

How Is Chocolate Made?, ; Angela Royston; 9781403466488; Capstone, 2005; 32 pages; 2005

Blended with regular ground cocoa beans, the cocoa butter made chocolate paste smoother and easier to blend with sugar. Less than twenty years later, an English company introduced the first commercially prepared hard chocolate. In 1876 a Swiss candy maker named Daniel Peter further refined chocolate production, using the dried milk recently invented by the Nestle company to make solid milk chocolate. In 1913 Jules Sechaud, a countryman of Peter's, developed a technique for making chocolate shells filled with other confections. Well before the first World War, chocolate had become one of the most popular sweets in the world. How chocolate is made (step by step). The whole process starts with the cocoa beans themselves. Their journey to your mouth begins with the Theobroma cacao tree. Cocoa beans are contained within large seed pods that, once ripe, are readily harvested. Unripe pods tend to yield beans with low cocoa butter content and low sugar content. This is very important for the creation of chocolate as the natural sugars within cocoa beans help fuel the fermentation process later down the line. Advertisement. Once the pods are removed from the trees, the beans are removed from their pods and pulp in anticipation of the next phase - fermentation. Cocoa beans: Source: Mikkel Houm, Jeller/Wikimedia Commons. How is chocolate fermented? In their natural state, cocoa beans are a How is chocolate made? Ad by Online Courses - Boot Coffee Campus. Want to roast better coffee? Originally Answered: How do you make chocolate? All of the below steps are critical for flavor development and exceedingly complex to achieve to make the most delicious chocolate with an amazing mouthfeel. I will not go into the details, because that would be a book. The cacao pod must be picked when ripe, the seeds removed from the pod, with prompt fermentation of the cacao seeds. I will not go into the details, because that would be a book. The cacao pod must be picked when ripe, the seeds removed from the pod, with prompt fermentation of the cacao seeds. Fermentation is a 5-7 day process, both anaerobic (fungal) and aerobic (bacterial). A short overview of how chocolate is made from bean to bar. Each step in the process is crucial to entice the best flavor from the bean. Chocolate processing practices haven't changed much from the time of the Maya; it is just that the equipment and processes have been refined. These processes can be divided into two phases: In the Cacao Field. The sorting process is very important because the cocoa beans are classified and sold in the industry by their size and quality. The bagged cocoa beans are then loaded on ships to be delivered to chocolate manufacturers. In the Manufacturing Plant. Each chocolate manufacturer has a closely guarded secret recipe for each chocolate product that it produces.