

Index

- Aasted, 323, 328, 334–336, 355, 358, 422–427
 Aceituno (*Simarouba glauca*), 169–170
 acetic acid, 21–22, 185–194, 201–203, 254, 608
 acetic acid bacteria, 2, 608
 acetone, 164, 172, 594
 Achard, Franz Karl, 72
 acidic taste or flavour, cocoa, 13, 21, 25, 45, 46
 acidic taste or flavour, conching, 7, 241–243
 acidic taste or flavour, extruder, 407
 actuals market, 27
 acucar amorfo, 80
 additives, 117, 220, 330–331, 670, 673, 677, 690, 692
 adhesives, 631–634, 642, 644
 Admul-WOL *see* polyglycerol polyricinoleate (PGPR)
 advertising, 655, 665, 666, 671, 713, 722
 aeration, 21–22, 256–257, 261–262, 269, 418–420
 Aero®, 418, 664
 aerobic phase, 186
 aerobic plate count, 542
 aflatoxin, 41, 606–607
 agglomeration & de-agglomeration
 conching, 239, 251, 254, 257, 261, 263
 glass transition temperature, 207, 244
 lactose, 207
 physics, 219–220
 sugar alcohols, 244
 agreements, 676, 713–715
 air bubbles, 217, 285, 360, 364–366, 377, 379, 386, 388, 393, 402, 414, 419, 458
 aerated products, 418–421
 filled chocolates, 458
 minimisation in moulding plant, 360, 364–366, 377, 379
 shaking & vibration, 285
 alanine, 188, 191
 alcohol, 21–22, 186, 191, 421, 424, 433, 443, 445, 459, 505–506 *see also* ethanol; sugar alcohols
 aldehydes, 105, 108, 190–191, 196–198, 201, 624
 alkalisation (Dutch process), 201, 226, 480, 514, 524, 542
 alkalising, 61, 64, 569
 alkaloids *see* caffeine; theobromine
 Allanblackia (*Allanblackia floribunda*), 169–170
 allergen, 393, 451–452, 464, 467, 543, 599, 605, 614–617, 692
 allergy *see* allergen
 almonds, 432, 434–435, 440–441, 592, 679, 682–683, 692
 aluminium foil, 583, 620, 626, 633, 640, 649
 Amadori, 54, 137, 190–191, 195
 Amazon, Upper Amazon, 10, 12, 43–44, 193
 Amelonado, 10, 12, 43
 America
 cocoa, 10, 15, 19, 23, 27, 36, 59, 495, 533, 656
 cocoa butter, 153–155
 enrober, 383
 history of cocoa, chocolate, 2, 4, 654, 655
 market, 655, 657, 659–666, 668–669, 671, 673, 696
 particle size, 226
 patents, 696, 700, 710
 portion control, 648
 regulation & legislation, 37, 39, 90–91, 686

- amines, 196, 198
- amino acids, 23, 103, 105, 137, 187–191, 195–201, 263, 537
- ammonium phosphatide, 256, 690
- amorphous
- compound coatings, 369
 - polydextrose, 84–85, 95, 232
- amorphous sugars
- crumb, 140–143
 - crumbicing sugar, 79
 - crumb lactose in milk powder, 121–122, 127, 207, 226, 410
 - crumbsugar, properties and impact on chocolate, 80–81, 203
- anaerobic, 21, 86
- angle of repose, 75, 77
- anhydrous milk fat *see* milk fat, anhydrous (AMF)
- anthocyanins, 23, 187, 523 *see also* proanthocyanidins
- antibiotics, 607
- anti-bloom agent, 180, 487 *see also* fat bloom
- anti-oxidant, 2, 23, 115, 130, 135, 563, 665, 735
- anti-tailing rod *see* roller, licking
- aphrodisiac, 1
- APV Baker, 339, 341
- Archimedes disc, 329
- arginine, 137
- Arriba, 12, 45, 47, 188, 193, 205
- ash, 75, 76, 86, 594
- Asia, 10, 153–155, 489, 657, 660, 672
- aspartame, 89, 94, 672
- Aspergillus*, 605–606
- assortments, 358, 442, 469, 642, 663, 667–668
- astringency, 23, 40, 42, 44, 186–187, 190, 199, 201, 401, 509, 514
- Australia, 8, 206, 456, 638, 658, 661, 669, 672, 697, 711
- Austria, 162, 680, 681
- automation, 251, 311, 356–357, 398, 449, 570
- Awema A.G., 415–417
- Aztecs, 1, 654, 735
- Bacillus*, 193, 608
- backing off, 359, 365–367, 381, 424, 498
- bacteria
- biofilm in pipework, 613
 - cariogenic, 87
 - cocoa debacterisation/sterilisation in processing, 56, 407, 538, 610
 - cocoa fermentation, 21–22, 189, 608
 - cocoa mass & cocoa powder, quality parameters, 62, 68, 542
 - Escherichia coli* 0157:H7, 613
 - HACCP, 468–469
 - high pressure killing of, 404
 - monitoring product & production lines, 548, 555, 613
 - prevention of contamination in processing, 611–613
 - probiotic, 97–98
 - role in trans-fatty acid formation, 106
 - Salmonella*, 35, 68–69, 607–613
- bagasse, 73
- Bahia, 10, 42, 45, 189, 193 *see also* Brazil
- Baker Perkins, 339–340, 383 *see also* APV Baker; temperer(s)
- banoffee pie, 137
- bar code, 562, 652
- barrier
- coatings, 383–384, 461, 485, 502
 - hygiene, 610
 - light, 622
 - oxygen, 109, 116
 - packaging, 620, 627, 628, 631, 640–641
 - panning, 442
 - taint in chocolate, 634, 652
 - trade, 675–676
- Barth *see* Buhler
- Bauermeister *see* Hamburg Dresdner Maschinenfabriken
- b-D-fructofuranosidase *see* invertase
- beetles, 31, 603
- beet sugar, 72–73, 494, 506
- behenic acid, 180–181
- Belgium, 493, 670, 680–681, 686
- belt coaters, 434, 439, 446–447, 449
- belt weigher, 563, 574
- Benefat™, 181
- benzoic acid, 191
- Beta vulgaris, 72
- Bifidobacterium lactis*, 98
- bimodal distribution, 219, 234–236
- Bindler, 422–423
- Bingham *see* viscosity
- biodegradable, 29, 638, 647
- biofilms, 613
- biscuits