

Confectionery And Chocolate Engineering Principles

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Confectionery and Chocolate Engineering Principles and Applications Professor Ferenc A. Mohos, PhD Chairman Codex Alimentarius Hungary
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Professor Ferenc Mohos is Managing Director of Food Quality 1992 Ltd, Budapest, Hungary

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Fundamentals of Confectionery Science and Technology

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Photo by Peter Pearson [CC-BY-SA 2.0], via FlickrWhat does engineering have to do with chocolate? Creating your favorite candy bars is a complicated process during which thousands of pounds of chocolate, sugar, milk, and other raw ingredients are pumped, blended, mixed, and formed into those familiar treats.

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Confectionery and chocolate engineering : principles and ...

Confectionery and Chocolate Engineering describes the features of unit operations used in confectionery manufacturing. The book examines physical and chemical, as well as the biochemical and microbiological properties of the processed materials.

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