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'Chocolate bloom' may be defined as the mottled discoloration of confectioners coatings followed by a loss of the gloss. This defect occurs when the coating starts to melt, and some of the melting fat migrates to the surface. The cocoa components that impart the color are left behind inside the coating.

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Examples of chocolate-based confections include chocolate-covered confections, chocolate-panned confections, chocolate bars, and chocolate-covered fruits, nuts, and cremes. Many ingredients, including milk products, egg white, food acids, gums, starches, fats, emulsifiers, flavors, nuts, fruits, and others are used in candy-making.

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