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Nota di contenuto	INDUSTRIAL CHOCOLATE MANUFACTURE AND USE; PREFACE; CONTRIBUTORS; Chapter 1 TRADITIONAL CHOCOLATE MAKING S.T. Beckett; Chapter 2 COCOA BEANS: FROM TREE TO FACTORY M.S. Fowler; Chapter 3 SUGAR AND BULK SWEETENERS Ch. Kruger; Chapter 4 INGREDIENTS FROM MILKS.J. Haylock and T.M. Dodds; Chapter 5 CHOCOLATE CRUMB.M.A. Wells; Chapter 6 PRODUCTION AND QUALITY STANDARDS OF COCOA MASS, COCOA BUTTER AND COCOA POWDER H. J. Kamphuis; Chapter 7 PARTICLE SIZE REDUCTION.R. Ziegler and R. Hogg; Chapter 8 FLAVOUR DEVELOPMENT IN COCOA AND CHOCOLATE.G. Ziegler; Chapter 9 CONCHINGS.T. Beckett Chapter 10 CHOCOLATE FLOW PROPERTIES.T. Beckett Chapter 11 BULK CHOCOLATE HANDLINGJ.H. Walker; Chapter 12 CHOCOLATE TEMPERING. Talbot; Chapter 13 TEMPERING.J. Windhab; Chapter 14 MOULDING, ENROBING AND COOLING CHOCOLATE PRODUCTS M.P. Gray; Chapter 15 COLD FORMING TECHNOLOGIES J.H. Walker and S.T. Beckett; Chapter 16 CHOCOLATE PANNING M. Aebi; 16.1 Introduction; 16.2 Panning methods; 16.3 The process of chocolate panning; 16.4 Packaging and

storage; 16.5 The panning department; Summary; References; Chapter 17 NON-CONVENTIONALMACHINES AND PROCESSES.T. Beckett; Chapter 18 CHOCOLATE REWORKE. Minson Chapter 19 VEGETABLE FATSG. Talbot Chapter 20 RECIPES.G. Wohlmuth; Chapter 21 PROJECT MANAGEMENT AND PROCESS CONTROLU. Loser; Chapter 22 INSTRUMENTATIONU. Loser; Chapter 23 FOOD SAFETY IN CHOCOLATEMANUFACTURE AND PROCESSINGF. Burndred; Chapter 24 PACKAGINGC.E. Jones; Chapter 25 LEGAL ASPECTS OF CHOCOLATEMANUFACTUREA. Martinez-Inchausti; Chapter 26 INTELLECTUAL PROPERTY; PROTECTING PRODUCTSAND PROCESSESJ. Couzens; Chapter 27 NUTRITION AND HEALTHASPECTS OF CHOCOLATEJ.P. Lambert; Chapter 28 CHOCOLATE MARKETINGAND OTHER ASPECTS OF THECONFECTIONERY INDUSTRYWORLDWIDEM.J. Webber \* Chapter 29 FUTURE TRENDSS.T. BeckettGLOSSARY; USEFUL PHYSICAL CONSTANTS; INDEX; Colour plates appear between pages 368 and 369

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#### Sommario/riassunto

Since the third edition of this standard work in 1999, there has been a significant increase in the amount of chocolate manufactured worldwide. The fourth edition of Industrial Chocolate Manufacture and Use provides up-to-date coverage of all major aspects of chocolate manufacture and use, from the growing of cocoa beans to the packaging and marketing of the end product. Retaining the important and well-received key features of the previous edition, the fourth edition also contains completely new chapters covering chocolate crumb, cold forming technologies, intellectual p

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