

A brief history of chocolate

Different chocolate manufacturing processes were also invented along the way. One of the three biggest processes to change the way in which chocolate was made and consumed was the addition of milk, instead of water, to chocolate. This idea, credited to Sir Hans Sloane, further reduced cacao bitterness and improved taste. Sir Sloane kept his discovery a trade secret for some time before selling the recipe to a London apothecary (which later on became the property of the Cadbury brothers). Condensed and powdered milk eventually replaced whole milk, allowing for a smoother and far sweeter product than before; milk chocolate is by far the most popular chocolate item in America today.

Another improvement in manufacturing came with the making of liquid chocolate into semisolid edible bars, allowing the item to become much more portable and not as perishable (solid chocolate has a shelf-life of about a year). The secret

to bar-making comes from cacao butter, the fatty part of the cacao bean. When the bean is ground up, about 55% of the resulting paste is cacao butter. This fat percentage, though seemingly high, is still too low to make soft (and edible) bar chocolate, yet way too high for powdered chocolate (such 15 is used to make hot chocolate). Heavy-duty presses are used to remove about half of the cacao butter from the paste, after which the purified butter is added into "untouched" raw paste, making bar chocolate that is about 75% cacao butter, and semi-solid at room temperature. The stripped paste, devoid of about half of its fat content, solidifies into a hard cake that is pulverised into cacao powder.

The third, and major, improvement in chocolate manufacturing came with the discovery of the conching method - the mixing of chocolate over a period of several days in order to allow volatiles and moisture to evaporate, resulting in a more pleasing, smoother taste to the final product. Conching is credited to Rudolph Lindt (of Lindt & Sprungli fame), who found out that a batch of chocolate left mixing for several days became much smoother in texture and

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Note completion-2

taste than one allowed to solidify immediately.

Despite modern improvements to the processing of chocolate, the actual harvesting of the cacao bean has remained virtually unchanged since the days of the Mayans and Aztecs and are still cultivated in tropical climates, within 10 to 20 degrees of the Equator.

that can be eaten instead of the drinking chocolate

- increased 5 _____ and convenient to carry

Third:- introduction of 6

- extended 7 _____ leading to evaporation of volatiles and water
- more satisfying taste and mellowed texture

Questions 1-7

Complete the notes below.

Choose **NO MORE THAN TWO WORDS** from the passage for each answer.

Developments in the Chocolate Manufacturing Methods

Three major changes took place in the manufacturing process of chocolate:

First:- water replaced by 1

- tasted better with 2
_____ diluted
- texture and taste further improved by adding condensed and powdered milk instead of 3 _____

Second:- producing 4

_____ pieces of chocolate