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**My project is about cocoa product website**:

**Content :**

**1.Introduction**

**2.About HTML CSS and JavaScript**

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**1.Introduction :**

**Health Benefits of Cocoa Powder:**

Cocoa was first cultivated in ancient South America. During the Age of Exploration, the Spanish Conquistadors introduced it to Europe. In the 1850s, steam-powered machines allowed for the mass production of cocoa powder. Today, over 4.5 million tons of cocoa are consumed around the world every year.

Cocoa powder is made from cocoa beans, which come from the plant Theobroma cacao L. Cocoa beans are the primary ingredient in chocolate, but they can also be ground into cocoa powder. The powder provides many potential health benefits.

Health Benefits

Cocoa powder provides tons of benefits, especially if your powder is at least 72% cocoa. Here’s a look at some of the health benefits of cocoa powder:

**Improved Cognitive Health:**

Research suggests that adding more cocoa powder to your diet helps to improve your attention, working memory, and general cognition. It may also restore cognitive performance in people with sleep loss.

**Stronger Immune System:**

Cocoa powder contains iron, zinc, and selenium. These minerals help your body function and give your immune system a boost.

Lessened Side Effects of Radiation Therapy

Consuming cocoa powder can be helpful if you’ve been diagnosed with cancer and undergo radiation therapy. The selenium in cocoa power has been shown to limit the negative side effects of radiotherapy in people with cancer.

**Wound Healing:**

Chocolate made with 90% cocoa contains plenty of zinc, a mineral that is useful for healing wounds.

**Lower Risk of Heart Disease:**

Flavonols, a type of flavonoid found in dark chocolate, help to protect you from heart disease by lowering blood pressure, improving blood flow, and preventing cell damage. Cocoa powder also contains polyphenols, antioxidants that help to improve cholesterol and blood sugar levels and reduce the risk of heart disease.

**2.About HTML CSS and JavaScript**

I have use some basic HTML CSS and JavaScript code

HTML

<! Doctype html>

<meta>

<html>

<head>

<title> </title>

</head>

<body>

<h1.>….<h6><p>

</body>

</html>

CSS

Inside the<style> tag:

Height, width, font ( color, size)

**HTML**

* HTML stands for Hyper Text Markup Language
* HTML is the standard markup language for creating Web pages
* HTML describes the structure of a Web page
* HTML consists of a series of elements
* HTML elements tell the browser how to display the content
* HTML elements label pieces of content such as "this is a heading", "this is a paragraph", "this is a link", etc.

**Example explained**

* The <!DOCTYPE html> declaration defines that this document is an HTML5 document
* The <html> element is the root element of an HTML page
* The <head> element contains meta information about the HTML page
* The <title> element specifies a title for the HTML page (which is shown in the browser's title bar or in the page's tab)
* The <body> element defines the document's body, and is a container for all the visible contents, such as headings, paragraphs, images, hyperlinks, tables, lists, etc.

**CSS**

* Let's suppose we have created our web page using a simple HTML code, and we want something which can present our page in a correct format, and visibly attractive. So to do this, we can style our web page with CSS (Cascading Stylesheet) properties.
* CSS is used to apply the style in the web page which is made up of HTML elements. It describes the look of the webpage.
* CSS provides various style properties such as background color, padding, margin, border-color, and many more, to style a webpage

**JavaScript**

* HTML JavaScript
* A Script is a small program which is used with HTML to make web pages more attractive, dynamic and interactive, such as an alert popup window on mouse click. Currently, the most popular scripting language is JavaScript used for websites.
* **Example:**
* <!DOCTYPE html>
* <html>
* <body>
* <h2>Use JavaScript to Change Text</h2>
* <p id="demo"></p>
* <script>
* document.getElementById("demo").innerHTML = "Hello JavaTpoint";
* </script>
* </body>
* </html>
* HTML <address> tag

HTML <address> tag is used to specify the authorship information of the article or webpage. It can contain any type of information which is needed such as, URL, physical address, phone number, email, other links, etc.

* The <address> tag is useful for various contexts such as business conta information in the header of the page, or author related contact information, etc.
* Syntax
* <address>Contact Author at:<br>
* <a href="mailto:example@gmail.com">[Example@gmail.com</a></address](mailto:Example@gmail.com%3c/a%3e%3c/address)>

**Navigation bar:**

* Navigation Bar in Html
* If we want to make a navigation bar in Html, then we have to follow the steps which are given below. Using these steps, we can easily create the Navigation bar.
* Step 1: Firstly, we have to type the Html
* code in any text editor or open the existing Html file in the text editor in which we want to make a Navigation Bar.
* HTML Search Box

The HTML Search Box allows a user to search the content. The Search is a value of type attribute of an <input> element.

