

Confectionery Fats Handbook: Properties, Production And Application (Oily Press Lipid Library Series) By R E Timms

By R E Timms

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Confectionery Fats Handbook. Properties, Production and Application. A volume in Oily Press Lipid Library Series. 2012, Pages 437 441. Index. About ScienceDirect;
<http://www.sciencedirect.com/science/article/pii/B9780953194940500202>

Patent EP0322027B1 - Reduced calorie fats made -

Advanced Patent Search. Patents
<http://www.google.com/patents/EP0322027B1?cl=en>

Emulsifiers in Confectionery - Springer -

Emulsifiers in Confectionery Mark Weyland Confectionery Production, 58(1): 66, 68.
Confectionery Fats Handbook,
http://link.springer.com/chapter/10.1007%2F978-0-387-75284-6_10

Confectionery Fats Handbook - ScienceDirect -

Confectionery Fats Handbook Properties, Production and Application A volume in Oily Press Lipid Library Series. Author(s): R.E. Timms ISBN: 978-0-9531949-4-0
<http://www.sciencedirect.com/science/book/9780953194940>

Patent US5066510 - Process for tempering flavored -

A reduced calorie fat which contains combined MLM and MML triglycerides, combined LLM and LML triglycerides, LLL triglycerides, MMM triglycerides and other
<http://www.google.com/patents/US5066510>

Confectionery fats handbook : properties, -

Confectionery fats handbook : properties, production and application / Ralph E. Timms Timms, Timms, R. E Subjects Confectionery Oily Press Lipid Library (2)
<http://trove.nla.gov.au/work/23726784>

Enzymatic Interesterification of Palm Oil and -

Enzymatic Interesterification of Palm Oil on the physical properties of margarine fats:
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Confectionery Fats Handbook : Properties, -

Confectionery Fats Handbook : Properties, Production and Application. Ralph E. Timms The Oily Press lipid library, The Oily Press lipid library.

<http://ci.nii.ac.jp/ncid/BA66604149>

Wiley-VCH - Mohos, Ferenc - Confectionery and -

and efficiency for anyone involved in the production of confectionary properties of foods. 3.1 of confectionery fats with a high

<http://www.wiley-vch.de/publish/en/AreaOfInterestFO00/availableTitles/1-4051-9470-7/>

Confectionery Fats Handbook - Bokus.com -

Confectionery Fats Handbook Properties, needed to understand the properties of confectionery fats, the production and properties of confectionery

<http://www.bokus.com/bok/9780953194940/confectionery-fats-handbook/>

Patent US5589216 - Reduced calorie confectionery -

The fat component of the flavored confectionery compositions of the The reduced calorie fats utilized in the chocolate confectionery compositions herein

<http://www.google.com/patents/US5589216>

Confectionery Fats Handbook. Oily Press Lipid -

Fat is the most expensive component in confectionery such as chocolate. It may comprise of cocoa butter, milk fat, palm oil, lauric oil, exotic fats, etc.

http://www.researchandmarkets.com/reports/2735951/confectionery_fats_handbook_oily_press_lipid

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SCI - Lampitt for Ralph Timms -

Lampitt Medal for Ralph Timms . In 2003 Ralph published The Confectionery Fats Handbook, a comprehensive guide to all aspects of the properties, production and
<http://www.soci.org/News/Awards/Lampitt/Awards-Lampitt-Timms>

Confectionery fats - AAK -

AAK is the world s largest supplier of speciality fats to the chocolate and confectionery production and intense fats with unique functional properties.
<http://www.aak.com/en/ProductsApplications/Confectionery-fats/>

Patent US7947323 - Low-trans fats for -

Patent US7947323 - Low-trans fats for confectionery and
<http://www.google.com/patents/US7947323>

Handbook for fruit processing | Avni Krasniqi - -

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<http://www.academia.edu/4736062/Handbookoffruitsandfruitprocessing-121109232115-phpapp02>

Chocolate fats for confectionery | AAK UK -

AAK has a complete range of chocolate fats for confectionery for easy production and gives of filling fats with unique functional properties.

<http://aak-uk.com/products/food-ingredients/confectionery>

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