

Keragaan mutu biji kakao kering dan produk setengah jadi coklat pada berbagai tingkatan fermentasi

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Abstrak

Basic of cocoa bean preparation process is fermentation . Fermentation is done espicially to improve and build specific chocolate flavour of cocoa bean and its products,i.e cocoa liquor, butter, and powder and also to decrease this disliked flavors like better and acid....