**Syntax**

<input type="search">

* What does span do in Html

The span is a tag in Html. Html <span> tag is used for grouping the inline elements and applying the style to them. This tag applies the styles by using the class or id attributes. This tag is similar to the Html <div> tag, but it is an inline tag. This tag is used at that time when there is no other semantic tag is present to use.

* <span> tag is a paired tag, i.e., it has open as well as close tag, so it is mandatory to close this tag.

Frame

* You can also add a YouTube video on your webpage using the <iframe> tag. The attached video will be played at your webpage and you can also set height, width, autoplay, and many more properties for the video.

**Summary :**

* HTML Summary Tag

The HTML <summary> tag is used with <details> tag. It is used as a summary, caption or legend for the content of a <details> element.

It is used within the <details> tag. It must have a closing tag.

The <summary> tag is new and introduced in HTML 5.

HTML summary tag example

<details>

<summary>JavaTpoint Summary</summary>

<p> JavaTpoint is a popular tutorial website.</p>

<p>You can learn various tutorials on JavaTpoint such as HTML, CSS, JavaScript, Java, Android.</p>

</details>

**Html List:**

* **HTML Lists**
* HTML Lists are used to specify lists of information. All lists may contain one or more list elements. There are three different types of HTML lists:
* Ordered List or Numbered List (ol)
* Unordered List or Bulleted List (ul)
* Description List or Definition List (dl)
* Note: We can create a list inside another list, which will be termed as nested List.
* HTML Ordered List or Numbered List
* In the ordered HTML lists, all the list items are marked with numbers by default. It is known as numbered list also. The ordered list starts with <ol> tag and the list items start with <li> tag.
* <ol>
* <li>Aries</li>
* <li>Bingo</li>
* <li>Leo</li>
* <li>Oracle</li>
* </ol>

**3.Code :**

<!doctype html>

<html>

<head>

<meta charset="UTF-8">

<meta name="viewport" content="width=device-width,initial-scale=1">

<tittle><h1 style="color:green">Cocoa bean Products</h1></tittle>

</head>

<style type=text/css>

html{

background-size:cover;

background-image:url("https://media.istockphoto.com/photos/top-view-of-cocoa-powder-with-broken-chocolate-bar-picture-id1081317394?k=20&m=1081317394&s=612x612&w=0&h=q5Eri8FlUf7FJO2cC7wBDa6-NE\_7S5HNYSfAJrgGsVw=");

}

b{

color:#243238;

text-align:center;

}

body{

height:125vh;

margin-top:80px;

padding:30px;

background-size:cover;

background-image:url("https://images.freeimages.com/images/previews/0a4/cannabis-1310391.jpg");

background-repeat: no-repeat;

background-size:cover;

font-family:"Helvetica Neue";

background-color:#84e4e2;

font-color:1px solid black;

text-align:center;

font-size:16px;

}

address

{

color:green;

font-style: italic;

font-weight:bold;

text-align:center;

}

img{

align: center;

border:1px solid;

border-radius:10px;

margin-top:6px;

margin-left:2px;

margin-right:2px;

}

header{

font-color:white;

}

footer{

padding:lem;

padding:10px;

color:white;

background-color:#000080;

clear: left;

text-align:center;

}

div{

color:white;

}

p{

font-color:#000080;

}

</style>

<body>

<h2>Welcome to <strong>Abicocoa </strong>Product!!!</h2>

<form>

<a href="https://rodellekitchen.com/resources/learning/cocoa-fun-facts/"> <input type="button" value="click"onclick=" msg()"></input></form></a>

<h2>If you want to visit our cocoa outfit ...</h2>

<p id="demo"> Click below button </p>

<a href="https://www.britannica.com/topic/cocoa-food"><button type="button" onclick=document.getElementById('demo').style.fontsize='35px'>Click Me!!</button></a>

<h2> Cocoa Bean...</h2>

<details>

<iframe width="430"height="315" src="https://youtube.com/shorts/6dmWjqL5WI0?feature=shareautoplay=&mute=1">

</iframe>

<p><summary>cocoa, highly concentrated powder made from chocolate liquor—a paste prepared from cocoa beans, the fruit of the cacao—and

used in beverages and as a flavouring ingredient. Cocoa is the key ingredient in chocolate and chocolate confections.<strong> If you want to read more about my site </em>click on the readmore link in end of this page<em> you can see more...</em> </strong></summary>

<span id="dots">....</span><span id="more">The cocoa bean is the seed of the cacao tree Theobroma cacao, a tropical plant indigenous to the equatorial regions of the

Americas. From the processed cocoa bean comes the fluid paste, or liquor, from which cocoa powder and chocolate are made.

