



conching machine

1. conching machine is used to mix and homogenize the chocolate mass.
2. It is used to break down the chocolate mass into smaller particles, which helps to improve the texture and flavor of the chocolate.

conching machine

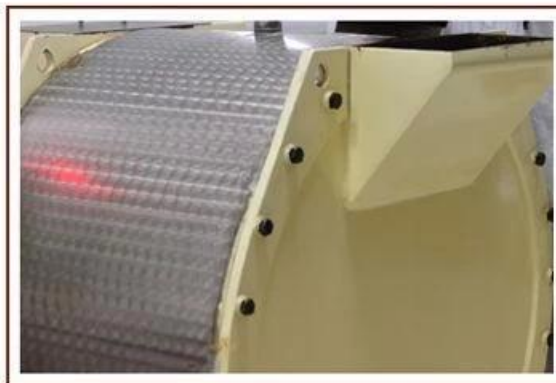
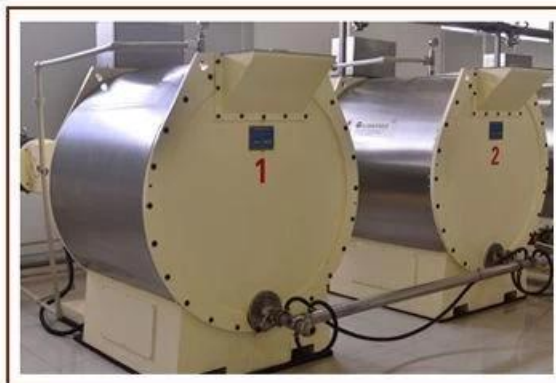
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# CERTIFICATES FOR QUALITY ASSURANCE

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