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Cream centers that are dipped in chocolate while still warm causes small cracks in the chocolate, and the filling leaks out. The sugar in Lyle's Golden Syrup is partially inverted, which means that, from a confectionery point of view, it is similar to corn syrup and honey.

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Cocoa Butter and Replacement Fats 85 Chapter 4. Emulsifiers in Chocolate Confectionery Coatings and Cocoa 111 Chapter 5. Chocolate Manufacture 135 Chapter 6. Confectionery Coatings, Chocolate Replacers, Dietetic Compounds 165 Chapter 7. Chocolate Bars and Covered Confectionery 183 PART 2: Confectionery: Ingredients and Processes

CHOCOLATE, COCOA, AND CONFECTIONERY

Cocoa and chocolate --History and development --Cocoa processes --Cocoa butter and replacement fats --Emulsifiers in chocolate confectionery coatings and cocoa --Chocolate manufacture --Confectionery coatings, chocolate replacers, dietetic compounds --Chocolate bars and covered confectionery --Confectionery: ingredients and processes --Sugars, glucose syrups, and other sweeteners --Confectionery fats --Milk and milk products --Egg albumen and other aerating agents --Gelatinizing agents, gums ...

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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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