

# HOW IS CHOCOLATE MADE?

*Have you ever wondered how chocolate is made?*  
Our guide will help you to find out.

## 1. Cocoa Trees

Cocoa grows on trees in countries that are close to the Equator (because they are hotter). The pods are harvested left to dry out in the sun.



## 2. Cocoa Beans

The beans are scooped out, mixed, cleaned and then roasted. Roasting at higher temperatures makes the chocolate more bitter.



## 3. Wininging

The nibs and shells on the beans are separated with a mill, in a process called winnowing.



## 4. Cocoa Mass

The nibs and shells are then ground to produce cocoa mass. The mixture is kneaded (with sugar) into a dough, which is then squashed into a fine powder.

## 5. Conching and Tempering

Sets of paddles mix and heat the chocolate, in order to turn it into a liquid. This process makes the chocolate smooth. It is then stirred, cooled and heated to stop it being crumbly and covered in white patches.



## 6. Moulding and Packaging

Next, the liquid chocolate is left to harden in moulds. Finally, the products are packaged and taken to the shops, so that we can buy and enjoy them!



*Next time you enjoy a chocolate, think about how it has been made!*

# How is Chocolate Made?

## Questions

1. What type of plant do cocoa pods grow on?

- Trees
- Bushes
- Vines
- Grasses

2. Why is cocoa grown in countries near the equator?

- They are colder.
- They are drier.
- They are wetter.
- They are hotter.

3. What effect does roasting at higher temperatures have on the chocolate?

- It makes it taste sweeter.
- It makes it taste more bitter.
- It makes it softer.
- It makes it more brittle.

4. Why is the chocolate tempered (stirred, cooled and heated)?

- To make it easier to pour into moulds.
- To make it smoother.
- To stop it going crumbly and getting covered in white patches.
- To make it sweeter.

5. What are separated by winnowing?

- The pod and the bean.
- The sugar and the chocolate.
- The dough and the powder.
- The nibs and the shells.

6. What is added to the cocoa mass when it is kneaded into a dough?

- Sugar
- Chocolate
- Liquid
- Powder

# How is Chocolate Made?

## Questions

1. What type of plant do cocoa pods grow on?

---

2. What effect does roasting at higher temperatures have on the chocolate?

---

3. Why is the chocolate tempered (stirred, cooled and heated)?

---

4. Number these processes in the order in which they occur. The first one has been done for you.

Process	Order
Roasting	
Harvesting	1
Conching	
Winnowing	
Packaging	

5. Draw lines to match each process to its description.

winnowing

The final products are wrapped or put into boxes.

roasting

A mill is used to separate the nibs and shells.

packaging

The cleaned beans are heated to a very high temperature.

6. Using information from the text, use a tick to show whether each statement is true or false.

	True	False
The natural warmth of the sun is used to dry the pods.		
Chocolate is grown in countries a long way from the Equator.		
Winnowing makes the chocolate smooth.		