Alkalization: Also called "Dutch Processing", this is the process by which cocoa products are treated with an alkali called potassium carbonate. In some cases it's to remove certain flavor, and in other cases it's to alter the color of the product such that it's more appealing for the consumer. For example, one of the methods of deodorizing cocoa butter is to alkalize it, while the cocoa powder used to make Oreo cookies as dark as they are, is to alkalized to the point where it's almost black.

Astringency: The dry, cottony sensation felt on the inside of the cheeks when polyphenols (mostly tannins) react with your saliva. Cocoa beans are incredibly bitter and astringent when raw. The degree of astringency found in chocolate is directly related to the care and attention taken by the farmer when the cocoa beans are fermented. Chocolate made with a high percentage of quality fermented beans will have little or no astringency at all.

Baine Marie: A bain-marie, or "Mary's bath," is the French equivalent of a double boiler. It melts chocolate gently over warm water so the chocolate will not burn. The "bath" refers to the method of placing a pan of food over another pan with simmering water. The term was originally used in alchemy, and was named after Moses's sister, who was an alchemist.

Baker's Chocolate / Baking Chocolate / Liquor / Cocoa Paste: A solid, bitter chocolate made from pure chocolate liquor, i.e., the cacao content is 100% with no sugar added. Historically, its only purpose was for baking. While it sounds like a generic term, for chocolate used by bakers, the best-known brand is named for James Baker, an early manufacturer, and is now a trademark of Kraft Foods. There are other brands of baking chocolate; and today, the finest chocolate manufacturers are producing an unsweetened product, called 100% cacao content chocolate, that can be eaten as well. Some people who favor bittersweet chocolate enjoy the pureness of fine chocolate made with no sugar, as do diabetics who cannot have sugar.

Belgian or Belgian Style Chocolates: Of the three styles of bonbons—Belgian, French and Swiss—Belgian chocolates are characterized by a slightly larger size, a thicker chocolate shell and a heavier and sweeter ganache. Belgian chocolates are made in molds, accounting for the thicker shell. The technique of molding was created by Belgian chocolatier Jean Neuhaus in 1912, who developed a process to pour couverture into molds creating a hard shell, enabling softer, more liquid fillings like cremes, to be used. Prior to then, firm centers like **caramels**, jellies and thick ganaches were hand-dipped into the couverture. Some Belgian chocolatiers also use cookie pieces when creating certain chocolates. (Pierre Marcolini, who is also a patissier, does some wonderful pieces with cookies; although Marcolini, a Belgian, actually makes French-style chocolates). It's important to note that the term "Belgian" chocolate today is more of a widely and blatantly misused marketing term used to try and convince people that the chocolate is good. There remains only one true Belgian chocolate company today and its name is Puratos and their brand of chocolate is called "Belcolade'.

Bitterness: Quite often, bitterness is considered the sign of a good dark chocolate. Nothing can be farther from the truth. Along with astringency, one of the characteristics of raw cocoa beans is that they are incredibly bitter when raw. Fermentation removes a significant portion of the bitterness, and roasting does too. A good dark chocolate should not be bitter at all, but rather intensely flavored and smooth.

Bloom: Relating to chocolate there are two types of bloom:

1. Cocoa Butter Bloom: This is the bloom that most people refer to, and is the white "dusty" look that chocolate gets. This white dusty look is created when cocoa butter separates from the particles in the chocolate and solidifies on the outside of the piece of chocolate. This can happen one of two ways: a) the chocolate has been sitting at room temperature for many months, or b) the chocolate was stored at a temperature that caused it to melt slightly on the surface. Bloom has absolutely no affect on flavor, and in most cases the chocolate can be re-melted, re-tempered and it will look just fine.
2. Sugar Bloom: This is where the chocolate has been exposed to moisture (most often condensation). The chocolate will feel sticky, as the moisture has pulled sugar to the surface, which, when touched by your hand will cause the tacky sensation. Provided the sugar bloom isn't too bad, and the working environment is very dry, this chocolate can also be remelted, and the sugar will dissolve back into the chocolate.

