

The Process of Chocolate Making

1. Sorting



2. Roasting



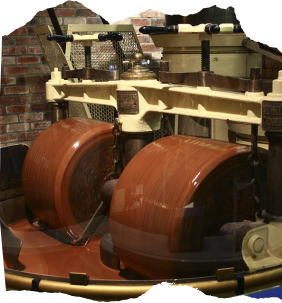
120°C (225°F) -
140°C (275°F)
for 15 - 30 mins



3. "Winnowing" (Peeling)



4. Grinding



5. Combining



cocoa
"liquor" / "mass" / "solid"

sugar



cocoa
butter

milk



6. "Conching" (Moving around)

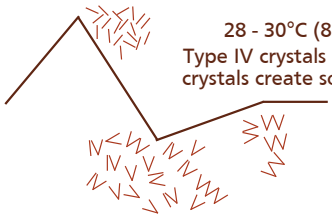


for up to
72 hours



7. Tempering

45°C (113°F)
all fat crystal structures melt



28 - 30°C (82 - 86°F)
Type IV crystals melt, Type V
crystals create solid structure

26 - 28°C (79 - 82°F)
Type V and Type IV crystals form



8. Moulding

