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Confectionery - wikipedia, the free encyclopedia

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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Chocolate, Cocoa, and Confectionery: Science and Technology by Bernard Minifie . Springer / Publication: August 1989 (3d edition) / Hardcover, 904 pages /

Catalog record: chocolate, cocoa and confectionery

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

Adm cocoa: sugar confectionery

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Candy | food :: additional reading |

Chocolate, Cocoa, and Confectionery: Science and Technology, 3rd ed. (1989), deals with candy production methods, Herbert B. Knechtel Bernard W. Minifie. Images;

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.

Chocolate - wikipedia, the free encyclopedia

Chocolate i / t k l t / is a typically sweet, usually brown, food preparation of Theobroma cacao seeds, roasted and ground, often flavored, as with

Bernard w. minifie (author of chocolate, cocoa

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9780834213012: chocolate, cocoa, and confectionery

Chocolate, Cocoa, and Confectionery: Science and Technology (Chapman & Hall Food Science Book) Minifie, Bernard W.

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

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