

## DAFTAR PUSTAKA

- Afoakwa, E. O. (2010). *Chocolate Science and Technology*. Wiley.  
<https://doi.org/10.1002/9781444319880>
- Afoakwa, E. O., Paterson, A., & Fowler, M. (2008a). Effects of particle size distribution and composition on rheological properties of dark chocolate. *European Food Research and Technology*, 226(6), 1259–1268.  
<https://doi.org/10.1007/s00217-007-0652-6>
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008b). Modelling tempering behaviour of dark chocolates from varying particle size distribution and fat content using response surface methodology. *Innovative Food Science & Emerging Technologies*, 9(4), 527–533.  
<https://doi.org/10.1016/j.ifset.2008.02.002>
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2008c). Particle size distribution and compositional effects on textural properties and appearance of dark chocolates. *Journal of Food Engineering*, 87(2), 181–190.  
<https://doi.org/10.1016/j.jfoodeng.2007.11.025>
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2009a). Fat bloom development and structure-appearance relationships during storage of under-tempered dark chocolates. *Journal of Food Engineering*, 91(4), 571–581.  
<https://doi.org/10.1016/j.jfoodeng.2008.10.011>
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2009b). Influence of tempering and fat crystallization behaviours on microstructural and melting properties in dark chocolate systems. *Food Research International*, 42(1), 200–209. <https://doi.org/10.1016/j.foodres.2008.10.007>
- Afoakwa, E. O., Paterson, A., Fowler, M., & Vieira, J. (2009c). Microstructure and mechanical properties related to particle size distribution and composition in dark chocolate. *International Journal of Food Science & Technology*, 44(1), 111–119. <https://doi.org/10.1111/j.1365-2621.2007.01677.x>
- Altimiras, P., Pyle, L., & Bouchon, P. (2007). Structure–fat migration relationships during storage of cocoa butter model bars: Bloom development and possible mechanisms. *Journal of Food Engineering*, 80(2), 600–610.  
<https://doi.org/10.1016/j.jfoodeng.2006.06.022>
- Apriyantono, A., Aristyani, A., Nurhayati, Lidya, Y., Budiyo, S., & Soekarto, S. T. (2002). Rate of browning reaction during preparation of coconut and palm sugar. *International Congress Series*, 1245, 275–278.  
[https://doi.org/10.1016/S0531-5131\(02\)00882-8](https://doi.org/10.1016/S0531-5131(02)00882-8)
- Aralas, S., Mohamed, M., & Fadzelly Abu Bakar, M. (2009). Antioxidant properties of selected salak (*Salacca zalacca*) varieties in Sabah, Malaysia. *Nutrition & Food Science*, 39(3), 243–250.  
<https://doi.org/10.1108/00346650910957492>
- Ardakani, H. A., Mitsoulis, E., & Hatzikiriakos, S. G. (2014). Capillary flow of milk chocolate. *Journal of Non-Newtonian Fluid Mechanics*, 210, 56–65.  
