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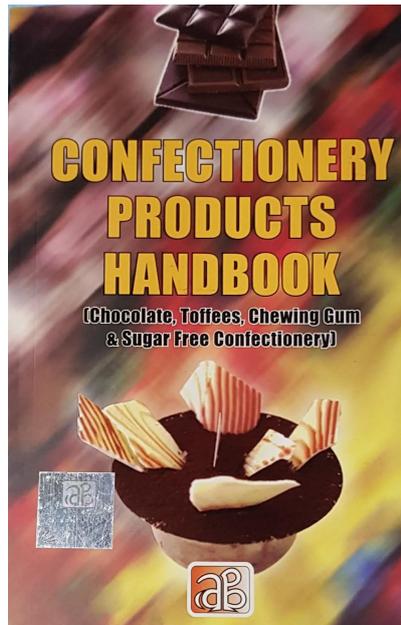
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Confectionery Products Handbook (Chocolate, Toffees, Chewing Gum & Sugar Free Confectionery)

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Description

Confectionery manufacture has been dominated by large scale industrial processing for several decades. Confectionery implies the food items that are rich in sugar and often referred to as a confection and refers to the art of creating sugar based dessert forms, or subtleties (subtlety or sotelty), often with pastillage. The simplest and earliest confection used by man was honey, dating back over 3000 years ago. Traditional confectionery goes back to ancient times, and continued to be eaten through the Middle Ages into the modern era.

Sugar confectionery has developed around the properties of one ingredient – Sucrose. It is a non-reducing disaccharide. The principal ingredient in all confectionery is sucrose, which in its refined form has little flavour apart from its inherent sweetness. This handbook contains Packaging in the confectionery industry, Structure of sugar confectionery, Flavouring of confectionery, Confectionery plant, Ingredients, Quality control and chemical analysis, Medicated confectionery and chewing Gum, Chocolate flow properties, General technical aspects of industrial sugar confectionery manufacture, Manufacture of liquorice paste, Extrusion cooking technology, Manufacture of invert sugar, Marzipan and crystallized confectionery.

The manufacture of confectionery is not a science based industry, as these products have traditionally been created by skilled confectioners working empirically. The aim of this handbook is to give the reader a perspective on several processes and techniques which are generally followed in the confectionery industry. The texture and technological properties of confectionery products are to a large extent controlled by its structure.

The book is aimed for food engineers, scientists, technologists in research and industry, as well as for new entrepreneurs and those who are engaged in this industry.

Content

1. INTRODUCTION

History

Raw materials

1. Physical and chemical properties

2. Sweetening ingredients

3. Other raw materials

Properties and microbiology of confectionery

Types of confectionery

Process and Machinery for confectionery production

Modern developments

Production of typical confectionery products

Fondant

Production of fondant
Casting fondant articles
Figure 1. Baker - Perkins fondant machine
Figure 2. NID high speed mogul molder
Caramel, fudge, and toffee
Formation of caramel bars and small units
Boiled sweets, hard candy, brittle, croquante,
and butterscotch
Marshmallows and nougat
Jellies, gums, and turkish delight
Panning
Other products
Packaging, storage, and economic aspects
2. PACKAGING IN THE CONFECTIONERY INDUSTRY

Trends and developments
The purpose of a package
The container
Materials
Metal cans
Paper and associated materials

Types of paper
Metal foil
Transparent films
Metallized films
Shrink and stretch films
Laminates
Selection and use of wrapping materials for
chocolate and confectionery
The machinery
The type of wrap
Physical properties of wrapping materials-testing methods
Strength
Permeability
Physical structure
Printing odors in food wrappers
Testing of wrappers for various other properties
Resistance of printing ink and varnish to tropical conditions
Toxicity
Wrapping materials in display and advertising

