Please read the information below and then have a go at answering the questions

How chocolate is made

Chocolate is a tasty treat enjoyed by lots of people all around the world. But did you know that chocolate starts life by growing on a tree? Chocolate contains seeds which grow inside pods on cacao trees (say: ca-cow tree). These pods can grow to the size of a rugby ball and usually have between 20 and 50 seeds inside. The seeds are called cocoa beans.

If you tried to eat a cocoa bean straight from the tree, you would be in for a nasty surprise; they do not taste anything like chocolate! In fact, some people say that they taste sour. To turn cocoa beans into the delicious chocolate we love to eat, they are dried out in the sun and then sent to factories around the world.

Once the cocoa beans arrive at factories, they are cleaned to get rid of any dirt and then roasted in huge ovens. This is when the cocoa beans start to get the chocolatey flavour that we enjoy. After the beans have been roasted, their shells are cracked open and the cocoa nibs are taken out from inside. Cocoa nibs are chocolate in its purest form. They are crushed up and made into a paste called cocoa mass.

Different types of chocolate contain different amounts of cocoa mass:

- Dark chocolate has a lot of cocoa mass. That is why it sometimes tastes bitter.
- Milk chocolate has less cocoa mass, which gives it its light brown colour.
- White chocolate has no cocoa mass. It contains cocoa butter instead. This is an oil that is squeezed out of cocoa mass by a huge machine.

Once cocoa mass has been created, it is time to make the chocolate we know and love. Cocoa mass, sugar and milk powder are all mixed together. Sometimes, other ingredients are added too to give the chocolate a special taste, such as orange oil, mint or even chilli powder! All of these are melted and churned together to make a smooth chocolate liquid. This runny liquid is poured into moulds to make it into whatever shape is needed. The moulds are shaken to get rid of any bubbles in the chocolate. Then, they are cooled down until the chocolate turns hard. Once it is solid, the chocolate is

wrapped up and put into boxes. The special treat we all love is then sent to stores around the world.

Questions

1. What is the name of the tree that cocoa beans grow on?
   - Cocoa tree
   - Chocolate tree
   - Cacao tree
   - Bean tree

2. Write one word to complete this sentence.

These pods can grow to the size of a _____ ball.

3. Why might someone be unhappy if they eat a cocoa bean straight from the tree?
4. Which word in the text describes the taste of dark chocolate?
5. What do you think happens to the chocolate next?
6. Which type of chocolate has no cocoa mass?
7. Which type of chocolate has the most cocoa mass and what does it do to the flavour?