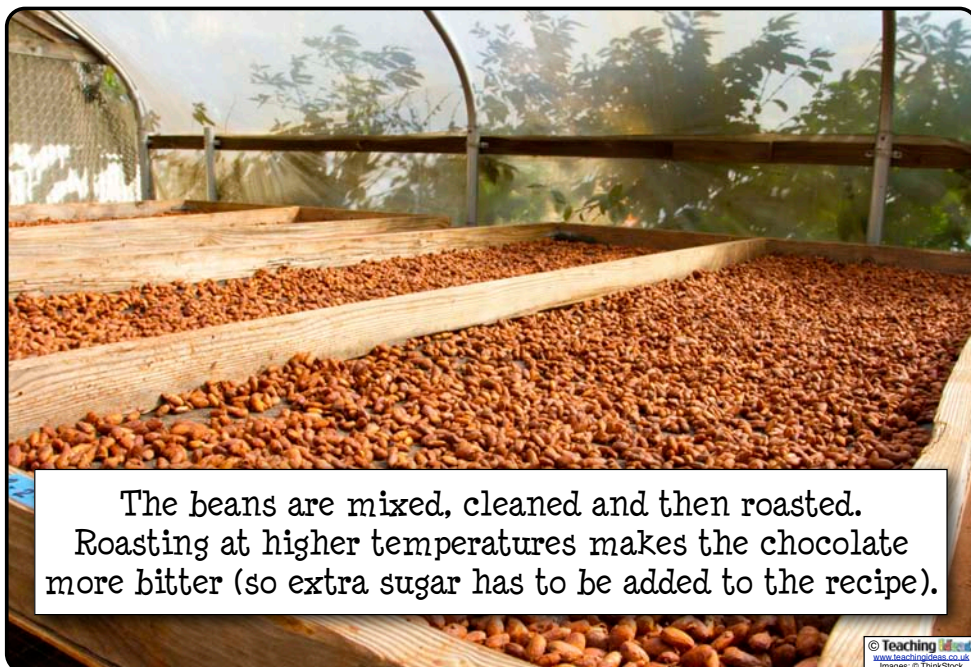


Cocoa grows on trees in countries that are close to the Equator. The pods are harvested and smashed open with a machete. They are then left to ferment and dry in the sun.



The beans are scooped out and they dry in the sun.



The beans are mixed, cleaned and then roasted. Roasting at higher temperatures makes the chocolate more bitter (so extra sugar has to be added to the recipe).

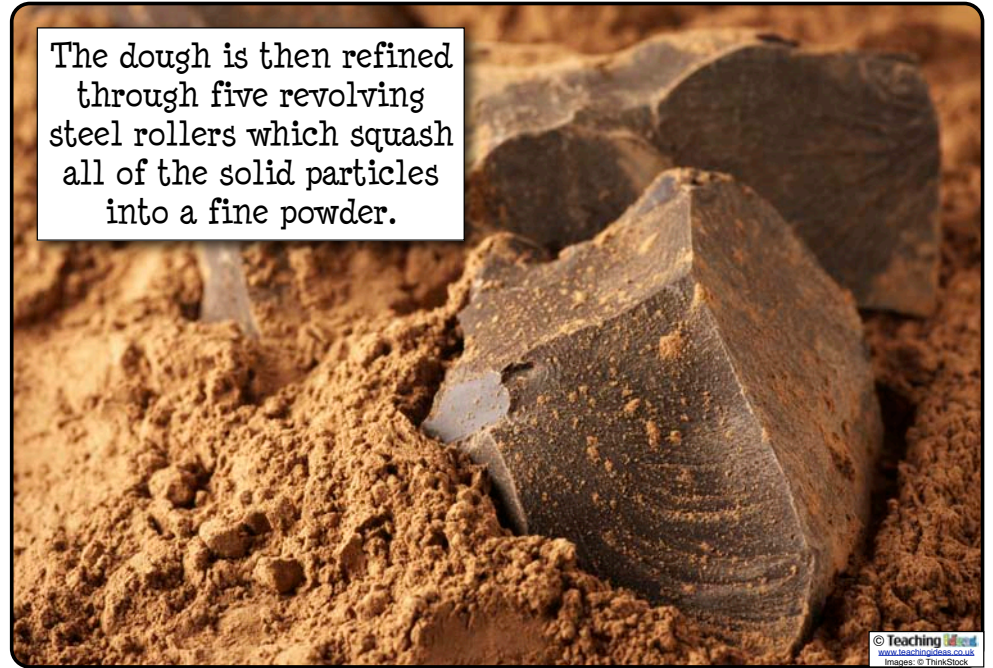


The nib and shell are separated with a mill. This is called winnowing (or kibbling).

