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The authors had five objectives in preparing this book: (i) to bring together relevant information on many raw materials used in the manufacture of sweets and chocolate; (ii) to describe the principles involved and to relate them to production with maximum

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modern production ...

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properties of the processed materials.

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Dark chocolate is composed mainly of cocoa butter (the fat from cacao beans) cocoa solids (the rest of the cacao bean) and sugar. Cacao beans are roasted as part of the process of making chocolate, leaving little water in the beans.

Because of this, spoilage from mold and bacteria is less likely,...

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