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 day chocolate and ice cream are gaining good popularity among the society all over the world. Chocolate is a key ingredient in many foods such as milk shakes, candy bars, ice creams etc. It is ranked as one of the most favorite flavors in the world. Despite its popularity, most people do not know the unique origins of this popular treat. Chocolate is a product that requires complex procedures to produce. The process involves harvesting coca, refining coca to cocoa beans, and shipping the cocoa beans to the manufacturing factory for cleaning, coaching and grinding. These cocoa beans will then be imported or exported to other countries and be transformed into different type of chocolate products. Ice cream is a frozen dessert usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavors. The meaning of ice cream varies from one country to another like frozen custard, frozen yogurt, sorbet, and gelato and so on. The ice cream industry has traditionally grown at a healthy rate of 12% per annum. India is the second largest milk producing country. Milk products like butter, curd, ghee, etc have become an essential part of our food and are consumed in good quantity every day. In spite of the huge demand that exists for such milk based items conventional methods are employed for producing these items. The growth in cocoa, chocolate, Ice cream and other milk product industry has been primarily due to strengthening of distribution network and cold chain infrastructure.

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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