Testing of wrapping and advertising material for fading

Adhesives

Physical properties of adhesives

Adhesive groups

Mechanical sealing methods

Adhesive tapes

Metal containers

Types of cans

Built-up body

Dessicant pouches

3. SUGAR, SYRUP, CONFECTIONERY AND SWEETENERS

Introduction

Composition

The production of beet sugar

The production process for beet sugar

The production of cane sugar

The production process for cane sugar

Kinds of sugar

Kinds of syrups

Confectionery, liquorice and wine gums

Confectionery

Liquorice

Wine gums and soft gums

Sweeteners

The energy-supplying sweeteners

Saccharides

Polyalcohols

Non-nutritive sweeteners

Quality deterioration, spoilage and storage

4. FOOD VALUE OF CHOCOLATE AND CONFECTIONERY

Food value and the composition of foods

Carbohydrates

Fats

Proteins

Mineral matter

Vitamins

The Labeling of Foods Containing Vitamins

Food values of chocolate and confectionery

Calculation of caloric value of a food

Supposed harmful effects of confectionery

The virtues of confectionery

5. STRUCTURE OF SUGAR CONFECTIONERY

Introduction

Toffee

Starch gels

Pectin gels

Gelatin gels

Other protein gels

Boiled sweets and pulled sweets

Panned sweets and coatings

Chocolate-flavoured couvertures

Concluding comments

6. LIQUORICE PASTE, CREAM PASTE AND AERATED CONFECTIONERY

7.

Liquorice paste: introduction

Liquorice paste: ingredients

1. Treacle
2. Wheat flour
3. Liquorice extract
4. Caramel
5. Rework

(The manufacture of liquorice paste)

1. Premixing
2. Cooking
3. Extrusion

Cream pastes: introduction

Cream pastes : ingredients

The manufacture of cream paste

The extrusion of cream paste

Liquorice allsorts

Aerated confectionery: introduction

Methods of aeration

1. Mechanical aeration
2. Chemical aeration

Marshmallow

1. Batch marshmallow

2. Continuous marshmallow

Nougat

CHEMISTRY OF FLAVOUR DEVELOPMENT

IN CHOCOLATE

Introduction

Fermentation

Drying

Roasting

1. An introduction to browning reactions

2. A closer look at browning reactions

Conching

Conclusion

8. CONFECTIONERY COATINGS, CHOCOLATE

REPLACERS, DIETETIC COMPOUNDS

Confectionery coatings

Ingredients

Manufacturing processes

Conditions to be observed during production

Colored coatings and pastel coatings

Formulations

Dietetic coatings

Diabetic chocolate

Carob coatings

Defatted wheat germ

Medicated chocolates

9. CHOCOLATE BARS AND COVERED

CONFECTIONERY

Production methods

Molding

Enrobing

Panning

Tempering

Other chocolate processes

Chocolate drops (chips)

Roller depositing

Aerated chocolate

Chocolate flake or bark

Chocolate vermicelli or streusel

Laminated chocolate

Chocolate tempering
Compound coatings
Measurement of degree of temper
Chocolate molding
Molding chocolate blocks or bars

Hollow goods
Foiled articles
Shell forming equipment
The westal SCB process
Composition of chocolate for molding
molding and shell plant coolers
Tablets
Shells
Good manufacturing practice
Chocolate enrobing
Mechanical
Chocolate cooling
Enrober coolers
Automatic enrober systems
Chocolate enrobing problems
Chocolate panning
Zein glazes

10. CONFECTIONERY AND EXTRUSION

COOKING TECHNOLOGY

Introduction
Problem description
Currently realised extrusion cooking processes
Extrusion of starch
Extrusion of dry sucrose crystals
Extrusion of sucrose-starch mixtures
Extrusion of sucrose-syrup mixtures
Coextrusion
1. Die design
2. Size restrictions
3. Recipe restrictions
4. Density influence
5. Centre pumping
6. Post-processing
7. Cutting

