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Chocolate, Cocoa and Confectionery: Science and Technology ...

Part 1 is 200 pages, and covers the industrial processing of cocoa beans into cocoa and chocolate. Part 2 is 300 pages, and has nothing to do with chocolate. It covers food stuffs other than chocolate that are commonly used in confectionery processes. The material in this section is easily available from standard texts on food science.

Chocolate, Cocoa and Confectionery: Science and Technology ...

Some of the chapters (cocoa butter, sugar, confectionery fats, pseudo-chocolate) are very interesting, but, sadly, of little practical value. The book would be a more useful reference if the sub-headings in each chapter were listed; as is, the table of contents lists only the chapter title, which is a problem since some of the chapters are over 100 pages long.

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Chocolate, Cocoa and Confectionery: Science and Technology by Minifie, Bernard at AbeBooks.co.uk - ISBN 10: 9401179263 - ISBN 13: 9789401179263 - Springer - 2012 - Softcover

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Company 's new program promises to drive ' positive, sustainable impact through focus on building premiums for flavor via supply chain innovation ' . San Francisco-based Guittard Chocolate Company

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Mondel z International has opened its state-of-the-art cocoa crop science technical center in Pasuruan, Indonesia, representing an important step in the company ' s mission to secure a sustainable future for high-quality cocoa, so consumers can enjoy ' the right snack, for the right moment, made the right way ' . As one of the world ' s largest buyers of cocoa for chocolate, the center will enable Mondel z to develop and promote better cocoa farming practices, continuing its work with ...

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