Bonbon or Bon Bon: French for "good, good," a hard shell of chocolate filled with a variety of centers. The full French term is *bonbon de chocolat* (or *chocolats fourrés assortis* for assorted filled chocolates). It is referred to as *praline* in Belgian; while in France, a praline is a caramelized almond. To add to the confusion, the word truffle, which refers to balls of ganache rolled in cocoa powder or other coatings, is used by some to describe hard shells filled with ganache. Unfortunately, there is no governing body to standardize terminology; so consumers need to read the fine print to understand what they are buying.

Caffeine: A one ounce serving (29g) of dark chocolate contains approximately the same amount of caffeine as a cup of decaf coffee.

Chocolate Liquor (see Bakers Chocolate above): Liquor refers to cocoa beans that have been ground so fine that much of the cocoa butter has been released from the fibre of the beans, and now suspends the tiny particles of cocoa solids. Chocolate liquor can also be referred to as 100% chocolate, because in essence it is. It may be smooth on the tongue, or rough and gritty (needs more refining), and is usually the base point from which most manufacturers start their chocolate making process.

Chocolate Maker: This is a person or company that makes the chocolate right from the cocoa beans. There is much debate on the Internet today regarding this definition. However our position is as follows: If you make chocolate from cocoa beans, and the chocolate you make is the primary source of your revenue you are a chocolate maker. If you make chocolate from the already roasted and crushed cocoa beans (chocolate liquor or 100% chocolate), or make small batches of chocolate, but still buy the lion's share of your chocolate, you are a chocolatier.

Chocolatier: A chocolatier is a person/confectioner who takes already made chocolate and uses it to create various confections, candies, cakes, and pastries. A chocolatier does not actually "make" the chocolate (or simply dabbles with it using tiny machines), and has no control over the making process, other than in the cases of very large chocolatiers, to specify the percentages of the ingredients such as chocolate liquor, cocoa butter, sugar, and so forth to be used in making their chocolate.

Chuao: A single origin growing area in the Venezuelan state of Aragua, producing some of the finest beans beans in the world. While much of the crop is Criollo, only the upper part of the Chuao plantation is planted with 100% Criollo beans. The rest is a hybrid of Criollo blanco and Amelonado, a species of Forastero—a cross-breeding technique that has yielded a hardier and more productive plant. An assertive and powerful cacao that has intense flavor, with notes of blueberries, plums, molasses, and traces of vanilla. The chocolate is slightly tart with a lingering intensity, and the finish is clean, long, and strong. With just one taste, it is easy to understand why this chocolate is so highly prized.

Cacao: Spanish pronunciation. *See* Cocoa.

Cocoa: Cocoa is a shortened term for Theobroma Cacao – the tree upon which the cocoa pods (and their seeds) grow. To most North Americans, cocoa is associated with cocoa powder, or a hot drink made from the powder. Cocoa can also refer to the plural form of cocoa beans (most common use in the chocolate manufacturing industry). Here at Choklat, we try to differentiate the terms in the following fashion to avoid misinforming the consumer.

1. Cocoa is used to refer to cocoa powder.
2. Cocoa Beans are used to refer to… well… cocoa beans.
3. Cacao (Proper reference and pronounced Ka Kow) is used to reference cocoa beans in their plural form.

Cocoa Content or Cocoa Percentage: This is a misleading term as it refers to marketing of percentages of cocoa beans in various chocolate products. According to agencies in charge of regulating the chocolate industry, cocoa content refers to the combination of cocoa beans, cocoa butter, AND cocoa powder to make up the percentage number that can be advertised to the public. For example, a 70% bar can contain almost any percentage of cocoa beans (above the mandated minimum of 35% by weight), and then be topped up with cocoa butter.

