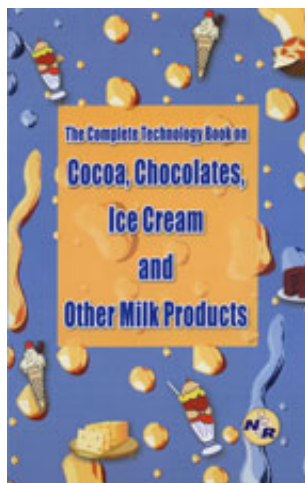


# The Complete Technology Book on Cocoa, Chocolate, Ice cream and other Milk Products



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Cocoa, Chocolate and Ice Cream are the products which has a good nutritious value and relatively inexpensive food. Cocoa butter is used in chocolate and to cover other confectionery products. Now a day chocolate and ice cream are gaining good popularity among the society all over the world. Chocolate is a key ingredient in many foods such as milk shakes, candy bars, ice creams etc. It is ranked as one of the most favorite flavors in the world. Despite its popularity, most people do not know the unique origins of this popular treat. Chocolate is a product that requires complex procedures to produce. The process involves harvesting coca, refining coca to cocoa beans, and shipping the cocoa beans to the manufacturing factory for cleaning, coaching and grinding. These cocoa beans will then be imported or exported to other countries and be transformed into different type of chocolate products. Ice cream is a frozen dessert usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavors. The meaning of ice cream varies from one country to another like frozen custard, frozen yogurt, sorbet, and gelato and so on. The ice cream industry has traditionally grown at a healthy rate of 12% per annum. India is the second largest milk producing country. Milk products like butter, curd, ghee, etc have become an essential part of our food and are consumed in good quantity every day. In spite of the huge demand that exists for such milk based items conventional methods are employed for producing these items. The growth in cocoa, chocolate, Ice cream and other milk product industry has been primarily due to strengthening of distribution network and cold chain infrastructure.

Some of the fundamentals of the book are cocoa bean production, sources of cocoa bean supplies, refining for production of chocolate masses for different uses, shipment of cocoa beans, cocoa processes , cocoa for drinking, instant cocoas, drinking chocolates manufacturing cocoa, cocoa butter & replacement fats , coatings and cocoa , chocolate manufacture, chocolate bars and covered confectionery , chocolate molding, determination of fat in cocoa and chocolate products, determination of cooling curve of cocoa butter and similar fats, the manufacture of dairy products, ice cream manufacture, energy value and nutrients of ice cream etc.

The present book contain formulae, processes and other relevant details related to manufacture of cocoa products, chocolates, ice cream and other milk products. An attempt has been made to bring in to focus the significant aspect of cocoa products, dairy products manufacturing. It is hoped that the subject matter contain

and its presentation will be very helpful to new entrepreneurs, professionals, institutions, technocrats and students etc.

## **Contents**

### **1. COCOA BEAN PRODUCTION**

Introduction

Botanical types

The preparation of cocoa beans

Fermentation

Drying

The cut test

Sources of cocoa bean supplies

Shipment of cocoa beans

Infestation of cocoa

Microbiology of cocoa

### **2. COCOA MASS, COCOA POWDER, COCOA BUTTER**

Introduction

Cocoa mass

Cocoa powder

Cocoa butter

Quality control

### **3. PARTICLE SIZE REDUCTION**

Introduction

Current types of particle size reduction process

Grinding cocoa nib into cocoa mass

Refining of chocolate masses

The roll refiner

Refining for production of chocolate masses for different uses

### **4. COCOA PROCESSES**

Raw Bean Cleaning

Roasting

The NARS Process

Micronizer

Roasting of Nib

Sterilization

Alkalization

Cocoa Liquor Treatment

Winnowing (Cracking & Fanning)

Winnowing Machines

Large nib:

Small nib:

Nib dust (fine nib)

Shell dust, small shell, cyclone dust

Large shell

### **NIB GRINDING, COCOA LIQUOR, HEAT TREATMENT**

Ball or Bead Mills

### **PROCESSING OF COCOA LIQUOR**

Flavour Development Processes

(The following is a summary of the methods used.)

