

Modern Technology of Confectionery Industries with Formulae & Processes (2nd Revised Edition)

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Confectionery in a broader sense implies the preservation of sweet meat preparation in the form of candies, caramels, chocolate, processed cocoa products and traditional Indian confections. India is a country with a collection of wide range of different cultures and many festivals and occasions are being celebrated in different parts of the nation and confectioneries play a major role in those special occasions. Therefore, the confectionery industry in this country has got a huge potential and this sector has grown recently in the India with the entry of many foreign companies. Special emphasis has been made on describing the various process parameters and equipments used with the help of process diagrams wherever necessary.

This major content of this book are confectionery ingredients, flavour, gelatinizing agents, gums, glazes, waxes, traditional Indian confections, manufacturing processes and formulations of confections, nutritive value of confectionery products. This book also describes about the science and technology of chocolate and confectionery, packaging of confectionery products, quality control, future confectionery industry etc.

Apart from these it also contains details of cooking techniques, formulae, processes. The incorporation of flavours and essences, permitted colours used quality control aspects along with sources of plant, machinery and raw material. This book is an invaluable resource for research centers, professionals, entrepreneurs and end users in academic and industry working on the subject.

1. Confectionery Ingredients

-Caramel

-International Standards for Sugar and Sugar Syrups

Reserved Descriptions for sugar Products

-Maltodextrins (Roquette Freres, 1984)

-Dried Glucose Syrups

-Uses of Glucose Syrups and Maltodextrins.

Dextrose Manufacture

Fructose (Levulose)

Sorbitol

Mannitol

Lycasin 80/50

-Nonnutritive (Synthetic) Sweeteners

Saccharin

Cyclamates

Sodium Cyclamate $C_6H_{12}NSO_3Na$

Acesulfam K (Acesulfam Potassium)

Aspartame (Naturasweet, Canderel)

Talin

Legislation

-Invert Sugar

Use in Confectionery Industry

Honey

Malt Extract

Testing of Refined Sugars

Anti-Tailing Devices

Automatic Continuous Sugar Cooker

Automatic Continuous Sugar Cooker

Batch Roller

Cocoa

Cocoa Moth

Cocoa Selection

Fermentation of Cocoa Beans

2. Confectionery Fats

-Commonly used fat in confectionery industry

Production and Processing of Fats

Refining is Carried in 3 stages

Chemistry of Fats

Glycerides, Fatty Acids

-Hardening Fats

Packing and Storage of Fats

3. Milk and Milk Products

Liquid Milk

Composition

Milk Standards

Dry Milk

Whey Products

Lactose

Condensed Milk, Evaporated Milk

Block Milk

Other Milk products

4. Fruits, Preserved Fruits, Jam, Dried fruits

Composition of Natural Fruits

Preservation of fruit and fruit pulps

Candied and Preserved Fruits

Jams

Glazed or Glace Fruit

-Dried Fruit

Artificial Drying

Chellies

Freeze Drying

Ginger

Colouring

5. Flavour

Dried Fruit

Artificial Drying

Chellies

Freeze Drying

Nuts

Varieties of Nuts

Storage of nuts

-Starches, Soya Flour, soya protein

6. Gelatinizing Agents, Gums, Glazes, Waxes

Gelatine

Agar-Agar

Agar occurs in three forms

Pectin

Gums

Uses of Gum Arabic

Gum Tragacanth

Guar Gum, Locust Bean (carob) Gum

Guar Gum

Carob gum

Lacquers and wares

Shellac

Other Glazes

Spermaceti

Carnauba Wax

7. Traditional Indian Confections

Raw Materials

Packaging

8. Confectionery Processes and Formulations

-summary of confectionery Processes

Rolling and Cutting

Casting or Depositing

Hard Candy

Die Forming

Hard Candy

-Manufacturing Process

Fruit and nut bars

Fruit punch chocolates

Butter Creams Chocolate

-Soft candies

-Carbonated Candy

Process of Manufacture

-Seed Confections (Popcorn Balls)

