Confectionery

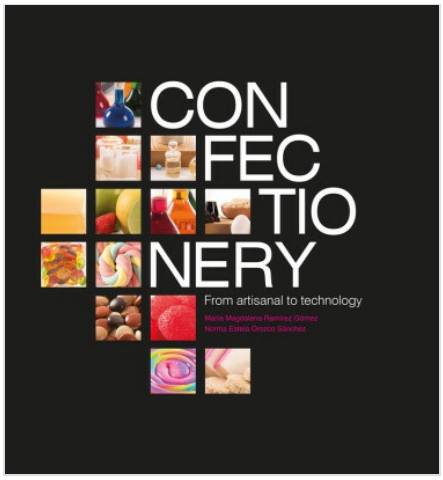
From artisanal to technology

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Sinopsis

In the book Confectionery. From Artisanal to Technology, the latest technology employed not only in Mexico but in the rest of America is discussed, taking into account the basic chemistry principles of ingredients used in confectionary and their effect in the manufacture of diverse type of products. This book consists in two parts. In the rst one, the characteristics, properties and, functions of the technology of ingredients are discussed, where ingredients are outlined: sucrose, corn syrup, hydrocolloids, acidulants, colorants and, avors. Also properties and characteristics of other materials that are employed for the manufacture of speci c products are explained, such as: milk, fat, and vegetable products. Additives regarding foaming, antioxidants and, emulsi ers are also addressed. In the second part of the book, the most common processes during the formulation of confectionary products in Mexico are explained, highlighting the manufacture of: hard and soft caramels, chewy sweets and, marshmallows; explaining not only the most ancient technologies but also the most advanced and high tech ones. It also includes, a chapter dedicated to the production of hype con t products. Finally there is a chapter were the technology of the manufacture of “non sugar products” is presented.



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Palabras clave

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Sobre el autor

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