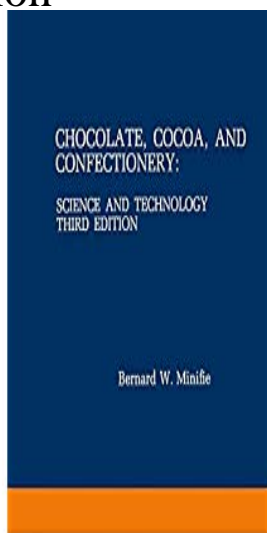


Chocolate, Cocoa and Confectionery: Science and Technology: 3rd (Third) edition



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Maximum Levels - ML for Cd in chocolate and cocoa derived .. and following the Procedures Manual (24th Edition) on its section . 2nd Edition. p8. Minifie, Bernard W. Chocolate, cocoa and confectionery: science and technology. 3rd.

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