



SECOND EDITION

Confectionery and **Chocolate Engineering**

PRINCIPLES AND APPLICATIONS

Ferenc Á. Mohos

WILEY Blackwell

Confectionery And Chocolate Engineering Principles And

**Alan Crozier, Hiroshi
Ashihara, Francisco Tomás-Barbérán**



Confectionery And Chocolate Engineering Principles And:

Confectionery and Chocolate Engineering Ferenc A. Mohos, 2010-11-29 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 The purpose of this book is to describe the features of unit operations used in confectionery manufacturing In contrast to the common technology focused approach to this subject this volume offers a scientific theoretical account of confectionery manufacture building on the scientific background of chemical engineering The large diversity of both raw materials and end products in the confectionery industry makes it beneficial to approach the subject in this way The industry deals with a variety of vegetable based raw materials as well as milk products eggs gelatin and other animal based raw materials A study of confectionery and chocolate engineering must therefore examine the physical and chemical as well as the biochemical and microbiological properties of the processed materials By characterizing the unit operations of confectionery manufacture the author who has over 40 years experience in confectionery manufacture aims to open up new possibilities for improvement relating to increased efficiency of operations the use of new materials and new applications for traditional raw materials The book is aimed at food engineers scientists technologists in research and industry as well as graduate students on relevant food and chemical engineering related courses

Confectionery and Chocolate Engineering Ferenc A. Mohos, 2016-12-02 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 artisan 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

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

Particulate Products Henk G. Merkus, Gabriel M.H. Meesters, 2013-11-19 Particulate products make up around 80% of chemical products from all industry sectors Examples given in this book include the construction materials fine ceramics and concrete the delicacies chocolate and ice cream pharmaceutical powders medical inhalers and sun screen liquid and powder paints Size distribution and the shape of the particles provide for different functionalities in these products Some functions are general others specific General functions are powder flow and require at the typical particulate concentrations of these products that the particles cause adequate rheological behavior during processing and or for product performance Therefore this book addresses particle packing as well as its relation to powder flow and rheological behavior Moreover general relationships to particle size are discussed for e g color and sensorial aspects of particulate products Product specific functionalities are often relevant for comparable product groups Particle size distribution and shape provide for example the following functionalities dense particle packing in relation to sufficient strength is required in concrete construction ceramic objects and pharmaceutical tablets good sensorial properties mouthfeel to chocolate and ice cream effective dissolution flow and compression properties for pharmaceutical powders adequate hiding power and effective coloring of paints for protection and the desired esthetical appeal of the objects adequate protection of our body against sun light by sunscreen effective particle transport and deposition to desired locations for medical inhalers and powder paints Adequate particle size distribution shape and porosity of particulate products have to be achieved in order to reach optimum product performance This requires adequate management of design and development as well as sufficient knowledge of the underlying principles of physics and chemistry Moreover flammability explosivity and other health hazards from powders during handling are taken into account This is necessary since great risks may be involved In all aspects the most relevant parameters of the size distribution and particle shape have to be selected In this book experts in the different product fields have contributed to the product chapters This provides optimum information on what particulate aspects are most relevant for behavior and performance within specified industrial products and how optimum results can be obtained It differs from other books in the way that the critical aspects of different products are reported so that similarities and differences can be

identified We trust that this approach will lead to improved optimization in design development and quality of many particulate products

Ionic Liquids Scott Handy, 2011-10-10 Room temperature ionic liquids RTILs are an interesting and valuable family of compounds Although they are all salts their components can vary considerably including imidazolium pyridinium ammonium phosphonium thiazolium and triazolium cations In general these cations have been combined with weakly coordinating anions Common examples include tetrafluoroborate hexafluorophosphate triflate triflimide and dicyanamide The list of possible anionic components continues to grow at a rapid rate Besides exploring new anionic and cation components another active and important area of research is the determination and prediction of their physical properties particularly since their unusual and tunable properties are so often mentioned as being one of the key advantages of RTILs over conventional solvents Despite impressive progress much work remains before the true power of RTILs as designer solvents i e predictable selection of a particular RTIL for any given application can be effectively harnessed

Food Physics Ludger O. Figura, Arthur A. Teixeira, 2023-06-06 This is the first textbook in this field of increasing importance for the food and cosmetics industries It is indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries It describes the principles of food physics starting with the very basics and focuses on the needs of practitioners without omitting important basic principles It will be indispensable for future students of food technology and food chemistry as well as for engineers technologists and technicians in the food industries Food Physics deals with the physical properties of food food ingredients and their measurement

Food Packaging Gordon L. Robertson, 2012-11-26 Food Packaging 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 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 systems 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 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 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 or background as an outstanding learning and reference work for their professional preparation and practice