Cocoa Butter: Cocoa beans are not unlike other seeds such as almonds or hazelnuts. They contain approximately 50% fat (triglycerides composed of Oleic, palmitic, and stearic acids), and that fat is called cocoa butter. The reason it's called cocoa butter and not cocoa oil (such as with almond oil or hazelnut oil) is because unlike the aforementioned oils which remain fluid once pressed out, cocoa butter goes solid at room temperature and has a butter-like color and feel when solid (hence the name). Cocoa butter is created by pressing the crushed and roasted cocoa beans under many tons of pressure and forcing the fat through a fine mesh filter. The remaining solids are called cocoa "cake", which is further ground down and alkalized into cocoa powder.

Cocoa Powder: A finely pulverized powder made from the solid portion or press cake that remains after the cocoa butter has been mechanically pressed under tremendous force from the chocolate liquor (i.e., defatted chocolate mass made from roasted cacao nibs). Cocoa powder is categorized by the amount of cocoa butter that remains after pressing. Cocoa products can range from 10% to 24% fat, depending on whether they're beverage, breakfast, or cooking cocoa. The powdered product is made by pulverizing and sifting the press cake. The two main types of cocoa powder are natural cocoa powder, also known as natural process cocoa and non-alkalinized cocoa; and Dutch cocoa powder also known as Dutched, alkalinized, or Dutch processed cocoa powder.

Cocoa powder is classified by fat content: Low fat cocoa contains less than 10% cocoa butter, medium fat cocoa from 10% to 22%, and breakfast cocoa 22% or more. The percentage of cocoa butter can often be seen on the label.

Supermarket brands tend to contain 10% to 12%, while premium brands have 22 percent or more. The percentage of cocoa butter alone should not be used to pre-judge the quality of a brand of cocoa, as most of the flavor is due to the quality of the cocoa beans from which it was made. In baking, the percentage is insignificant since it is offset by the amount of butter added to the recipe. All things being equal, higher percentages of cocoa yield a richer and smoother cup of hot cocoa (hence the name "breakfast cocoa" for the highest-fat category). Some packages of cocoa powder have what appear to be fractions, e.g. 10/12 or 22/24, which indicate the percent of cocoa butter: 10/12 indicates 10% to 12%. Spices, herbs (e.g. mint), fruit and other flavors can be added to the cocoa powder.

Conching: This is one of the final steps in the process of making chocolate and is the process by which the chocolate is stirred with a combination of shear and heat. Conching is essential in driving off the acids and tannins which remain in the beans after they have been roasted. It is also the process by which all of the tiny cocoa solids, and sugar crystals are rounded off – giving chocolate it's silky smooth texture. At Choklat, we use a machine called a conche/refiner, which serves a dual role, grinding the particles down to a minute size, while at the same time heating and mixing the chocolate.

Criollo: Criollo is one of the three primary varietals of cacao bean and the finest of the beans in terms of the flavor and aroma of the processed cacao. Criollo means "Creole" ("native") in Spanish. It originated in Mexico, Central America, and Venezuela. At the time of Spanish exploration of the New World, it was the predominant type of cacao. Today Criollo cacao accounts for no more than 5% of the world cacao crop (some estimates are as low as .1%), and is used for the world's finest chocolate. While some Criollos have been successfully transported to elsewhere, e.g. Java Whites, most grow in their place of origin, Venezuela and Colombia; with some in Comores and Madagascar. The beans used to grow in the Caribbean but proved too delicate to weather the hurricanes, and were replaced by Trinitarios. Due to their soft thin skin, fragility, susceptibility to disease and low productivity yields, Criollo's existence is now in drastic decline and many varietals are threatened with extinction. The fresh beans are thick and have white or pink cotyledons, low acid levels and low bitterness. Once processed they produce a high quality, intensely aromatic, very flavored, smooth chocolate that is very low in acidity, with deep and delicate undertones of varying degrees. The rarest of the Criollo beans is Porcelana. Experts recommend that you look at the origin of the bean—i.e., the single origin characteristics—to understand the flavor of cacao, rather than look at the Criollo bean as having a specific flavor profile. As with wine grapes, the flavors differ widely by terroir, as well as botanical/horticultural factors. There is prolific

crossbreeding among cacao trees, and there are few "pure species" cacao farms. Even the famous Criollo cacao, Chuao, has some Forastero trees growing amid the Criollos. Chuao (and all single origin cacao) needs to be tasted for its origin qualities, and not for "Criollo" qualities.

