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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

Roboflavin, E101

Riboflavin-5-phosphate, E101a

Carbon black, E1 53

Curcumin, E100

Crocin

Carotenoids

β -Carotene, E160(a)

Annatto, E160(b)

Lutein, E161(b)

Betalaines

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
Thaumatococcus
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. CARAMEL 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 CARAMELS

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 β' 1 $\rightarrow$ β 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

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