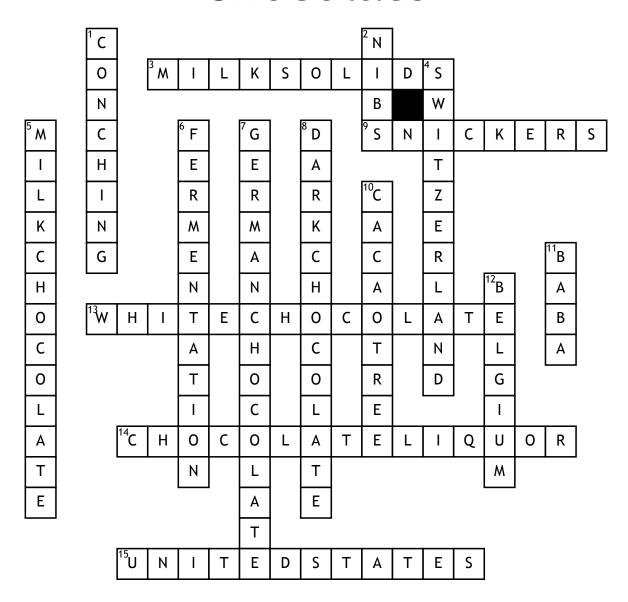
Name:	Date:

Chocolate



Across

- **3.** This is added to the cocoa liquor to make milk chocolate
- **9.** Most popular candy bar in America in 2019
- 13. This chocolate must be atleast 20 percent cocoa butter, 14 percent milk solids and no more than 55 percent sugar
- **14.** Cocoa butter is formed when this is put under extreme high pressure
- **15.** Country that produces the most chocolate

Down

- 1. The process of heating, rolling, kneading and areating that produces smooth chocolate
- **2.** Special name for the "meat" of the bean
- **4.** This country is known for producing the smoothest chocolate
- **5.** Most popular type of chocolate
- **6.** Process during which the beams develop the color and flavor of chocolate as we know it

- 7. This chocolate is not named for its country of orign but rather for the man who developed it
- **8.** Chocolate with the highest percentage of cocoa
- **10.** These chocolate producing plants grow within 20 degrees of the equator
- **11.** Another name for the seed inside the cocoa pods
- **12.** Country known for producing mostly dark chocolates