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enriched biscuits using response surface methodology" Journal of Food Science Technology 48 (2): 167-174, 2011 Curtis, Kynda R "Conducting Market Research Using Primary Data" Manley, Duncan Manley's Technology of Biscuits, Crackers and Cookies 4th ed UK: Woodhead Publishing Limited, 2011 Meilgaard, M,

### Production of Cookies Using Palm Oil

Production of Cookies Using Palm Oil anti-inflammatory effects (Wong and Radhakrishnan, 2012) It is estimated that seven in 10 food products on the UK supermarket shelves - from the range of margarine and spreads to cooking oils, and from chocolates and pastries to ice creams and biscuits - contain palm oil (Mignogna et al, 2015)

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