Chocolate is sold directly to the consumer as solid bars of eating chocolate, as packaged cocoa, and as baking chocolate.

It is also used by confectioners as coating for candy bars and boxed or bulk chocolates, by bakery product manufacturers

and bakers as coating for many types of cookies and cakes, and by ice-cream companies as coating for frozen novelties.

Cocoa powders, chocolate liquor, and blends of the two are used in bulk to flavour various food products and to provide the flavours

in such “chocolate” products as syrups, toppings, chocolate milk, prepared cake mixes, and pharmaceuticals <br></br>

<h3><b>\*\*\*History of use\*\*\*</b></h3><br>

Cacao residues on pottery in Ecuador suggest that the plant was consumed by humans as early as 5,000 years ago.

The tree was likely domesticated in the upper Amazon region and then spread northward.

It was widely cultivated more than 3,000 years ago by the Maya, Toltec, and Aztec peoples, who prepared a beverage from the

bean sometimes using it as a ceremonial drink and also used the bean as a currency.

Christopher Columbus took cocoa beans to Spain after his fourth voyage in 1502, and the Spanish conquistadores,

arriving in Mexico in 1519, were introduced to a chocolate beverage by the Aztec.

The Aztec beverage was made from sun-dried shelled beans, probably fermented in their pods.

The broken kernels, or nibs, were roasted in earthen pots and then ground to a paste in a concave stone, called a metate, over a small fire. Vanilla and various spices and herbs were added, and corn (maize) was sometimes used to produce milder flavour. The paste, formed into small cakes, was cooled and hardened on shiny leaves placed under a tree. The cakes were broken up, mixed with hot water, and beaten to foamy consistency

with a small wooden beater, a molinet, producing the beverage called xocoatl from Nahuatl words meaning bitter water.<br></br>

<h3><b>\*\*\*Harvesting\*\*\*</b></h3><br>

Too bitter for European taste, the mixture was sweetened with sugar when introduced to the Spanish court.

Although Spain guarded the secret of its xocoatl beverage for almost 100 years, it reached Italy in 1606 and became popular in

France with the marriage of the Spanish princess Maria Theresa to Louis XIV in 1660.</summary> In 1657 a Frenchman opened a London shop,

selling solid chocolate to be made into the beverage, and chocolate houses, selling the hot beverage, soon appeared throughout

Europe. By 1765 chocolate manufacture had begun in the American colonies at Dorchester, in Massachusetts, using cocoa beans

from the West Indies.<br></br>

<h3><b>\*\*\*Cocoa bean processing\*\*\*</b></h3><br>

<p>Harvesting of cocoa beans can proceed all year, but the bulk of the crop is gathered in two flush periods occurring

from October to February and from May to August.</summary> The ripe seed pods are cut from the trees and split open with machetes.

The beans, removed from the pods with their surrounding pulp, are accumulated in leaf-covered heaps,

in leaf-lined holes dug in the ground, or in large shallow boxes having perforated bottoms to provide for drainage.<br></br>

<h3><b>\*\*\*Fermentation\*\*\*</b></h3>

The pulp of common grades (Forastero) is allowed to ferment for five to seven days, and the pulp of the more

distinctively flavoured grades (Criollo) for one to three days. Frequent turnings dissipate excess heat and provide uniformity.

During fermentation, the juicy sweatings of the pulp are drained away, the germ in the seed is killed by the increased heat,

and flavor development begins. The beans become plump and full of moisture, and the interior develops a reddish brown colour

and a heavy, sharp fragrance. The fermented beans are sun-dried or kiln-dried to reduce moisture content to 6–7 percent and bagged for shipment<br>

<h3><b>\*\*\*Cleaning, Roasting, and Grinding\*\*\*</b></h3><br>

Cocoa beans are subjected to various cleaning processes to remove such contaminants as twigs, stones, and dust.

Roasting develops flavour, reduces acidity and astringency, lowers moisture content, deepens colour, and facilitates

shell removal. After roasting comes a cracking and fanning (winnowing) process, in which machines crack the shells and

then separate them from the heavier nibs by means of blowers. The cell walls of the nibs are in turn broken by grinding,

releasing the fat, or cocoa butter, and forming a paste called chocolate liquor, or cocoa mass.

