



SECOND EDITION

# Confectionery and Chocolate Engineering

PRINCIPLES AND APPLICATIONS

Ferenc A. Mohos

WILEY Blackwell

# Confectionery And Chocolate Engineering Principles And

**Ferenc A. Mohos**

## **Confectionery And Chocolate Engineering Principles And:**

**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, 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 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.

**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 **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

**Bioactive Molecules in Food** Jean-Michel Mérillon,Kishan Gopal Ramawat,2019-01-25 This reference work provides comprehensive information about the bioactive molecules presented in our daily food and their effect on the physical and mental state of our body Although the concept of functional food is new the consumption of selected food to attain a specific effect existed already in ancient civilizations namely of China and India Consumers are now more attentive to food quality safety and health benefits and the food industry is led to develop processed and packaged food particularly in terms of calories quality nutritional value and bioactive molecules This book covers the entire range of bioactive molecules presented in daily food such as carbohydrates proteins lipids isoflavonoids carotenoids vitamin C polyphenols bioactive molecules presented in wine beer and cider Concepts like French paradox Mediterranean diet healthy diet of eating fruits and vegetables vegan and vegetarian diet functional foods are described with suitable case studies Readers will also discover a very timely compilation of methods for bioactive molecules analysis Written by highly renowned scientists of the field this reference work appeals to a wide readership from graduate students scholars researchers in the field of botany agriculture pharmacy biotechnology and food industry to those involved in manufacturing processing and marketing of value added food products

**Water Activity in Foods** Gustavo V. Barbosa-Cánovas,Anthony J. Fontana, Jr.,Shelly J. Schmidt,Theodore P. Labuza,2020-06-16 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** 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

**Chocolate and Health** Philip K Wilson, W Jeffrey Hurst, 2015-05-05 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

**MC. The Manufacturing Confectioner** ,1991    CI: Candy Industry and Confectioners Journal ,1978    **Sugar Confectionery and Chocolate Manufacture** R. Lees,2012-12-06 The authors had five objectives in preparing this book i to bring together relevant information on many raw materials used in the manufacture 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 increasing 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 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 formulae are given in parts by weight but tables of conversion 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    **Chapter One** ,1990    **Canadian Food Industries** ,1965    **The International Confectioner** ,1941

*Chemistry for Engineers and Manufacturers: Chemistry of engineering, building and metallurgy* Bertram Blount,Arthur George Bloxam,1900    **The Manufacturing confectioner** ,1993    **Industrial & Engineering Chemistry** ,1928

**Engineering Record, Building Record and Sanitary Engineer** ,1881    A Treatise on the Principles and Practice of Harbour Engineering Brysson Cunningham,1908    **The Chemical Age Year Book** ,1937

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