

- | | |
|-------------------------|--|
| 1. Record Nr. | UNISALENTO991002514849707536 |
| Autore | Casanova, Antonio G. |
| Titolo | Dall'"ultimo" Crispi al "primo" Mussolini / di Antonio G. Casanova |
| Pubbl/distr/stampa | Bologna : Cappelli, 1967 |
| Descrizione fisica | 256 p. ; 20 cm. |
| Collana | Io so, tu sai
Storia popolare dell'Italia contemporanea ; 2 |
| Disciplina | 945.9 |
| Soggetti | Italia Storia 1891-1905 |
| Lingua di pubblicazione | Italiano |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
-
- | | |
|-------------------------|---|
| 2. Record Nr. | UNINA9910298591903321 |
| Autore | Hartel Richard W |
| Titolo | Confectionery Science and Technology / / by Richard W. Hartel, Joachim H. von Elbe, Randy Hofberger |
| Pubbl/distr/stampa | Cham : , : Springer International Publishing : , : Imprint : Springer, , 2018 |
| ISBN | 3-319-61742-7 |
| Edizione | [1st ed. 2018.] |
| Descrizione fisica | 1 online resource (XXI, 536 pages, 228 illustrations, 59 illustrations in colour) |
| Disciplina | 664.153 |
| Soggetti | Food science
Food Science |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
| Nota di bibliografia | Includes bibliographical references at the end of each chapters and index. |
| Nota di contenuto | Preface -- 1.Chemistry of bulk sweeteners -- 2.Physico-chemical |

properties of sweeteners in confections -- 3. Water -- 4. Fats, oils and emulsifiers -- 5. Starch, proteins and gums -- 6. Other ingredients -- 7. Compressed tablets and lozenges -- 8. Hard candy -- 9. Fondants and creams -- 10. Caramels, fudge, toffee -- 11. Marshmallow, nougat and chews -- 12. Jelly and gummy candies -- 13. Sugar and sugar-free panned confections -- 14. Chewing and bubble gum -- 15. Chocolate -- 16. Compound coatings -- 17. Chocolate panning -- 18. Glossary -- Index.

Sommario/riassunto

This book examines both the primary ingredients and the processing technology for making candies. In the first section, the chemistry, structure, and physical properties of the primary ingredients are described, as are the characteristics of commercial ingredients. The second section explores the processing steps for each of the major sugar confectionery groups, while the third section covers chocolate and coatings. The manner in which ingredients function together to provide the desired texture and sensory properties of the product is analyzed, and chemical reactions and physical changes that occur during processing are examined. Trouble shooting and common problems are also discussed in each section. Designed as a complete reference and guide, Confectionery Science and Technology provides personnel in industry with solutions to the problems concerning the manufacture of high-quality confectionery products.