<https://doi.org/10.1016/j.jnnfm.2014.06.001>

- Barišić, V., Kopjar, M., Jozinović, A., Flanjak, I., Ačkar, Đ., Miličević, B., Šubarić, D., Jokić, S., & Babić, J. (2019). The chemistry behind chocolate production. *Molecules*, 24(17), 3163. <https://doi.org/10.3390/molecules24173163>
- Beckett, S. T. (2009). Non-Conventional Machines and Processes. In *Industrial Chocolate Manufacture and Use* (pp. 385–408). Wiley-Blackwell. <https://doi.org/10.1002/9781444301588.ch17>
- Beckett, S. T. (2009). Chocolate Flow Properties. In *Industrial Chocolate Manufacture and Use* (pp. 224–246). Wiley-Blackwell. <https://doi.org/10.1002/9781444301588.ch10>
- Beckett, S. T., Fowler, M. S., & Ziegler, G. R. (Eds.). (2017). *Beckett's Industrial Chocolate Manufacture and Use*. Wiley. <https://doi.org/10.1002/9781118923597>
- Belščak-Cvitanović, A., Komes, D., Dujmović, M., Karlović, S., Biškić, M., Brnčić, M., & Ježek, D. (2015). Physical, bioactive and sensory quality parameters of reduced sugar chocolates formulated with natural sweeteners as sucrose alternatives. *Food Chemistry*, 167, 61–70. <https://doi.org/10.1016/j.foodchem.2014.06.064>
- Benitez-Sánchez, P. L., León-Camacho, M., & Aparicio, R. (2003). A comprehensive study of hazelnut oil composition with comparisons to other vegetable oils, particularly olive oil. *European Food Research and Technology*, 218(1), 13–19. <https://doi.org/10.1007/s00217-003-0766-4>
- Biehl, B., & Ziegler, G. (2003). COCOA | Production, Products, and Use. In *Encyclopedia of Food Sciences and Nutrition* (pp. 1448–1463). Elsevier. <https://doi.org/10.1016/B0-12-227055-X/00262-5>
- Blanco, E., Hodgson, D. J. M., Hermes, M., Besseling, R., Hunter, G. L., Chaikin, P. M., Cates, M. E., Van Damme, I., & Poon, W. C. K. (2019). Conching chocolate is a prototypical transition from frictionally jammed solid to flowable suspension with maximal solid content. *Proceedings of the National Academy of Sciences*, 116(21), 10303–10308. <https://doi.org/10.1073/pnas.1901858116>
- Böhme, B., Kretschmar, R., Schneider, Y., Fiala, P., & Rohm, H. (2012). Effect of alcohol in starch-thickened fillings on the storage stability of dark chocolate pralines. *Journal of the American Oil Chemists' Society*, 89(3), 447–454. <https://doi.org/10.1007/s11746-011-1937-2>
- Briggs, J. L., & Wang, T. (2004). Influence of shearing and time on the rheological properties of milk chocolate during tempering. *Journal of the American Oil Chemists' Society*, 81(2), 117–121. <https://doi.org/10.1007/s11746-004-0868-9>
- Briones, V., Aguilera, J. M., & Brown, C. (2006). Effect of surface topography on color and gloss of chocolate samples. *Journal of Food Engineering*, 77(4), 776–783. <https://doi.org/10.1016/j.jfoodeng.2005.08.004>
- Caligiani, A., Marseglia, A., & Palla, G. (2016). Cocoa: Production, Chemistry, and Use. In *Encyclopedia of Food and Health* (pp. 185–190). Elsevier. <https://doi.org/10.1016/B978-0-12-384947-2.00177-X>
- Castro-Alayo, E. M., Torrejón-Valqui, L., Medina-Mendoza, M., Cayo-Colca, I. S., & Cárdenas-Toro, F. P. (2022). Kinetics crystallization and polymorphism of

- cocoa butter throughout the spontaneous fermentation process. *Foods*, 11(12), 1769. <https://doi.org/10.3390/foods11121769>
- Chareoansiri, R., & Kongkachuichai, R. (2009). Sugar profiles and soluble and insoluble dietary fiber contents of fruits in Thailand markets. *International Journal of Food Sciences and Nutrition*, 60(sup4), 126–139. <https://doi.org/10.1080/09637480802609376>
- Chen, J., Ghazani, S. M., Stobbs, J. A., & Marangoni, A. G. (2021). Tempering of cocoa butter and chocolate using minor lipidic components. *Nature Communications*, 12(1), 5018. <https://doi.org/10.1038/s41467-021-25206-1>
