

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

By Bernard W. Minifie

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

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

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