidered in light of studies done by synchrotron DSC, FTIR, and SAXS techniques. These data are complemented by new understandings on the cause of the crystallization and transitions of the polymorphs. Other aspects such as the effect of minor components, emulsifiers, and other fats are discussed in great detail in this book. Brings together all that is known about cocoa butter into one book Describes physical characteristics of cocoa butter including rheology, hardness, and melt profiles Reconsiders polymorphism of cocoa butter in light of recent studies by various analytical techniques Presents new understandings on the cause of crystallization and transitions of polymorphs

Revised edition of: Industrial chocolate manufacture and use / edited by Stephen T. Beckett. 2009.

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