Recognised as the industry standard, this definitive guide provides a comprehensive review of chocolate and confectionary production and processing operations. The technical and scientific aspects of the various manufacturing procedures are emphasized: formulations and recipes are used as needed to supplement explanations and to advance understanding of a particular process. Other areas include raw materials, emulsifiers, replacers and compounds, ingredients, sweeteners, starches and colors, applied methods, food value, packaging and entomology.

My Personal Review:
I own and operate a small chocolate factory in Australia, where small-scale chocolate manufacturing is basically unheard of. As such, Minifie’s book has been an invaluable reference for me, and is the second most frequently consulted book on my shelf (after my dictionary).

In response to the reviewer who gave this book one star because of its lack of relevance to the home cook, and because of its "inadequate" table of contents, I have two comments:
1. The book is sub-titled "Science and Technology" (as opposed to "Cooking with Chocolate") for a good reason, and
2. Like all good text books, this one comes complete with a comprehensive index in the back.

Given that Amazon does not currently provide the Table of Contents for this book, and because this lack of information has clearly upset at least one person, I've decided to transcribe it below, as my 2005 Christmas gift to all you fellow chocolate fanatics out there ...

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Chocolate, Cocoa, and Confectionery: Science and Technology by Bernard W. Minifie - 5 Star Customer Reviews and Lowest Price!