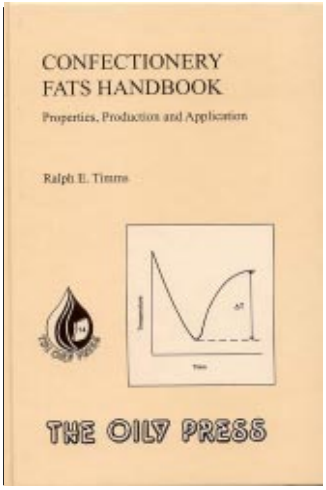
The definitive source book on confectionery fats.....



CONFECTIONERY FATS HANDBOOK

PROPERTIES, PRODUCTION AND APPLICATION

Written by Ralph E. Timms

Consultant, Lincoln UK

ISBN-13: 978-0-9531949-4-0 (ISBN-10: 0-9531949-4-9), March 2003, Price £95 or US$193, Hardback, 234 x 156 mm, 441 pages, 90 tables, 146 figures, 725 references. Volume 14 in The Oily Press Lipid Library.

Chocolate is a fat-continuous product and its properties are thus determined mainly by the fat, which is the most expensive component in confectionery such as chocolate. Confectionery fats may comprise cocoa butter, milk fat, palm oil, lauric oils or exotic fats. The vegetable oils are processed and blended to produce alternative fats to cocoa butter, which are often designated as cocoa butter equivalents, substitutes or replacers. This new handbook, with a large number of figures and tables, provides a comprehensive guide to all aspects of the fats used to make sugar and chocolate confectionery, with particular emphasis on the latter.

The book describes: the essential physical chemistry needed to understand the properties of confectionery fats; analytical methods as applied to confectionery fats; raw materials; the production and properties of confectionery fats; causes and prevention of bloom, fat migration and rancidity; and the use of confectionery fats in sugar and chocolate confectionery, including recipes for a wide range of products. It concludes with consideration of legislation and regulatory aspects of producing confectionery and of using milk fat, cocoa butter and alternative fats together with a chapter on analytical methods for detecting and quantifying confectionery fats. Finally, four appendixes provide: a glossary of 104 terms and abbreviations used; details of 17 confectionery fat manufacturers; details of 87 confectionery fat products produced by these manufacturers; and a list of 62 web sites of other relevant organizations that the reader may find useful.

The book also explains how to obtain and use a spreadsheet program called *Blender* (written by the author for use with Microsoft Excel®) to perform the calculations for mixing blends of fats or other food components.

Contents list

About the Author.....

Dr Timms has worked for Unilever Research in the UK, CSIRO Food Division in Melbourne, Australia, and Kempas Edible Oil in Pasir Gudang, Malaysia. From 1987 he has worked as a consultant, in particular to the confectionery fats industry. In 1995, together with three colleagues, he founded Britannia Food Ingredients, a new UK confectionery fats company.

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