

CONTENT

	Page
1. Sugar	1
1.1 Introduction	1
1.2 Production of Cane sugar	1
1.3 Production of beet sugar	2
1.4 Types of sugar	3
1.5 Composition of sugars	5
1.6 Bulk storage of sugar products	7
1.7 Properties of sugar and sugar solutions	9
1.8 Conclusion	12
2. Alternative Bulk sweeteners	13
2.1 Alternative sugars	15
2.2 Sugar alcohols	17
2.3 Polydextrose	29
2.4 Legislation and labelling	31
2.5 Concluding comments	32
References	32
Further reading	33
3. Glucose syrups and starch hydrolysates	34
3.1 Introduction	34
3.2 Enzymes in glucose syrup production	35
3.3 Refined glucose syrups	39
3.4 Glucose syrups in sugar confectionery manufacture	42
References	56
4. Gelling and whipping agents	57
4.1 Agar agar E406	57
4.2 Alginate E401	58
4.3 Carrageenans	60
4.4 Gelatin	61
4.5 Gellan gum	64
4.6 Acacia gum – gum arabic E414	65
4.7 Pectin	66
4.8 Sources of starch	68
4.9 Tragacanth E413	72
4.10 Xanthan gum E415	72
4.11 Whipping agents	73
Further reading	75
5. Oils, fats, milk and related products	77
5.1 Oils and fats : introduction	77
5.2 The chemistry of oils and fats	77
5.3 The production of oils and fats	83
5.4 Modification	86
5.5 Selection of fats for confectionery uses	91
5.6 Milk and related products : introduction	93
5.7 The composition of milk and functional properties of its major components	94
5.8 The application of milk and milk-based ingredients	98
5.9 Concluding comments	104
References	105

6.	Colour and flavour	106
6.1	Introduction	106
6.2	Some factors influencing choice	106
6.3	Colours for the sugar confectioner	107
6.4	Natural colours	108
6.5	Synthetic colours	111
6.6	What are flavourings?	111
6.7	Natural, nature-identical or artificial? Advantages and disadvantages	113
6.8	Flavour strength : dosage levels	115
6.9	Functions of carrier solvents and powders	115
6.10	Factors affecting stability of flavouring compounds	116
6.11	Packaging, storage, handling and dispensing	117
6.12	Handling of flavouring compounds : safety precautions	118
6.13	Legislation and labelling	119
6.14	Concluding comments	119
	Further reading	120
7.	General technical aspects of industrial sugar confectionery manufacture	121
7.1	Introduction	121
7.2	Composition effects	122
7.3	Change of composition	129
7.4	Change of state	132
7.5	Environmental behavior	135
7.6	Evaporation	137
7.7	Sweetness and taste	140
	References	142
8.	Boiled sweets	144
8.1	Definition	144
8.2	Classification	146
8.3	Ingredients	161
	References	172
9.	Caramel, toffee and fudge	173
9.1	Introduction	173
9.2	Ingredients	173
9.3	Structure of toffee	178
9.4	Formulation	178
9.5	Processing	179
9.6	Toffee texture	186
9.7	Fudge	186
10.	Gums and jellies	190
10.1	Introduction	190
10.2	Technology and chemistry of the hydrocolloids	190
10.3	Hydrocolloid pretreatment processes	196
10.4	Liquor preparation	197
10.5	Shaping	203
10.6	Drying	208
10.7	Finishing treatments	209
10.8	Rework	211
10.9	Common faults, causes and cures	213
10.10	Concluding comments	16
	References	217
11.	Liquorice paste, cream paste and aerated confectionery	218
11.1	Liquorice paste : introduction	218
11.2	Liquorice paste : ingredients	219
11.3	The manufacture of liquorice paste	223
11.4	Cream pastes : introduction	228

