

# HOW TO PRODUCE A CHOCOLATE

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- Chocolate is a key ingredient in many foods such as milk shakes, candy bars, cookies and cereals. Despite its popularity, most people do not know the unique origins of this popular treat.



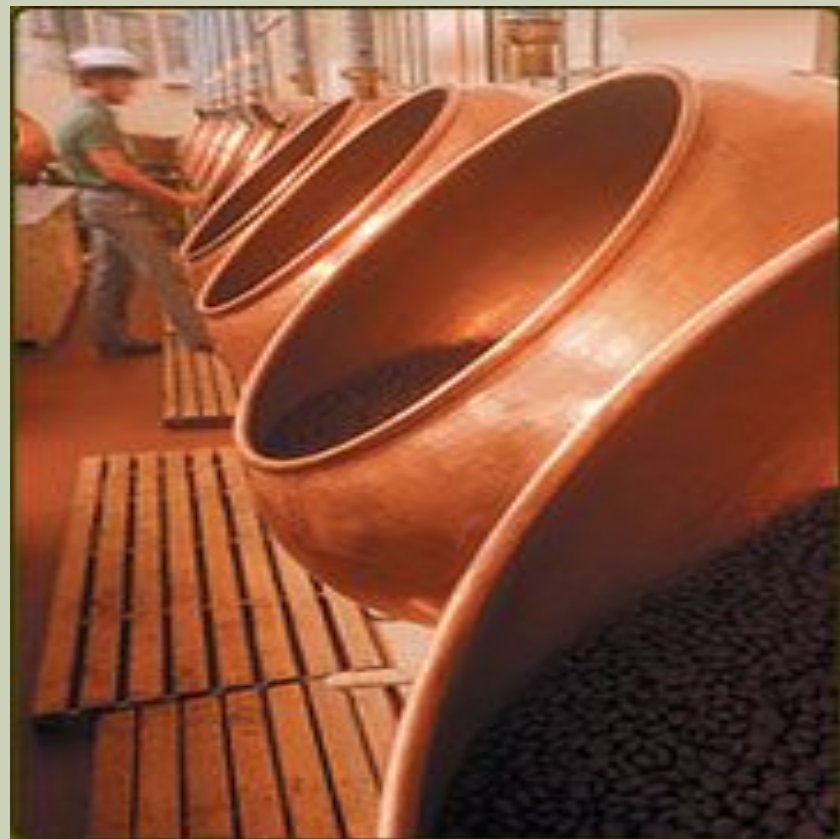
*Chocolate*

# ***HOW TO PRODUCE A CHOCOLATE***

## ■ **Step #1: Roasting**

- All of the beans are sorted by hand before being roasted. Each variety of bean is roasted separately.





## ■ **Step #2: Winnowing**

Following the roasting process, the beans are loaded into a machine known as the winnower, which removes the hard outer hulls and separates the "nibs" of the beans by size. The nibs are the basic product used for chocolate production.





## ■ **Step #3: Grinding the Cocoa Nibs**

- Grinding is the process by which cocoa nibs are ground into "cocoa liquor", which is also known as unsweetened chocolate or cocoa mass. The grinding process generates heat and the dry granular consistency of the cocoa nib is then turned into a liquid as the high amount of fat contained in the nib melts



## ■ **Step #4: Blending Cocoa liquor and molding Chocolate**

- After the mixing process, the blend is further refined to bring the particle size of the added milk and sugar down to the desired fineness. The Cocoa powder or 'mass' is blended back with the butter and liquor in varying quantities to make different types of chocolate or couverture.



## ■ Step #5: Tempering

The tempering process involves heating the chocolate liquor and then cooling it in several stages. This process stabilizes the cocoa butter crystals so that they become more uniform in size. It also gives the chocolate a bright luster and a sharp snap when you break it.





## ■ **Step #6: Molding and Packaging**

- The final steps in the process are molding the chocolate, allowing it to cool and harden, and then finally packaging it.





# ***8 FACTS ABOUT CHOCOLATE***



1. Dark chocolate has more cacao (the beans that chocolate are made from) and less sugar than other chocolates, so it is considered healthier than milk and white chocolate





- 2. The smell of chocolate increases theta brain waves, which triggers relaxation.



3. White Chocolate isn't technically Chocolate, as it contains no cocoa solids or cocoa liquor.



4.M&Ms were created in 1941 as a means for soldiers to enjoy chocolate without it melting.



## ■ 5.The World's Largest Chocolate Bar Weighed 5,792 kg.



## ■ 6. There are Potato Chips Dipped in Milk Chocolate.





- 7. Chocolate has an anti-bacterial effect on the mouth and protect against tooth decay.

- 8. The average chocolate bar contains 8 insect parts.



Chocolate has become one of the most popular food types and flavors in the world, and a vast number of foodstuffs involving chocolate have been created.



**THANK YOU FOR YOUR  
ATTENTION!**