

SUGAR CONFECTIONERY MANUFACTURE

Edited by E. B. Jackson

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Sugar Confectionery Manufacture

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Preface

This book is written for food scientists and technologists in the sugar confectionery manufacturing industry, and will also serve as a useful source of reference for ingredient suppliers and equipment manufacturers and those working in academic and research institutions. It complements the book *Industrial Chocolate Manufacture and Use*, edited by S.T. Beckett (Blackie, 1988). The authors have been carefully chosen and are recognised as experts in their subjects. They are from both manufacturing industry and academic research, and have been working in the field of sugar confectionery for many years. I would like to thank them for the care that they have taken to provide a varied and instructive compilation of chapters. I also wish to thank Cerestar UK Ltd for their help and support, my wife and family for their forbearance during preparation of the manuscript, and the publishers for giving me the opportunity to edit this book.

EBJ

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