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Catalog record: chocolate, cocoa and confectionery

Chocolate, cocoa and confectionery: science and technology Cocoa, chocolate & confectionery manufacturers' accounts. By: Bernard W. Minifie.

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Sugar confectionery items include sweets, lollipops, candy bars, chocolate, cotton candy, and other sweet items of snack food. Some of the categories and types of

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Consultant, Richardson Researches Inc. (consultants to the candy industry), Hayward, California. Author of Chocolate, Cocoa and Confectionery: Science and Technology.

Chocolate confectionery - definition of chocolate

choc o late (ch k -l t, ch k l t, ch k -) n. 1. Fermented, roasted, shelled, and ground cacao seeds, often combined with a sweetener or flavoring agent.

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Bernard w. minifie (author of chocolate, cocoa

Bernard W. Minifie is the author of Chocolate, Cocoa and Confectionery (4.67 avg rating, 3 ratings, 0 reviews, published 1988) Bernard W. Minifie Author profile

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chocolate, general term for the products of the seeds of the cacao cacao, tropical tree (Theobroma cacao) of the family Sterculiaceae (sterculia family), native to

Chocolate & confectionery - nestle

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