Production, Handling and Characterization of Particulate Materials Henk G. Merkus, Gabriel M.H. Meesters, 2015-11-26 This edited

volume presents most techniques and methods that have been developed by material scientists chemists chemical engineers and physicists for the commercial production of particulate materials ranging from the millimeter to the nanometer scale The scope includes the physical and chemical background experimental optimization of equipment and procedures as well as an outlook on future methods The books addresses issues of industrial importance such as specifications control parameter s control strategy process models energy consumption and discusses the various techniques in relation to potential applications In addition to the production processes all major unit operations and characterization methods are described in this book It differs from other books which are devoted to a single technique or a single material Contributors to this book are acknowledged experts in their field The aim of the book is to facilitate comparison of the different unit operations leading to optimum equipment choices for the production handling and storage of particulate materials An advantage of this approach is that unit operations that are common in one field of application are made accessible to other fields The overall focus is on industrial application and the book includes some concrete examples The book is an essential resource for students or researchers who work in collaboration with manufacturing industries or who are planning to make the switch from academia to industry *Teas, Cocoa and Coffee* Alan Crozier,Hiroshi Ashihara,Francisco Tomás-Barbéran,2011-10-14

In recent years the role of plant secondary metabolites as protective constituents in the human diet has been a growing area of research Unlike the traditional vitamins they are not essential for short term wellbeing but there is increasing evidence that modest long term intakes can have favourable impacts on the incidence of cancers and many chronic diseases including cardiovascular disease and type II diabetes which are occurring in Western populations with increasing frequency This book covers the latest science on the metabolism and potential health benefits of teas cocoa coffee and their extracts in the human diet From an opening chapter tracing the origins of teas cocoa and coffee as beverage the book proceeds to explore the phytochemical content of coffee cocoa and the various types of tea The bioavailability of secondary metabolites from each of the beverages is then considered in depth and related directly to their health benefits Embracing the full range of tea coffee and cocoa beverages and products the book offers the most up to date and comprehensive treatment of these increasingly important dietary components As the only book to bring together the latest information on the biochemistry and health benefits of teas coffee and cocoa this book is essential reading for food scientists and technologists involved in the production of tea coffee and cocoa products Nutritionists will value the book s health focus while agricultural scientists working on the cultivation of these crops will prize its scope and depth of detail It is also an important resource for all those who use functional ingredients in other products whether they are based in industry or research **Wine** Jokie Bakker,Ronald J. Clarke,2011-11-30 *Wine Flavour Chemistry* brings together a vast wealth of information describing components of wine their underlying chemistry and their possible role in the taste smell and overall perception It includes both table wines and fortified wines such as Sherry Port and the newly added Madeira as well as other special wines This fully revised and

updated edition includes new information also on retsina wines ros s organic and reduced alcohol wines and has been expanded with coverage of the latest research Both EU and non EU countries are referred to making this book a truly global reference for academics and enologists worldwide Wine Flavour Chemistry is essential reading for all those involved in commercial wine making whether in production trade or research The book is of great use and interest to all enologists and to food and beverage scientists and technologists working in commerce and academia Upper level students and teachers on enology courses will need to read this book wherever food and beverage science technology and chemistry are taught libraries should have multiple copies of this important book Handbook of Paper and Paperboard Packaging Technology
Mark J. Kirwan,2012-11-07 The definitive industry reference on the paper and paperboard packaging sector Now in a fully revised and updated second edition this book discusses all the main types of packaging based on paper and paperboard It considers the raw materials the manufacture of paper and paperboard and the basic properties and features on which packaging made from these materials depends for its appearance and performance The manufacture of twelve types of paper and paperboard based packaging is described together with their end use applications and the packaging machinery involved The importance of pack design is stressed as well as how these materials offer packaging designers opportunities for imaginative and innovative design solutions Environmental factors including resource sustainability societal and waste management issues are addressed in a dedicated chapter The book is directed at readers based in companies which manufacture packaging grades of paper and paperboard companies involved in the design printing and production of packaging and companies which manufacture inks coatings adhesives and packaging machinery It will be essential reading for students of packaging technology and technologists working in food manufacturing who are users of paper and paperboard packaging products Praise for the First Edition This book is a valuable addition to the library of any forward looking company by providing in depth coverage of all aspects of packaging which involve the most ecologically acceptable material namely paper and paperboard International Journal of Dairy Technology a welcome contribution to a field where coverage was previously limited to subject specific books or to single chapters in textbooks on broader aspects of packaging technology Packaging Technology and Science *Aquaculture and Behavior* Felicity Huntingford,Malcolm Jobling,Sunil Kadri,2012-02-13 Modern aquaculture is faced with a number of challenges including public concern about environmental impacts and the welfare of farmed fish A fundamental understanding of fish biology is central to finding ways to meet these challenges and is also essential for maintaining the industry s sustainability Furthermore the behaviour of fish under culture situations has long been ignored despite heavy commercial losses that can result from fish stressed and hence disease prone due to bad husbandry techniques This important book summarises the current understanding of the behavioural biology of farmed species and illustrates how this can be applied to improve aquaculture practice Informative and engaging Aquaculture Behavior brings the reader up to date with major issues pertaining to aquaculture Everyone from fish farmers to

upper level students will find this book a valuable and practical resource Libraries in universities and research establishments where animal behavior aquaculture veterinary and biological sciences are studied and taught should have copies of this work on their shelves

