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The U.S. Food and Drug Administration has issued criteria whereby all food facilities will be inspected based on risk. All food facilities must be inspected at least once every five years.

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Annual Convention and Industry Expo in San Francisco will include education sessions on packaging, natural confections, wine and chocolate, HACCP and chocolate sustainability. In addition several factory tours and the industry expo will be included.

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Heat-Resistant Chocolate .............................................. 30
Steven Hess, The Hershey Co.
Research into the microstructure of chocolate is helping to develop chocolate products that are more resistant to melting.

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