

Unit 3 Topic 5
Chocolates – Type

Types of chocolates

- a) ***White chocolate***: It is made from cocoa butter, sugar, milk and flavouring such as vanilla.



- b) ***Milk chocolate***: It is made from cocoa liquor, cocoa butter, sugar, milk and flavouring





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c) *Dark chocolate:* It is made from cocoa liquor, cocoa butter, sugar and flavourings.



1)Cocoa juice

Wash the harvested pods, then open them with sticks devoid of any sharp edges in order to collect the beans without damaging them. Put the beans in clean containers with small holes. Place a cooking pot under the containers to receive the cocoa juice. To facilitate the extraction of juice, stir the beans occasionally. After 24 hours, collect the juice, approximately 1 litre of cocoa juice can be obtained from 35kg of fresh beans. Once the juice has been collected, the beans can be taken for the fermentation process. The cocoa juice can be consumed fresh as a non-alcoholic drink or fermented to obtain alcoholic drink