8. Process economics

11. SUGAR CONFECTIONERY IN THE DIET

Confectionery in society

Confectionery as food

Energy

Nutrients

1. Carbohydrates

1.1 Starch

1.2 Sugars

2. Fats

3. Protein

4. Vitamins

5. Minerals

What food does: how it provides energy, growth and maintenance

1. Confectionery as part of a healthy diet

2. Nutritional content of sugar confectionery

Nutrition labelling

1. Calculated nutritional data

2. Analysed nutritional data

3. Which nutrients are needed?

4. Development of nutritional content

Labelling sugar confectionery

Confectionery and the critics

1. Obesity

2. Additives

3. Hyperactivity or hyperkinesis

4. Dental caries

5. Other criticisms

Conclusion

12. THE FLAVOURING OF CONFECTIONERY

Introduction

Basic confectionery types, recipes, inherent flavours

2. Fat boilings

3. Toffees and caramels

4. Fudge

5. Fondant

6. Candy
 7. Cream and lozenge paste
 8. Compressed tablets
 9. Jellies and gums
 10. Chewing gum
 11. Panned work
 12. Chocolate
- Flavours from ingredients
- Flavours developed during processing
- Selection of flavourings
13. EMULSIFIERS, COLOURS AND FLAVOURS

Emulsifiers

Sources of emulsifiers

Legislation

Examples of emulsifiers

Lecithin

Sucrose esters, E473

Uses of emulsifiers in sugar confectionery

Colours

Technical Requirements of colours in sugar confectionery

Synthetic colours

Lake colours

Interference colours

Natural colours

Caramel, E150

Chlorophyll, E140

Copper chlorophyll, E141

Cochineal, E120

Riboflavin, E101

Riboflavin-5-phosphate, E101a

Carbon black, E153

Curcumin, E100

Crocin

Carotenoids

β -Carotene, E160(a)

Annatto, E160(b)

Lutein, E161(b)

Betalains

Anthocyanins

Flavours

Natural flavours

The image of natural products

Nature-identical flavourings

The case of nature-identical flavours

Synthetic flavours

Dosing

Development in flavours

Antioxidants

Synthetic antioxidants

Tocopherols

14. CONFECTIONERY PLANT

Confectionery plant

Steam injection cooking

Vacuum cooking

Continuous plant

15. INGREDIENTS

Ingredients

Molasses and treacle

Invert sugar

Glucose syrup (corn syrup)

Fructose

Dextrose

Lactose

Dairy ingredients

Sweetened condensed milk

Evaporated milk (unsweetened condensed milk)

Milk powder

Butter

Butter oil (anhydrous milk fat)

Whey

Vegetable fats

Gums and gelling agents or hydrocolloids

Agar agar, E406

Alginates, E401

Carrageenan

Gelatine

Gellan gum, E418

Gum acacia, also known as gum arabic, E414

Guar gum

Pectin	
Starch	
The cooking of starch	
Obtaining different properties in the starch	
The use of starch in confectionery	
Thin boiling starches	
Pre-gelatinised starches	
Oxidised starches	
Non-gelling starches	
Gum tragacanth, E413	
Locust bean or carob bean gum	
Xanthan gum	
Egg albumen	
Practical forms of egg albumen	
Properties of egg albumen	
Testing egg albumen	
Substitutes for egg albumen	
Chewing gum ingredients	
Chicle	
Jelutong	
16. CHEWING GUM	
Gum base characteristics	
Texturisers	
Antioxidants	
Sugars	
Dextrose	
Glucose syrup	
Loss or gain of moisture	
Flavours	
17. TRADITIONAL CHOCOLATE MAKING	334-338
History	
Outline of process	
1. Preparation of cocoa nib - flavour development	
2. Grinding-particle size reduction	
3. Conching—flavour and texture development	
18. SUGAR-FREE CONFECTIONERY	339-350
Laxative effects	
The sugar substitutes	
Bulk sweeteners - the polyols	
Maltitol	

Erythritol
Isomalt
Polydextrose
Intense sweeteners
Aspartame
Acesulfame K
Saccharin
Stevioside
Thaumatococin
Neohesperidine dihydrochalcone (NHDC)
Sucralose
Synergy
The Chemistry of sweetness
Making sugar-free products
Reducing the energy content
Sugar-free products
Chewing gum
Boiled sweets

The problems of making sugar-free high boilings
from isomalt
Gums and jellies
Turkish delight
Toffee
Controlled calorie products