-Cotton Candy

-Coated Confections

Chewing Gum And Bubble Gum

Industry in India

-Toffee

Introduction

Manufacturing Process

-How to cut a Toffee by Toffee Cutter

Formulation For Different Kinds of Toffee

Plain Toffee

Butter toffee

Coconut Toffee

Milk Toffee

Malt Toffee

Plain Chewing Toffee

Chocolate Toffee

Pistachio Toffee

Everton Toffee

Licorice Toffee

Molasses Toffee
Molasses Toffee
Marmalade Toffee
-Chocolates
Chocolate toffee
Chocolate Covered Butter Toffee
Chocolate Annex Caramels
Chocolate Caramel Nougat Roll
Chocolate Honey Tablets
Chocolate Covered Coconut Caramels
Chocolate Coating Caramels
Speciality Chocolates
-Caramels, Toffees, Butter scotch, Fudge
The Milk Ingredient
Reconstitution of Milk Powder
Fats
-Large-Scale Production
Water Activity (ERH)
Composition
Colour
Faults
Preparation of Agar Jellies, Fruit Slices
-Coconut Paste, Coconut ICE
-Creme and Lozenge Pastes, Cachous, Tablets
Liqueurs
Chocolate Liqueurs
Sugar Crust Liqueurs
Licorice
Manufacture of Licorice Confectionery
Legislation
9. Nutritive Value of Confectionery Products
Food Value and its Composition
Carbohydrates
Fat
Proteins
-Mineral Matter
Vitamins
-The Labeling of Foods Containing Vitamins
Disadvantages of Confectionery
10. BIS Specifications
11. Science and Technology of Chocolate
and Confectionery
-Sugar Confectionery
Solubility, Saturated and Supersaturated Solutions
-Relative Humidity, Dew Point, Vapour Pressure,
-Water Activity Equilibrium relative humidity
Relative Humidity, Dew Point
pH, HYDROGEN ION CONCENTRATION
-Optical Activity
Specific Ration-Dextrose Equivalent
Scientific Instruments
-Spoilage Problems
Chocolate Bloom

Fat Bloom

-Crystallization of Cocoa Butter Under Different Ambient Conditions-Melting Point Changes

Heat Treatment of Chocolate

Fat Bloom-Summary

Sugar Bloom-Causes and Methods of Prevention

Other Faults

12. Packaging of Confectionery Products

Requirement of Packaging

Packaging Requirement

Use of Containers

Packaging Materials

Materials

Metal Cans

Types of Paper

Metal Foil

Foil Containers

Transparent Films

Metallized Films

Shrink and Stretch Films

Laminates

Testing of Wrappers for Various Other Properties

Types of Cans

Built-up Body

-DESSICANT POUCHES

13. Quality Control

-PRINCIPLES OF QUALITY CONTROL

-The Decidina Factor envolved in the Standard of Quality?

Quality Controllers

-How Should Quality Control Be Organized?

-Raw materials

Type of Raw Material

Microbiologicaly Quality Control

Factory Hygiene and Sanitation

14. Research and Development in

the Confectionery Industry

-Reasearch and Development in large Companies

Research and Development in small companies

Research Facilities

Ingredients

Manufacturing Processes

-Conditions To Be Observed During Production

Coloured Coatings and Pastel Coatings

-FORMULATIONS

-DIETETIC COATINGS

Diabetic Chocolate

Carob Coatings

Defatted Wheat Germ

"Slimming" Chocolates

Medicated Chocolates

-Emulsifiers in Chocolate

-Confectionery Coatings and Cocoa

-VEGETABLE LECITHINS

Soya Lecithin

Other Vegetable Lecithing
-SYNTHETIC PHOSPHOLIPIDS AND MODIFIED
-VEGETABLE LECITHINS
Toxicity Checks on YN
Fractionated and Modified Vegetable Lecithins :
-Use of lecithin in chocolate, cocoa Powder, Chocolate Drinks
Chocolate
-Cocoa and Drinking Chocolate Powders
-COLOURS FOR CONFECTIONERY
SELECTION OF COLOURING MATTER
METHOD OF DISSOLVING
-COMBUSTOR SUGAR BOILER
CONCHES
-THE SECOND SCHEDULE
Other Glazes
15. Future of Confectionery Industry
16. The Marketing of Confectionery
Plant, Machinery & Equipments
Directory Section
Suppliers of Raw Material
Suppliers of Different Types of Confectionery Machinery

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