



Technology of Coated and Filled Chocolate, Confectionery, Bakery Products and Ice Cream (Hardback)

By -

Taylor Francis Inc, United States, 2009. Hardback. Book Condition: New. 241 x 163 mm. Language: English . Brand New Book. A comprehensive overview of quality issues affecting enrobed and filled products and strategies to enhance product quality, this book reviews the formulation of coating and fillings. It begins with coverage of chocolate manufacture, confectionary fats, compound coatings, and fat and sugar-based fillings. Building on this foundation, the book discusses product design issues, such as oil, moisture, and ethanol migration as well as chocolate and filling rheology and shelf-life prediction. It concludes with examinations of ingredient preparation and manufacturing technology for optimum product quality, tempering, enrobing, chocolate panning, production of chocolate shells, and deposition technology.



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