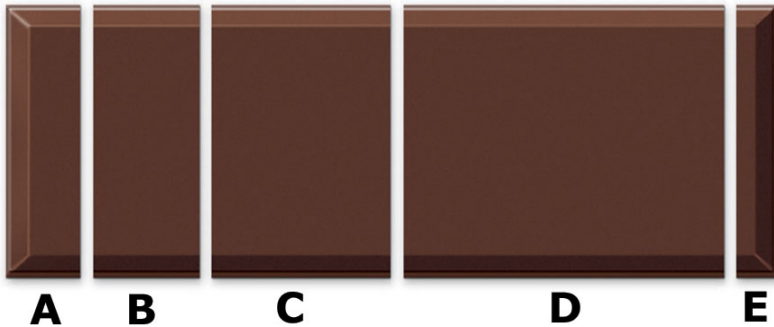


What's in chocolate?

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 (which stabilises the chocolate and gives it a better 'mouthfeel') and additional flavourings or inclusions, such as nuts, raisins or puffed rice.

Sugar sweetens the chocolate. Milk gives the chocolate a creamy taste and texture.

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

Cocoa mass, the brown solids in the cocoa bean.

Cocoa butter, the white fatty component of the cocoa bean. It has the special property of melting at just below body temperature, and so it melts in the mouth.

White chocolate is made with cocoa butter, sugar, vanilla and milk. There is no cocoa mass in white chocolate.

Chocolate companies often substitute vegetable fats such as palm oil and shea butter for some of the cocoa butter in the bar to reduce costs. EU regulations mean that these vegetable fats can make up no more than 5% by weight of the bar.

Divine Chocolate uses 100% cocoa butter in its chocolate bars. This is not only because it tastes better, but because Divine wanted to make sure that they buy the most cocoa they can from Kuapa Kokoo – and their cocoa butter is Pa Pa Paa!

What's in chocolate?

What are the most expensive ingredients in a typical milk chocolate bar?

