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Sommario/riassunto	Confectionery is a topic close to many people's hearts and its manufacture involves some interesting science. The confectionery industry is divided into three classes: chocolate, flour and sugar confectionery. It is the background science of this latter category that is covered in The Science of Sugar Confectionery .The manufacture of confectionery is not a science based industry, as these products have traditionally been created by skilled confectioners working empirically. In fact, scientific understanding of the production process has only been acquired retroactively. Historically however,

