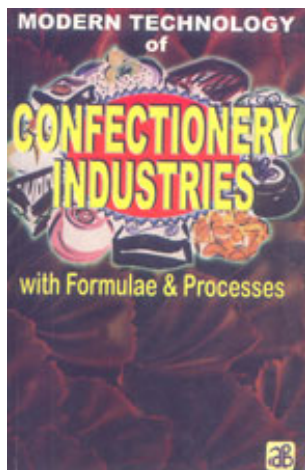


Modern Technology Of Confectionery Industries with Formulae & Processes



Author: Minni Jha
Format: Paperback
ISBN: 8178330997
Code: NI60
Pages: 292
Price: Rs. 475.00 **US\$** 100.00
Publisher: Asia Pacific Business Press Inc.
Usually ships within **3** days

Confectionery in a broader sense implies the preservation of sweet-meat preparation in the form of candies, caramels, chocolated, processed cocoa products and traditional Indian confections. Special emphasis has been made on describing the various process parameters and equipments used with the help of process diagrams wherever necessary. Apart from these it also contains details of cooking techniques, formulae, processes. The incorporation of flavours and essences, permitted colours used, quality control aspects alongwith sources of plant, machinery and raw material.

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Sun, 06 Jul 2008 23:08:47 -0400