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Sommario/riassunto	Chocolate is available to today's consumers in a variety of colours, shapes and textures. But how many of us, as we savour our favourite brand, consider the science that has gone into its manufacture? This book describes the complete chocolate making process, from the growing of the beans to the sale in the shops. The Science of Chocolate first describes the history of this intriguing substance. Subsequent chapters cover the ingredients and processing techniques, enabling the reader to discover not only how confectionery is made but also how basic science plays a vital role with coverage of sci