

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

**Author:** Minni Jha

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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.

## Contents

### 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<sub>6</sub>H<sub>12</sub>NSO<sub>3</sub>Na  
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 involved in the Standard of Quality?  
 Quality Controllers  
 -How Should Quality Control Be Organized?  
 -Raw materials  
 Type of Raw Material  
 Microbiologically 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

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**NIIR PROJECT CONSULTANCY SERVICES** , 106-E, Kamla Nagar, New Delhi-110007, India. **Email:** [npcs.india@gmail.com](mailto:npcs.india@gmail.com) **Website:** [NIIR.org](http://NIIR.org)

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