

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

Author: Minni Jha

Format: Paperback

ISBN: 9788178330990

Code: NI60

Pages: 292

Price: Rs. 600.00 US\$ 15.95

Publisher: Asia Pacific Business Press Inc.

Usually ships within **5** days

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.

Contents

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 C₆H₁₂NSO₃Na
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 involved in the Standard of Quality?
 Quality Controllers
 -How Should Quality Control Be Organized?
 -Raw materials
 Type of Raw Material
 Microbiologically 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 Lecithin
- 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

About NIIR

NIIR PROJECT CONSULTANCY SERVICES (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our various services are: Detailed Project Report, Business Plan for Manufacturing Plant, Start-up Ideas, Business Ideas for Entrepreneurs, Start up Business Opportunities, entrepreneurship projects, Successful Business Plan, Industry Trends, Market Research, Manufacturing Process, Machinery, Raw Materials, project report, Cost and Revenue, Pre-feasibility study for Profitable Manufacturing Business, Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Business Opportunities, Investment Opportunities for Most Profitable Business in India, Manufacturing Business Ideas, Preparation of Project Profile, Pre-Investment and Pre-Feasibility Study, Market Research Study, Preparation of Techno-Economic Feasibility Report, Identification and Section of Plant, Process, Equipment, General Guidance, Startup Help, Technical and Commercial Counseling for setting up new industrial project and Most Profitable Small Scale Business.

NPCS also publishes various process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.

Our Detailed Project report aims at providing all the critical data required by any entrepreneur vying to venture into Project. While expanding a current business or while venturing into new business, entrepreneurs are often faced with the dilemma of zeroing in on a suitable product/line.