If alkalized (Dutched) chocolate liquor is to be produced,

the cocoa beans may be winnowed raw; the raw nibs will be alkalized and then roasted prior to grinding.<br>

<h3><b>\*\*\*Conching\*\*\*</b></h3><br>

Conching, a flavor-developing, aerating, and emulsifying procedure performed by conche machines, requires from 4 to 72 hours,

depending on the results desired and the machine type. Temperatures used in this process range from 55 to 88 °C 130 to 190 °F and are closely

controlled to obtain the desired flavor and uniformity.

<br>

<h3><b>\*\*\*Molding\*\*\*</b></h3><br>

In molding, the chocolate is cast in small consumer-size bars or in blocks weighing about 4.5 kg 10 pounds for use by confectioners and is then subjected to

cold air to produce hardening.<br>

<h2><b>\*\*\*Cocoa bean products\*\*\*</b></h2>

<h3><b>Cocoa powders</b></h3><br>

<br>Cocoa powders are produced by pulverizing cocoa cakes, made by subjecting the chocolate liquor of about 53 to 56 percent

cocoa butter content to hydraulic pressing to remove a predetermined amount of cocoa butter.

The cocoa butter content remaining in the powder may range from 8 to 36 percent, with the most common commercial grades

in the United States containing 11, 17, or 22 percent cocoa butter.In the United Kingdom, cocoa sold for beverage use must contain a minimum of 20 percent.<br>

<b>Natural process</b><br>

<br>Natural-process cocoa powders and chocolate liquors receive no alkali treatment.

Cocoa beans are normally slightly acidic, with a pH of 5.2 – 5.8.

When the pH remains unchanged, the beans produce pleasantly sharp flavours blending well in many foods and confections.<br>

<h3><b>Dutch process</b></h3><br>

<br>Dutch-process cocoa powders and chocolate liquors are treated at the nib, liquor, or powder stage. The treatment is frequently referred to as “Dutching” because the process, first applied by C.J. van Houten in the Netherlands,

was introduced as “Dutch cocoa.” In this alkalizing process, a food-grade alkali solution may be applied in order partially

to neutralize the natural cocoa acids, mostly acetic acid like that in vinegar or it may be used to produce a strictly

alkaline product, with a pH as high as 8.0. Potassium carbonate is most commonly used as an alkalizer, although other alkalies,

such as sodium carbonate, may be used. In addition to altering the pH of the cocoa powder, the process darkens colour,

mellows flavor, and alters taste characteristics.

<br>

<h3><b>Chocolate products</b></h3>

<br>Know about the MIT Laboratory for Chocolate Science dedicated to the science, history, politics, and economics of chocolate

Know about the MIT Laboratory for Chocolate Science dedicated to the science, history, politics, and economics of chocolate See all videos for this article

Chocolate products usually require the addition of more cocoa butter to that already existing in the chocolate liquor. The various forms of chocolate are available in consumer-size packages and in large bulk sizes for use by food manufacturers and confectioners. Most European confectioners make their own chocolate; other confectioners buy chocolate from chocolate-manufacturing specialists. For large commercial orders, chocolate is shipped, warm and in liquid form, in heated sanitary tank trucks or tank cars.

<br>

<img src=https://www.google.com/imgres?imgurl=https%3A%2F%2Fimage.shutterstock.com%2Fimage-photo%2Fcomposition-cocoa-beans-powder-on-600w-1416080876.jpg&imgrefurl=https%3A%2F%2Fwww.shutterstock.com%2Fimage-photo%2Fcomposition-cocoa-products-on-white-background-1417082192&tbnid=e91rhJ\_SXHnS8M&vet=1&docid=zPJnPHtp2JIJNM&w=600&h=393&itg=1&hl=en-IN&source=sh%2Fx%2Fim" alt="cocoa bean" style="width:300;height:250px;">

<h3><b>Baking chocolate</b></h3><br>

<br>Baking (bitter) chocolate, popular for household baking, is pure chocolate liquor made from finely ground nibs,

the broken pieces of roasted, shelled cocoa beans. This chocolate, bitter because it contains no sugar,

can be either the natural or the alkalized type.<br>

<h3><b>Sweet chocolate</b></h3>

<br>Sweet chocolate, usually dark in color, is made with chocolate liquor, sugar, added cocoa butter, and such flavorings

as vanilla beans, vanillin, salt, spices, and essential oils.

