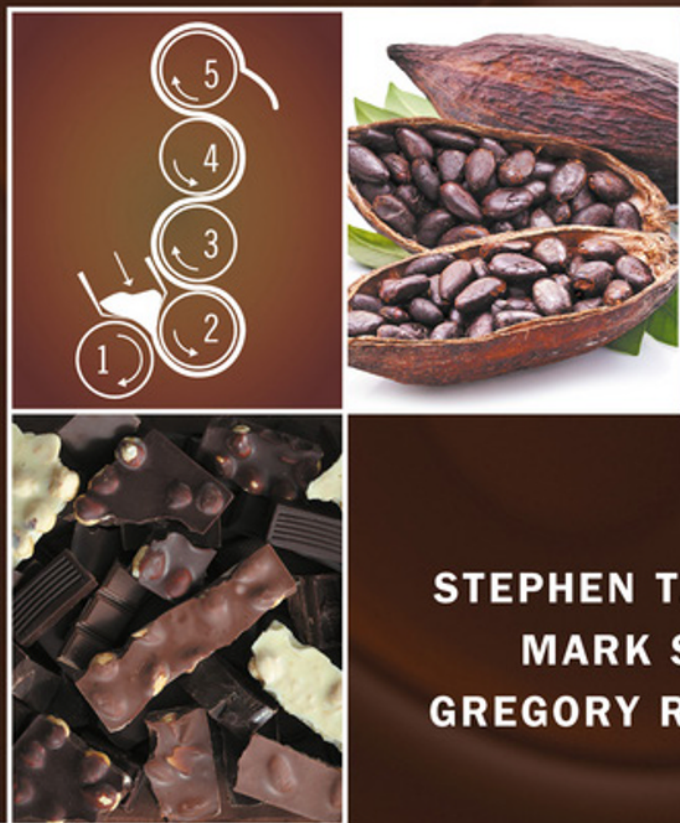


BECKETT'S

Industrial Chocolate Manufacture and Use

FIFTH EDITION



Edited by
STEPHEN T. BECKETT
MARK S. FOWLER
GREGORY R. ZIEGLER

WILEY Blackwell

Beckett's Industrial Chocolate Manufacture and Use

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Ulrich Loeser (PhD in Food Engineering, Dresden University of Technology) is currently Manager Research and Development Chocolate Process Capabilities EEMEA at Mondelēz Deutschland R&D GmbH in Munich, Germany. From 1976, his last year of study in Chemical Engineering for Food Material, he has worked on many of aspects of chocolate technology. In 1990, after seven years at the Plant Engineering and Construction Department of Maschinenfabrik Heidenau, a machine manufacturer, he joined Jacobs Suchard, Operations Plant Loerrach, Germany. Subsequently with Kraft, he moved from process optimisation engineering, plant management, ISO systems implementation to become a Technical Leader for confectionery. Ulrich transferred into the Research and Development team in 1996 and has promoted the use of new innovative digital analysis/process control methods. He is author and co-author of various granted patents and patent applications. Examples are: (i) operator-less refining using self-optimising control, (ii) use of 2D infrared imaging on the product just after leaving cooler and on its position in the mould to predict fat bloom formation during shelf life, (iii) a completely new way to determine factors affecting product quality using cooling data from tunnels, containers and air conditioned rooms. In addition he is a co-author of two chapters in "*Grundzüge der Lebensmitteltechnik*", 3rd edition, published by BEHR Verlag in 2004 and is a member of the steering committee for the international congress "*Chocolate Technology*", ZDS Solingen.

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