- Dahlenborg, H., Millqvist-Fureby, A., & Bergenståhl, B. (2015). Effect of shell microstructure on oil migration and fat bloom development in model *pralines*. *Food Structure*, 5, 51–65. <https://doi.org/10.1016/j.foostr.2015.06.002>
- Dalal, E. N., & Natale-Hoffman, K. M. (1999). The effect of gloss on color. *Color Research & Application*, 24(5), 369–376. [https://doi.org/10.1002/\(SICI\)1520-6378\(199910\)24:5<369::AID-COL8>3.0.CO;2-A](https://doi.org/10.1002/(SICI)1520-6378(199910)24:5<369::AID-COL8>3.0.CO;2-A)
- De Clercq, N., Moens, K., Depypere, F., Vila Ayala, J., Calliauw, G., De Greyt, W., & Dewettinck, K. (2012). Influence of cocoa butter refining on the quality of milk chocolate. *Journal of Food Engineering*, 111(2), 412–419. <https://doi.org/10.1016/j.jfoodeng.2012.01.033>
- Debaste, F., Kegelaers, Y., Liégeois, S., Amor, H. Ben, & Halluin, V. (2008). Contribution to the modelling of chocolate tempering process. *Journal of Food Engineering*, 88(4), 568–575. <https://doi.org/10.1016/j.jfoodeng.2008.03.019>
- Declerck, A., Nelis, V., Danthine, S., Dewettinck, K., & Van der Meeren, P. (2021). Characterisation of fat crystal polymorphism in cocoa butter by time-domain NMR and DSC deconvolution. *Foods*, 10(3), 520. <https://doi.org/10.3390/foods10030520>
- Dias, J., Coelho, P., Alvarenga, N. B., Duarte, R. V., & Saraiva, J. A. (2018). Evaluation of the impact of high pressure on the storage of filled traditional chocolates. *Innovative Food Science & Emerging Technologies*, 45, 36–41. <https://doi.org/10.1016/j.ifset.2017.08.019>
- Do, T.-A. L., Hargreaves, J. M., Wolf, B., Hort, J., & Mitchell, J. R. (2007). Impact of particle size distribution on rheological and textural properties of chocolate models with reduced fat content. *Journal of Food Science*, 72(9), E541–E552. <https://doi.org/10.1111/j.1750-3841.2007.00572.x>
- Fernandes, V. A., Müller, A. J., & Sandoval, A. J. (2013). Thermal, structural and rheological characteristics of dark chocolate with different compositions. *Journal of Food Engineering*, 116(1), 97–108. <https://doi.org/10.1016/j.jfoodeng.2012.12.002>
- Franke, K., Middendorf, D., Heinz, V., & Bindrich, U. (2022). Alcohol in *praline* fillings influences the water migration within the surrounding chocolate shell. *Journal of Food Engineering*, 315, 110805. <https://doi.org/10.1016/j.jfoodeng.2021.110805>
- Ghosh, V., Duda, J. L., Ziegler, G. R., & Anantheswaran, R. C. (2004). Diffusion of moisture through chocolate-flavoured confectionery coatings. *Food and Bioprocess Processing*, 82(1), 35–43. <https://doi.org/10.1205/096030804322985290>

- Ghosh, V., Ziegler, G. R., & Anantheswaran, R. C. (2002). Fat, Moisture, and Ethanol Migration through Chocolates and Confectionary Coatings. *Critical Reviews in Food Science and Nutrition*, 42(6), 583–626. <https://doi.org/10.1080/20024091054265>
- Ghosh, V., Ziegler, G. R., & Anantheswaran, R. C. (2005). Moisture migration through chocolate-flavored confectionery coatings. *Journal of Food Engineering*, 66(2), 177–186. <https://doi.org/10.1016/j.jfoodeng.2004.03.012>
- Gibson, M., & Newsham, P. (2018). Chocolate/Cacao. In *Food Science and the Culinary Arts* (pp. 341–352). Elsevier. <https://doi.org/10.1016/B978-0-12-811816-0.00017-8>
- Glicerina, V., Balestra, F., Dalla Rosa, M., & Romani, S. (2015). Effect of manufacturing process on the microstructural and rheological properties of milk chocolate. *Journal of Food Engineering*, 145, 45–50. <https://doi.org/10.1016/j.jfoodeng.2014.06.039>
- Glicerina, V., Balestra, F., Dalla Rosa, M., & Romani, S. (2016). Microstructural and rheological characteristics of dark, milk and white chocolate: A comparative study. *Journal of Food Engineering*, 169, 165–171. <https://doi.org/10.1016/j.jfoodeng.2015.08.011>