Simple Heating of Thin Films  
ThinFilm Roasting and Air Scrubbing  
ThinFilm Roasting with Vacuum  
General Comments  
ALKALIZATION  
Alkalization of Nibs  
Alkalization of Liquor  
Drying, Roasting, Pressing, and Grinding  
Alkalization of Cocoa Cake  
Alkalization of Whole Beans  
Water Treatment  
LIQUOR PRESSING  
Temperature of the Liquor  
Moisture Content  
Degree of Roast/Protein Coagulation  
Homogenizing  
Particle Size  
Pressures  
EXPELLER PRESSING  
COCOA GRINDING  
Cocoa Fineness  
COCOA FOR DRINKING, INSTANT COCOAS, DRINKING CHOCOLATES MANUFACTURING COCOA  
Drinking Cocoa  
Instant Cocoa  
Drinking Chocolate  
COCOA POWDER MICROBIOLOGY, COMPOSITION, ANALYSIS  
Cocoa Composition and Specifications  
Contamination and Adulteration of Cocoa Powder  
5. Cocoa Butter & Replacement Fats  
COCOA BUTTER  
Prime Pressed Cocoa Butter  
ExpellerPressed Cocoa Butter  
SolventExtracted Cocoa Butter  
Constitution of Cocoa Butter  
Properties of Cocoa Butter  
New Sources of Supply Natural Variations  
Supercooling, Cooling Curves  
Crystallization, Polymorphism  
Hardness, Penetration  
Contraction  
Solvent Extraction of Cocoa Butter  
Refining of SolventExtracted Fat  
Deodorization of Cocoa Butter  
COCOABUTTER REPLACEMENT FATS  
Equivalent Fats (CBE)  
Substitute Fats (CBS)  
Other Fats Associated with Cocoa Butter  
Allied Fats  
6. EMULSIFIERS IN CHOCOLATE CONFECTIONERY  
7. COATINGS AND COCOA  
VEGETABLE LECITHINS  
Soya Lecithin  
Other Vegetable Lecithins

Fractionated and Modified Vegetable Lecithins  
USE OF VEGETABLE LECITHIN AND OTHER PHOSPHOLIPIDS IN CHOCOLATE  
SYNTHETIC PHOSPHOLIPIDS AND MODIFIED VEGETABLE LECITHINS  
Toxicity Checks on YN  
Viscosity  
Other Physical Effects of Lecithin Addition  
Other Surface Active Compounds  
RHEOLOGY, VISCOSITY, DEFINITIONS, MEASUREMENT OF VISCOSITY  
VISCOMETERS  
Simple Viscometers  
Rotational Viscometers  
The Gardner Mobilometer  
USE OF LECITHIN IN CHOCOLATE, COCOA POWDER, CHOCOLATE DRINKS  
Chocolate  
Cocoa and Drinking Chocolate Powders  
8. CHOCOLATE MANUFACTURE  
INGREDIENTS  
Sugar and Other Sweeteners  
Cocoa Butter  
Milk Products  
Emulsifiers  
Other Fats  
FLAVOUR  
REWORK  
CHOCOLATE PROCESSES  
Preparation of Ingredients  
Mixing  
Refining  
Milk Chocolate Processes  
Conching  
Other Conches and Chocolate Making Systems  
Viscosity of Chocolate  
8. CHOCOLATE BARS AND COVERED CONFECTIONERY  
PRODUCTION METHODS  
Molding  
Enrobing  
Panning  
Tempering  
OTHER CHOCOLATE PROCESSES  
Chocolate Drops (Chips)  
Roller Depositing  
Aerated Chocolate  
Chocolate Flake or Bark  
Chocolate Vermicelli or Streusel  
Laminated Chocolate  
Chocolate Tempering  
Compound Coatings  
Measurement of Degree of Temper  
CHOCOLATE MOLDING  
Molding Chocolate Blocks or Bars  
Hollow Goods  
Foiled Articles  
Shell Forming Equipment

