How is Chocolate Made? By Angela Royston

What is in chocolate?

Most people enjoy eating chocolate. Chocolate contains some things that are good for your body but eating too much chocolate can be unhealthy. Chocolate us made from cocoa beans. Chocolate also contains milk and sugar. These ingredients come from many different parts of the world.

Who makes chocolate bars?

Several different companies make chocolate bars. Each company has one or more factories where chocolate is made. Many people work for a chocolate company.
Some people work the machines in the chocolate factory. Other people pack the chocolate in boxes. Some make up names for bars and design the wrappers.

Cocoa beans

Cocoa beans grow in pods on cocoa trees. When the pods are ripe, the farmers cut them from the tree and take out the beans.
Workers spread out the beans in the sun to dry. They pack the dried beans into large bags. Then they send the beans to local companies. They send the beans to the chocolate company.

Sugar

Cocoa beans are very bitter. Lots of sugar is needed to make the chocolate taste sweet. Sugar is made from stalks of sugar cane or from sugar beet. The stalks of sugar come from Brazil and are cut by hand. Sugar cane is fed into machines. The machines squeeze out the sugary juice. The juice is then boiled until it turns into small crystals.

Milk

Cows make the milk that is used in chocolate. Milking machines suck the milk from the cows into pipes. Once the milk is at the creamery, it is heated to kill any germs.
The milk is stored in a refrigerator tank. A milk tanker takes the milk to a creamery. A machine dries some of the milk.

Other ingredients

Many chocolate bars contain other ingredients. Flavourings, such as fruit and caramel, give some bars a particular taste. Peanuts, rice crisps, almonds, or other nuts are often mixed into the chocolate. Some chocolate bars are filled with coconut or crunchy biscuit.

Chocolate wrappers

The bars of solid milk chocolate move along a conveyor belt. A machine puts a wrapper around each bar.

The bars of chocolate are then packed into boxes. Each box contains the same kind of chocolate bar.

Storing the chocolate

Lorries take the boxes of chocolate bars to a warehouse. The warehouse is always kept at the same cool temperature. This stops the chocolate from melting.

When a shop needs some more chocolate bars to sell, they order them from the warehouse. A lorry takes boxes of chocolate bars to the shop.

Questions

1. Chocolate is made from cocoa beans. What else is contained in chocolate?

2. Where do cocoa beans grow?

3. What is needed to make chocolate taste sweet?

4. Where do sugar stalks come from?

5. Where does the milk come from which is used to make chocolate?

6. How do chocolate bars get to the shops?