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Triacylglycerol structures and the chocolate fat bloom mechanism

van Mechelen, J.B.

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Citation for published version (APA):

van Mechelen, J. B. (2008). Triacylglycerol structures and the chocolate fat bloom mechanism

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- Peschar, R., Pop, M. M., De Ridder, D. J. A., van Mechelen, J. B., Driessen, R. A. J. & Schenk, H. Crystal Structures of 1, 3-Distearoyl-2-oleoylglycerol and Cocoa Butter in the (V) Phase Reveal the Driving Force Behind the occurrence of Fat Bloom on Chocolate (2004). *J. Phys. Chem. B*, **108**, 15450–15453.
- Mechelen, J.B. van, Peschar, R. and Schenk, H. Structures of mono-unsaturated triacylglycerols. I. The β_1' polymorph. (2006). *Acta Cryst.* **B62**, 1121-1130.
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