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Patent us5211981 - process for making a uniform

A process for making a uniform Process for making a uniform liquid, pourable shortening containing high emulsifier S. Matz, Ingredients For Bakers,
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Recipes and Processing Methods, in The Master Bakers Book of Breadmaking, 2nd edn Matz, S.A. (1989)
Formulas and Processes for Bakers, Elsevier Science,

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