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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 CRUMBM.A. Wells; Chapter 6 PRODUCTION AND QUALITY STANDARDS OF COCOA MASS, COCOA BUTTER AND COCOA POWDER H. J. Kamphuis; Chapter 7 PARTICLE SIZE REDUCTIONG.R. Ziegler and R. Hogg; Chapter 8 FLAVOUR DEVELOPMENT INCOCOA AND CHOCOLATEG. Ziegler; Chapter 9 CONCHINGST. Beckett Chapter 10 CHOCOLATE FLOW PROPERTIESS.T. BeckettChapter 11 BULK CHOCOLATE HANDLINGJ.H. Walker; Chapter 12 CHOCOLATE TEMPERG. Talbot; Chapter 13 TEMPERINGE.J. Windhab; Chapter 14 MOULDING, ENROBINGAND COOLING CHOCOLATEPRODUCTSM.P. Gray; Chapter 15 COLD FORMINGTECHNOLOGIESJ.H. Walker and S.T. Beckett; Chapter 16 CHOCOLATE PANNINGM. 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

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Chapter 28 CHOCOLATE MARKETING AND OTHER ASPECTS OF THE CONFECTIONERY INDUSTRY WORLDWIDE. J. Webber *
Chapter 29 FUTURE TRENDS. T. Beckett
GLOSSARY; USEFUL PHYSICAL CONSTANTS; INDEX; Colour plates appear between pages 368 and 369

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
