

Confectionery And Chocolate Engineering Principles

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What does engineering have to do with chocolate? Creating your favorite candy bars is a complicated process during which thousands of pounds of chocolate, sugar, milk, and other raw ingredients are pumped, blended, mixed, cooked and formed into those familiar treats.

Wiley: Confectionery and Chocolate Engineering: Principles

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Professor Ferenc Mohos is Managing Director of Food Quality 1992 Ltd, Budapest, Hungary

Confectionery and Chocolate Engineering : Principles and ...
Confectionery and Chocolate Engineering Principles and Applications
Professor Ferenc A. Mohos, PhD Chairman
Codex Alimentarius Hungaricus Confectionery Products Working Committee
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Confectionery and chocolate engineering : principles and ...
Confectionery and Chocolate Engineering describes the features of unit operations used in confectionery manufacturing. The book examines the physical and chemical, as well as the biochemical and microbiological properties of the processed materials.

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Fundamentals of Confectionery Science and Technology
Confectionery and Chocolate Engineering: Principles and Applications, Second edition, adds to information presented in the first edition on essential topics such as food safety, quality assurance, sweets for special nutritional purposes, artizan chocolate, and confectioneries. In addition, information is provided on the fading memory of viscoelastic fluids, which are briefly discussed in terms of fractional calculus, and gelation as a second order phase transition.

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Confectionery and chocolate manufacture has been dominated by large-scale industrial processing for several decades. It is often the case, though, that a trial and error approach is applied to the development of new products and processes, rather than verified scientific principles.

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