Sweet chocolate usually contains at least 15 percent chocolate liquor content, and most sweet chocolate contains 25–35 percent.

The ingredients are blended, refined (ground to a smooth mass), and conched.

Viscosity is then adjusted by the addition of more cocoa butter, lecithin (an emulsifier), or a combination of both.

<br>

<h3><b>Milk chocolate</b></h3>

<br>Milk chocolate is formulated by substituting whole milk solids for a portion of the chocolate liquor used in producing sweet

chocolate. It usually contains at least 10 percent chocolate liquor and 12 percent whole milk solids.

Manufacturers usually exceed these values, frequently going to 12–15 percent chocolate liquor and 15–20 percent

whole milk solids. Milk chocolate, usually lighter in color than sweet chocolate, is sweeter or milder in taste

because of its lower content of bitter chocolate liquor. Processing is similar to that of sweet chocolate.

“Bitter chocolate” refers to either baking chocolate or bittersweet chocolate. Bittersweet is similar to sweet chocolate

but contains less sugar and more chocolate liquor. Minimum percentages of chocolate liquor are fixed by law in some countries,

such as the United States.

<img src="data:image/jpeg;base64, " alt="Cocoa chocolate"width="250" height="150">

<h3><b>\*\*\*Chocolate-type coatings\*\*\*</b></h3>

<br>Confectionery coatings are made in the same manner as similar chocolate types, but some or all of the chocolate liquor

is replaced with equivalent amounts of cocoa powder, and instead of added cocoa butter, with a melting point of about

(32–33°C 90–92°F), other vegetable fats of equal or higher melting points are used. In the United States the legal name

of this coating is “sweet cocoa and vegetable fat (other than cocoa fat) coatings.”

In the “ chocolate ” coating usually applied to ice cream and other frozen novelties, legally known as

“sweet chocolate and vegetable fat other than cocoa fat coatings,” the added cocoa butter usual in

chocolate is replaced by lower-melting-point vegetable fats, such as coconut oil.<br>

<h3>By-products</h3></br>

Shells, the major by-product of cocoa and chocolate manufacturing, represent 8–10 percent of raw cocoa bean weight and

are blown off in the cracking and fanning, or winnowing, operation. They are used for fertilizer, mulch, and fuel.

<br>

<h3>Chocolate and cocoa grades</h3><br>

In chocolate and cocoa products, there is no sharp difference from one grade or quality to the next.

Chocolate quality depends on such factors as the blend of beans used, with about 20 commercial grades from which to choose;

the kind and amount of milk or other ingredients included; and the kind and degree of roasting, refining, Conching, or other

type of processing employed. Chocolate and cocoa products are only roughly classified,there are hundreds of variations on

the market, alone or in combination with other foods or confections.<br>

<h3>Care and storage</h3><br>

Chocolate and cocoa require storage at 18–20 ° C 65–68 ° F, with relative humidity below 50 percent.

High 27 – 32 °C,or 80 – 90 °F or widely fluctuating temperatures will cause fat bloom, a condition in which cocoa butter

infiltrates to the surface, turning products gray or white as it recrystallizes.

High humidity causes mustiness in cocoa powder and can lead to mold formation in cocoa powder or on chocolate.

Excessive moisture can also dissolve sugar out of chocolate, redepositing it on the surface as sugar bloom,

distinguished from fat bloom by its sandy texture.<br>

<h3>Nutritive value</h3><br>

Uncover the chemical facts about why eating chocolate in moderation is good for the mind, body, and soul

Uncover the chemical facts about why eating chocolate in moderation is good for the mind, body, and soul See all videos for this article

Cocoa, a highly concentrated food providing approximately 1,000 calories per kilogram, provides carbohydrates, fat, protein,

and minerals. Its theobromine and caffeine content produce a mildly stimulating effect. The carbohydrates and easily digested

fats in chocolate make it an excellent high-energy food.

