

**1 CACAO TREE**

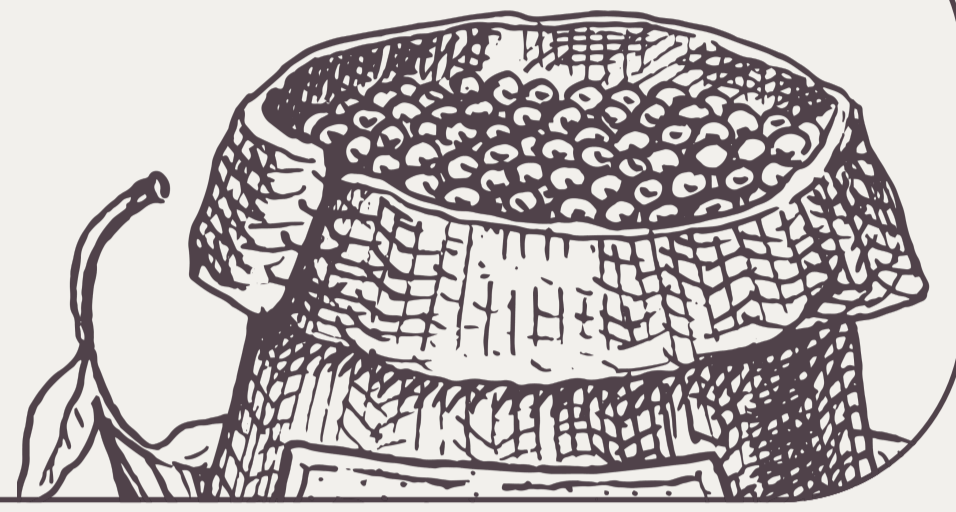
Grows in tropical forests north and south of the equator.

**HARVESTING**

Pods are hand-cut off the cacao tree. Each pod contains between 30-50 seeds or "beans".

**2****3 FERMENTATION**

Beans are removed from the pods and placed in wooden boxes to allow yeast and bacteria to begin fermentation process.

**4 DRYING**

Cocoa beans are dried in the sun or in drying shed for two weeks.

**4**

**CHOCOLATE-MAKING STEPS:  
FROM TREE  
TO BAR**

**5 ROASTING**

The roasting process develops the "fudgy" flavors typical of chocolate.



FACTORY

**6 PROCESSING**

The shell is removed from the beans before they are ground up. Sugar, cocoa butter and sometimes milk powder are added. The chocolate is then conched which involves stirring the liquid chocolate at elevated temperatures, typically 122-176° F.

**6****7 TEMPERING**

The liquid chocolate needs to be tempered which is a precise temperature controlled procedure which ensures that the chocolate will be shiney, have a nice snap and won't melt in your hands.

**7****8 MOLDING**

Finally, the tempered chocolate is poured into molds. After it sets, it is wrapped and ready to eat... **Enjoy!**

**8**