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However, the risks associated with confectionery products had been recognised by European Industry Organisations for chocolate, confectionery, biscuits. In the 1990's, the IOCCC published two codes of practice: one based on HACCP, and one for specific GMPs for the cocoa, chocolate and confectionery industry[34].

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Confectionery manufacturers increasingly require packaging lines that are flexible enough to cope with rapid product changes, customisations and small batch sizes. We examine Industry 4.0 technologies and how they can be used to improve the efficiency and flexibility of packaging lines. Daisy Phillipson reports

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The Canada-European Union (EU) Comprehensive Economic and Trade Agreement (CETA) is a progressive trade agreement that upholds and promotes the values that Canada shares with the EU.

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Hotel Chocolat hot chocolate taster pack – 10 single-serve sachets of real chocolate flakes, each holding the perfect amount to make one Velvetiser serving. There are 10 flavours for you to try: Salted Caramel, Hazelnut Praline, Orange, Mint, Ginger, Chilli, Vanilla-White, Milky 50%, Classic 70% and Dark 85% Suitable for vegetarians.

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La historia del chocolate es la descripción secuenciada de eventos acerca de cómo se ha propagado el chocolate a lo largo del mundo.. Por regla general, se denomina chocolate al producto final del procesado del fruto.El cultivo del cacao, y su consumo, hacen que el chocolate vaya adquiriendo relevancia social, religiosa, medicinal, política y económica en diversas sociedades.

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Nestlé S.A. (/ ? n ? s l e?,-l i,-?l /; [citation needed] French:) is a Swiss multinational food and drink processing conglomerate corporation headquartered in Vevey, Vaud, Switzerland.It is the largest food company in the world, measured by revenue and other metrics, since 2014. It ranked No. 64 on the Fortune Global 500 in 2017 and No. 33 in the 2016 edition of the Forbes Global 2000 ...