

Manley's technology of biscuits, crackers and cookies

Fourth edition

Edited by Duncan Manley



Duncan Manley

Handbook of Food Powders Bhesh Bhandari, Nidhi Bansal, Min Zhang, Pierre Schuck, 2013-08-31 Many food ingredients are supplied in powdered form as reducing water content increases shelf life and aids ease of storage handling and transport Powder technology is therefore of great importance to the food industry The Handbook of food powders explores a variety of processes that are involved in the production of food powders the further processing of these powders and their functional properties Part one introduces processing and handling technologies for food powders and includes chapters on spray freeze and drum drying powder mixing in the production of food powders and safety issues around food powder production processes Part two focusses on powder properties including surface composition rehydration and techniques to analyse the particle size of food powders Finally part three highlights speciality food powders and includes chapters on dairy powders fruit and vegetable powders and coating foods with powders The Handbook of food powders is a standard reference for professionals in the food powder production and handling industries development and quality control professionals in the food industry using powders in foods and researchers scientists and academics interested in the field Explores the processing and handling technologies in the production of food powders Examines powder properties including surface composition shelf life and techniques used to examine particle size Focusses on speciality powders such as dairy infant formulas powdered egg fruit and vegetable and culinary and speciality products Manley's Technology of Biscuits, Crackers and Cookies Duncan Manley, 2011-09-28 Manley's Technology of Biscuits Crackers and Cookies is widely regarded as the standard work in its field Part one covers management issues such as HACCP quality control process control and product development Part two deals with the selection of raw materials and ingredients The range and types of biscuits is covered in part three while part four covers the main production processes and equipment from bulk handling and metering of ingredients to packaging storage and waste management Eight expert authors have joined Duncan Manley in extensively updating and expanding the book which is now some 25% longer than the previous edition Part one now includes a new chapter on sustainability in the biscuit industry and the discussion of process and efficiency control is more detailed In part two the information on wheat flour has been extensively revised to reflect recent developments and there are entirely new chapters on fats and oils and packaging materials Photographs of the major types of biscuits now illustrate chapters in part three which also includes a newly composed chapter on the position of biscuits in nutrition Finally part four has been comprehensively reviewed and revised with the assistance of an author from a major machinery manufacturer With its distinguished editor and team of expert contributors this new edition consolidates the position of Manley's Technology of Biscuits Crackers and Cookies as the standard reference work in the industry Widely regarded as the standard work in its field Covers management issues such as HACCP quality control process control and product development Deals with the

selection of raw materials and ingredients Robotics and Automation in the Food Industry Darwin G Caldwell, 2012-12-03 The implementation of robotics and automation in the food sector offers great potential for improved safety quality and profitability by optimising process monitoring and control Robotics and automation in the food industry provides a comprehensive overview of current and emerging technologies and their applications in different industry sectors Part one introduces key technologies and significant areas of development including automatic process control and robotics in the food industry sensors for automated quality and safety control and the development of machine vision systems Optical sensors and online spectroscopy gripper technologies wireless sensor networks WSN and supervisory control and data acquisition SCADA systems are discussed with consideration of intelligent quality control systems based on fuzzy logic Part two goes on to investigate robotics and automation in particular unit operations and industry sectors The automation of bulk sorting and control of food chilling and freezing is considered followed by chapters on the use of robotics and automation in the processing and packaging of meat seafood fresh produce and confectionery Automatic control of batch thermal processing of canned foods is explored before a final discussion on automation for a sustainable food industry With its distinguished editor and international team of expert contributors Robotics and automation in the food industry is an indispensable guide for engineering professionals in the food industry and a key introduction for professionals and academics interested in food production robotics and automation Provides a comprehensive overview of current and emerging robotics and automation technologies and their applications in different industry sectors Chapters in part one cover key technologies and significant areas of development including automatic process control and robotics in the food industry and sensors for automated quality and safety control Part two investigates robotics and automation in particular unit operations and industry sectors including the automation of bulk sorting and the use of robotics and automation in the processing and packaging of meat seafood fresh produce and confectionery Nanotechnology in the Food, Beverage and Nutraceutical **Industries** Qingrong Huang, 2012-04-19 Nanotechnology has the potential to impact on food processing significantly This important book summarises current research in this area and provides an overview of both current and possible future applications of nanotechnologies in the food industry Issues such as safety and regulation are also addressed After an introductory overview the first part discusses general issues such as risk assessment the regulatory framework detection and characterisation of nanoparticles in food Part two summarises the wide range of applications of nanotechnology in food processing including nanoscale nutraceutical delivery systems nanoemulsions and colloids nanoscale rapid detection devices for contaminants nanofiltration and nanocomposite packaging materials With its distinguished editor and international team of contributors Nanotechnology in the food beverage and nutraceutical industries is a valuable reference work for both food processors and those researching this expanding field Discusses issues such as risk assessment regulatory framework detection and characterisation of nanoparticles in food Summarises the wide range of applications of nanotechnology in food

