



Chocolate, Cocoa, and Confectionery: Science and Technology (Chapman & Hall Food Science Book)

Bernard W. Minifie

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Recognised as the industry standard, this definitive guide provides a comprehensive review of chocolate and confectionary production and processing operations. The technical and scientific aspects of the various manufacturing procedures are emphasized: formulations and recipes are used as needed to supplement explanations and to advance understanding of a particular process. Other areas include raw materials, emulsifiers, replacers and compounds, ingredients, sweeteners, starches and colors, applied methods, food value, packaging and entomology.

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