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Cocoa Butter and Replacement Fats 85 Chapter 4. Emulsifiers in

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Chocolate Confectionery Coatings and Cocoa 111 Chapter 5.
Chocolate Manufacture 135 Chapter 6. Confectionery Coatings,
Chocolate Replacers, Dietetic Compounds 165 Chapter 7.
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Confectionery: Ingredients and Processes

CHOCOLATE, COCOA, AND CONFECTIONERY

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German confectioners call for more help as exports hit by

...

The glut caused by the market and supply prospects has sent cocoa prices to a 15-month low of around \$2,150 a tonne. Lower cocoa prices are disastrous for farmers and their families trying to make a living income. The big chocolate manufacturers buy cocoa in the physical market where they agree to pay a premium for top quality.

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