

The second edition of this book achieved worldwide recognition within the chocolate and confectionery industry. I was pressed to prepare the third edition to . The third edition is still mainly concerned with science, technology, and production. It is not a book of formulations, which are readily available.

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the 8th Session of the Committee, the delegation of Ecuador 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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