



Cocao vs. Cocoa

The theobroma, or cocao tree produces pods. They can be found in rain forests. The pods of these trees have seeds inside of them. The seeds are then laid out to dry, or ferment. Once the beans are fermented, they are considered a cocoa bean and can be made into delicious chocolate items that we know of today.

What is your favorite chocolate food?

Did you know that there are about 20-50 beans in each cocao pod? It takes about 35 beans to make one chocolate bar.

A Timeline of Chocolate

1200

The Aztecs began to drink a rich, cocoa drink.

HERSHEY'S

Hershey's came out with the first chocolate bar.

300 A.D.

The Mayans used cocao pods for many things. They were sacred to them.

1861

Cadbury boxed chocolates in a heart shaped box.

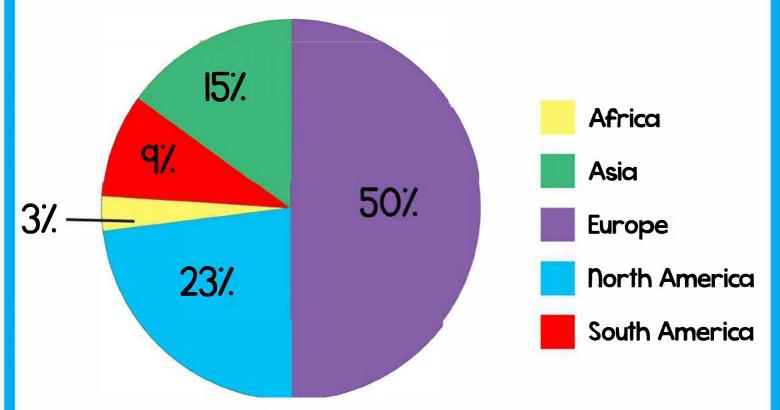
Today

You can get chocolate in many forms and flavors.

*cocoa butter is a vegetable fat that comes from the cocao bean. Is it Chocolate?

People argue whether white chocolate is really chocolate. It is made from cocoa butter. The cocao bean is not used in the process.

Who Consumes the Most Chocolate?



Most of the world's chocolate is produced in Africa. They consume the least amount of it. They export most of it to other countries.

Export means to sell a good or service to another country.



Largest Chocolate Chip Cookie

The world's largest chocolate chip cookie weighed 38,000 pounds and was 102 feet in diameter. It was made with 30,000 eggs.