19. QUALITY CONTROL AND CHEMICAL ANALYSIS

Introduction
Designer quality
Control of raw materials and packaging
1. Receipt of materials
2. Sampling
3. Testing
Process control
Finished packs
Sensory evaluation
Hygiene
1. Microbiological testing
2. Foreign matter
Legislation

Chemicals analysis

1. Laboratory practice
2. Sugar analysis
3. Moisture content
4. Protein
5. Fat analysis
6. Aflatoxins
7. Viscosity
8. Particle size
9. Acid content

Modern methods

Conclusion

20. MEDICATED CONFECTIONERY AND CHEWING GUM

Medicated sugar confectionery

High boiled sugar medicated confectionery

Third ingredient addition

Continuous operations

Depositing high boilings

The 'Apollo' centre-filling line from Euromec

The centre-filler hopper and pump unit

Bosch

Salvage

Chewy medicated confections

Gum products

Chewing gum

Packaging

Concluding remarks

21. CHOCOLATE FLOW PROPERTIES

Flow behaviour of chocolate

How to measure flow properties

1. Rotational viscometers

Miscellaneous instruments

Factors affecting the flow properties of chocolate

1. Fat content
2. Lecithin and other emulsifiers
3. Moisture content
4. Particle size distribution
5. Temperature

6. Conching time

7. Temper

8. Thixotropy

9. Vibration

Conclusions

22. GENERAL TECHNICAL ASPECTS OF INDUSTRIAL SUGAR CONFECTIONERY MANUFACTURE

Introduction

Compositional effects

1. Sugars

2. Fats

3. Thickeners and stabilisers

4. Proteins

Change of composition

1. Caramelisation

2. Inversion

3. Maillard reaction

4. Secondary reactions

Change of state

1. Crystallisation

2. Polymorphism

3. Starch

4. Enzymic changes

Environmental behaviour

Evaporation

Sweetness and taste

23. CAMEL TOFFEE AND FUDGE

Introduction

Ingredients

1. Sugar

2. Glucose syrup

3. Milk protein

4. Fat

5. Salt

6. Water

7. Other additives

Structure of toffee

Formulation

Processing

1. Equipment
 2. Slab process
 3. Cut and wrap process
 4. Depositing
- Toffee texture
Fudge

24. TOFFEES AND CARMELS

Cooking toffees

A typical toffee

Sugar

Glucose syrup 42 DE

Condensed milk

Fat

Optional ingredients

Whey powder

Hydrolysed whey syrup

Invert sugar syrup

Brown sugar

Golden syrup

Emulsifiers

Glucose syrup 68 DE or higher

Isomerised glucose, also known as isoglucose or

High fructose corn syrup

Salt

Flavours and flavourings

Colour

The process

Dissolving

Emulsifying

Cooking

Shaping the toffee

The slab process

Cut and wrap process

Depositing

Toffee as an ingredient of other products

Formulation considerations

Toffee in a chocolate-coated countline

Toffee in a moulded chocolate product

25. CHOCOLATE TEMPER

Introduction

Techniques

Polymorphic transitions of triglycerides

Liquid state

Crystallization

The α -form

The β' -forms

The β -form

The $\beta'1 \rightarrow \beta$ transition

Triple chain length structures

Cocoa butter

The crystallization of mixtures

26. TABLETS, LOZENGES AND SUGAR PANNING

Introduction

Tableting

Granulation

1. Wet granulation

2. Fluidised bed granulation

3. 'Slugging'

