

Pdf Confectionery And Chocolate Engineering Principles And

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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

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

following on from their previous volume on chocolate as medicine philip k wilson and w jeffrey hurst edit this companion volume chocolate and health providing a comprehensive overview of the chemistry nutrition and bioavailability of cacao and chocolate the book begins with a brief historical introduction to the topic outlining the current and historical medical uses of chocolate and chocolate derivatives the remainder of the text is arranged into three sections taking the reader through various aspects of the nutritional and health aspects of cacao the first section covers the cultivation chemistry and genome analysis of cacao the second section discusses the biochemistry and nutritional components of cacao

in relation to health covering bioavailability and the metabolism and metabolomics of cacao the final section provides an overview of the potential use of chocolate in health and medical care each section is written and prepared by experts within each field providing a global perspective of the current and ongoing research in this area this text provides the reader with a complete overview of the field and is of interest to food and biomedical scientists as well as nutritionists medicinal chemists and anyone with an interest in chocolate

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

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

contains each month an index to current technical literature

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