The Westal SCB Process  
COMPOSITION OF CHOCOLATE FOR MOLDING  
MOLDING AND SHELL PLANT COOLERS  
Tablets  
Shells  
GOOD MANUFACTURING PRACTICE  
CHOCOLATE ENROBING  
Mechanical  
Chocolate Cooling  
Enrober Coolers  
Automatic Enrober Systems  
Chocolate Enrobing Problems  
Zein Glazes  
9. QUALITY CONTROL  
Who Decides the Standard of Quality?  
Who Controls Quality?  
How Should Quality Control Be Organized?  
RAW MATERIALS  
Type of Raw Material  
The Supplier  
PROCESS CONTROL  
InLine Process Control  
FINISHED PRODUCT INSPECTION  
Appearance  
Incidence of Sampling Taste Checks  
Weight Control  
Shelf Life Keeping Limits and Keeping Tests  
Microbiological Quality Control  
Food poisoning  
Factory Hygiene and Sanitation  
Prevention of Foreign Matter Contamination  
Travel Tests  
10. SPECIAL METHODS OF ANALYSIS  
PARTICLESIZE DETERMINATION  
Methods of Determination  
Micrometer  
Metriscope  
Method of Determination  
Microscopes  
Sieving Methods for Determining Particle Size  
Elutriation (Sedimentation) Methods  
Particle Sizing by Laser Beam  
The Coulter Counter  
DETERMINATION OF FAT IN COCOA AND CHOCOLATE PRODUCTS  
Rapid Methods using Trichlorethylene Extraction  
Refractometer Methods  
Determination of Fat Using Nuclear Magnetic Resonance  
Determination of Cooling Curve of Cocoa Butter and Similar Fats  
Method Apparatus  
Procedure  
The Melting Point of Fats  
Determination of Fusion, Slip and Clear points  
Determination

Softening Point of Fats  
Barnicoat Method  
Hardness of Fats  
Foam Test Modified Bickerman Method  
WATER ACTIVITY, EQUILIBRIUM  
RELATIVE HUMIDITY  
Determination of A/W  
Calculation of A/W/ERH  
Determining A/W Using Solutions of Salts  
A/W Determination by Protimeter  
SCIENTIFIC INSTRUMENTS EMPLOYED IN PRODUCTION DEPARTMENTS  
Viscometers  
Refractometers  
1. Traditional Method  
2. Standardized Method  
SWEETENED DAHI  
Market Quality  
Packaging and Storage  
Keeping Quality  
Increasing Keeping Quality  
Dahi Powder  
1. Whole Milk Dahi  
2. Skimmed Milk Dahi  
11. THE MANUFACTURE OF DAIRY PRODUCTS  
Butter  
CHURNING  
CHEESE  
THE MANUFACTURE OF HARD CHEESE  
SOFT CHEESE  
12. TECHNOLOGY OF KHOA MANUFACTURE AND STORAGE  
DEFINITION  
KHOA A REMUNERATIVE PRODUCT WITH SIMPLE TECHNOLOGY  
VARIETIES AND GRADES OF KHOA  
1. Pindi  
2. Dhap  
3. Danedar  
CHEMICAL COMPOSITION OF KHOA  
MICROBIOLOGICAL QUALITY OF KHOA  
EXISTING TRADE PRACTICES  
METHODS OF MANUFACTURE  
SMALL SCALE PREPARATION OF KHOA  
1. Equipment  
2. Quality of Milk  
3. Traditional Process  
IMPROVED BATCH METHOD FOR KHOA PREPARATION  
PACKAGING AND STORAGE OF KHOA  
LEGAL ASPECT OF KHOA MANUFACTURE  
13. TECHNOLOGY OF MANUFACTURE OF YOGHURT AND DAHI  
YOGHURT  
2. Details of Manufacture  
METHOD OF PREPARATION OF FLAVOURED YOGHURT  
CURD (DAHI)  
DEFINITION

