

Confectionery Fats Handbook: Properties, Production And Application (Oily Press Lipid Library Series) By R E Timms

By R E Timms

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and efficiency for anyone involved in the production of confectionary properties of foods. 3.1 of confectionery fats with a high
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A reduced calorie fat which contains combined MLM and MML triglycerides, combined LLM and LML triglycerides, LLL triglycerides, MMM triglycerides and other

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Fat is the most expensive component in confectionery such as chocolate. It may comprise of cocoa butter, milk fat, palm oil, lauric oil, exotic fats, etc.

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