

Chocolate Cocoa And Confectionery Science And Technology

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The Chemistry of Chocolate Science of Chocolate The Health Benefits of Chocolate *Chicago's Best Cookie: Cocoa + Co. More Than a Drink: Chocolate in the Pre-Columbian World*

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Crafted in a solar-powered factory and using only green energy for the entirety of its journey, it's 99% emission-free claim from farm to store (the 1% representing an emergency allowance of fuel onboard the sailboat) is backed up by a variety of zero-emission transport options for the chocolate all the way to Fortnum & Mason in Piccadilly, via horse and carriage, rowing boat, and Fortnum ...

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[Guittard Chocolate Company doubles down on sustainability ...](#)

Company's new program promises to drive 'positive, sustainable impact through focus on building premiums for flavor via supply chain innovation'. San Francisco-based Guittard Chocolate Company has launched its Cultivate Better Cocoa initiative, a new program that engages with cocoa-growing

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Mondelēz International has opened its state-of-the-art cocoa crop science technical center in Pasuruan, Indonesia, representing an important step in the company's mission to secure a sustainable future for high-quality cocoa, so consumers can enjoy 'the right snack, for the right moment, made the right way'. As one of the world's largest buyers of cocoa for chocolate, the center will enable Mondelēz to develop and promote better cocoa farming practices, continuing its work with ...

[Fortnum & Mason launches 99% carbon-free chocolate from ...](#)

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