The Science of Sugar Confectionery: RSC (RSC Paperbacks)

William P Edwards
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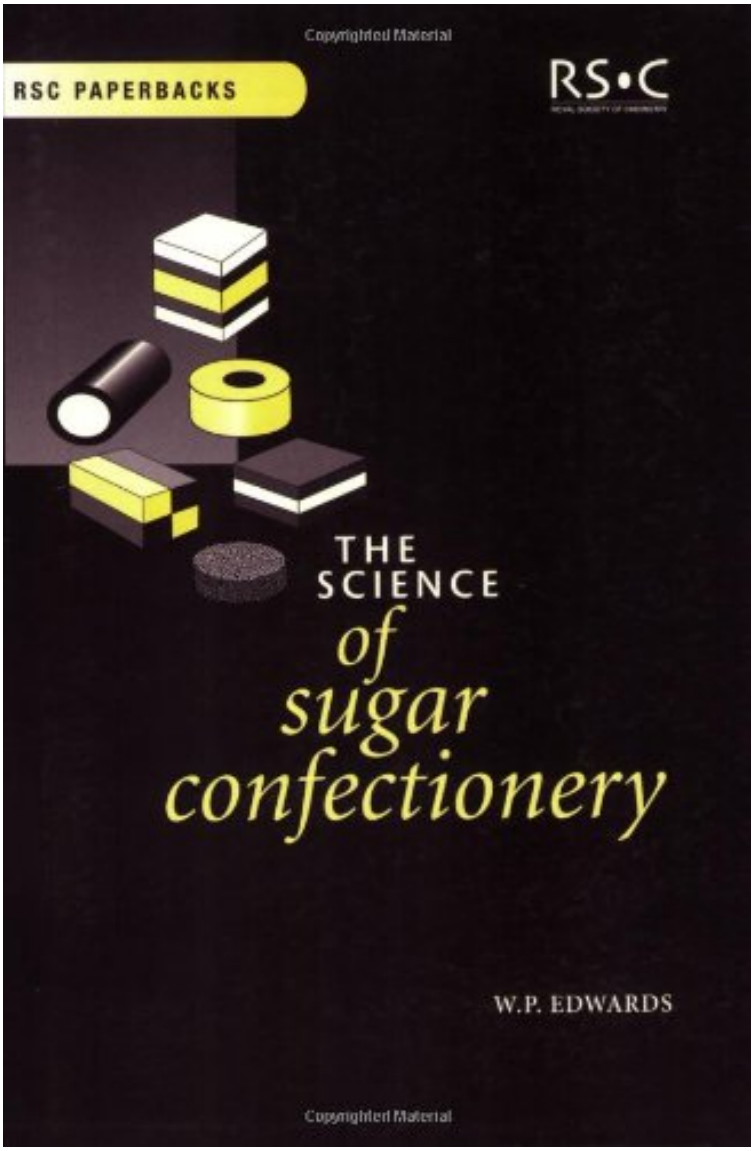

#1111113 in Books Royal Society of Chemistry 2000-12-01Original language:EnglishPDF # 1 8.50 x .47 x 5.43l, .69 #File Name: 0854045937176 pages | File size: 70.Mb

William P Edwards : The Science of Sugar Confectionery: RSC (RSC Paperbacks) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Science of Sugar Confectionery: RSC (RSC Paperbacks):

2 of 2 people found the following review helpful. A book for food scientists and chemistsBy Proudly NaijaI bought this book, because I am a Food Science major with a minor in Chemistry. This book discusses the scientific and technical aspect of making various types of candy. It broaches the topics that are vital to the confectionery industry

such as coloring, flavoring, manufacturing equipment, etc. I cherish this book immensely. Buy it, and you will not regret it.0 of 0 people found the following review helpful. Three StarsBy Joseph F. PichaNeeds to make more clear real world connections4 of 5 people found the following review helpful. A niche productBy A. PezzutoThis is one of a handful of books I own that I recommend to people only under careful consideration. If you enjoy food science, have a working familiarity with high school or low level college chemistry, and are the sort of person who would consider making your own fireworks or mixing your own fertilizer from mail order chemicals than this book is for you! It is extremely well written and well within reach of anyone who wants to understand it. There are several chemical equations shown, as well as some chemically and thermodynamically complex processes well explained. Again, if that sounds like a good thing, this is a great book. However if that sounds like to much work, go look to something that is more of a recipe book, like "Who Wants Candy?".

Confectionery is a topic close to many people's hearts and its manufacture involves some interesting science. The confectionery industry is divided into three classes: chocolate, flour and sugar confectionery. It is the background science of this latter category that is covered in The Science of Sugar Confectionery. The manufacture of confectionery is not a science based industry, as these products have traditionally been created by skilled confectioners working empirically. In fact, scientific understanding of the production process has only been acquired retroactively. Historically however, sugar confectionery has had technological synergies with the pharmaceutical industry, such as making sugar tablets and applying panned sugar coatings. This book gives an introduction to the subject, with some basic definitions and commonly used ingredients and then moves on to discuss the chemistry of various types of sugar confectionery. These include "sugar glasses" (boiled sweets), "grained sugar products" (fondants), toffees and fudges, "hydrocolloids" (gums, pastilles and jellies) and concludes with a chapter dedicated to sugar-free confectionery.

"... deserves to be read by a wide and varied audience ... I would recommend this book for general reading by interested scientists, teachers and students." (Chemistry in Britain, April 2001, p 94)"... entertaining reading ... well suited to anyone with some scientific background who seeks an introduction to sugar confectionery and its science ..." (Food Australia, 54, 5, May 2002, p 197)"... useful information on the topic of sugar confections ..." (The Alchemist, ChemWeb Web Page, May 2001)"... an interesting and clearly written book, aimed for everyone attracted to the science behind sugar confectionery." (Carbohydrate Polymers, 47, 2002, p 88)"... a useful insight into the complexities of making sweets." (Chemistry Industry, No 12, 18 June 2001, p 380-381)