- Glicerina, V., Balestra, F., Rosa, M. D., & Romani, S. (2013). Rheological, textural and calorimetric modifications of dark chocolate during process. *Journal of Food Engineering*, 119(1), 173–179. <https://doi.org/10.1016/j.jfoodeng.2013.05.012>
- Gómez-Polo, C., Gómez-Polo, M., Celemín Viñuela, A., & Martínez Vázquez de Parga, J. A. (2015). A clinical study relating CIELCH coordinates to the color dimensions of the 3D-Master System in a Spanish population. *The Journal of Prosthetic Dentistry*, 113(3), 185–190. <https://doi.org/10.1016/j.prosdent.2014.09.013>
- Granger, C., Leger, A., Barey, P., Langendorff, V., & Cansell, M. (2005). Influence of formulation on the structural networks in ice cream. *International Dairy Journal*, 15(3), 255–262. <https://doi.org/10.1016/j.idairyj.2004.07.009>
- Guckenbiehl, Y., Martin, A., Ortner, E., Rothkopf, I., Schweiggert-Weisz, U., Buettner, A., & Naumann-Gola, S. (2022). Aroma-active volatiles and rheological characteristics of the plastic mass during conching of dark chocolate. *Food Research International*, 162, 112063. <https://doi.org/10.1016/j.foodres.2022.112063>
- Hartel, R. W., von Elbe, J. H., & Hofberger, R. (2018). *Confectionery Science and Technology*. Springer International Publishing. <https://doi.org/10.1007/978-3-319-61742-8>
- Ho, C. W., Wan Aida, W. M., Maskat, M. Y., & Osman, H. (2008). Effect of thermal processing of palm sap on the physico-chemical composition of traditional palm sugar. *Pakistan Journal of Biological Sciences*, 11(7), 989–995. <https://doi.org/10.3923/pjbs.2008.989.995>
- Hřivná, L., Machálková, L., Burešová, I., Nedomová, Š., & Gregor, T. (2021). Texture, color, and sensory changes occurring in chocolate bars with filling during storage. *Food Science & Nutrition*, 9(9), 4863–4873. <https://doi.org/10.1002/fsn3.2434>

- Ibrahim, S. F., Dalek, N. S. E. M., Raffie, Q. A. F. M., & Ain, M. R. F. (2020). Quantification of physicochemical and microstructure properties of dark chocolate incorporated with palm sugar and dates as alternative sweetener. *Materials Today: Proceedings*, 31, 366–371. <https://doi.org/10.1016/j.matpr.2020.06.235>
- Igual, M., Contreras, C., & Martínez-Navarrete, N. (2010). Non-conventional techniques to obtain grapefruit jam. *Innovative Food Science & Emerging Technologies*, 11(2), 335–341. <https://doi.org/10.1016/j.ifset.2010.01.009>
- Igual, M., García-Martínez, E., Camacho, M. M., & Martínez-Navarrete, N. (2013). Jam processing and storage effects on  $\beta$ -carotene and flavonoids content in grapefruit. *Journal of Functional Foods*, 5(2), 736–744. <https://doi.org/10.1016/j.jff.2013.01.019>
- Ismail, N. A., & Abu Bakar, M. F. (2018). Salak—Salacca zalacca. In *Exotic Fruits* (pp. 383–390). Elsevier. <https://doi.org/10.1016/B978-0-12-803138-4.00051-4>
- Jamieson, R., & White, J. (2008). Ethnic minority mental health: Widening the doors of a primary care mental health service. *Clinical Psychology Forum*, 1(190), 33–37. <https://doi.org/10.53841/bpscpf.2008.1.190.33>
- Keijbets, E. L., Chen, J., & Vieira, J. (2010). Chocolate demoulding and effects of processing conditions. *Journal of Food Engineering*, 98(1), 133–140. <https://doi.org/10.1016/j.jfoodeng.2009.12.019>
- Kruszewski, B., & Obiedziński, M. W. (2018). Multivariate analysis of essential elements in raw cocoa and processed chocolate mass materials from three different manufacturers. *LWT*, 98, 113–123. <https://doi.org/10.1016/j.lwt.2018.08.030>
- Labuza, T. P., & Hyman, C. R. (1998). Moisture migration and control in multi-domain foods. *Trends in Food Science & Technology*, 9(2), 47–55. [https://doi.org/10.1016/S0924-2244\(98\)00005-3](https://doi.org/10.1016/S0924-2244(98)00005-3)
- Lelono, D., & Chairriawan, M. A. (2013). Karakterisasi pola aroma salak pondoh dengan E-nose berbasis sensor metal oksida. *Indonesian Journal of Electronics and Instrumentations Systems*, 3(1), 71–82.