processing including nutraceutical delivery and packaging materials Written by a distinguished team of international contributors this book is an invaluable reference for industry professionals and academics alike Functional Foods Maria Saarela, 2011-04-30 The first edition of Functional foods Concept to product quickly established itself as an authoritative and wide ranging guide to the functional foods area There has been a remarkable amount of research into health promoting foods in recent years and the market for these types of products has also developed Thoroughly revised and updated this major new edition contains over ten additional chapters on significant topics including omega 3 polyunsaturated fatty acids consumers and health claims and functional foods for obesity prevention Part one provides an overview of key general issues including definitions of functional foods and legislation in the EU the US and Asia Part two focuses on functional foods and health investigating conditions such as cardiovascular disease diabetes cancer obesity and infectious diseases as well as and the impact of functional foods on cognition and bone health Part three looks at the development of functional food products Topics covered include maximising the functional benefits of plant foods dietary fibre functional dairy and soy products probiotics and omega 3 polyunsaturated fatty acids PUFAs With its distinguished editors and international team of expert contributors Functional foods Concept to product is a valuable reference tool for health professionals and scientists in the functional foods industry and to students and researchers interested in functional foods Provides an overview of key general issues including definitions of functional foods and legislation in the EU the US and Asia Focuses on functional foods and health investigating conditions such as cardiovascular disease diabetes cancer obesity and infectious diseases Examines the development of functional food products featuring maximising the functional benefits of plant foods dietary fibre functional dairy and soy products Oxidation in Foods and Beverages and Antioxidant Applications Eric A Decker, Ryan J Elias, D. Julian McClements, 2010-09-27 Oxidative rancidity is a major cause of food quality deterioration leading to the formation of undesirable off flavours as well as unhealthful compounds Antioxidants are widely employed to inhibit oxidation and with current consumer concerns about synthetic additives and natural antioxidants are of much interest The two volumes of Oxidation in foods and beverages and antioxidant applications review food quality deterioration due to oxidation and methods for its control The first volume focuses on oxidation mechanisms and antioxidant activity Initial chapters in part one describe oxidation processes in foods including the role of metals heme proteins and lipoxygenase The impact of oxidation on food flavour and the health aspects of oxidized fats are also covered Final chapters in part one review the measurement of the extent of lipid oxidation and methods for food shelf life determination Part two discusses the ways in which antioxidants inhibit food oxidation factors affecting antioxidant efficacy methods to measure antioxidant activity and novel antioxidants With its distinguished international team of editors and contributors the two volumes of Oxidation in foods and beverages and antioxidant applications is standard references for R D and QA professionals in the food industry as well as academic researchers interested in food quality Describes oxidation processes in foods including the role of metals heme proteins and

lipoxygenase Reviews the impact of oxidation on food flavour and the health aspects of oxidized fats Discusses the ways in which antioxidants inhibit food oxidation factors affecting antioxidant efficacy and methods to measure antioxidant activity

