



## Chocolate Glossary

**Fermenting** – After being harvested, cocoa pods are split opened and the pulp and cocoa seeds are removed and the rind is discarded. The pulp and seeds are then piled in heaps, placed in bins, or laid out on grates for several days. During this time, the seeds and pulp undergo "sweating", where the thick pulp liquefies as it ferments. The fermented pulp trickles away, leaving cocoa seeds behind to be collected.

**Roasting** – the cleaned beans are carefully exposed to heat and roasted, usually in small batches. The beans are monitored very carefully for temperature and flavor changes.

**Winnowing** - is the process of removing the outer shell from the cocoa bean. By exposing the bean to a current of air, the lighter outer particles are separated and blown away leaving the meat or "nib" behind.

**Nibs** – roasted pieces of cocoa bean meats.

**Melanguer** – is a chocolate grinding machine that consists of two giant revolving rollers on top of a revolving slab.

**Grinding** – the intense grinding action of the melanguer's heavy rollers tearing across the rotating slab converts the cocoa nibs (roasted bean pieces) to a thick oily paste and, after mild heat is applied, finally a thick liquid called "liquor".

**Chocolate Liquor** – the thick, fatty liquid produced after finely grinding roasted cocoa nibs.

**Pressing** - invented by Coenraad Van Houton in Holland in 1828, the cocoa butter press is able to achieve huge pressures that heat and squeeze the butter from the thick liquor, leaving the chocolate solid, a cocoa cake, behind.

**Cocoa Butter** - also called theobroma oil, it is the natural, cream-colored vegetable fat extracted from cacao beans by using a hydraulic press to extract it from chocolate liquor. Cacao butter adds smoothness and flavor to chocolate and is used as well as ointments, candles and other products.





**Cocoa Cake** - Also called press cake, cocoa cake is a fairly dry, solid cake, which is what is left over after hydraulic presses extract the cacao butter from chocolate liquor. Cocoa cakes are crushed, ground, and sifted to produce cocoa powder.

**Cocoa Powder** – made from the ground and sifted cocoa cake.

**Refining** - is the final grinding of all particles in the liquid chocolate together to produce an even extremely smooth texture in which no grit can be detected on one's tongue or pallet.

**Mixing** – is the step where sugar, milk, cocoa butter, lecithin and/or vanilla is added to produce the specific type of chocolate desired.

**Soy Lecithin** – a natural, soy-based emulsifier added to chocolate to improve the texture and smoothness.

**Conching** - is a long process of intense mixing, agitating, and aerating of heated liquid chocolate. During this long process various off-flavored, bitter substances as well as water vapor evaporate away from the chocolate. The long intense mixing action assures complete coating of every solid particle with cocoa butter, giving the chocolate a well developed and delicious flavor and texture.

**Tempering** – the process of specifically heating and working liquid chocolate to produce a stable, solid product.