- Lipp, M., & Anklam, E. (1998). Review of cocoa butter and alternative fats for use in chocolate—Part A. Compositional data. *Food Chemistry*, 62(1), 73–97. [https://doi.org/10.1016/S0308-8146\(97\)00160-X](https://doi.org/10.1016/S0308-8146(97)00160-X)
- Liu, J., Liu, M., He, C., Song, H., Guo, J., Wang, Y., Yang, H., & Su, X. (2015). A comparative study of aroma-active compounds between dark and milk chocolate: relationship to sensory perception. *Journal of the Science of Food and Agriculture*, 95(6), 1362–1372. <https://doi.org/10.1002/jsfa.6831>
- Lonchampt, P., & Hartel, R. W. (2004). Fat bloom in chocolate and compound coatings. *European Journal of Lipid Science and Technology*, 106(4), 241–274. <https://doi.org/10.1002/ejlt.200400938>
- Lucisano, M., Casiraghi, E., & Mariotti, M. (2006). Influence of formulation and processing variables on ball mill refining of milk chocolate. *European Food Research and Technology*, 223(6), 797–802. <https://doi.org/10.1007/s00217-006-0272-6>



- Makwakwa, T. A., Moema, D., Nyoni, H., & Msagati, T. A. M. (2023). Ranking of dispersive-extraction solvents pairs with TOPSIS for the extraction of mifepristone in water samples using dispersive liquid-liquid microextraction. *Talanta Open*, 7, 100206. <https://doi.org/10.1016/j.talo.2023.100206>
- Marvig, C. L., Kristiansen, R. M., Madsen, M. G., & Nielsen, D. S. (2014). Identification and characterisation of organisms associated with chocolate pralines and sugar syrups used for their production. *International Journal of Food Microbiology*, 185, 167–176. <https://doi.org/10.1016/j.ijfoodmicro.2014.05.017>
- Meyer, J. (2009). Manufacturing processes: production of chocolate shells. In *Science and Technology of Enrobed and Filled Chocolate, Confectionery and Bakery Products* (pp. 414–426). Elsevier. <https://doi.org/10.1533/9781845696436.3.414>
- Mohd Naeem, M. N., Mohd Fairulnizal, M. N., Norhayati, M. K., Zaiton, A., Norliza, A. H., Wan Syuriahti, W. Z., Mohd Azerulazree, J., Aswir, A. R., & Rusidah, S. (2017). The nutritional composition of fruit jams in the Malaysian market. *Journal of the Saudi Society of Agricultural Sciences*, 16(1), 89–96. <https://doi.org/10.1016/j.jssas.2015.03.002>
- Ostrowska-Ligęza, E., Marzec, A., Górská, A., Wirkowska-Wojdyła, M., Bryś, J., Rejch, A., & Czarkowska, K. (2019). A comparative study of thermal and textural properties of milk, white and dark chocolates. *Thermochimica Acta*, 671, 60–69. <https://doi.org/10.1016/j.tca.2018.11.005>
- Pirouzian, H. R., Konar, N., Palabiyik, I., Oba, S., & Toker, O. S. (2020). Pre-crystallization process in chocolate: Mechanism, importance and novel aspects. *Food Chemistry*, 321, 126718. <https://doi.org/10.1016/j.foodchem.2020.126718>
- Quast, L. B., Luccas, V., Ribeiro, A. P. B., Cardoso, L. P., & Kieckbusch, T. G. (2013). Physical properties of tempered mixtures of cocoa butter, CBR and CBS fats. *International Journal of Food Science & Technology*, 48(8), 1579–1588. <https://doi.org/10.1111/ijfs.12127>
- Rodriguez Furlán, L. T., Baracco, Y., Lecot, J., Zaritzky, N., & Campderrós, M. E. (2017). Effect of sweetener combination and storage temperature on physicochemical properties of sucrose free white chocolate. *Food Chemistry*, 229, 610–620. <https://doi.org/10.1016/j.foodchem.2017.03.002>
