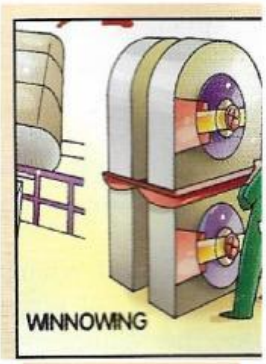
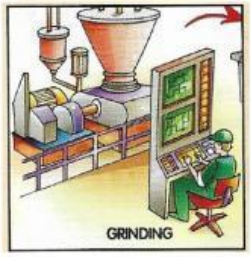
How chocolate is made









Chocolate is made from cocoa beans, the fruit contained in the pods of the cacao plant, a tropical American Tree

The cocoa beans are harvested twice a year. First, the pods that contain the cacao beans are cut from the tree and split open with a large axe.

The beans and pulp are then removed from the pod and placed in bins or shallow boxes to ferment for three to seven days. During the fermentation process the beans are frequently turned and mixed with the pulp

Once fermenting has finished the beans must be dried in the sun and bagged.

The bags of beans are now transported from the plantation to a chocolate manufacturing facility, where they are cleaned and weighed.

The clean beans are roasted to enhance flavor, reduce acidity and lower their moisture content.

Next the shells are removed from the beans to extract the nibs. These contain 53 % of cocoa butter

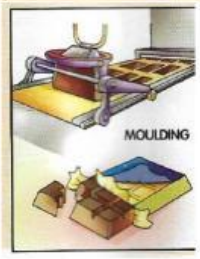
Finally, the nibs are ground using friction and heat, during this process the cocoa butter is obtained and melted, producing chocolate liquor.

The chocolate liquor is poured into molds, where it sits until hardens up. The hardened cakes of chocolate will be turned into a variety of products









1) read the text and try to order the pictures

2) Write the meaning of these words and check the order

Beans	to Harvest	to dry
Pods	to split open	to bag
Pulp	to turn	to clean
Fermentation	to mix	to weigh
Manufacturing facility	to roast	to grind
Cocoa butter	to winnow	to melt
Chocolate liquor	to pour	to harden

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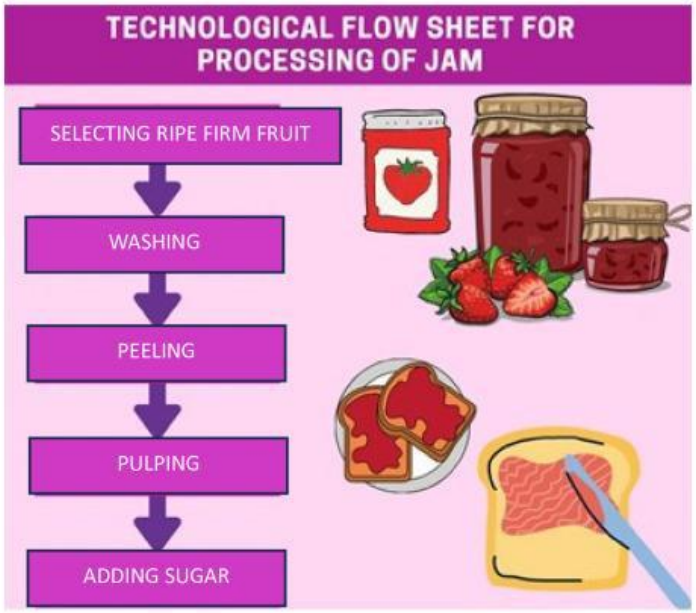
3) the text and find different forms of passive voice sentences. Copy the sentences

4) Different Manufacturing processes:

Procedure for making mixed fruit jam:



5) complete the sentences using passive voice

Introduction: Jam is made up of fruit juices, fruit pulp, fruit juice concentrate or dry fruit.

1. Inspection:

The first step of jam production is the selection of ripe fruits. These fruits _____(handpick) and _____ (categorize) based on their colour, smell and appearance. Rotten or damaged fruits_____ (remove).

2. Washing

Selected fruits _____(wash). Properties like pH and temperature_____(maintain).
spray washers _____(use) in industries to prevent fruits from getting damaged.

3. Peeling

Sometimes, fruits _____(peel) using hands.

4. Pulping

Seeds and core part _____(remove) by pulping.

5. Addition of sugar

Sugar_____(add) to the prepared fruit pulp in the required quantity
Harder jam _____(make) by adding more pectin

6) Boiling

The fruit _____ (boil) together with the sugar with patience
The preparation **must be mixed** during the process.

8. Filling into bottles

Jars _____(sterilize)
The hot jam _____(pour) into the jars
The jars **can be cooled** upside down or **can be boiled** for some time

9. Storage

Bottled jam_____ (store)

10) Final product: The production _____ (eat) during family breakfast on toasts

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