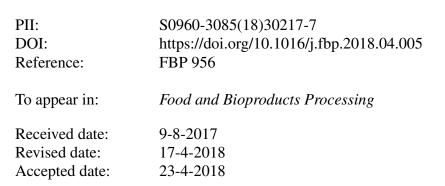
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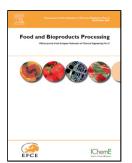
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Please cite this article as: Meza, Bárbara E., Carboni, Angela D., Peralta, Juan Manuel, Water adsorption and rheological properties of full-fat and low-fat cocoa-based confectionery coatings.Food and Bioproducts Processing https://doi.org/10.1016/j.fbp.2018.04.005

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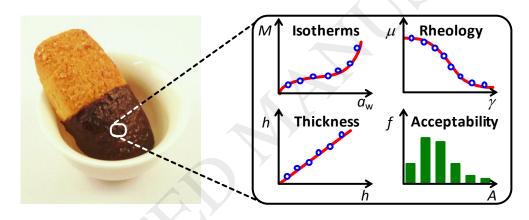
# Water adsorption and rheological properties of full-fat and low-fat cocoa-based confectionery coatings

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#### **Graphical abstract**



#### Highlights

- Full-fat and low-fat cocoa-based formulations were characterised for coating purposes.
- Water adsorption isotherms and rheological behaviour at 25 °C were analysed.
- Theoretical film thickness was determined and validated for each condition.
- Biscuits coated with two selected formulations were tested by sensory analysis.

#### Abstract

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