- Rogers, M. A., Tang, D., Ahmadi, L., & Marangoni, A. G. (2008). Fat Crystal Networks. In *Food Materials Science* (pp. 369–414). Springer New York. [https://doi.org/10.1007/978-0-387-71947-4\\_17](https://doi.org/10.1007/978-0-387-71947-4_17)
- Rousseau, D. (2007). The microstructure of chocolate. In *Understanding and Controlling the Microstructure of Complex Foods* (pp. 648–690). Elsevier. <https://doi.org/10.1533/9781845693671.4.648>
- Rusconi, M., & Conti, A. (2010). Theobroma cacao L., the food of the gods: A scientific approach beyond myths and claims. *Pharmacological Research*, 61(1), 5–13. <https://doi.org/10.1016/j.phrs.2009.08.008>
- Samanta, S., Sarkar, T., Chakraborty, R., Rebezov, M., Shariati, M. A., Thiruvengadam, M., & Rengasamy, K. R. R. (2022). Dark chocolate: An overview of its biological activity, processing, and fortification approaches.

- Current Research in Food Science*, 5, 1916–1943. <https://doi.org/10.1016/j.crfs.2022.10.017>
- Saputro, A. D., Van de Walle, D., Aidoo, R. P., Mensah, M. A., Delbaere, C., De Clercq, N., Van Durme, J., & Dewettinck, K. (2017). Quality attributes of dark chocolates formulated with palm sap-based sugar as nutritious and natural alternative sweetener. *European Food Research and Technology*, 243(2), 177–191. <https://doi.org/10.1007/s00217-016-2734-9>
- Saputro, A. D., Van de Walle, D., & Dewettinck, K. (2020). Physicochemical properties of coarse palm sap sugars as natural alternative sweetener. *Food Bioscience*, 38, 100780. <https://doi.org/10.1016/j.fbio.2020.100780>
- Saputro, A. D., Van de Walle, D., Hinneh, M., Van Durme, J., & Dewettinck, K. (2018). Aroma profile and appearance of dark chocolate formulated with palm sugar–sucrose blends. *European Food Research and Technology*, 244(7), 1281–1292. <https://doi.org/10.1007/s00217-018-3043-2>
- Sarkar, T., Mukherjee, M., Roy, S., & Chakraborty, R. (2023). Palm sap sugar an unconventional source of sugar exploration for bioactive compounds and its role on functional food development. *Heliyon*, 9(4), e14788. <https://doi.org/10.1016/j.heliyon.2023.e14788>
- Schantz, B., & Rohm, H. (2005). Influence of lecithin–PGPR blends on the rheological properties of chocolate. *LWT - Food Science and Technology*, 38(1), 41–45. <https://doi.org/10.1016/j.lwt.2004.03.014>
- Shah, A. B., Jones, G. P., & Vasiljevic, T. (2010). Sucrose-free chocolate sweetened with Stevia rebaudiana extract and containing different bulking agents - effects on physicochemical and sensory properties. *International Journal of Food Science & Technology*, 45(7), 1426–1435. <https://doi.org/10.1111/j.1365-2621.2010.02283.x>
- Shourideh, M., Taslimi, A., Azizi, MH., & Mohammadifar, MA. (2012). Effects of D-tagatose and inulin on some physicochemical, rheological and sensory properties of dark chocolate. *International Journal of Bioscience, Biochemistry and Bioinformatics*, 314–319. <https://doi.org/10.7763/IJBBB.2012.V2.124>
- Simonot, L., & Elias, M. (2003). Color change due to surface state modification. *Color Research & Application*, 28(1), 45–49. <https://doi.org/10.1002/col.10113>
- Smit, H. J. (2011). *Theobromine and the Pharmacology of Cocoa* (pp. 201–234). [https://doi.org/10.1007/978-3-642-13443-2\\_7](https://doi.org/10.1007/978-3-642-13443-2_7)
- Smith, K., Cain, F., & Talbot, G. (2007). Effect of nut oil migration on polymorphic transformation in a model system. *Food Chemistry*, 102(3), 656–663. <https://doi.org/10.1016/j.foodchem.2006.05.045>