Ingredients

1. Base materials

2. Binders

3. Lubricants

4. Disintegrants

5. Colours and flavours

Compression

1. Bonding during compression

Problem solving

1. Capping

2. Sticking and picking

3. Pitting

4. Mottling

5. Size and weight variation

Lozenges

1. Composition

2. Processing

3. Drying

Sugar panning

1. Equipment
 2. Automatic panning systems
 3. Auxillary equipment
- Hard panning

1. Pretreatment of centres
 2. Engrossing
 3. Non-pareils (hundreds-and-thousands)
- Soft panning
- Flavour and colour

1. Flavour
 2. Colour
- Polishing
- Additional panning techniques

1. Alternative sweeteners
 2. Silvering
27. SUGAR CONFECTIONERY, CHOCOLATE,
JAMS AND JELLIES

- Agar-agar
- Anti-tailing devices
- Automatic continuous sugar cooker
- Non-vacuum cooker
- Batch roller
- Cacao
- Cacao butter
- Cacao moth
- Cacao selection
- Caramel
- Chocolate-confectionery research
- Clayed cacao
- Colours for confectionery
1. Selection of colouring matter
 2. Method of dissolving
 3. Concentration and purity

- Conches
- Circular or rotary conches
- The theory of conching

Confectioners' glucose
Continuous vacuum sugar cookers
Cream beaters
1. The beater should be kept cool.
2. The syrup should be kept in the beater sufficiently long to ensue complete crystallisation.
Air-cooled cream beaters
Cream and fondant making plant
Dextrose
Diabetic foods - chocolate
Dragee pans
Egg albumen
Enrobers
Automatic temperature control
Fermentation of cacao beans
Flavourings
Classification of flavouring materials
Fondant paste
Fumigation with ethylene oxide
Gas fires for sugar boiling
Half-coating device
Heat penetration of cacao
Invert sugar
Use in confectionery
Manufacture of invert sugar
Jam manufacture - scientific principles
Pectin
Sugar
Acidity
End point of boil
Statutory regulations
Standard for jam

Standard for marmalade
General
Technique of manufacture
Fruit preparation
Preparation of juice for "jelly" jams
Preparation of recipes
Boiling
Cooling, filling and capping

Storage
Jelly crystals
Jelly manufacture
Gelatin testing
Proportions of ingredients
Boiling and mixing
(1) preparation of gelatin
(2) preparation of the sugar syrup
(3) mixing and dissolving
Choice of colour
Clarification
Cooling and setting
Cutting
Packaging
Production control
Lactic acid
Lecithin
Lemon curd
Liquid sugar/liquid glucose mixtures
Liquorice
Liquorice products
Machines for the manufacture of
hard-boiled goods
Maple sugar
Marmalade manufacture
Grading
Steaming barrels
Peeling
Gouging
Pulp and dummy
Peel
Juice
Recipes
Boiling
Marshmallow beaters
Marzipan
Marzipan fruits and mosaics
Marzipan substitutes
Melangeurs
Milk chocolate
Mogul machine

1. The starch must be clean and dry.

Piping jelly

Piping jelly from fruit puree and agar-agar

Piping jelly from fruit puree and pectin

Piping jelly from fruit and sugar

Refiners

Refractometers

Roasters

Unit roasters

Continuous roasters

Steam roasters

Principles of roasting

Changes brought about in cacao beans owing to roasting The removal of shell from the NIB

(1) Chemical changes

(2) Physical changes

Steam pans

Sugar

Bibliography

Sugar for the chocolate manufacturer

Sugar for the confectioner

Testing of refined sugars

Tempering and storage kettles

The outlet valve

Thermometers for sugar boiling

The recording dial thermometer

Adjustment of thermometers: the effect of barometric pressure on the boiling-point

Toffee

Physical nature of toffees and caramels

Flavour

Colour

Texture

Shelf life

Graining

Raw materials

Manufacture

Wrapping and packing

Vacuum pans

Vertical mixers

Winnower

28. CENTERS, FONDANTS, MARZIPAN AND CRYSTALLIZED CONFECTIONERY

Introduction

Recipes

Cremes

3. Fudge

Marzipan

Variables affecting the properties of fondant

Moisture content

The amount of sugar crystals present

The concentration and viscosity of the syrup phase

Crystal size of the sugar

Basic steps in making the confections

Fondant

Crème making

Fudge making

Marzipan

Uses of fondant

Making impression in starch

Uses of fudges and marzipan

Quality control in fondant cremes, fudges and marzipan

1. Moisture content

2. Soluble solids of the syrup phase

3. Sugar crystal size

4 Fat content

5. Density

Conclusion

About Niir

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