CLASSIFICATION  
FOOD AND NUTRITIVE VALUE  
COMPOSITION  
USES OF DAHI  
SWEET SOUR DAHI  
1. Traditional Method  
2. Standardized Method  
SWEETENED DAHI  
Market Quality  
Packaging and Storage  
Keeping Quality  
Increasing Keeping Quality  
Dahi Powder  
1. Whole Milk Dahi  
2. Skimmed Milk Dahi  
14. FLAVOUR DEVELOPMENT IN CHOCOLATE  
Introduction  
Fermentation  
Drying  
Roasting  
Conching  
Conclusion  
15. ICE CREAM  
16. ENERGY VALUE AND NUTRIENTS OF ICE CREAM  
ENERGY VALUE AND NUTRIENTS  
CALORIC CONTENT OF ICE CREAM AND RELATED PRODUCTS  
PROTEIN CONTENT OF ICE CREAM  
MILKFAT CONTENT  
CARBOHYDRATES IN ICE CREAM  
MINERALS IN ICE CREAM  
VITAMINS IN ICE CREAM  
PALATABILITY AND DIGESTIBILITY  
OF ICE CREAM  
17. ICE CREAM INGREDIENTS  
OPTIONAL INGREDIENTS  
COMPOSITION OF MILK  
MILK PRODUCTS USED IN ICE CREAM  
Sources of Fat  
Skim Milk and Buttermilk, Liquid and Dry  
Dry Whole Milk  
Concentrated Milks  
Special Commercial Products  
Mineral Salts  
SWEETENERS  
Relative Sweetness  
Effect of Sweeteners on Freezing Point  
Sucrose  
Corn Sweeteners and Related Ingredients  
Maple and Brown Sugars  
Honey  
Nonnutritive Sweeteners  
Fat Replacers  
Sugar Alcohols

Syrups

## 18. STABILIZERS AND EMULSIFIERS

USES OF STABILIZERS

KINDS OF STABILIZERS

CHARACTERISTICS OF INDIVIDUAL STABILIZER INGREDIENTS

ICE CREAM IMPROVERS

EMULSIFIERS

INDUSTRIAL USAGE

## 19. FLAVOURING AND COLORING MATERIALS

FLAVOURS FOR FROZEN DESSERTS

VANILLA

Imitation Vanilla Flavourings

Consistency in Vanilla Quality

Vanilla Ice Cream

CHOCOLATE AND COCOA

Processing Cocoa Beans

Characteristics of Cocoa

Chocolate Ice Cream

Preparing Chocolate Syrup

Freezing Characteristics

Chocolate Confections

FRUITS IN FROZEN DESSERTS

Fresh Fruit

Candied and Glaced Fruits

Dried Fruits

PROCEDURES AND RECIPES

Strawberry Ice Cream

Raspberry Ice Cream

Peach Ice Cream

Cherry Ice Cream

Ice Cream with Complex Flavours

Sugar Free

NUTS

SPICES AND SALT

COLOR IN FROZEN DESSERTS

FLAVOURING LOWFAT AND NONFAT ICE CREAM

## 20. MIX PROCESSING

PREPARATION OF THE MIX

Combining the Ingredients

PASTEURIZATION OF THE MIX

HOMOGENIZATION

AGING MIXES

PACKAGING MIXES FOR SALE

FLAVOURING MIXES

## 21. THE FREEZING PROCESS

PREFREEZING TESTS

FREEZING OPERATIONS

CHANGES THAT TAKE PLACE DURING THE FREEZING PROCESS

REFRIGERATION NEEDED TO FREEZE ICE CREAM

CALCULATING REFRIGERATION REQUIREMENTS

TYPES OF FREEZERS

The Continuous Freezer

The Refrigeration System



Advanced Programmable Freezers  
Shut Down and Cleaning of the Freezer  
The Batch Freezer  
Operation of the Batch Freezer  
Filling Containers from a Batch Freezer  
22. FANCY MOLDED ICE CREAMS, NOVELTIES, AND SPECIALS  
PRODUCTION SYSTEMS

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