Coulis: A purée of fruits or vegetables that is strained to create a thick sauce-like consistency. Fruit coulis is served with cakes, crêpes, French toast, ice cream, soufflés, and waffles. Bonbons can be filled with a coulis of passion fruit, raspberries, strawberries and other fruits, which provides a rush of fresh fruit flavor. In fruit creams, the coulis is mixed with cream to create a thicker, creamy center. We use raspberry coulis to make our raspberry buttercream centers.

Couverture: Generally speaking, couverture (COO-ver-tyoor, French for covering or coating, from couvrir, "to cover") chocolate is professional-quality coating chocolate made with better beans, ground to a finer particle size and with a higher cocoa butter content than chocolate bars for eating, giving it a different texture and consistency. Couverture is used as covering for candies or other confections. It has been tempered to form a thin, smooth, shiny coating on hand-dipped candies. The extra cocoa butter, generally 36%-39%, makes it easier to work with and allows for a thinner coating shell than non-couverture chocolate. Some chocolatiers use more than one, based on their feeling that different chocolates pair better with different items—some for filled chocolates, e.g., and others to enrobe nuts, fruit peel, yet another for their plain bars. Each chocolate producer makes a variety of couvertures in dark, milk and white. Some chocolatiers use the straight product, others might blend different beans or percentages. Still others might have the chocolate producer mix a special blend "recipe" according to the chocolatier's own specifications (e.g., more cocoa butter for a smoother mouthfeel). Always ask chocolatiers which couverture they use. It gives the chocolate its defining taste. By understanding, e.g., that you like Couverture A and don't like Couverture B as much, you will understand your tastes and profiles in chocolate. (It's like knowing that, e.g., you like French Burgundies far better than Oregon Pinot Noirs.)

At Choklat, we feel that our eating chocolate should be of the same (if not better) quality we use in our confections. It simply doesn't make sense to use a less refined chocolate in our eating bars where people can discern the texture and taste. If anything, a less refined chocolate should be used in making confections where different ingredients are added thereby changing the texture and masking the lower quality chocolate. This is just one of the assinine traits of the chocolate industry. Here, we use the best at all times. All of our chocolate is technically couverture. No exception.

Dutch Process Chocolate: Dutching was invented by Coenrad Johannes Van Houten, a chemist in The Netherlands (hence the name, Dutching). In 1828, he patented an inexpensive process for pressing the cocoa butter from roasted beans, creating the press cake that is pulverized into cocoa. Van Houten treated the nibs with alkaline salts (today potassium or sodium bicarbonate [baking soda], originally alkali potash) before they were roasted, to neutralize the natural acidity and bitterness of the typical cacao bean (today, the liquor can be treated prior to pressing). This creates a darker colored cocoa and leads most people to think that Dutched cocoa is more chocolaty. In fact, the alkali are a processing agent, not a flavor ingredient: The alkali changes the pH of the cocoa, neutralizing cacao's natural acidity and making it milder in flavor than non-Dutched, natural cocoa (after Dutching, the pH may rise from 5.5 to 7 or 8). Dutched cocoa is also more soluble, which was the original intent of the process: Natural cocoa does not mix well with water. Because the pH is changed, you should not substitute these two types of cocoas without making some corrections. Especially in baking, leavening reactions may vary because of the change in the acidity.

