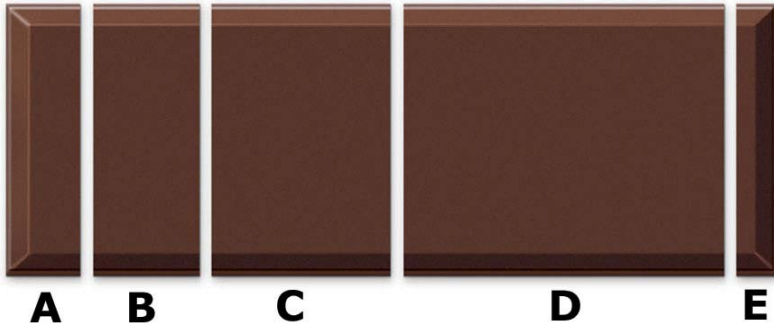


## What's in chocolate?

What is a typical milk chocolate bar made of?



- A cocoa mass: 10%
- B cocoa butter: 14%
- C milk: 25%
- D sugar: 45%
- E vegetable fat: 5%

Other ingredients include vanilla, emulsifier and flavours, and the bars sometimes contain extras, like nuts, raisins or puffed rice.

Without sugar the chocolate would taste bitter.

Milk gives the chocolate a creamy taste and texture.

The cocoa solids give the chocolate its rich flavour. Without cocoa beans and cocoa farmers, chocolate would not exist! The cocoa beans are roasted and ground to produce the three main products of the cocoa bean:

**cocoa liquor** – which gives the flavour to the chocolate

**cocoa mass** – often used for making cocoa powder and hot chocolate

**cocoa butter** – the most expensive ingredient in chocolate, it has the special property of melting at just below body temperature, and so it melts in the mouth.

White chocolate contains only cocoa butter, sugar and milk.

The best plain chocolate can contain up to 90% cocoa solids. This is the favourite type of chocolate in Continental Europe and is made by mixing cocoa paste with cocoa butter and sugar.

Divine Chocolate does not use vegetable fats in its products but real cocoa butter instead. This is partly because it tastes better, making sure that the chocolate melts in your mouth. It is also because Divine wanted to make sure that they buy the most cocoa product they can from Kuapa Kokoo – and their cocoa butter is Pa Pa Paa! Using more cocoa products is also the reason that Divine launched a 70% dark chocolate was launched in 2001.

**What are the most expensive ingredients in atypical milk chocolate bar?**