Dense Phase Carbon Dioxide Murat O. Balaban, Giovanna Ferrentino, 2012-04-05

Dense phase carbon dioxide DPCD is a non thermal method for food and pharmaceutical processing that can ensure safe products with minimal nutrient loss and better preserved quality attributes Its application is quite different than for example supercritical extraction with CO₂ where the typical solubility of materials in CO₂ is in the order of 1% and therefore requires large volumes of CO₂ In contrast processing with DPCD requires much less CO₂ between 5 to 8% CO₂ by weight and the pressures used are at least one order of magnitude less than those typically used in ultra high pressure UHP processing There is no noticeable temperature increase due to pressurization and typical process temperatures are around 40 C DPCD temporarily reduces the pH of liquid foods and because oxygen is removed from the environment and because the temperature is not high during the short process time typically about five minutes in continuous systems nutrients antioxidant activity and vitamins are much better preserved than with thermal treatments In pharmaceutical applications DPCD facilitates the production of micronized powders of controlled particle size and distribution Although the capital and operating costs are higher than that of thermal treatments they are much lower than other non thermal technology operations This book is the first to bring together the significant amount of research into DPCD and highlight its effectiveness against microorganisms and enzymes as well as its potential in particle engineering It is directed at food and pharmaceutical industry scientists and technologists working with DPCD and other traditional or non thermal technologies that can potentially be used in conjunction with DPCD It will also be of interest to packaging specialists and regulatory agencies

Membrane Processing Adnan Y. Tamime, 2013-02-18

In the last two decades there have been significant developments in membrane filtration processes for the dairy and beverage industries The filtration systems can be classified into four main groups reverse osmosis nanofiltration ultrafiltration and microfiltration The primary objective of this book is to assess critically the pool of scientific knowledge available to the dairy and beverages industry as a tool for process and product innovation quality improvement and safety The book is divided into three main parts Part I reviews the principals developments and designs of membrane processes that are mainly used in commercial dairy and beverage applications Part II provides information on the applications of membrane processes in the manufacture of dairy products from on farm concentration of milk as a pre treatment for cheesemaking to fractionation of milk and whey to provide ingredients for food and other applications Part III considers membrane applications during the manufacture of fruit juices beer and cider wine and vinegar These include concentration deacidification and dealcoholisation processes Membrane Processing Dairy and Beverages Applications is an ideal new reference for dairy and beverage processors involved in the application of membranes both to aid the creation of novel products and to improve their process economics Students and lecturers of food and dairy

science and technology will value its in depth discussion of membrane processes whilst readers based in the dairy industry will prize it as the most up to date and advanced volume yet published on this crucially important topic

Bioactives in Fruit Margot Skinner, Denise Hunter, 2013-09-10 For centuries we have known that fruit is important for health but we are only just beginning to fully understand why Bioactives in Fruit Health Benefits and Functional Foods aims to summarise some of our current knowledge on the bioactive compounds that are associated with the health benefits of specific fruits with a strong emphasis on the validation of health benefits by human intervention trials Reflecting the current interest in food and health the book includes strategies to retain and enhance the bioactives in fruit through breeding growing conditions fruit storage processing into ingredients and production of functional foods To accomplish this task authors with expertise in biology chemistry pharmacology food science nutrition medicine and horticulture have contributed They come from universities government and industry funded research institutes and biotechnology and food companies in Europe the United States Asia and New Zealand to give the book a broad perspective This book describing fruit bioactives their health benefits when consumed as a food and related topics regarding their development into fresh or processed functional foods will be of use to postgraduate students researchers functional food product developers food regulators and anyone who has curiosity about why fruit is good for you The information contained within will provide plant breeders with new targets for the development of value added horticultural products and will also provide nutritionists and dieticians with a useful resource for developing strategies to assist in preventing or slowing disease onset or severity Bioactives in Fruit Health Benefits and Functional Foods is a major resource which will be required reading for anyone working in the fields of health and functional foods

Handbook of Plant Food Phytochemicals Brijesh K. Tiwari, Nigel P. Brunton, Charles Brennan, 2013-04-01

