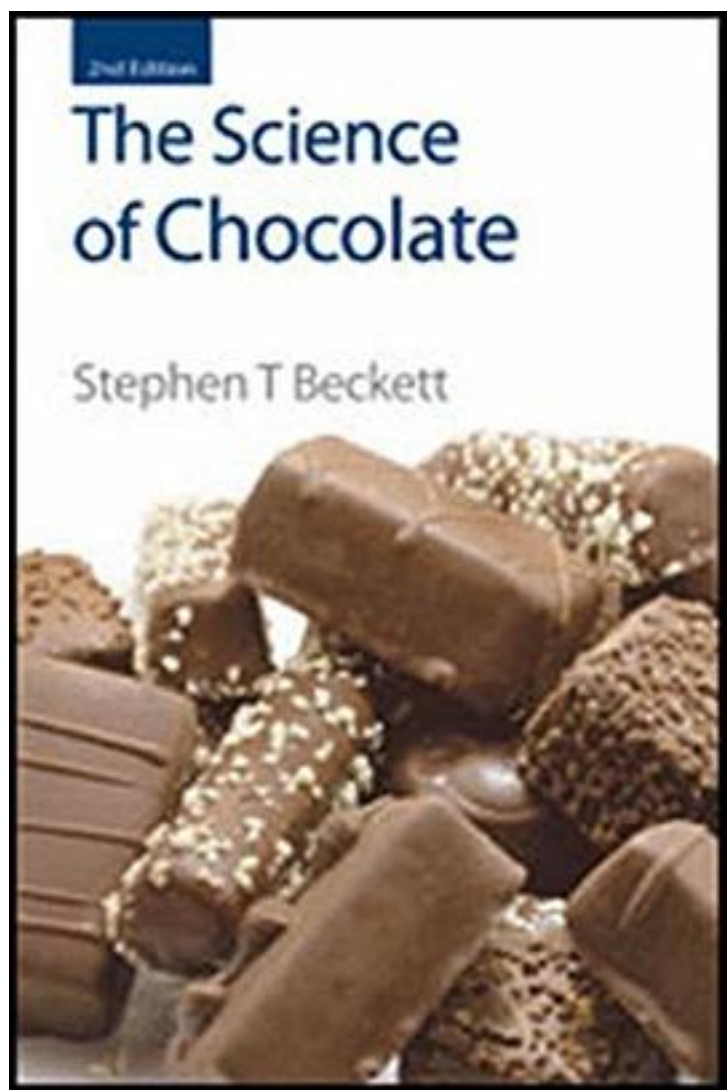


# The Science of Chocolate



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The second edition of this international best seller has been fully revised and updated describing the complete chocolate making process, from the growing of the beans to the sale in the shops. The Science of Chocolate takes the reader on the journey of chocolate, to discover how confectionery is made and the way in which basic science plays a vital role. The second edition contains new chapters, covering topics which include nutrition - why chocolate is good for you - how to stop it melting in hot countries and possible methods of putting bubble inside a chocolate bar. This book will appeal to those with a fascination for chocolate and will be of specialist interest to those studying food sciences and working in the confectionery industry. A series of experiments, which can be adapted to suit students, are included to demonstrate the physical, chemical and mathematical principles involved.

作者介绍:

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## 标签

美食

巧克力

生活

science

food

デザート

## 评论

So many errors in this book.

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