1. Record Nr. UNINA9910136779903321 Autore Afoakwa Emmanuel Ohene Titolo Chocolate science and technology / / Emmanuel Ohene Afoakwa Pubbl/distr/stampa Chichester, England:,: Wiley Blackwell,, 2016 ©2016 **ISBN** 1-118-91377-9 1-78785-100-1 1-118-91376-0 Edizione [Second edition.] Descrizione fisica 1 online resource (550 p.) Collana THEi Wiley ebooks Disciplina 664/.5 Cocoa Soggetti Chocolate Lingua di pubblicazione Inglese Materiale a stampa **Formato** Livello bibliografico Monografia Nota di bibliografia Includes index. Includes bibliographical references and index. Nota di contenuto Cover: Title Page: Copyright: Dedication: Contents: Preface: Acknowledgements; About the author; Chapter 1 History, origin and taxonomy of cocoa; 1.1 Introduction; 1.2 History of cocoa; 1.3 Taxonomy of cocoa: 1.4 Morphological and varietal characteristics of cocoa; 1.4.1 The cocoa plant; 1.5 Varietal effects on cocoa bean flavour; 1.6 The concept of this book; Chapter 2 World cocoa production, processing and chocolate consumption pattern; 2.1 Introduction; 2.2 World production of cocoa; 2.3 Major changes in world cocoa trade; 2.4 Cocoa yield in producing countries 2.5 World cocoa grindings trends between 2005-2006 and 2014-20152.6 World stocks of cocoa beans; 2.7 International cocoa price developments; 2.8 Cocoa processing trends; 2.9 Cocoa and chocolate consumption; 2.9.1 Apparent cocoa consumption; 2.9.2 World chocolate consumption; 2.9.3 World consumption of chocolate products; 2.9.4 World consumption of premium chocolate products; 2.10 Fairtrade cocoa and chocolate in the modern confectionery industry; 2.10.1 Sustainable fairtrade cocoa production; 2.10.2 Future

of the fairtrade cocoa and confectionery industry

2.11 The organic cocoa in chocolate confectionery industry2.11.1 The

global organic food industry; 2.11.2 The organic cocoa industry; 2.11.3 Consumption patterns of organic cocoa; 2.11.4 Certification and market for organic cocoa; 2.12 The changing chocolate market; Chapter 3 Traditional and modern cocoa cultivation practices; 3.1 Introduction; 3.2 Environmental requirements for cocoa cultivation; 3.2.1 Temperature; 3.2.2 Rainfall; 3.2.3 Soils and nutrition; 3.3 Traditional cocoa cultivation practices; 3.3.1 Growth and propagation 3.4 Modern cocoa cultivation practices using vegetative propagation3.5 Establishment and shade: 3.6 Flowering and pod development: 3.7 Harvesting of cocoa pods; 3.8 Pod breaking; 3.9 The cocoa pod; 3.10 Good agricultural practices in cocoa cultivation; 3.10.1 Quality improvement practices; 3.10.2 Weed control; 3.10.3 Pruning; Chapter 4 Cocoa diseases and pests and their effects on chocolate quality: 4.1 Introduction; 4.2 Major cocoa diseases; 4.2.1 Cocoa swollen shoot virus disease (CSSVD); 4.2.2 Black pod disease; 4.2.3 Witches broom disease; 4.3 Cocoa pests

4.3.1 Pod borers (capsids, cocoa thrips and mealy bugs)4.4 Cocoa crop protection; Chapter 5 Cocoa bean composition and chocolate flavour development; 5.1 Introduction; 5.2 Bean composition and flavour precursor formation; 5.2.1 Physical structure and chemical composition of the cocoa bean; 5.2.2 Cocoa pulp: the fermentation substrate; 5.2.3 Polyphenols and chocolate flavour quality; 5.2.4 Effects of proteins and sugars on flavour precursor formation; 5.3 Effects of genotype on cocoa bean flavour; 5.4 Flavour development during post-harvest treatments of cocoa

5.4.1 Changes in biochemistry of the bean during flavour precursor formation in cocoa fermentation