</span></p>

<button onclick="abi()" id="mybtn">Read more</button>

<script>

function abi()

{

var dots=document.getElementById("dots");

var moreText=document.getElementById("more");

var btnText=document.getElementById("mybtn");

if(dots.style.display==="none")

{

dots.style.display="inline";

btnText.innerHTML="Read more";

moreText.style.display="none";

}

else{

dots.style.display="none";

btnText.innerHTML="Read less";

moreText.style.display="inline";

}

}

</script>

</detail>

<header>

<nav>

<div class="Menu-bar">

<ul>

<ol> <a href="#">Home</a></ol>

<ol> <a href="#">About</a></ol>

<ol> <a href="#">Contact</a></ol>

<ol> <a href="#">Join Us</a></ol>

</ul>

</div>

<div class="Search box"><form>

<input type="text"placeholder="search here..." name="Search">

<button type="submit">submit</button>

</form></div>

</nav>

</header>

<h3 style="color:red;">You can see more... once you have click the below reference &<p> Click on the link you can see more benefits are there click again...

to go to the new page and read more about cocoa <strong>Benefits</strong>:</p>

</h3>

<a href="https://www.webmd.com/diet/health-benefits-cocoa-powder#:~:text=Cocoa%20powder%20also%20contains%20polyphenols,the%20risk%20of%20heart%20disease.&text=Cocoa%20powder%20is%20rich%20in,disease%2C%20cancer%2C%20and%20diabetes">read more</a>

<br></br>

<address>

<p1>If you have any queries <b>OR</b> you wish to read more about the website...means Click the below link, send to that mail address </p1>

<br>

written by:<br>

<br><a href="mailto:abimahesh@gmail.com">AbiMaha</a><br>

visit us at :<br>

village.com<br>

chozhan street 1403,Nagapattinam.<br>

Tamilnadu.</address>

<br>

<h2 text-align:center;><b>Thank you for see my page </b>welcome again!!!</h2>

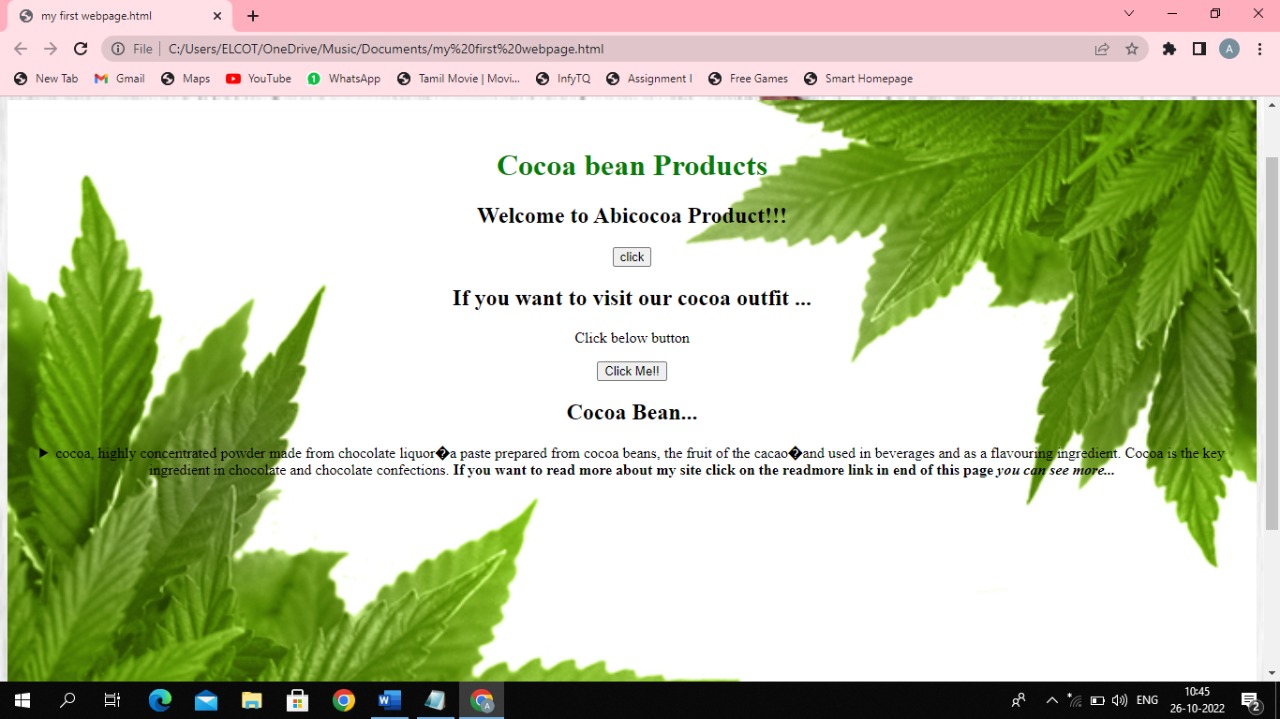
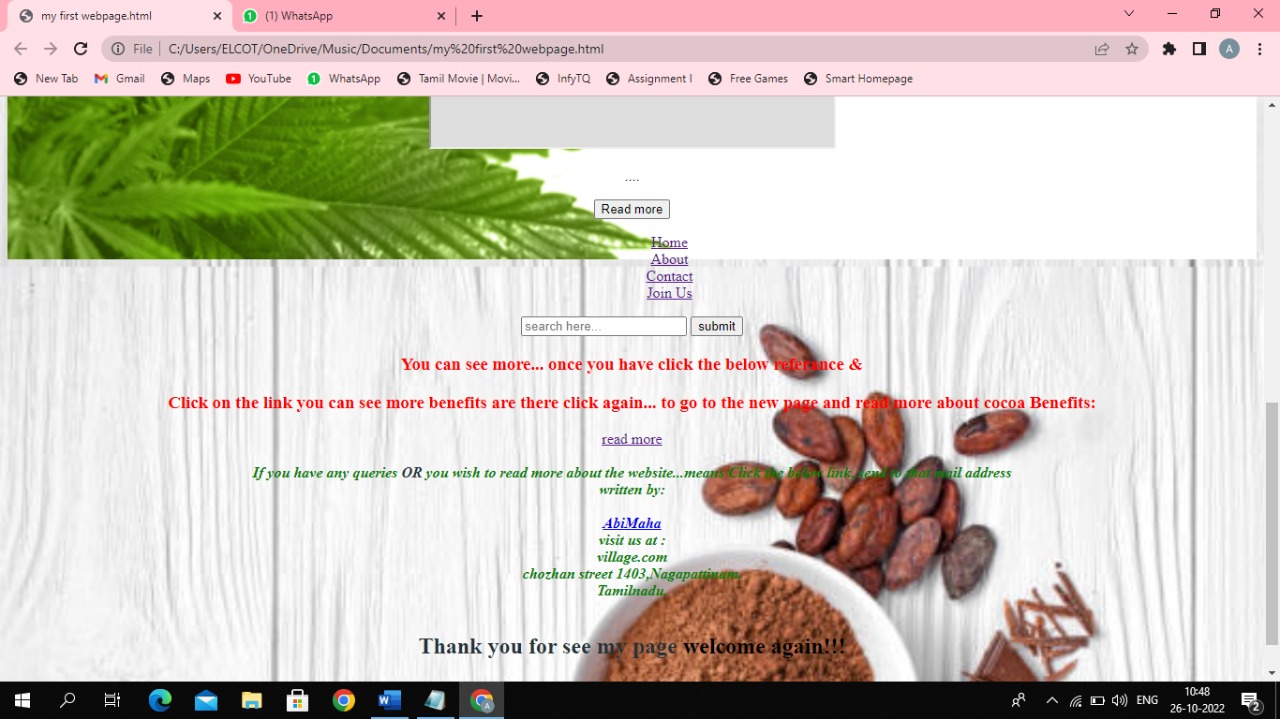
<br>