Lifetime Nutritional Influences on Cognition, Behaviour and Psychiatric Illness D Benton, 2011-07-14 The influence of nutrition on cognition and behaviour is a topic of increasing interest Emerging evidence indicates that nutrition in early life can influence later mental performance and that diet in later life can reduce cognitive decline Lifetime nutritional influences on cognition behaviour and psychiatric illness reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Part one investigates nutritional influences on brain development and cognition including the effects of early diet and the impact of key dietary consistuents including long chain polyunsaturated fatty acids and iron Part two explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour hydration and mental performance and the neurocognitive effects of herbal extracts among other topics Part three examines nutritional influences on behavioural problems psychiatric illness and cognitive decline including the role of nutrition in attention deficit hyperactivity disorder vitamin status and psychiatric disorders antioxidants and dementia and depression suicide and fatty acids With its distinguished editor and international team of expert contributors Lifetime nutritional influences on cognition behaviour and psychiatric illness is a valuable reference tool for researchers working on the effects of diet on the brain in both academia and industry and may also appeal to dieticians and nutritionists Reviews the latest research into the effects of nutrition on cognition and behaviour across the lifespan and on psychiatric illness Explores the link between diet mood and cognition discussing carbohydrate consumption mood and anti social behaviour Examines nutritional influences on behavioural problems psychiatric illness and cognitive Persistent Organic Pollutants and Toxic Metals in Foods Martin Rose, Alwin Fernandes, 2013-05-15 decline Persistent organic pollutants POPs and toxic elements such as dioxins flame retardants lead and mercury are substances of major concern for the food industry the regulator and the public They persist in the environment accumulate in food chains and may adversely affect human health if ingested over certain levels or with prolonged exposure Persistent organic pollutants and toxic metals in foods explores the scientific and regulatory challenges of ensuring that our food is safe to eat Part one provides an overview of regulatory efforts to screen monitor and control persistent organic pollutants and heavy metals in foods and includes case studies detailing regulatory responses to food contamination incidents Part two moves on to highlight particular POPs toxic metals and metalloids in foods including dioxins and polychlorinated biphenyls PCBs mercury polycyclic aromatic hydrocarbons PAHs and phthalates Persistent organic pollutants and toxic metals in foods is a standard reference for those in the food industry responsible for food safety laboratories testing for food chemical safety regulatory authorities responsible for ensuring the safety of food and researchers in industry and academia interested in the science supporting food chemical safety Includes case studies which detail regulatory responses to food contamination

incidents Considers the uptake and transfer of persistent organic pollutants in the food chain and the risk assessment of contaminates in food Details perticular persistent organic pollutants toxic metals and metalloids in foods including polychlorinated biphenyls PCBs per and polyfluoroalkyl substances PFASs mercury and arsenic among others and Wholegrain Foods Jan A Delcour, Kaisa Poutanen, 2013-03-26 Consumers are increasingly seeking foods that are rich in dietary fibre and wholegrains but are often unwilling to compromise on sensory quality Fibre rich and wholegrain food reviews key research and best industry practice in the development of fibre enriched and wholegrain products that efficiently meet customer requirements Part one introduces the key issues surrounding the analysis definition regulation and health claims associated with dietary fibre and wholegrain foods. The links between wholegrain foods and health the range of fibre dietary ingredients and a comparison of their technical functionality are discussed as are consumption and consumer challenges of wholegrain foods Part two goes on to explore dietary fibre sources including wheat and non wheat cereal dietary fibre ingredients vegetable fruit and potato fibres Improving the quality of fibre rich and wholegrain foods including such cereal products as wholegrain bread muffins pasta and noodles is the focus of part three Fibre in extruded products is also investigated before part four reviews quality improvement of fibre enriched dairy products meat products seafood beverages and snack foods Companion animal nutrition as affected by dietary fibre inclusion is discussed before the book concludes with a consideration of soluble and insoluble fibre in infant nutrition With its distinguished editors and international team of expert contributors Fibre rich and wholegrain foods provides a comprehensive guide to the field for researchers working in both the food industry and academia as well as all those involved in the development production and use of fibre enriched and wholegrain foods Reviews key research and best industry practice in the development of fibre enriched and wholegrain products Considers analysis definition regulation and health claims associated with dietary fibre and wholegrain foods Explores sources of dietary fibre including wheat and non wheat cereal vegetable fruit and potato **Reducing Saturated Fats in Foods** G Talbot, 2011-04-19 The need to reduce saturated fat levels in food and the fibres different ways of doing this are among the most important issues facing the food industry Reducing saturated fats in foods reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce saturates Part one covers the functional and nutritional aspects of saturated fats in foods with chapters covering sources of dietary saturated fats their functional attributes and the health issues associated with saturated fatty acids Part two focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected Chapters cover topics such as emulsion technology for reduction of saturated fats and the application of diacylglycerol oils as well as different food categories including milk and dairy products processed meats fried foods and pastry products With its distinguished editor and international team of contributors Reducing saturated fats in foods is an essential reference for oils and fats processors and food manufacturers as well as those researching saturated fats in the

