



EATING CHOCOLATES

Dark chocolate

Main article: [Dark chocolate](#)



Dark chocolate tablet

Dark chocolate, also known as "plain chocolate", is produced using a higher percentage of cocoa with all fat content coming from cocoa butter instead of milk, but there are also "dark milk" chocolates and many degrees of hybrids.^[1] Dark chocolate can be eaten as is, or used in cooking, for which thicker baking bars, usually with high cocoa percentages ranging from 70% to 100%, are sold. Many brands display the cocoa percentage on their packaging.

Dark chocolate is produced by adding fat and sugar to the cocoa mixture. The [U.S. Food and Drug Administration](#) calls this "sweet chocolate", and requires a 15% concentration of chocolate liquor. European rules specify a minimum of 35% cocoa solids.^[2] A higher amount of cocoa solids indicates more bitterness. Semisweet chocolate is dark chocolate with low sugar content. Bittersweet chocolate is chocolate liquor to which some sugar (typically a third), more cocoa butter and vanilla are added.^[3] It has less sugar and more liquor than semisweet chocolate, but the two are interchangeable in baking. It is also known to last for two years if stored properly. As of 2017, there is no high-quality evidence that dark chocolate affects blood pressure significantly or provides other health benefits.^[4]

Milk chocolate

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Milk chocolate tablet

Milk chocolate is solid chocolate made with milk added in the form of [powdered milk](#), liquid milk, or [condensed milk](#). The first known variation was developed by [Jordan & Timaeus](#) in 1839 with donkey milk.^[5] In 1875 a Swiss [confectioner](#), [Daniel Peter](#), developed a solid milk-chocolate using condensed milk, which had been invented by [Henri Nestlé](#), Peter's neighbour in [Vevey](#).^{[6][1]}



[Cadbury](#) is the leading brand of milk chocolate in the United Kingdom.^{[7][8]} [The Hershey Company](#) is the largest producer in the US. The actual Hershey process is a [trade secret](#), but experts speculate that the milk is partially [lipolyzed](#), producing [butyric acid](#), and then the milk is pasteurized, stabilizing it for use. This process gives the product a particular taste, to which the US public has developed an affinity, to the extent that some rival manufacturers now add butyric acid to their milk chocolates.^[1]

White chocolate

Main article: [White chocolate](#)



White chocolate tablet

White chocolate, although similar in texture to that of milk and dark chocolate, does not contain any cocoa solids that impart a dark color. It is made of sugar, milk, and cocoa butter, which has been extracted from the cocoa liquor. It is pale ivory coloured, and lacks many of the compounds found in milk and dark chocolates.

White chocolate is the type of chocolate containing the highest percentage of milk solids, typically around or over 30 percent, while milk chocolate has only around 25 percent.^[9]

In 2002, the US [Food and Drug Administration](#) established a standard for white chocolate as the "common or usual name of products made from cocoa fat (i.e., cocoa butter), milk solids, nutritive carbohydrate sweeteners, and other safe and suitable ingredients, but containing no nonfat cocoa solids".^[10]

Ruby chocolate

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Ruby chocolate tablet



Ruby chocolate is a type of chocolate created by [Barry Callebaut](#), a Belgian–Swiss cocoa company.^[11] The variety was in development from 2004, and was released to the public in 2017. The chocolate type is made from the Ruby cocoa bean, resulting in a distinct red colour and a different flavor, described as "sweet yet sour".^[12]

Raw chocolate

Main article: [Raw chocolate](#)

Raw chocolate is chocolate that has not been processed, heated, or mixed with other ingredients. It is sold in chocolate-growing countries and to a lesser extent in other countries. It is often promoted as being healthy.^[13] Raw chocolate includes many essential antioxidants, minerals, and vitamins. This includes protein, iron, and fiber.^[14]

Gianduja chocolate

Main article: [Gianduja \(chocolate\)](#)



Gianduja bars

Gianduja chocolate is made by blending [hazelnut butter](#) with chocolate paste. Similarly to standard chocolate, it is made in both plain and milk versions. It may also contain other nuts, such as [almond](#).^[15] As a bar, gianduja resembles regular chocolate, excepting the fact that it is significantly softer due to the presence of hazelnut oil.^[16]

Vegan chocolate

Vegan chocolate is a chocolate resembling milk chocolate but using [plant milk](#) instead of [milk](#).

Organic chocolate

Main article: [Organic chocolate](#)

Organic chocolate is chocolate which has been [certified organic](#), generally meaning that there are no chemical fertilizers or pesticides used in growing the cocoa beans producing the chocolate. As of 2016, it was a growing sector in the global chocolate industry. [Organic](#) chocolate is a [socially desirable](#) product for some consumers.^[17] Many producers of organic chocolate source their ingredients from certified [fair trade cocoa](#) farms and cooperatives.[†]

Confectionery chocolate[\[edit\]](#)



Baking chocolate^[edit]

Main article: [Baking chocolate](#)



A bar of dark [baking chocolate](#)

Baking chocolate, or cooking chocolate,^[19] is chocolate intended to be used for baking and in sweet foods that may or may not be sweetened. [Dark chocolate](#), [milk chocolate](#), and [white chocolate](#), are produced and marketed as baking chocolate. However, lower quality baking chocolate may not be as flavorful compared to higher-quality chocolate, and may have a different [mouthfeel](#).^[20]

Poorly tempered or untempered chocolate may have whitish spots on the dark chocolate part, called [chocolate bloom](#); it is an indication that sugar or fat has separated due to poor storage. It is not toxic and can be safely consumed.^[21]

In the USA, baking chocolate containing no added sugar may be labeled "unsweetened chocolate".

Couverture chocolate

Main article: [Couverture chocolate](#)



Couverture chocolate (dark and white)

Couverture chocolate is a class of high-quality chocolate containing a higher percentage of cocoa butter than other chocolate which is precisely [tempered](#). Couverture chocolate is used by professionals for dipping, coating, molding and garnishing ('couverture' means 'covering' in French). Popular brands of couverture chocolate used by pastry chefs include: [Valrhona](#), [Lindt & Sprüngli](#), [Scharffen Berger](#), [Callebaut](#), and [Guittard](#).

Compound chocolate

Main article: [Compound chocolate](#)



Pieces of dark [compound chocolate](#) cake coating

Compound chocolate is the name for a confection combining cocoa with other [vegetable fats](#), usually [tropical fats](#) or [hydrogenated](#) fats, as a replacement for cocoa butter. It is often used for candy bar coatings. In many countries it can not legally be called "chocolate".

Modeling chocolate

Main article: [Modeling chocolate](#)

Modeling chocolate is a chocolate paste made by melting chocolate and combining it with [corn syrup](#), [glucose syrup](#), or [golden syrup](#). It is primarily used by cakemakers and [pâtisseries](#) to add decoration to cakes and [pastries](#).