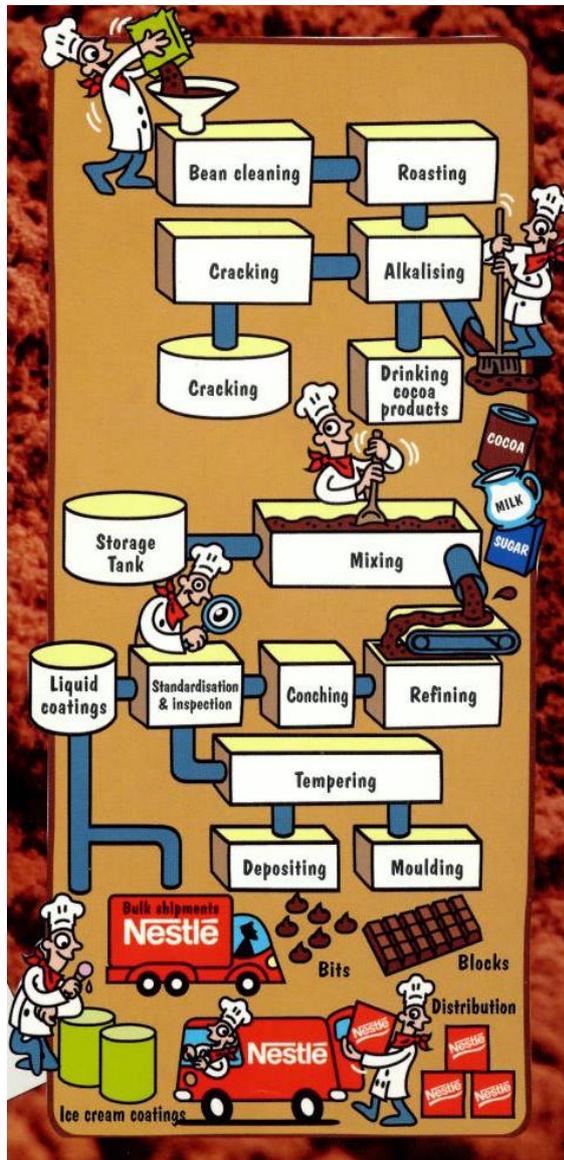


How we make Chocolate!



Most of our Nestlé Chocolate is produced in our Campbellfield factory in Victoria. To make our chocolate, we begin by firstly, cleaning the cocoa beans, and then they are roasted and cracked open. The shells are blown away by air jets, leaving the centre of the bean or 'nib'. Different varieties of cocoa are then blended to achieve a specific flavour.

The nib is then milled into a liquid known as the cocoa mass and can be either made into cocoa powder and cocoa butter or chocolate. Meanwhile, milk and sugar are mixed and evaporated to a thick liquid. Cocoa mass is then mixed in to produce a milk chocolate 'crumb'. This is then ground with extra cocoa butter to form a paste which is 'conched' or rolled to improve the texture and then cooled and heated to 'temper' the chocolate so it sets with an attractive glossy surface. Finally, the chocolate can be moulded into the bars or blocks you buy or used to 'enrobe' or cover various centres.

Food of the Gods

The cocoa tree's real name is *Theobroma cacao*. The most interesting thing about that is what it means: "food of the Gods"...and who could argue? Cocoa trees are grown in a number of countries with humid tropical climates; including the Ivory Coast, Ghana, Brazil and Malaysia.

Small white or pinkish flowers blossom the whole year in bunches on the trunk or larger branches. It's just as well it blossoms all year round – only 1 in 500 flowers becomes fertile and produces a fruit or pod containing 40 beans.

The pods ripen after 4-6 months and only then are they cut from the trees and split open so the beans can ferment for around 6 days to improve their flavour. They are dried, packed into sacks and shipped to the chocolate factory.