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متن خوانی انگلیسی (Chocolate)

World's oldest chocolate was made 5300 years ago in a South American rainforest. Our love affair with chocolate is much older than we thought, and newly discovered traces of cocoa on ancient pots suggest it started in the rainforests of what is now Ecuador some 5300 years ago. That's nearly 1500 years older than earlier evidence, and it shifts the nexus of cocoa production from Central America to the upper Amazon.

The ancient civilizations of Central America, including the Olmec and Maya, processed cocoa seeds to produce drinks for use in rituals and feasts as far back as 1900 B.C.E., according to ancient texts and ethnohistoric accounts. Some researchers thought these civilizations were the first to take cocoa pods from the Theobroma cacao tree, drying, fermenting, roasting, and grinding them into a paste used to make the beverages.

Chocolate is made from the seeds of the tropical cacao tree, officially known as Theobroma Cacao, which in Greek, literally means 'food of the gods'. In fact, the word 'chocolate' is said to come from the Mayan word 'xocolatl' which means 'bitter water.' Cacao on the other is more a European word.



COCOA PROCESSING

The expansion of the cocoa processing facility was designed in two stages. The first phase included the system for processing cocoa beans into cocoa mass. In an initial operation, the dried, green beans are cleaned, weighed and stored as clean raw material.

In the second phase, the beans are subjected to a thermal treatment under high pressure at a temperature of 220 (Celsius degree) so that all bacteria are destroyed. This is followed by bean toasting, during which the moisture is extracted.

Finally, the cocoa beans are crushed and the hulls are separated from the bean fragments called nibs. Only now it is possible to grind the cocoa nibs in two process stages. During this mechanical grinding operation heat is generated which makes the cocoa mass melt. The liquid cocoa mass, with a temperature of about 80 (Celsius degree), is directed to storage tanks, where it is cooled to 45 to 50 (Celsius degree). From the tanks, the mass is moved to a cooling tunnel where the heat is extracted and the cocoa mass is formed into blocks weighing 25kg each.

Various kinds of chocolate

Milk Chocolate

Milk chocolate, as the name implies, contains at least 12% milk and must contain a minimum of

10% chocolate liquid blend (which is, to recap, pure cocoa butter and cocoa solids), though higher quality milk chocolates often contain as much as 30-40% cocoa. The rest is comprised of sugar and sometimes vanilla or emulsifiers. Milk chocolate is softer in texture and melts more easily than darker chocolates because of the added dairy, and it's generally sweeter and less bitter. Because it melts quickly, it's great as an eating chocolate.

White Chocolate

White chocolate doesn't contain any of the cocoa solids. It's effectively pure cocoa butter and sugar (according to FDA standards, at least 20% cocoa butter and 14% milk, cream, or milk solids). Often there's added vanilla.

Dark Chocolate

Dark chocolate is often differentiated into two categories: bittersweet and semisweet. A chocolate that is at least 35% chocolate liquid blend may be called either semisweet or bittersweet, and labeling is left up to the manufacturer. Very dark chocolate can be as high as 80%, but that much cacao mass can make the chocolate very bitter and brittle, which many find unpleasant to eat.

Roasting:

Fermenting:

Beverage:

Crushed:

برشته کردن

تخمیر

نوشیدنی

خرد شده

Pure cocoa:

Bitter:

Semisweet:

Grind :

کاکائوخالص

تلخ

نیمه شیرین

آسیاب کردن

