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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

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some of the chapters are over 100 pages long.

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Crafted in a solar-powered factory and using only green energy for the entirety of its journey, it's 99% emission-free claim from farm to store (the 1% representing an emergency allowance of fuel onboard the sailboat) is backed up by a variety of zero-emission transport options for the chocolate all the way to Fortnum & Mason in Piccadilly, via horse and carriage, rowing boat, and Fortnum ...

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Mondelēz 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 Mondelēz to develop and promote better cocoa farming practices, continuing its work with ...

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