academic sector Reviews the sources and effects of saturated fats in food and the ways in which the food industry can effectively reduce saturates Explores the functional and nutritional aspects of saturated fats in foods covering sources of dietary saturated fats and their functional attributes Focuses on reducing saturated fats through food reformulation concentrating on both the technologies used and the food categories affected Determining Mycotoxins and Mycotoxigenic Fungi in Food and Feed Sarah De Saeger, 2011-02-07 Mycotoxins toxic secondary metabolites produced by mycotoxigenic fungi pose a significant risk to the food chain Indeed they may be the most hazardous of all food contaminants in terms of chronic toxicity and legislative limits on their levels in food and feed continue to be developed worldwide Rapid and reliable methods for the determination of both mycotoxigenic fungi and mycotoxins in food and feed are therefore essential This book reviews current and emerging methods in this area Part one focuses on the essentials of mycotoxin determination covering sampling sample preparation and clean up and key determination techniques such as chromatographic separation liquid chromatography mass spectrometry and immunochemical methods Part two then goes on to describe quality assurance official methods and performance criteria for determining mycotoxins in food and feed Topics covered include laboratory accreditation method validation and measurement uncertainty The development and analysis of biomarkers for mycotoxins are discussed in part three Individual chapters focus on detecting exposure in humans and animals Part four is concerned with the processes involved in determining mycotoxigenic fungi in food and feed It also describes the identification of genes and gene clusters involved in mycotoxin synthesis as well as DNA barcoding of toxigenic fungi Finally part five explores some of the emerging methods for mycotoxin analysis ranging from bio sensing to spectroscopic techniques With its distinguished editor and international team of contributors Determining mycotoxins and mycotoxigenic fungi in food and feed is a standard reference for all those concerned with reducing mycotoxin contamination in the food chain Focuses on the essentials of mycotoxin determination covering sampling sample preparation clean up and key determination techniques Documents quality assurance and official methods and performance criteria for determining mycotoxins in food and feed Explores the processes of determining mycotoxigenic fungi in food and feed including the identification of genes and gene clusters

Biscuit, Cookie and Cracker Manufacturing Manuals Duncan Manley,1998-03-10 This manual identifies the quality parameters and describes each ingredient by type function handling and storage Biscuit, Cracker, and Cookie Recipes for the Food Industry Duncan J R Manley,2001-02-12 Getting the basic formula correct is fundamental to product development and quality Biscuit Cracker and Cookie Recipes for the Food Industry is a comprehensive collection of over 150 standard commercial biscuit recipes It provides the ideal companion to the new edition of Duncan Manley s Technology of Biscuits Crackers and Cookies With the thought process of planning questioning and understanding mechanisms often being too shallow in most development departments the author provides stimuli for the cheapest and most effective part of development the thinking and planning Biscuit Cracker and Cookie recipes for the Food Industry is designed for the biscuit

