


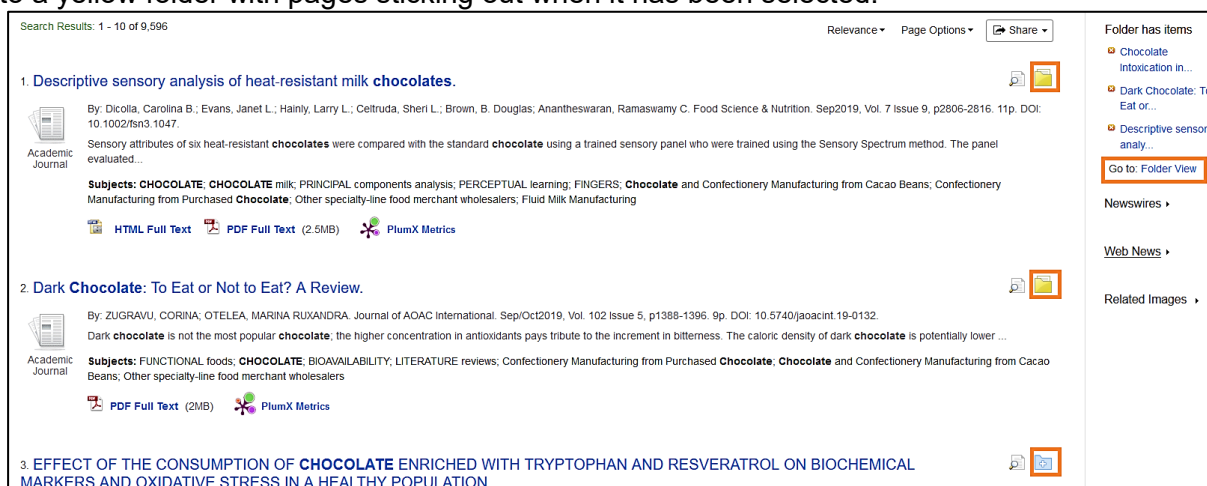
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By: Dicolla, Carolina B.; Evans, Janet L.; Hainly, Larry L.; Celtruda, Sheri L.; Brown, B. Douglas; Anantheswaran, Ramaswamy C. Food Science & Nutrition. Sep2019, Vol. 7 Issue 9, p2806-2816. 11p. DOI: 10.1002/fsn3.1047.

Sensory attributes of six heat-resistant **chocolates** were compared with the standard **chocolate** using a trained sensory panel who were trained using the Sensory Spectrum method. The panel evaluated...

Subjects: CHOCOLATE; CHOCOLATE milk; PRINCIPAL components analysis; PERCEPTUAL learning; FINGERS; **Chocolate** and Confectionery Manufacturing from Cacao Beans; Confectionery Manufacturing from Purchased **Chocolate**; Other specialty-line food merchant wholesalers; Fluid Milk Manufacturing



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By: ZUGRAVU, CORINA; OTELEA, MARINA RUXANDRA. Journal of AOAC International. Sep/Oct2019, Vol. 102 Issue 5, p1388-1396. 9p. DOI: 10.5740/jaoacint.19-0132.




Dark **chocolate** is not the most popular **chocolate**; the higher concentration in antioxidants pays tribute to the increment in bitterness. The caloric density of dark **chocolate** is potentially lower ...

Subjects: FUNCTIONAL foods; CHOCOLATE; BIOAVAILABILITY; LITERATURE reviews; Confectionery Manufacturing from Purchased **Chocolate**; **Chocolate** and Confectionery Manufacturing from Cacao Beans; Other specialty-line food merchant wholesalers

