

How is chocolate made?

Introduction

Have you ever wondered where chocolate comes from? Did you know that the story of chocolate starts with a tree? If chocolate starts out on a tree, **how** is it made into chocolate bars?

If you've got a problem that you can't explain, write it in a **flow chart** then it's clear again.

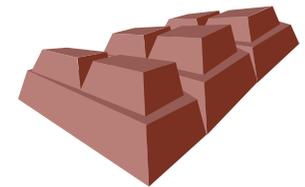
Pods grow on cacao trees.

The pods are picked.

The seeds are taken out of the pods.

The seeds are taken to the factory.

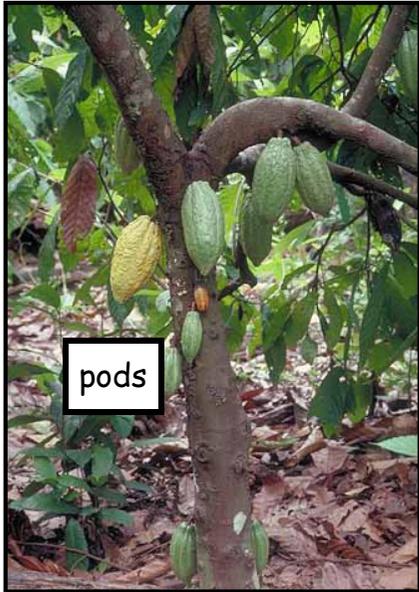
At the factory they are made into chocolate!



Planning to write an explanation.

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These are **cacao** trees. Cacao **Pods** grow from the trunk of the tree. The **seeds** inside the pods are used to make chocolate! Cacao trees grow in **tropical rainforests**. The trees need the heat and moisture of a rainforest but they also need shade. Tall trees grow up around them and give them the shade they need to grow.

Cacao pods start off green. They grow pink and white flowers. After about four months, they turn red, yellow or orange. That means they are ready to be picked. When the pods are ripe, the workers collect the pods from the trees.

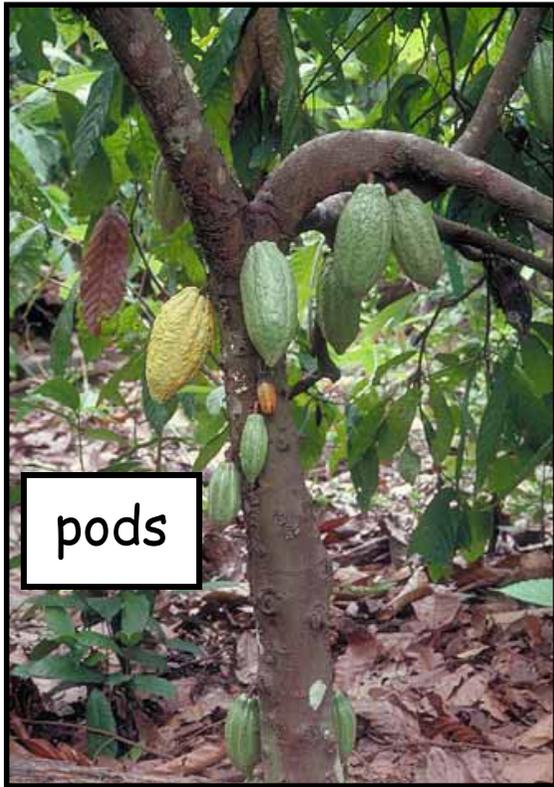
The pods are opened to get at the seeds inside. Each pod contains about 40 seeds. The seeds are called **beans**. The beans will be used to make chocolate but first, they are stored in a dark place. That will help to bring out the chocolate flavour. Next the beans are laid out to dry in the sun. Then, after about two weeks, they are ready to go to the chocolate-making factories.

At the factory, the beans are **roasted** which means they are cooked over a steady heat. That helps to make them even more chocolaty! The beans go through lots of other processes at the factory until eventually the roasted beans are turned into chocolate!

Chocolate must be melted and stirred well before it's ready to be made into chocolate bars. Then the melted chocolate is poured into moulds. When the chocolate has cooled and set, it's turned out of the moulds, wrapped, sold in shops and eaten by customers. **Most people love chocolate. Do you?**

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