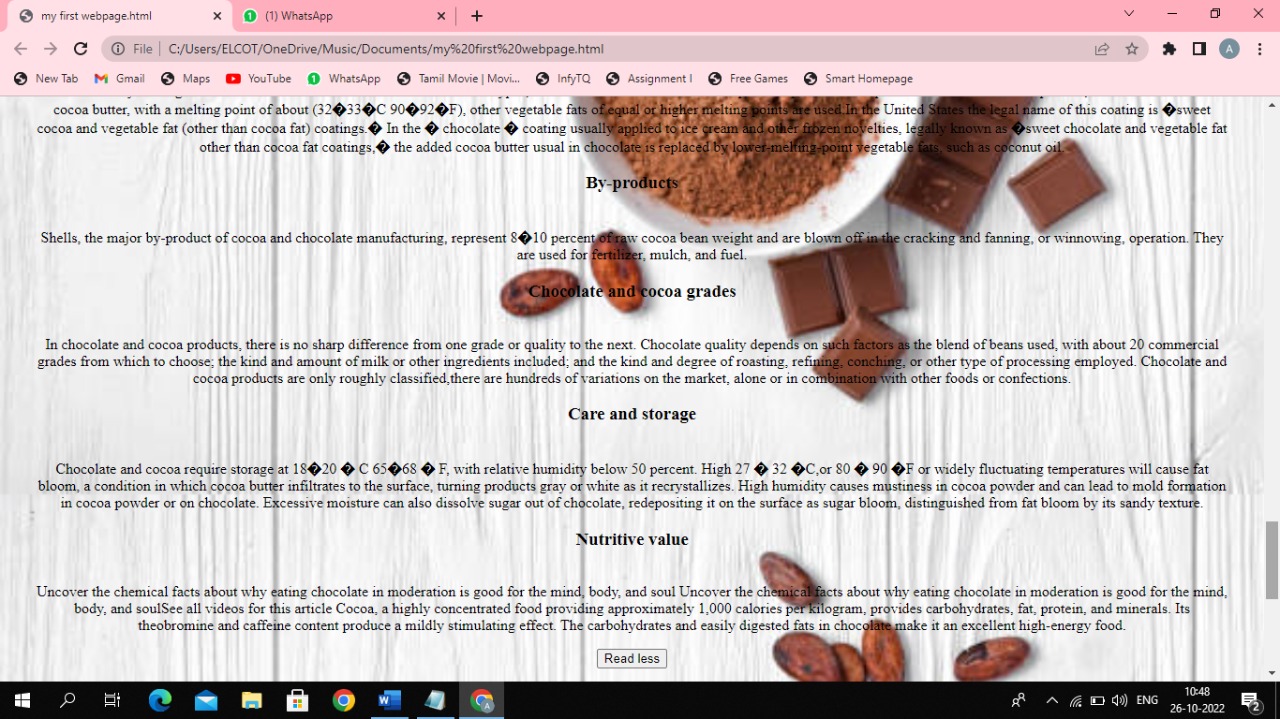
<footer>Copyright@abicocoa.com</footer>

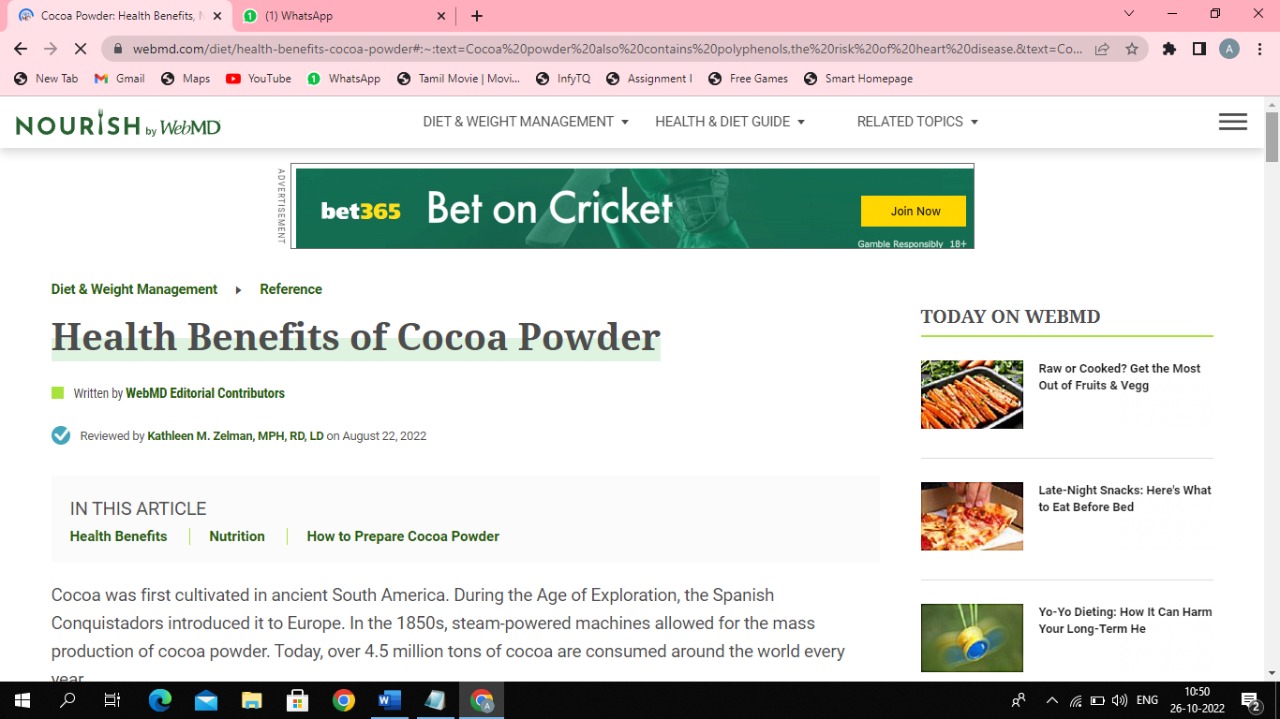
</body>

</html>

**4.OUTPUT:**

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