

Cacao Beans

The pods have seeds inside them called cacao beans.

The pods are opened carefully by the workers.

If you were to eat these beans at this point, they would taste very bitter.



Finding the Nibs!

Once the beans are completely dry and roasted, the chocolatey nibs must be taken from inside.

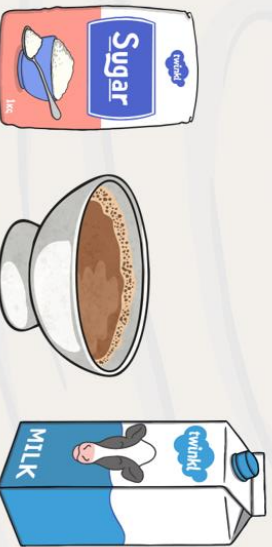
This is done by crushing the beans. The outer shell cracks and inside are the nibs.



Sweetening

Once the mixture is made, it still tastes very bitter and grainy.

Factories will add ingredients such as sugar and milk to make it taste sweeter and creamier.



Drying

After the beans have fermented, they must be dried out.

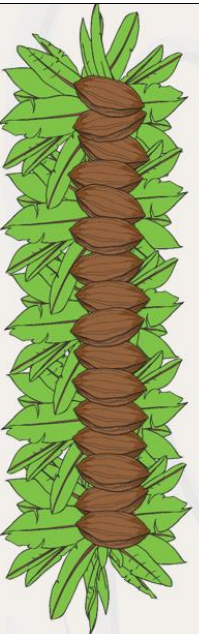
They are laid out on a flat surface in the sun for up to a week to make sure they are completely dry.



Fermenting the Beans

The beans are set aside and left to ferment.

The heat takes the bitter taste away and makes it sweeter.



This process can take around a week.

Moulding

Once the chocolate has been processed and melted down, it can be placed into a mould.

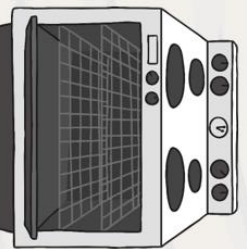
This is then wrapped up and sent out to shops for us to buy!



Roasting

Once the beans are dry, they must be roasted. This can be done in many ways.

In a factory, this takes place in a huge oven and can take from 30 minutes to a few hours.



Making a Paste

The cocoa nibs must now be ground up.



As they are ground, the cocoa butter inside them is released, making the mixture into a paste. This can take a long time.

