



## Entrepreneur India

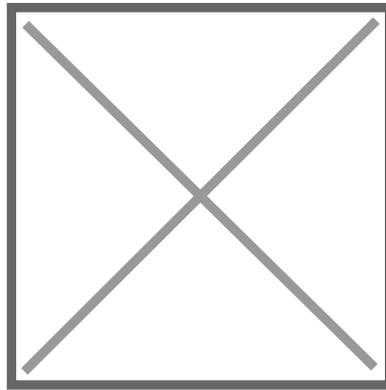
106-E, Kamla Nagar, New Delhi-110007, India.

Tel: 91-11-23843955, +91 9097075054

Mobile: +91-9097075054

Email: [npcs.ei@gmail.com](mailto:npcs.ei@gmail.com), [info@entrepreneurindia.co](mailto:info@entrepreneurindia.co)

Website: [www.entrepreneurIndia.co](http://www.entrepreneurIndia.co)



## Modern Technology of Confectionery Industries with Formulae & Processes (2nd Revised Edition)

<b>Code</b>	NI60
<b>Format</b>	paperback
<b>Indian Price</b>	₹600
<b>US Price</b>	\$100
<b>Pages</b>	292
<b>ISBN</b>	9788178330990
<b>Publisher</b>	Asia Pacific Business Press Inc.

### Description

Confectionery in a broader sense implies the preservation of sweet meat preparation in the form of candies, caramels, chocolate, processed cocoa products and traditional Indian confections. India is a country with a collection of wide range of different cultures and many festivals and occasions are being celebrated in different parts of the nation and confectioneries play a major role in those special occasions. Therefore, the confectionery industry in this country has got a huge potential and this sector has grown recently in the India with the entry of many foreign companies. Special emphasis has been made on describing the various process parameters and equipments used with the help of process diagrams wherever necessary. This major content of this book are confectionery ingredients, flavour, gelatinizing agents, gums, glazes, waxes, traditional Indian confections, manufacturing processes and formulations of confections, nutritive value of confectionery products. This book also describes about the science and technology of chocolate and confectionery, packaging of confectionery products, quality control, future confectionery industry etc. Apart from these it also contains details of cooking techniques, formulae, processes. The incorporation of flavours and essences, permitted colours used quality control aspects along with sources of plant, machinery and raw material. This book is an invaluable resource for research centers, professionals, entrepreneurs and end users in academic and industry working on the subject.

## Content

### 1. Confectionery Ingredients

-Caramel

-International Standards for Sugar and Sugar Syrups

Reserved Descriptions for sugar Products

-Maltodextrins (Roquette Freres, 1984)

-Dried Glucose Syrups

-Uses of Glucose Syrups and Maltodextrins.

Dextrose Manufacture

Fructose (Levulose)

Sorbitol

Mannitol

Lycasin 80/50

-Nonnutritive (Synthetic) Sweeteners

Saccharin

Cyclamates

Sodium Cyclamate  $C_6H_{12}NSO_3Na$

Acesulfam K (Acesulfam Potassium)

Aspartame (Naturasweet, Canderel)

Talin  
Legislation  
-Invert Sugar  
Use in Confectionery Industry  
Honey  
Malt Extract  
Testing of Refined Sugars  
Anti-Tailing Devices  
Automatic Continuous Sugar Cooker  
Automatic Continuous Sugar Cooker  
Batch Roller  
Cocoa  
Cocoa Moth  
Cocoa Selection  
Fermentation of Cocoa Beans  
2. Confectionery Fats  
-Commonly used fat in confectionery industry  
Production and Processing of Fats  
Refining is Carried in 3 stages  
Chemistry of Fats  
Glycerides, Fatty Acids  
-Hardening Fats  
Packing and Storage of Fats  
3. Milk and Milk Products  
Liquid Milk  
Composition  
Milk Standards  
Dry Milk  
Whey Products  
Lactose  
Condensed Milk, Evaporated Milk  
Block Milk  
Other Milk products  
4. Fruits, Preserved Fruits, Jam, Dried fruits  
Composition of Natural Fruits  
Preservation of fruit and fruit pulps  
Candied and Preserved Fruits  
Jams  
Glazed or Glace Fruit  
-Dried Fruit  
Artificial Drying

Chellies  
Freeze Drying  
Ginger  
Colouring  
5. Flavour  
Dried Fruit  
Artificial Drying  
Chellies  
Freeze Drying  
Nuts  
Varieties of Nuts  
Storage of nuts  
-Starches, Soya Flour, soya protein  
6. Gelatinizing Agents, Gums, Glazes, Waxes  
Gelatine  
Agar-Agar  
Agar occurs in three forms  
Pectin  
Gums  
Uses of Gum Arabic  
Gum Tragacanth  
Guar Gum, Locust Bean (carob) Gum  
Guar Gum  
Carob gum  
Lacquers and wares  
Shellac  
Other Glazes  
Spermaceti  
Carnauba Wax  
7. Traditional Indian Confections  
Raw Materials  
Packaging  
8. Confectionery Processes and Formulations  
-summary of confectionery Processes  
Rolling and Cutting  
Casting or Depositing  
Hard Candy  
Die Forming  
Hard Candy  
-Manufacturing Process  
Fruit and nut bars

