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which are briefly

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of fractional



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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

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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

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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

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desired texture and sensory properties of the product is analyzed, and chemical reactions and physical changes that occur during processing are examined.

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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



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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

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institutions where agriculture, food science and nutrition is studied and researched.

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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

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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

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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

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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

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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.

The machinery about which I am



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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

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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

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And 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,

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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

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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

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the only application, nor does it lessen the ingenuity applied in the designs of these machines or their importance in the modern world.

Enrobed and filled confectionery and bakery products, such as praline-style chocolates,

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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

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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



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formulation of  
coatings and  
fillings, with

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and fat and sugar-

based fillings.

Product design

issues, such as oil,

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the excitement of being near the cutting edge of scientific advancement.

However, graduates trained in molecular biology and cell manipulation soon realise that these techniques are only part of the picture. Reaping the full



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requires  
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process design to  
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engineering in a  
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scientists. Other texts on bioprocess engineering currently available assume that the reader already has engineering training. On the other hand, chemical engineering textbooks do not consider examples from

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\* Includes useful appendices, detailing conversion factors, physical and

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creating a tool for  
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dehydration, and

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