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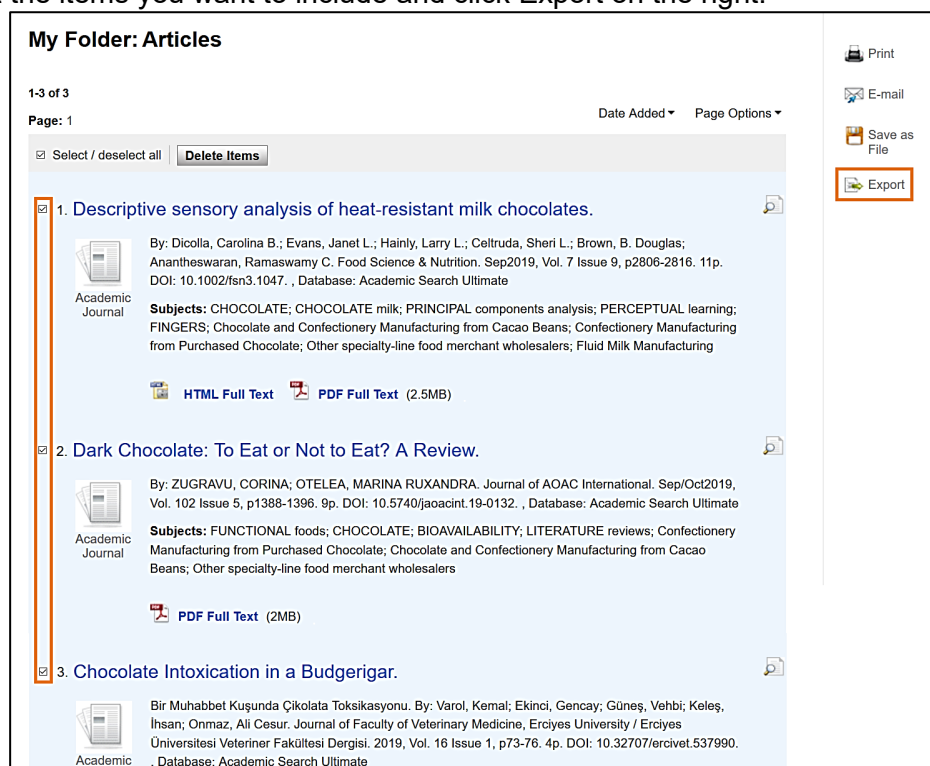
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By: Dicolla, Carolina B.; Evans, Janet L.; Hainly, Larry L.; Celtruda, Sheri L.; Brown, B. Douglas; Anantheswaran, Ramaswamy C. Food Science & Nutrition. Sep2019, Vol. 7 Issue 9, p2806-2816. 11p. DOI: 10.1002/fsn3.1047. , Database: Academic Search Ultimate


Subjects: CHOCOLATE; CHOCOLATE milk; PRINCIPAL components analysis; PERCEPTUAL learning; FINGERS; Chocolate and Confectionery Manufacturing from Cacao Beans; Confectionery Manufacturing from Purchased Chocolate; Other specialty-line food merchant wholesalers; Fluid Milk Manufacturing

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Bir Muhabbet Kuşunda Çikolata Toksikasyonu. By: Varol, Kemal; Ekinci, Gencay; Güneş, Vehbi; Keleş, İhsan; Onmaz, Ali Cesur. Journal of Faculty of Veterinary Medicine, Erciyes University / Erciyes Üniversitesi Veteriner Fakültesi Dergisi. 2019, Vol. 16 Issue 1, p73-76. 4p. DOI: 10.32707/ercivet.537990. , Database: Academic Search Ultimate

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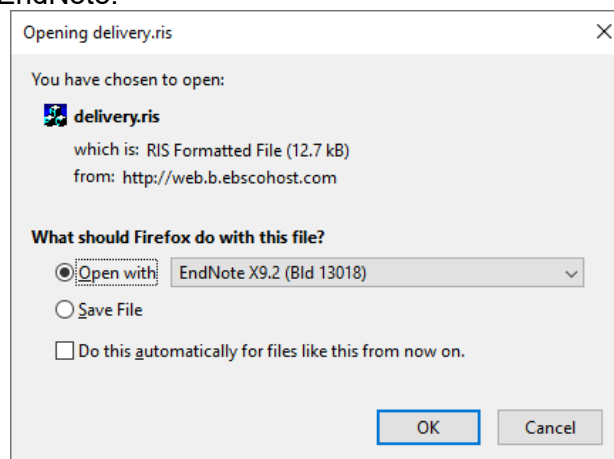
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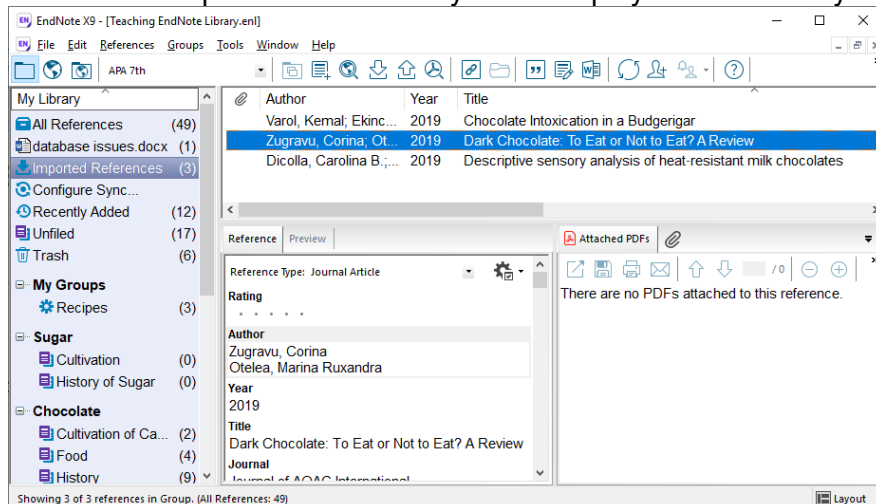
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