Fruit punch chocolates  
Butter Creams Chocolate  
-Soft candies  
-Carbonated Candy  
Process of Manufacture  
-Seed Confections (Popcorn Balls)  
-Cotton Candy  
-Coated Confections  
Chewing Gum And Bubble Gum  
Industry in India  
-Toffee  
Introduction  
Manufacturing Process  
-How to cut a Toffee by Toffee Cutter  
Formulation For Different Kinds of Toffee  
Plain Toffee  
Butter toffee  
Coconut Toffee  
Milk Toffee  
Malt Toffee  
Plain Chewing Toffee  
Chocolate Toffee  
Pistachio Toffee  
Everton Toffee  
Licorice Toffee  
Molasses Toffee  
Molasses Toffee  
Marmalade Toffee  
-Chocolates  
Chocolate toffee  
Chocolate Covered Butter Toffee  
Chocolate Annex Caramels  
Chocolate Caramel Nougat Roll  
Chocolate Honey Tablets  
Chocolate Covered Coconut Caramels  
Chocolate Coating Caramels  
Speciality Chocolates  
-Caramels, Toffees, Butter scotch, Fudge  
The Milk Ingredient  
Reconstitution of Milk Powder  
Fats

- Large-Scale Production
- Water Activity (ERH)
- Composition
- Colour
- Faults
- Preparation of Agar Jellies, Fruit Slices
- Coconut Paste, Coconut ICE
- Creme and Lozenge Pastes, Cachous, Tablets
- Liqueurs
- Chocolate Liqueurs
- Sugar Crust Liqueurs
- Licorice
- Manufacture of Licorice Confectionery
- Legislation
- 9. Nutritive Value of Confectionery Products
- Food Value and its Composition
- Carbohydrates
- Fat
- Proteins
- Mineral Matter
- Vitamins
- The Labeling of Foods Containing Vitamins
- Disadvantages of Confectionery
- 10. BIS Specifications
- 11.Science and Technology of Chocolate and Confectionery
- Sugar Confectionery
- Solubility, Saturated and Supersaturated Solutions
- Relative Humidity, Dew Point, Vapour Pressure,
- Water Activity Equilibrium relative humidity
- Relative Humidity, Dew Point
- pH, HYDROGEN ION CONCENTRATION
- Optical Activity
- Specific Ration-Dextrose Equivalent
- Scientific Instruments
- Spoilage Problems
- Chocolate Bloom
- Fat Bloom
- Crystallization of Cocoa Butter Under Different Ambient Conditions-Melting Point Changes
- Heat Treatment of Chocolate

Fat Bloom-Summary

Sugar Bloom-Causes and Methods of Prevention

Other Faults

12. Packaging of Confectionery Products

Requirement of Packaging

Packaging Requirement

Use of Containers

Packaging Materials

Materials

Metal Cans

Types of Paper

Metal Foil

Foil Containers

Transparent Films

Metallized Films

Shrink and Stretch Films

Laminates

Testing of Wrappers for Various Other Properties

Types of Cans

Built-up Body

-DESSICANT POUCHES

13. Quality Control

-PRINCIPLES OF QUALITY CONTROL

-The Decidina Factor envolved in the Standard of Quality?

Quality Controllers

-How Should Quality Control Be Organized?

-Raw materials

Type of Raw Material

Microbiologicaly Quality Control

Factory Hygiene and Sanitation

14. Research and Development in

the Confectionery Industry

-Reasearch and Development in large Companies

Research and Development in small companies

Research Facilities

Ingredients

Manufacturing Processes

-Conditions To Be Observed During Production

Coloured Coatings and Pastel Coatings

-FORMULATIONS

-DIETETIC COATINGS

Diabetic Chocolate  
Carob Coatings  
Defatted Wheat Germ  
"Slimming" Chocolates  
Medicated Chocolates  
-Emulsifiers in Chocolate  
-Confectionery Coatings and Cocoa  
-VEGETABLE LECITHINS  
Soya Lecithin  
Other Vegetable Lecithing  
-SYNTHETIC PHOSPHOLIPIDS AND MODIFIED  
-VEGETABLE LECITHINS  
Toxicity Checks on YN  
Fractionated and Modified Vegetable Lecithins :  
-Use of lecithin in chocolate, cocoa Powder, Chocolate Drinks  
Chocolate  
-Cocoa and Drinking Chocolate Powders  
-COLOURS FOR CONFECTIONERY  
SELECTION OF COLOURING MATTER  
METHOD OF DISSOLVING  
-COMBUSTOR SUGAR BOILER  
CONCHES  
-THE SECOND SCHEDULE  
Other Glazes  
15. Future of Confectionery Industry  
16. The Marketing of Confectionery  
Plant, Machinery & Equipments  
Directory Section  
Suppliers of Raw Material  
Suppliers of Different Types of Confectionery Machinery

## About Niir

NIIR Project Consultancy Services (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. Its various services are: Pre-feasibility study, New Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Preparation of Project Profiles and Pre-Investment and Pre-Feasibility Studies, Market Surveys and Studies, Preparation of Techno-Economic Feasibility Reports, Identification and Selection of Plant and Machinery, Manufacturing Process and/or Equipment required, General

Guidance, Technical and Commercial Counseling for setting up new industrial projects and industry. NPCS also publishes various technology books, directories, databases, detailed project reports, market survey reports on various industries and profit making business. Besides being used by manufacturers, industrialists, and entrepreneurs, our publications are also used by Indian and overseas professionals including project engineers, information services bureaus, consultants and consultancy firms as one of the inputs in their research.