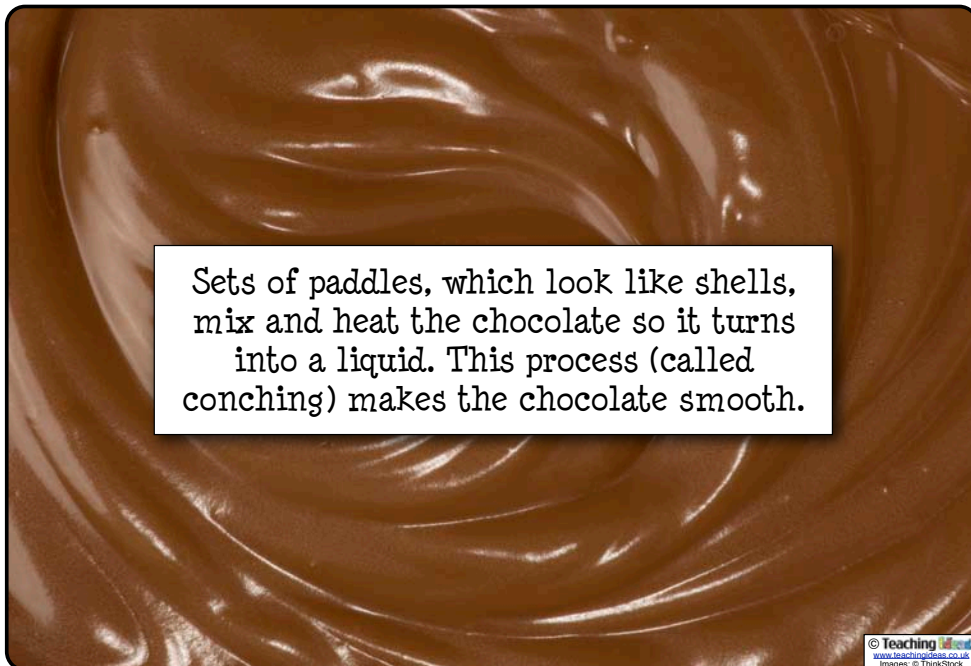
These are then ground to produce cocoa mass or liquor. Sugar is added and the mixture is kneaded into a dough.



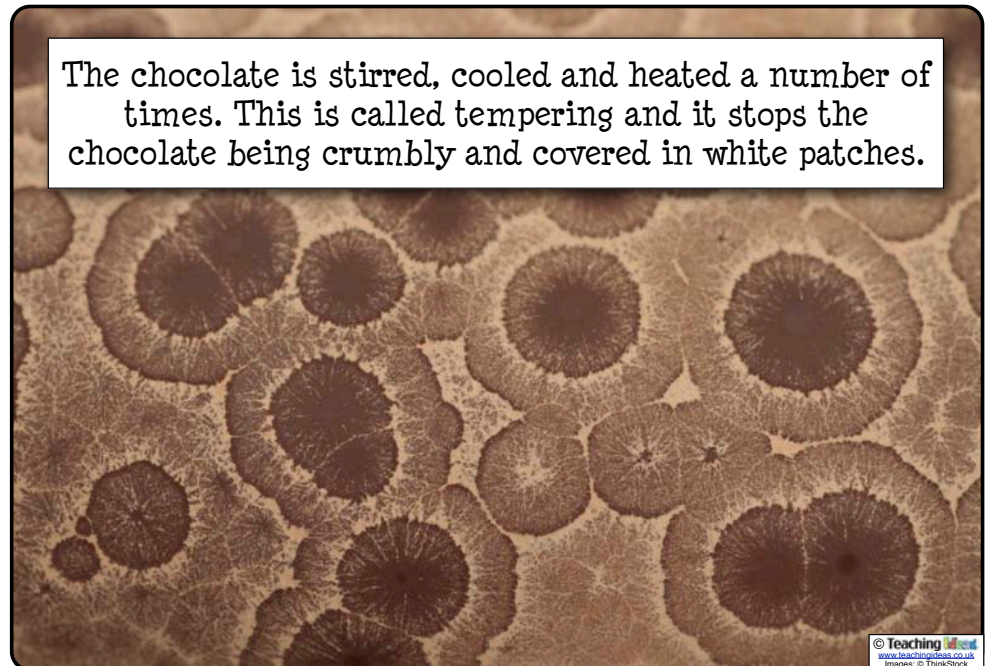
The dough is then refined through five revolving steel rollers which squash all of the solid particles into a fine powder.



Sets of paddles, which look like shells, mix and heat the chocolate so it turns into a liquid. This process (called conching) makes the chocolate smooth.



The chocolate is stirred, cooled and heated a number of times. This is called tempering and it stops the chocolate being crumbly and covered in white patches.





The liquid chocolate is then left to harden in moulds or used in cookies, ice cream and other tasty treats!

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