product developer as an aid in the task of creating the perfect biscuit product Biscuit, Cookie and Cracker Manufacturing Manuals Duncan Manley, 1998-03-10 This manual describes the various types of biscuit dough the key stages in dough mixing and handling and identifies potential problem areas and solutions Technology of Biscuits, Crackers and Cookies Technology of Biscuits, Crackers, and Cookies, Third Edition D.J.R. Manley, 2000-07-31 In the ten years since the publication of Technology of Biscuits Crackers and Cookies Second Edition the pace of change witnessed by the food industry more than justifies this fully updated and revised version In addition to the increased importance of safety and quality issues consumers have also increased demand for innovative and nutritionally valuable foods To help you to meet these demands author Duncan Manley has completely revised and updated Technology of Biscuits Crackers and Cookies maintaining its status as the first choice reference book for the biscuit industry You ll find new information in every section of the book including new material on nutritional issues and a new chapter covering Total Quality Management and HACCP A comprehensive account of biscuit manufacturing techniques this book covers every facet of the industry from management to manufacturing Biscuit, Cracker and Cookie Recipes for the Food Industry Duncan Manley, 2001-01-29 Duncan Manley has over thirty years experience in the biscuit industry and during this period has collected recipes and examples of best practice from the leading manufacturers of biscuit cracker and cookie products throughout the world In his new book Manley has put together a comprehensive collection of over 150 recipes to provide technologists managers and product development specialists with a unique and invaluable reference book Development activity is essential for all companies but it is potentially very expensive This unique new book will enable research and development staff to benefit from the experiences of other manufacturers in new product development It also provides an invaluable resource for production managers who wish to investigate improvements and cost reductions for existing lines. The book begins by investigating some of the key variables in effective recipe development It then presents a series of recipes for hard dough products such as crispbread and crackers short dough biscuits and cookies extruded and deposited dough products Further chapters include recipes for sponge biscuits wafers and secondary processes such as icing and chocolate coating A final chapter covers the important area of dietetic products including recipes for reduced fat and sugar biscuits and products for particular groups such as diabetics and babies Biscuit cracker and cookie recipes for the food industry provides unparalleled access to best practice in the industry and a wealth of ideas for product developers and production managers It will be an essential resource Take advantage of over thirty years of industry experience Compare your recipes with over 150 included in this book improve refine and experiment Enhance your product development process with sample recipes from all areas of this industry including cream crackers pretzels sponge drop biscuits plain biscuits wafers and secondary processing products such as icing jam marshmallow and chocolate Biscuit, Cookie and Cracker Manufacturing Manuals Duncan Manley, 1998-03-10 This manual explains the principles and machinery involved in baking and post baking processes and the key issues in

maintaining both quality and throughput Technology of Biscuits, Crackers, and Cookies Duncan J. R. Manley,2000 The first edition of Duncan Manley s reference book Technology of biscuits crackers and cookies quickly established itself as the essential reference for anyone involved in the manufacture of biscuits cookies and crackers The publication of a fully revised and updated new edition will be warmly welcomed by this important industry It is almost ten years since the publication of the second edition of this book The pace of change witnessed by the food industry over the last decade more than justifies the publication of a fully revised and updated third edition The increasing importance of safety and quality issues has led to a new chapter on TQM and HACCP Another significant development in the past ten years has been the demand from consumers for increasingly innovative and nutritionally valuable foods Manley has extensively revised and expanded the sections on product development and included new material on nutritional issues to enable manufacturers to meet these demands

Biscuit, Cookie and Cracker Manufacturing Manuals Duncan Manley,1998-03-10 This stage in biscuit production is often a source of problems The author identifies what these problems are at each stage explains their causes and how they can be resolved

Reviewing Manleys Technology Of Biscuits Crackers And Cookies Fourth Edition Woodhead Publishing Series In Food Science Technology And Nutrition: Unlocking the Spellbinding Force of Linguistics

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