Phytochemicals are plant derived chemicals which may bestow health benefits when consumed whether medicinally or as part of a balanced diet Given that plant foods are a major component of most diets worldwide it is unsurprising that these foods represent the greatest source of phytochemicals for most people Yet it is only relatively recently that due recognition has been given to the importance of phytochemicals in maintaining our health New evidence for the role of specific plant food phytochemicals in protecting against the onset of diseases such as cancers and heart disease is continually being put forward The increasing awareness of consumers of the link between diet and health has exponentially increased the number of scientific studies into the biological effects of these substances The Handbook of Plant Food Phytochemicals provides a comprehensive overview of the occurrence significance and factors effecting phytochemicals in plant foods A key objective of the book is to critically evaluate these aspects Evaluation of the evidence for and against the quantifiable health benefits being imparted as expressed in terms of the reduction in the risk of disease conferred through the consumption of foods that are rich in phytochemicals With world leading editors and contributors the Handbook of Plant Food Phytochemicals is an invaluable cutting edge resource for food scientists nutritionists and plant biochemists It covers the processing techniques

aimed at the production of phytochemical rich foods which can have a role in disease prevention making it ideal for both the food industry and those who are researching the health benefits of particular foods Lecturers and advanced students will find it a helpful and readable guide to a constantly expanding subject area **Encyclopaedia of Brewing** ,2013-05-20

Encyclopaedia of Brewing provides a comprehensive description and explanation of all terms which relate to the science and technology of beer allied beverages and the brewing and malting processes The Encyclopaedia s unrivalled coverage is extensive enough to provide an appropriately detailed description of each term under consideration supplemented in many cases with diagrams and photographs Offering an international perspective the book includes descriptions of the terms used in the brewing process from raw materials through to packaging the biochemistry microbiology and genetics which underpin brewing laboratory methods used for the analysis of beer and raw materials quality assurance control systems and standards hygiene and cleaning processes small and large pack packaging engineering of malting brewing packaging and dispense beer flavour chemistry historical context legislation relevant to brewing Encyclopaedia of Brewing is the only book of its kind and is destined to become the essential and authoritative first point of reference for brewing science *Organic Meat*

Production and Processing Steven C. Ricke, Ellen J. Van Loo, Michael G. Johnson, Corliss A. O'Bryan, 2012-05-01 Organic Meat Production and Processing describes the challenges of production processing and food safety of organic meat The editors and international collection of authors explore the trends in organic meats and how the meat industry is impacted Commencing with chapters on the economics market and regulatory aspects of organic meats coverage then extends to management issues for organically raised and processed meat animals Processing sensory and human health aspects are covered in detail as are the incidences of foodborne pathogens in organic beef swine poultry and other organic meat species The book concludes by describing pre harvest control measures for assuring the safety of organic meats Organic Meat Production and Processing serves as a unique resource for fully understanding the current and potential issues associated with organic meats *Handbook of Sustainability for the Food Sciences* Rubén O. Morawicki, 2012-03-20 Many books on sustainability

have been written in the last decade most of them dealing with agricultural systems communities and general business practices In contrast Handbook of Sustainability for the Food Sciences presents the concept of sustainability as it applies to the food supply chain from farm to fork but with a special emphasis on processing Structured in four sections Handbook of Sustainability for the Food Sciences first covers the basic concepts of environmental sustainability and provides a detailed account of all the impacts of the food supply chain Part two introduces the management principles of sustainability and the tools required to evaluate the environmental impacts of products and services as well as environmental claims and declarations Part three looks at ways to alleviate food chain environmental impacts and includes chapters on air emissions water and wastewater solid waste energy packaging and transportation The final part summarizes the concepts presented in the book and looks at the measures that will be required in the near future to guarantee long term sustainability of the food

supply chain Handbook of Sustainability for the Food Sciences is aimed at food science professionals including food engineers food scientists product developers managers educators and decision makers It will also be of interest to students of food science **Nanotechnology Research Methods for Food and Bioproducts** Graciela Wild Padua, PhD, Qin Wang, PhD, 2012-02-08 Food nanotechnology is an expanding field This expansion is based on the advent of new technologies for nanostructure characterization visualization and construction Nanotechnology Research Methods for Food and Bioproducts introduces the reader to a selection of the most widely used techniques in food and bioproducts nanotechnology This book focuses on state of the art equipment and contains a description of the essential tool kit of a nanotechnologist Targeted at researchers and product development teams this book serves as a quick reference and a guide in the selection of nanotechnology experimental research tools

Immerse yourself in heartwarming tales of love and emotion with Crafted by is touching creation, **Confectionery And Chocolate Engineering Principles And** . This emotionally charged ebook, available for download in a PDF format (*), is a celebration of love in all its forms. Download now and let the warmth of these stories envelop your heart.

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Confectionery And Chocolate Engineering Principles And Introduction

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