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Chemical operations such as inversion, caramelization, and the Maillard reaction, as well as the

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Principles And 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

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Principles And
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.

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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

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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

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Principles 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

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Principles And
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

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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

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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,

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Principles and 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

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Principles And
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;

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Principles 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

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Principles And 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

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Principles And
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

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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

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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

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Principles and 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.

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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 for mulations are given in parts by weight, but tables of conversion

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Principles And 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.

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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

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Principles. 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

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Principles And
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

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Principles And
Crispness, these insightful new inclusions complement existing content that has been refreshed and reconfigured to support the food industry of today.

This book covers the progress of the last 10 years of studies on cocoa

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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

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Principles And 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

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Principles And
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
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Crystallization and transitions of
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Food Packaging: Principles and

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Principles And Practice, Third Edition presents a comprehensive and accessible discussion of food packaging principles and their applications. Integrating concepts from chemistry, microbiology, and engineering, it continues in the tradition of its bestselling predecessors and has

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Principles And been completely revised to include new, updated, and expanded content and provide a detailed overview of contemporary food packaging technologies. Features Covers the packaging requirements of all major food groups Includes new chapters on food packaging closures and sealing

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Principles, as well as optical, mechanical, and barrier properties of thermoplastic polymers Provides the latest information on new and active packaging technologies Offers guidance on the design and analysis of shelf life experiments and the shelf life estimation of foods Discusses the

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latest details on food contact materials including those of public interest such as BPA and phthalates in foods Devotes extensive space to the discussion of edible, biobased and biodegradable food packaging materials An in-depth exploration of the field, Food Packaging: Principles

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Principles And Practice includes all-new worked examples and reflects the latest research and future hot topics. Comprehensively researched with more than 1000 references and generously illustrated, this book will serve students and industry professionals, regardless of their level

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learning and reference work for their
professional preparation and practice.

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