Note, however, that Dutched cocoa does not mean "the best cocoa." Cocoa made from superior beans does not have the high acid and bitterness of typical Forastero beans used to make cocoa, and thus does not need to be Dutched. As a result, the inherent fruitiness and full flavor of the cacao bean can emerge. Fine bakers may choose un-Dutched cocoa from top manufacturers to bring out the best chocolate flavors in their baked goods. Scharffen Berger is one producer of top-quality un-Dutched cocoa. If you're drinking cocoa for the flavanols (anti-oxidants), choose an un-Dutched product: Dutching destroys the phytochemicals.

Emuslification: Emulsification is the process of combining two ingredients that don't readily mix. A good example is mayonnaise, where oil and vinegar are mixed to a final product that is very different than the individual

components. In Choklat's case, we don't refer to chocolate as an emulsification, but rather a "suspension", where tiny particles of sugar, cocoa beans, and vanilla are suspended in a fat that has specific behavioral properties.

Fermentation: This is the most important step in the process of turning cocoa beans into chocolate, and is a process whereby the cocoa beans are harvested from the pods in which they grow, and then piled either into a mahogany box, or a hole in the ground. In actuality, the cocoa beans don't ferment, but rather the pulp that is present on the outside of the beans. The sugar in the pulp reacts with the climate and natural yeasts in the air, and creates a combination of alcohol and acetic acid. The alcohol and acetic acid change the chemical composition of the cocoa bean, resulting in the formation of a wide range of new compounds which all combine to create the flavour of the cocoa bean. Without proper fermentation, the cocoa bean will remain very bitter and astringent.

Fair Trade: It is a trademarked term authorized by TransFair USA, a nonprofit organization that audits transactions between U.S. companies offering Fair Trade Certified™ products and the international suppliers from whom they source. TransFair is one of twenty members of Fairtrade Labelling Organizations International (FLO), and the only third-party certifier of Fair Trade products in the U.S. Having said that, it's also a load of crap. Fair trade cocoa means that once the price of cocoa beans exceeds $2,000 per metric ton on the world market the farmer is guaranteed between $1600 and $1750 for his metric ton. It is both a price floor and a ceiling. For example, as of December 31, 2009, the world price for cocoa was in excess of $3600 per metric ton. However the "Fair Trade" buyer was still only mandated to pay $1750 to the farmer. While this seems like a lot, it takes approximately 3000 man-hours to properly harvest a single metric ton of cocoa, which means that after the farmer takes his cut, his workers end up getting paid somewhere in the range of 25-30 cents per hour. How fair is that?

Flavanol: Flavanols are the antioxidants in cacao. There is a perception that the higher the cacao percentage, the higher the flavanol content; but actual levels of flavanol content may fluctuate widely depending upon the species and subspecies of bean, recipe, processing practices, and storage and handling conditions. Thus, "% cacao" does not necessarily indicate a similar flavanol content among chocolates of like cacao content. In addition, while scientists agree that cacao percentages higher than 75% are important to gain a beneficial concentration of flavanols, there has been no scientific determination of how much chocolate should be consumed to achieve health benefits. It's also important to note that flavanols are destroyed by the roasting process, rendering most chocolate as simply "candy".

Fondant: There are several definitions for fondant:

(1) The creamy, white crystalline filling for bonbons. Made of a sugar and water base, it can be flavored with anything that complements the chocolate bonbon shell—fruits, liqueurs, spices. e.g. the "liquid" of a chocolate-covered cherry is actually fondant. It is firm when wrapped around the cherry, but the juice from the cherry, when encased in the chocolate shell, causes the sugar in the fondant to liquefy.

(2) Rolled fondant is a smooth covering paste for fine cakes that serves as both an elegant decor and seals in freshness.

(3) A chocolate spread for bread and crackers is called fondant.

(4) In France, *fondant* means dark or "pure" chocolate (milk chocolate is *lait*). When the smooth, velvety chocolate we know today was made possible by the invention of the conching machine in 1879, it was called fondant chocolate to distinguish it from what was then the norm.

