

# From Chocolate Tree to Chocolate Bar

Fill in the missing stages:

Shipping    Grinding    Roasting    Buying    Harvesting    Moulding

1. \_\_\_\_\_



2. Fermenting



3. Drying



4. \_\_\_\_\_



7. "Winnowing"  
(Peeling)



6. \_\_\_\_\_

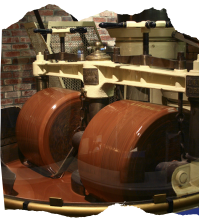


120°C (225°F) -  
140°C (275°F)  
for 15 - 30 mins

5. Sorting



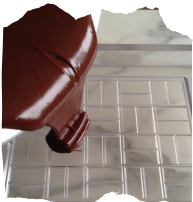
8. \_\_\_\_\_



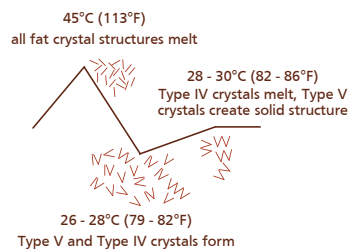
9. Combining



12. \_\_\_\_\_



11. Tempering



10. "Conching"  
(Moving around)



for up to  
72 hours

13. Wrapping



14. \_\_\_\_\_



15. Eating



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Answers:

1. Harvesting



2. Fermenting



3. Drying



4. Shipping



7. "Winnowing"  
(Peeling)



6. Roasting

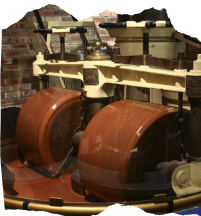


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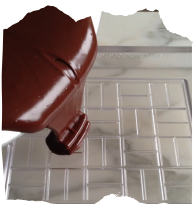


10. "Conching"  
(Moving around)



for up to  
72 hours

12. Moulding



11. 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

13. Wrapping



14. Buying



15. Eating

