



SECOND EDITION

Confectionery and **Chocolate Engineering**

PRINCIPLES AND APPLICATIONS

Ferenc Á. Mohos

WILEY Blackwell

Confectionery And Chocolate Engineering Principles And Applications

Scott Handy



Confectionery And Chocolate Engineering Principles And Applications:

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

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 confectionary 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

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

Handbook of Seafood Quality, Safety and Health Applications Cesaretti Alasalvar, Kazuo Miyashita, Fereidoon Shahidi, Udaya Wanasundara, 2011-06-15 The global market for seafood products continues to increase year by year Food safety considerations are as crucial as ever in this sector and higher standards of quality are demanded even as products are shipped greater distances around the world The current global focus on the connection between diet and health drives growth in the industry and offers commercial opportunities on a number of fronts There is great interest in the beneficial effects of marine functional compounds such as omega 3 polyunsaturated fatty acids Seafoods are well known as low calorie foods and research continues into the nutritional effects on for example obesity and heart disease In addition by products of marine food processing can be used in nutraceutical applications This book is a resource for those interested in the latest advances in the science and technology of seafood quality and safety as well as new developments in the nutritional effects and applications of marine foods It includes chapters on the practical evaluation of seafood quality novel approaches in preservation techniques flavour chemistry and analysis textural quality and measurement packaging the control of food borne pathogens and seafood toxins New research on the health related aspects of marine food intake are covered as well as the use of seafoods as sources of bioactives and nutraceuticals The book is directed at scientists and technologists in academia government laboratories and the seafood industries including quality managers processors and sensory scientists

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

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

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 **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

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