Forastero: Forastero is widely considered as the "workhorse" of the chocolate industry and represents more than 95% of the chocolate that is produced in the world today. Forastero is believed to be native of Brazil, but is primarily grown today on the Ivory Coast of Africa. It can for the most part be characterized as having a hearty, earthy flavour.

Ganache: Ganache is the emulsification of chocolate and any water-based liquid, such as cream, milk, half and half, or even various puree's. Depending on the percentages of each used in the recipe, ganache can be very thick, or airy, or even very thin. Technically our drinking chocolate and cupcake icing is a form of ganache.

Gianduja or Gianduia: Also called hazelnut praliné, a smooth nut paste made of roasted and finely ground hazelnuts and chocolate and sugar, conched together. It can also be made of almonds. Gianduja was invented in the 19th century Turin, in the Piedmont region of Italy (not surprisingly, the Piedmont is the major hazelnut-producing area of Italy). History says that because of the Napoleonic blockade, chocolatiers were unable to obtain enough cacao from South America. What was available was extremely expensive. So they started to incorporate bits of roasted hazelnuts to make the chocolate more affordable. The first gianduioto, later called gianduja, was produced in 1865. Gianduja was originally made with cocoa powder although today, milk and dark chocolate are used.

Infusion: Infusion is a method of flavor extraction that incorporates flavors such as fruits and nuts into chocolate by steeping and removing. For example, orange zest is added to hot cream, steeped, and then strained to remove the zest. The cream retains the orange flavor without actually possessing any of the orange itself.

Lecithin: Lecithin can be extracted from egg yolks or soybeans (when it is called soya lecithin, and is generally the type of lecithin used by most chocolate makers). It is a natural product used as both a thickener and thinner in chocolate. Referring to it as an emulsifier with respect to chocolate is wrong. It is actually more of a lubricant/binding agent where it sticks to the microscopic solid particles and allows them to slide through the fat more readily, allowing it to be less viscous. When no lecithin is added, the milk chocolate we make chocolate is dense and thick and tends to keep air inside the bar, which can create a rough surface texture including air bubbles. Our dark chocolate is high in cocoa butter content, therefore needs no lecithin.

Maltitol: A natural sugar substitute that provides the most natural sweetness in sugar-free chocolate. Made from malt extract, it is more expensive than other non-sugar sweeteners but used in the finer sugar-free chocolates.

Mexican Chocolate: This term has two definitions: (1) a chocolate beverage similar to cocoa, or (2) a semi-soft cinnamon-scented sweet chocolate, also called Oaxaca Chocolate (pronounced Wa-Hawka). The cacao beans are ground and mixed with cinnamon, sugar and almonds and then pressed into tablets or bars. Other varieties may include almonds, nutmeg and clove in a mixture of eggs and cocoa beans. The chocolate is used primarily in making hot beverages and has a very rough texture. The Ibarra brand is most commonly found, in the form of three-inch round tablets that are packaged in octagon-shaped, cylindrical, bright yellow and red cardboard boxes.



Mole: A spicy, unsweetened chocolate sauce. The classic Mexican dish *mole poblano,* composed of turkey in mole sauce, is said to have been invented by nuns in the convent of Puebla, outside of Mexico City.

Nacianal or Arriba Nacional Cacao: Nacional cacao is predominantly grown in Arriba Mocache, Los Rios, Ecuador, with some stock grown in Colombia. Overall, it is a cacao that shares the hearty flavor of Forastero and nuances of Criollo, and could be viewed as the best of both worlds. Some people consider it a Forastero, while others argue that genetically it's a fourth subgroup of cacao altogether—it has the same fragility and high disease susceptibility as a Criollo. It regarded as a flavor cacao, though not quite as delicate or fine as Criollo. Typical Nacionals possess a delicate cacao flavor, accented by a perfumed floral scent and lovely floral tones including a dominant jasmine note and nutty after-tones. However, others can be quite hearty and bear flavors of coffee, vanilla, soft red fruits and spice. Unlike most Forasteros, which can be harsh and bitter, the bitterness level of these beans is practically nil—its flavor is smooth, which further adds to its unique character. In fact, it is a "sweeter" bean, and in higher percentage cacao products—75% and up—it produces a sweeter, smoother chocolate given the same amount of sugar as a different bean. This is all theory however, because I have tried over the years, a number of cacao's that have been sent to me with the label Arriba, and have found them to be surprisingly flat and lackluster in flavour and aroma (varieties such as CCN-51, Toro, and Cone), with virtually none of the light fruity notes found in Criollo stock.

