



Chocolate, Cocoa and Confectionery: Science and Technology

By Bernard Minifie

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The second edition of this book achieved worldwide recognition within the chocolate and confectionery industry. I was pressed to prepare the third edition to include modern developments in machinery, production, and packaging. This has been a formidable task and has taken longer than anticipated. Students still require, in one book, descriptions of the fundamental principles of the industry as well as an insight into modern methods. Therefore, parts of the previous edition describing basic technology have been retained, with minor alterations where necessary. With over fifty years' experience in the industry and the past eighteen years working as an author, lecturer, and consultant, I have collected a great deal of useful information. Visits to trade exhibitions and to manufacturers of raw materials and machinery in many parts of the world have been very valuable. Much research and reading have been necessary to prepare for teaching and lecturing at various colleges, seminars, and manufacturing establishments. The third edition is still mainly concerned with science, technology, and production. It is not a book of formulations, which are readily available elsewhere. Formulations without knowledge of principles lead to many errors, and recipes are given only where examples are necessary. _ Analytical methods are described only when they are not available in textbooks, of which there are many on standard methods of food analysis. Acknowledgments I am still indebted to many of the persons mentioned under "Acknowledgments" in the second edition. I am especially grateful to the following.

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