

# Chocolate Cocoa And Confectionery: Science And Technology By Bernard W. Minifie

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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

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Cocoa Chemistry And Technology Chocolate, Cocoa and Confectionery: Science and Technology: 3rd Edition (8/31/1989) by; Bernard W. Minifie;

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

### **Nca | the national confectioners' association**

News, histories, statistics, FAQs, chocolate section, nutrition and health, kids' section, trivia, and press releases. From the National Confectioner's Association.

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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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Hershey's brands includes categories of chocolate candy, sugar confectionary, gum and mints, baking and pantry and snacks.

### **9780834213012: chocolate, cocoa, and confectionery**

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

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

**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;

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**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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