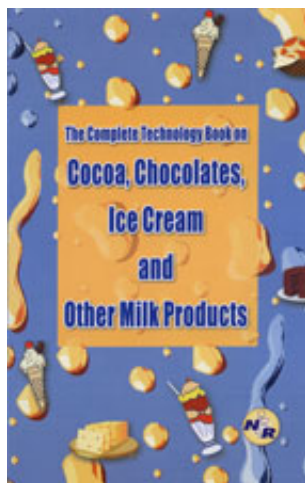


The Complete Technology Book on Cocoa, Chocolate, Ice cream and other Milk Products



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Cocoa, Chocolate and Ice Cream are the products which has a good nutritious value and relatively inexpensive food. Cocoa butter is used in chocolate and to cover other confectionery products. Now a days chocolate and ice cream are gaining good popularity among the society all over the world. The present book contain formulae, processes and other relevant details related to manufacture of Cocoa products, chocolates, ice cream and other milk products. An attempt has been made to bring in to focus the significant aspect of cocoa products, dairy products manufacturing. It is hoped that the subject matter contain and its presentation will be very helpful to new entrepreneurs, professionals, institutions, technocrats and students etc.

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