

Chocolate, Cocoa and Confectionery: Science and Technology

Minifie, B.W.

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Chocolate Cocoa And Confectionery Science And Technology

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Chocolate Cocoa And Confectionery Science And Technology:

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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

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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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Chocolate Science and Technology Emmanuel Ohene Afoakwa, 2016-04-07 CHOCOLATE SCIENCE AND TECHNOLOGY 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 reviews of 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 and the nutrition and health benefits of cocoa and chocolate consumption The topics cover modern cocoa cultivation and production practices with special attention to cocoa bean composition genotypic variations in the bean post harvest pretreatments 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 and the application of HACCP and other food safety management systems such as ISO 22000 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 are studied and researched

Kirk-Othmer Food and Feed Technology, 2 Volume Set Wiley, 2007-12-14 This two volume set features selected articles from the Fifth Edition of Wiley's prestigious Kirk Othmer Encyclopedia of Chemical Technology This compact reference features the same breadth and quality of coverage found in the original but with a focus on topics of particular interest to food technologists chemists chemical and process engineers consultants and researchers and educators in food and agricultural businesses alcohol and beverage industries and related fields *Food Science* Norman N. Potter, Joseph H. Hotchkiss, 1998 Now in its fifth edition Food Science remains the most popular and reliable text for introductory courses in food science and technology This new edition retains the basic format and pedagogical features of previous editions and provides an up to date foundation upon which more advanced and specialized knowledge can be built This essential volume introduces and surveys the broad and complex interrelationships among food ingredients processing packaging distribution and storage and explores how these factors influence food quality and safety Reflecting recent advances and emerging technologies in the area this new edition includes updated commodity and ingredient chapters to emphasize the growing importance of analogs macro substitutions fat fiber and sugar substitutes and replacement products especially as they affect new product development and increasing concerns for a healthier diet Revised processing chapters include changing attitudes toward food irradiation greater use of microwave cooking and microwaveable products controlled and modified atmosphere packaging and expanding technologies such as extrusion cooking ohmic heating and supercritical fluid extraction new information that addresses concerns about the responsible management of food technology considering environmental social and economic consequences as well as the increasing globalization of the food industry Discussions of food safety and consumer protection including newer phytochemical pathogens HACCP techniques for product safety and quality new information on food additives pesticides and hormones and the latest information on nutrition labeling and food regulation An outstanding text for students with little or no previous instruction in food science and technology Food Science is also a valuable reference for professionals in food processing as well as for those working in fields that service regulate or otherwise interface with the food industry **Cocoa and Coffee Fermentations** Rosane F. Schwan, Graham H.

Fleet,2014-10-09 This is the first book to focus on the scientific principles underlying the fermentation processes of cocoa and coffee beans and their impact on product quality and safety The text compiles the knowledge from the different disciplines involved in fermentation including botany chemistry microbiology biochemistry food science and sensory science The chapters discuss the botanics of the beans fermentation methods the microbiology of fermentation the biochemistry and physiology of fermentation the impacts of fermentation on bean flavor quality and safety chocolate and coffee derived from the beans and the processing of waste materials Lipid Technologies and Applications Frank D. Gunstone,Fred B.

Padley,2018-05-02 Provides a comprehensive review of the major technologies and applications of lipids in food and nonfood uses including current and future trends Discusses the nature of lipids their major sources and role in nutrition

Handbook of Food Processing Theodoros Varzakas,Constantina Tzia,2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Safety Quality and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail It covers the most common and new food manufacturing processes while addressing rele **Chocolate, Cocoa, & Confectionery, 3e (PB)** Minifie B.W.,1997-02-01 *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 Lebensmitteltechnologie Rudolf Heiss,2013-07-02 Aus den Besprechungen Das schnelle Erscheinen der dritten Auflage zeigt da Lebensmitteltechnologie von R Heiss ein Standardwerk ist und das seit nunmehr 40 Jahren Naturwissenschaften 1 Mit Hilfe einer gro en Zahl vortrefflich ausgew hlte Co Autoren ist Prof Heiss eine umfassende Abhandlung aller lebensmitteltechnologischen Verfahren gelungen Hierf r gliederte er seine Lebensmitteltechnologie bersichtlich nach Produktgruppen Vervollst ndigt wird diese Auswahl noch durch kurze Erl uterungen der Verfahren zur Herstellung alkaloidhaltiger Lebensmittel Die einzelnen Verfahrensschritte werden immer kurz und b ndig dargestellt Aus

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Handbook of Food Science, Technology, and Engineering Yiu H. Hui, 2006

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