- Stauffer, M. B. (2017). Quality control and shelf life. In *Beckett's Industrial Chocolate Manufacture and Use* (pp. 532–554). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781118923597.ch23>
- Stortz, T. A., & Marangoni, A. G. (2011). Heat resistant chocolate. *Trends in Food Science & Technology*, 22(5), 201–214. <https://doi.org/10.1016/j.tifs.2011.02.001>

- Svanberg, L., Ahrné, L., Lorén, N., & Windhab, E. (2011). Effect of sugar, cocoa particles and lecithin on cocoa butter crystallisation in seeded and non-seeded chocolate model systems. *Journal of Food Engineering*, 104(1), 70–80. <https://doi.org/10.1016/j.jfoodeng.2010.09.023>
- Svanberg, L., Ahrné, L., Lorén, N., & Windhab, E. (2013). Impact of pre-crystallization process on structure and product properties in dark chocolate. *Journal of Food Engineering*, 114(1), 90–98. <https://doi.org/10.1016/j.jfoodeng.2012.06.016>
- Svanberg, L., Lorén, N., & Ahrné, L. (2012). Chocolate swelling during storage caused by fat or moisture migration. *Journal of Food Science*, 77(11), E328–E334. <https://doi.org/10.1111/j.1750-3841.2012.02945.x>
- Tewkesbury, H., Stapley, A. G. F., & Fryer, P. J. (2000). Modelling temperature distributions in cooling chocolate moulds. *Chemical Engineering Science*, 55(16), 3123–3132. [https://doi.org/10.1016/S0009-2509\(99\)00578-3](https://doi.org/10.1016/S0009-2509(99)00578-3)
- Toker, O. S., Palabiyik, I., & Konar, N. (2019). Chocolate quality and conching. *Trends in Food Science & Technology*, 91, 446–453. <https://doi.org/10.1016/j.tifs.2019.07.047>
- Toro-Vazquez, J. F., Pérez-Martínez, D., Dibildox-Alvarado, E., Charó-Alonso, M., & Reyes-Hernández, J. (2004). Rheometry and polymorphism of cocoa butter during crystallization under static and stirring conditions. *Journal of the American Oil Chemists' Society*, 81(2), 195–202. <https://doi.org/10.1007/s11746-004-0881-z>
- Valverde-Ayllon, M. C., Chire-Fajardo, G. C., & Ureña-Peralta, M. O. (2022). Reduction of the refining-conching time of Peruvian dark chocolate: a case study. *International Journal of Food Science & Technology*, 57(10), 6572–6579. <https://doi.org/10.1111/ijfs.16000>
- Vavreck, A. N. (2004). Flow of molten milk chocolate from an efflux viscometer under vibration at various frequencies and displacements. *International Journal of Food Science and Technology*, 39(4), 465–468. <https://doi.org/10.1111/j.1365-2621.2004.00805.x>
- White, J. R. (2018). Sugar. *Clinical Diabetes*, 36(1), 74–76. <https://doi.org/10.2337/cd17-0084>
- Windhab, E. J. (2017). Tempering. In *Beckett's Industrial Chocolate Manufacture and Use* (pp. 314–355). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781118923597.ch13>
- Yebra-Biurrun, M. C. (2005). Sweeteners. In *Encyclopedia of Analytical Science* (pp. 562–572). Elsevier. <https://doi.org/10.1016/B0-12-369397-7/00610-5>
- Ziegler, G. R., & Hogg, R. (2017). Particle size reduction. In *Beckett's Industrial Chocolate Manufacture and Use* (pp. 216–240). John Wiley & Sons, Ltd. <https://doi.org/10.1002/9781118923597.ch9>
- Ziegler, G. R., Mongia, G., & Hollender, R. (2001). The role of particle size distribution of suspended solids in defining the sensory properties of milk chocolate. *International Journal of Food Properties*, 4(2), 353–370. <https://doi.org/10.1081/JFP-100105199>