
CHOCOLATE, COCOA, AND CONFECTIONERY

SCIENCE AND TECHNOLOGY

Third Edition

Bernard W. Minifie



AN ASPEN PUBLICATION

Chocolate Cocoa And Confectionery Science And Technology

William Shurtleff; Akiko Aoyagi



Chocolate Cocoa And Confectionery Science And Technology:

Chocolate, Cocoa and Confectionery: Science and Technology Bernard W. Minifie, 1989-08-31 Recognised as the industry standard this definitive guide provides a comprehensive review of chocolate and confectionary production and processing operations The technical and scientific aspects of the various manufacturing procedures are emphasized formulations and recipes are used as needed to supplement explanations and to advance understanding of a particular process Other areas include raw materials emulsifiers replacers and compounds ingredients sweeteners starches and colors applied methods food value packaging and entomology **Chocolate, Cocoa, and Confectionery** Bernard W Minifie, 1989 **Chocolate, Cocoa, and Confectionery** Bernard W. Minifie, 1982 **Chocolate, Cocoa, and Confectionery** Bernard W.

Minifie, 2014-11-28 Recognised as the industry standard this definitive guide provides a comprehensive review of chocolate and confectionary production and processing operations The technical and scientific aspects of the various manufacturing procedures are emphasized formulations and recipes are used as needed to supplement explanations and to advance understanding of a particular process Other areas include raw materials emulsifiers replacers and compounds ingredients sweeteners starches and colors applied methods food value packaging and entomology Chocolate, Cocoa, and Confectionery Bernard W. Minifie, 1989 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 *Confectionery Science and Technology* Richard W. Hartel, Joachim H. von Elbe, Randy Hofberger, 2017-10-09 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 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 *Chocolate, cocoa and confectionery* Bernard W. Minifie, 1980 *Chocolate, Cocoa, & Confectionery, 3e (PB)* Minifie B.W., 1997-02-01 **Modern Technology of Confectionery Industries with Formulae & Processes (2nd Revised Edition)** Minni Jha, 2003-01-01 Confectionery in a broader sense implies the preservation of sweet meat preparation in the form of candies caramels chocolate processed cocoa products and traditional Indian confections India is a country with a collection of wide range of different cultures and many festivals and occasions are being celebrated in different parts of the nation and confectioneries play a major role in those special occasions Therefore the confectionery industry in this country has got a huge potential and this sector has grown recently in the India with the entry of many foreign companies Special emphasis has been made on describing the various process parameters and equipments used with the help of process diagrams wherever necessary This major content of this book are confectionery ingredients flavour gelatinizing agents gums glazes waxes traditional Indian confections manufacturing processes and formulations of confections nutritive value of confectionery products This book also describes about the science and technology of chocolate and confectionery packaging of confectionery products quality control future

confectionery industry etc Apart from these it also contains details of cooking techniques formulae processes The incorporation of flavours and essences permitted colours used quality control aspects along with sources of plant machinery and raw material This book is an invaluable resource for research centers professionals entrepreneurs and end users in academic and industry working on the subject *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 **Chocolate, Cocoa and Confectionary** Bernard W. Minifie, 1970 *Science and Technology of Enrobed and Filled Chocolate, Confectionery and Bakery Products* Geoff Talbot, 2009-06-26 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 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 *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 *An Introduction to Tropical Food Science* Hans Gerd Muller, 1988-11-25 This introduction to tropical food science addresses the needs of two groups of people First there are those living in the tropics who require a simple introductory text Food science is perhaps the most important science affecting their lives The second group consists of students administrators and workers in industry and research in temperate zones who are concerned with food problems but who have no firsthand knowledge of the tropics The text provides a concise and accessible guide to all the major elements of the subject including the nutritional value of tropical foodstuffs its digestion and the preparation and preservation of food The author has taken care to avoid the use of jargon and the text is supplemented by many useful and explanatory illustrations *Micro-Organisms in Foods* International Commission on Microbiological Specifications for Foods Staff, 2012-12-06 Microbiology of Foods 6 Microbial Ecology of Food Commodities was written by the ICMSF comprising 19 scientists from 11 countries plus 12 consultants and 12 chapter contributors This book brings up to date Microbial Ecology of

Foods Volume 2 Food Commodities 1980 Academic Press taking account of developments in food processing and packaging new ranges of products and foodborne pathogens that have emerged since 1980 The overall structure of each of the chapters has been retained viz they cover i the important properties of the food commodity that affect its microbial content ii the initial microbial flora at slaughter or harvest iii the effect of harvesting transportation processing and storage on the microbial content and iv the means of controlling processes and the microbial content The section on Choice of Case has not been included in this 2nd edition reflecting the changed emphasis in ensuring the microbiological safety of foods At the time of publication of Microbial Ecology of Foods Volume 2 Food Commodities control of food safety was largely by inspection and compliance with hygiene regulations coupled with end product testing Such testing was put on a sound statistical basis through sampling plans introduced in Microorganisms in Foods 2 Sampling for Microbiological Analysis Principles and Specific Applications 2nd edition 1986 University of Toronto Press

Flavor Chemistry and Technology Gary Reineccius, 2005-07-11 A much anticipated revision of a benchmark resource written by a renowned author professor and researcher in food flavors Flavor Chemistry and Technology Second Edition provides the latest information and newest research developments that have taken place in the field over the past 20 years New or expanded coverage includes Flavor and the Inf

Functional Properties of Food Components Yeshajahu Pomeranz, 2012-12-02 Functional Properties of Food Components reviews the roles and functions of specific components in foods It addresses three main questions What in the biochemical make up of food components makes them tick in the production of desirable and acceptable foods Why do those components entities perform the way they do and often why do they fail to perform as expected Which functions continue to be elusive and require more searching and probing The book is organized into three parts Part I discusses specific food components such as water carbohydrates corn sweeteners and wheat carbohydrates proteins lipids and enzymes Part II deals with food additives and foods of the future and reviews the role of components in four well established foods dairy wheat flour malt and soybean products Part III presents the available information and documentation on food components This book is intended for the undergraduate with a background in the general biochemistry of natural materials but is also interested in specific information on the function of those components in foods It is also meant for the food scientist or technologist who is familiar with food formulation and production and for any other interested reader with an appropriate background whether managerial or scientific

In Defense of Processed Food Robert L. Shewfelt, 2016-11-23

It has become popular to blame the American obesity epidemic and many other health related problems on processed food Many of these criticisms are valid for some processed food items but many statements are overgeneralizations that unfairly target a wide range products that contribute to our health and well being In addition many of the proposed dangers allegedly posed by eating processed food are exaggerations based on highly selective views of experimental studies We crave simple answers to our questions about food but the science behind the proclamations of food pundits is not nearly as clear as they

would have you believe This book presents a more nuanced view of the benefits and limitations of food processing and exposes some of the tricks both Big Food and its critics use to manipulate us to adopt their point of view Food is a source of enjoyment a part of our cultural heritage a vital ingredient in maintaining health and an expression of personal choice We need to make those choices based on credible information and not be beguiled by the sophisticated marketing tools of Big Food nor the ideological appeals and gut feelings of self appointed food gurus who have little or no background in nutrition

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