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Glossary

Alkalisiation: A treatment used during the making of cocoa powder to give particles better suspension properties when they are used in a drink, alter the flavour and colour (commonly known as the Dutching process).

Amorphous: Not having a distinct crystalline form.

Bloom: Fat or sugar on the surface of chocolate giving a white sheen or sometimes individual white blobs.

Cacao: *Theobroma cacao* is the botanical name of the cocoa tree. Also used to refer to unprocessed cocoa and matter relating to the growing of cocoa.

Chocolate liquor: Another name for cocoa mass, used in United States.

Chocolate mass: May refer to either cocoa mass or partially processed chocolate.

Coatings: See “compounds” and “couverture”.

Cocoa: Traditionally the manufactured powder used for drinks or food manufacture. Often refers to the commodity (fermented beans in bulk).

Cocoa butter: Fat pressed, expelled or extracted from the centre (kernels or nib) of cocoa beans.

Cocoa butter equivalent (CBE): Vegetable fats which are totally compatible with cocoa butter and can be mixed with it in any proportion.

Cocoa butter replacers (CBR): Vegetable fats of a non lauric origin with similar physical, but not chemical characteristics to cocoa butter and which can be used to replace most of the cocoa butter in coating applications and can be used with some cocoa mass.

Cocoa butter substitutes (CBS): Vegetable fats of a lauric origin with similar physical, but not chemical characteristics to cocoa butter and which can only be used with cocoa powder due to their low compatibility with cocoa butter.

Cocoa liquor: Another name for cocoa mass.

Cocoa mass: Cocoa nib ground finely to give a liquid above 35 °C (95 °F).

Cocoa nib: Cocoa beans with the shell removed.

Cocoa powder: Cocoa nib with some of the fat removed and ground into a powder.

Cold forming: A technology to make chocolate shells, or other shapes, wherein an exact amount of liquid chocolate is put into a cavity and a plunger at a