TERMS

DUTCHING-PRESSING OF COCOA BUTTER OUT OF THE CHOCOLATE, ALLOWING COCOA POWDER TO BE PRODUCED.,CREATES A MILDER TASTE

FERMENTING- PROCESS THAT ALLOWS BEANS TO ACQUIRE COLOR AND FLAVOR

CONCHING-MAKES COCOA AND SUGAR PARTICLES SMALLER AND SMOOTHER. (LINDT)-USES A GRINDER

TEMPERING- THE PROCESS OF HEATING AND COOLING CHOCOLATE, GIVES SHEEN

BLOOM- WHITE DOTS THAT APPEAR ON CHOCOLATE WHEN TEMPERATURE HAS NOT BEEN CONTROLLED, FATS OR SUGARS CREATE THESE MARKINGS.