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5. With respect to products considered originating in accordance with Article 3, the Parties may cooperate with a third country to develop customs procedures based on the principles of this Protocol. Article 29 - Origin verification. 1. For the purpose of ensuring the proper application of this Protocol, the Parties shall assist each other ...

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Founded in 1993 by Angus Thirlwell and Peter Harris – two entrepreneurs on a mission to make chocolate exciting again – Hotel Chocolat was an early internet sensation, wowing fans of ‘real’ chocolate with their carefully crafted confectionery-by-post. Their first retail store opened in 2004 and, since then, the company has gone from strength to strength, fuelled by the world’s love ...

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Water in food which is not bound to food molecules can support the growth of bacteria, yeasts and molds (fungi). The term water activity (a_w) refers to this unbound water. The water activity of a food is not the same thing as its moisture content. Although moist foods are likely to have greater water activity than are dry foods, this is not always so; in fact a variety of foods may have ...

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