Chocolate Production

Sometimes chocolate, either sold as an ingredient or as a confectionery, may offer you points of distinction to help you sell these bakery items. Learn about chocolate. Then find out what types of chocolate products you sell. Understand why some may be signature products for your department.

Chocolate comes from cocoa (KOH koh) beans, the fruit of the cacao (kuh KAY o) tree that grows in the tropics. Cocoa beans go through many stages of processing to yield 1) Chocolate liquor, 2) Cocoa butter, and 3) Cocoa powder.

1) Chocolate liquor (also called chocolate liquid, cocoa liquor, or cocoa mass). When the center of the cocoa bean (the nib) is ground up and heated slightly, chocolate liquor is the result. It is a dark solid at room temperature. It contains no alcohol.
2) Cocoa butter results when chocolate liquor is pressed. Cocoa butter is a creamy white solid at room temperature. It is not a dairy product.
3) Cocoa powder is made by grinding the component (the cocoa cake) that remains after the cocoa butter is removed from the chocolate liquor.