Pate De Fruits: Fruit jellies, generally square or rectangular, composed of sugar pulps and apple pectin. The fruit flavor is intense, as the fruit is more than 50% of ingredients. Pronounced *pot duh froo-EE,* not *pah-TAY*—which is a different product, spelled the same but accented *paté*.

Nibs: Nibs are the ground meats of the cocoa beans, after they have been removed from their respective pods, and the shells have been removed. Nibs may be either roasted or raw, and are of varying size – usually the size of pea gravel. Here at Choklat, all of our nibs have first been roasted, and is considered "unprocessed chocolate".

Pod: The oblong fruit of the cacao tree. Pods measure six to 12 inches and ripen in five to six months. Inside are 30 to 40 half-inch-long, almond-shaped seeds, or beans, from which chocolate is made. Pods are harvested and cut open with a type of machete and are left as is to ferment. The beans are then scooped out and spread out in the sun to dry. Dried beans are graded and sold to chocolate producers.

Polyphenols: These are a group of chemical compounds found in wine, chocolate, and a vast variety of foods, and are the "anti-oxidants" referenced to when companies extol the health benefits of chocolate's anti-oxidant effects.

Porcelana: Porcelana is widely considered to be "The Holy Grail" of the chocolate industry, and is a very rare variety of Criollo in which the beans are white, or cream colored when they are first harvested. (Cocoa beans are usually "grape purple" when first harvested). The resulting chocolate is a very light reddish-brown, and is extremely fruity – unlike anything most people would consider to be chocolate. Only a handful of chocolate makers in the world have access to these beans, and we are one of them.

Premier Cru Chocolate: The term Chocolat Michel Cluizel and some other chocolatiers use for their estate-grown chocolate. Abbreviated as 1er cru. We aren't that hoytie toytie. We simply call ours the best!

Prestige Chocolate: The most expensive category of chocolate. In the confectionary industry, chocolate is categorized by its price per pound at retail. The categories include Mass Market, less than $15 per pound; Mass Market Premium, from $15 to $25 per pound; Gourmet, from $25 to $40 per pound; and Prestige, at $40 per pound and higher.

Refining: is the process of grinding all of the particles of cocoa beans, sugar, vanilla, and other ingredients to the point where our pallets can no longer detect them. In the case of Choklat, refining is done in a combination conche/refiner.

Rocher: In French, rocher is a rock. In chocolate, rochers are slivered almonds, coated in chocolate to create clusters that are poetic chocolate "rocks."

Semisweet Chocolate: Semisweet chocolate is dark, sweetened eating chocolate made with at least 35% chocolate liquor plus cocoa butter. It is available in bars which may include added flavorings; and is also sold as morsels or chips. It may be used in recipes that call for bittersweet chocolate. In theory, there is more sugar in semisweet chocolate than in bittersweet, and a higher percentage of cacao in bittersweet, but the terms are sometimes used interchangeably. Our 70% chocolate would be considered semisweet chocolate.

Single Origin: Beans grown in one particular area or region,or the chocolate made from these beans (which can be called called single origin chocolate). This can either be a blend (e.g. Criollo and Forastero) or a single variety of beans. In fact, the origin of the bean can be a more important flavor determinant than the species of the bean (Criollo, Forastero or Trinitario). Seek to identify flavors of chocolate by the origin of its beans (Costa Rica, Madagascar or Venezuela, e.g.) rather than by whether it is Criollo- or Forastero-based. See also grand cru and premier cru. For the most part, all of the beans we import are Single Estate varietals.

