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## Hand Book of Confectionery With Formulations

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By EIRI Board

Engineers India Research Institute, Delhi, 2012. Soft cover. Book Condition: New. 273pp. The book covers Confectionery Processes and Formulations, Caramels, Toffees, Butterscotch, Fudge, Nougat, Soft Nougat (Montelimart, Nougatine), Crème and Lozenge Pastes, Cachous, Tablets, Chocolate and Confectionery Spreads Chocolate Syrups, Multiple Confectionery Bars, Cocoa For Drinking, Instant Cocoas, Drinking Chocolates, Manufacturing Cocoa, Chocolate Manufacture, Chocolate Bars and Covered Confectionery, Packaging Aspects of Sugar and Chocolate Confectionery, Automatic Plant for Toffee and Candy Manufacture, Automatic Toffee Plant, Bubble Gum Plant, Candy (Hard Boiled), Chewing Gum, Chewing Gum & Bubble Gum, Chocolate, Candy Plant, Confectionery Industry, Semi Automatic Plant (Toffee, Candy, Chewing Gum, Bubble Gum etc.) Icing Sugar, Milk Toffee, Pouch Filling for Saunf, Supari, Ilaichi Etc. Sugar Coated Cashew Nuts, Almonds, Peqas, Supari (Betel Nut), Present Manufacturers/ Suppliers of Confectionery, Manufacturers of Plant & Machineries with Packaging Machines, Manufacturers/ Suppliers of Raw Materials, Manufacturers/Suppliers of Packaging Machineries, Manufacturers/ Suppliers of Packaging Materials, Details of Plant & Machineries.



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