



Confectionery and Chocolate Engineering: Principles and Applications

By Ferenc A. Mohos

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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.

The purpose of this book is to describe the features of unit operations used in confectionery manufacturing. In contrast to the common technology-focused approach to this subject, this volume offers a scientific, theoretical account of confectionery manufacture, building on the scientific background of chemical engineering. The large diversity of both raw materials and end products in the confectionery industry makes it beneficial to approach the subject in this way. The industry deals with a variety of vegetable based raw materials as well as milk products, eggs, gelatin, and other animal-based raw materials. A study of confectionery and chocolate engineering must therefore examine the physical and chemical, as well as the biochemical and microbiological properties of the processed materials. By characterizing the unit operations of confectionery manufacture the author, who has over 40 years' experience in confectionery manufacture, aims to open up new possibilities for improvement relating to increased efficiency of operations, the use of new materials, and new applications for traditional raw materials.

The book is aimed at food engineers, scientists, technologists in research and industry, as well as graduate students on relevant food and chemical engineering-related courses.

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Editorial Review

From the Back Cover

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About the Author

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

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