

Industrial Chocolate Manufacture and Use



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Since the third edition of this standard work in 1999, there has been a significant increase in the amount of chocolate manufactured worldwide.

The fourth edition of Industrial Chocolate Manufacture and Use provides up-to-date coverage of all major aspects of chocolate manufacture and use, from the growing of cocoa beans to the packaging and marketing of the end product.

Retaining the important and well-received key features of the previous edition, the fourth edition also contains completely new chapters covering chocolate crumb, cold forming technologies, intellectual property, and nutrition. Furthermore, taking account of significant changes and trends within the chocolate industry, much new information is incorporated, particularly within such chapters as those covering the chemistry of flavour development, chocolate flow properties, chocolate packaging, and chocolate marketing.

This fully revised and expanded new edition is an essential purchase for all those involved in the manufacture and use of chocolate.

作者介绍:

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