11.5	Cream pastes : ingredients	229
11.6	The manufacture of cream paste	229
11.7	The extrusion of cream paste	230
11.8	Liquorice allsorts	231
11.9	Aerated confectionery : introduction	232
11.10	Methods of aeration	233
11.11	Marshmallow	233
11.12	Nougat	234
12.	Tablets, lozenges and sugar panning	236
12.1	Introduction	236
12.2	Tableting	236
12.3	Granulation	236
12.4	Ingredients	239
12.5	Compression	241
12.6	Problem solving	244
12.7	Lozenges	245
12.8	Sugar panning	247
12.9	Hard panning	251
12.10	Soft panning	253
12.11	Flavour	255
12.12	Polishing	256
12.13	Additional panning techniques	256
	References	257
	Further reading	257
13.	Medicated confectionery and chewing gum	258
13.1	Medicated sugar confectionery	258
13.2	High-boiled sugar medicated confectionery	259
13.3	Third ingredient addition	260
13.4	Continuous operations	263
13.5	Depositing high boilings	264
13.6	The Apollo centre-filling line from Euromec	266
13.7	The centre filler hopper and pump unit	267
13.8	Bosch	267
13.9	Salvage	275
13.10	Chewy medicated confections	275
13.11	Gum products	276
13.12	Packaging	277
13.13	Concluding remarks	277
	References	279
14.	Centers, fondants, marzipan and crystallized confectionery	280
14.1	Introduction	280
14.2	Receipes	281
14.3	Variables affecting the properties of fondant	284
14.4	Basic steps in the making the confections	286
14.5	Uses of fondant, cremes, fudges and marzipan	291
14.6	Quality control in fondant, cremes, fudges and marzipan	295
14.7	Conclusion	299
	References	299
15.	Countlines and cereal bars	300
15.1	Introduction	300
15.2	Countline components	301
15.3	Manufacturing processes	305
15.4	Technical considerations	309
15.5	Conclusion	310
	References	310

16.	Confectionery and extrusion cooking technology	311
16.1	Introduction	311
16.2	Problem description	312
16.3	Currently realised extrusion cooking processes	314
16.4	Extrusion of starch	314
16.5	Extrusion of dry sucrose crystals	316
16.6	Extrusion of sucrose-starch mixtures	319
16.7	Extrusion of sucrose-syrup mixtures	320
16.8	Coextrusion	327
	References	330
	Further reading	330
17.	Structure of sugar confectionery	331
17.1	Introduction	331
17.2	Toffee	331
17.3	Starch gels	336
17.4	Pectin gels	340
17.5	Gelatin gels	344
17.6	Other protein gels	345
17.7	Boiled sweets and pulled sweets	348
17.8	Panned sweets and coatings	348
17.9	Chocolate-flavoured couvertures	348
17.10	Concluding comments	350
18.	Quality control and chemical analysis	351
18.1	Introduction	351
18.2	Designer Quality	351
18.3	Control of raw materials and packaging	352
18.4	Process control	355
18.5	Finished packs	357
18.6	Sensory evaluation	357
18.7	Hygiene	358
18.8	Legislation	360
18.9	Chemical analysis	361
18.10	Conclusions	368
	References	368
19.	Wrapping, packaging and shelf-life evaluation	370
19.1	Immediate wrapping of confectionery goods	371
19.2	Legislation	373
19.3	Characteristics of materials against which selection is made	374
19.4	Twist wrapping	376
19.5	Secondary packaging of confectionery	379
19.6	Outer packaging	382
19.7	Evaluation of product shelf-lives	382
19.8	Quality assurance of packaging	383
	References	384
20.	Sugar confectionery in the diet	385
20.1	Confectionery in society	385
20.2	Confectionery as food	385
20.3	Nutrients	386
20.4	What food does : how it provides energy, growth and maintenance	392
20.5	What is a healthy diet?	394
20.6	Nutrition labelling	395
20.7	Labelling sugar confectionery	401
20.8	Confectionery and the critics	403
20.9	Conclusion	408
	References	408

Appendix
Index

411
417