Swiss Chocolate: Of the three styles of bonbons—Belgian, French and Swiss—Swiss chocolates are the most creamy, smooth, soft and velvety and have a greater focus on milk chocolate. This is based on the heritage of the Swiss chocolate. In 1879, Daniel Peter, a Swiss chocolate manufacturer, successfully created milk chocolate by substituting powdered milk for the whole milk or cream that had been unsuccessfully used

previously. In that same year, another chocolate manufacturer, Rodolphe Lindt, invented conching, the process that makes chocolate smoother and more velvety. And, the quality of the milk used in Swiss chocolate, which comes from alpine cows, contributes its own creaminess.

Tempering: A lot more can be said about tempering than I'm willing to type here. Let it suffice to say that because chocolate is a suspension, and the fat that suspends all of the particles solidifies in a crystal structure, with different shapes of crystals forming at different temperatures, it is necessary for a very specific crystal to be used in chocolate that we present to the public. That crystal is seeded by first heating chocolate to 120 degrees F to break down all crystal structure and completely liquefy the fat (cocoa butter). The chocolate is then gently cooled and stirred to 78 degrees for milk chocolate and 79 degrees for dark chocolate. Stirring must take place the entire time the chocolate is cooling. During this period, microscopic crystals (the most stable form we want to use) will begin to form at approximately 95 degrees. At approximately 90 degrees, another type of crystal will also begin to form along with the most stable we want. This happens again at 85 degrees and again at 80 degrees, at which point the chocolate is now becoming very thick and difficult to stir. The chocolate is then gently heated and continually stirred until the temperature again reaches 92 degrees for dark chocolate and 90 degrees for milk chocolate. This will cause the undesireable crystals to dissolve, leaving only the ones we want. At that point the chocolate (as long as it's kept stirred) is workable, and products made with it will have a nice snap, and be very glossy. There is absolutely no negotiating with chocolate, and no short cuts can be made. It adheres to very specific scientific principles.

Theobroma Cacao: This is the latin name for the cocoa tree, which was named by Swedish botanist Carolus Linneaeus in 1753. The word Theobroma translates as "Food of the Gods". Although other trees in the Theobroma genus can produce pods, only Theobroma Cocoa produces seeds that can be made into chocolate.

White Chocolate: Technically this is just as much chocolate as anything else, because it contains the one ingredient that must exist in ALL chocolate just cocoa butter. Consumers recognize both cocoa beans and cocoa butter as "cocoa solids", as long as manufacturers maintain a specified percentage of one or the other (or a combination of both) in the recipe for the product, it can be called "chocolate" even though it has none of the solids which give chocolate its color and flavour. Subsequently, white chocolate is a combination of powdered milk, sugar, vanilla, suspended in cocoa butter whereas dark chocolate is simply cocoa beans, sugar and vanilla, suspended in cocoa butter.

Winnower: A winnower is used in the chocolate industry to remove the shells from the crushed cocoa beans. The small particles of cocoa beans left over when the shells are removed are called nibs.

Xocoatl or Xocolatl: Pronounced shock-*WA*-tel, the Mayan word for chocolate. It means bitter water. The original chocolate beverage was an unsweetened drink mixed with maize and flavored with pepper and other savory spices. The word "cacao" originated with the Olmec peoples who occupied the lowland regions of the eastern Mexican gulf coast; originally pronounced kakawa, "cacao" derived from the Mixe-Zoquean family of languages spoken by the Olmec, and was probably in use by 1000 B.C.* The Olmec shared their knowledge of cacao with the adjacent Mayans. The Nahuatl (Aztec language) term *cacahuatl* for cacao was concocted from the Mayan word.