temperature of less than 0 °C (32 °F) applies pressure to distribute and partially set the mass, so that it holds its shape.

Compounds: Materials that are similar to chocolate but do not meet the legal definition of chocolate, usually because they contain vegetable fats other than cocoa butter

Conche: A machine in which the chocolate is kept under agitation, so that the flavour is developed and the chocolate becomes liquid. Sometimes used for machines which treat cocoa mass to remove volatile components.

Chocolatl: Drink made from crushed cocoa beans developed by the Aztecs.

Countline: Item of confectionery sold and consumed as an individual unit, for example Mars bar.

Couverture: Usually refers to a high fat (i.e. over 31% cocoa butter), normally high-quality chocolate which gives high gloss and good snap. In the United Kingdom and the United States also refers to biscuit coating chocolate, which often contains non-cocoa vegetable fats.

Crumb: Intermediate material in the milk chocolate making process, composed of dehydrated milk, sugar and usually cocoa mass.

Dietetic chocolate: "Chocolate" made for people with special dietary requirements, for example lactose intolerance, diabetes.

Dutching process: See "alkalisation".

Emulsifier: A substance used to stabilise emulsions. In chocolate they function as surface active agents to lower the viscosity of liquid chocolate.

Enrober: Machine for coating sweet centres with chocolate, by pouring molten chocolate over them.

Fermentation: A process between harvesting and drying of cocoa beans which develops the cocoa flavour precursors. The beans are heaped together and the surrounding pulp undergoes a microbial fermentation. The resulting heat and acid cause bean death and a series of chemical changes in the nib.

Flavanol: A polyphenolic, water soluble plant pigment with antioxidant properties that maybe beneficial to health.

Husk: The wall of the cocoa pod which contains the fresh cocoa beans. Often incorrectly translated as the shell round the nib or kernel.

Lauric fat: A fat that contains lauric fatty acid (a saturated 12-carbon chain fatty acid), for example coconut oil, palm kernel oil.

Lecithin: Class of organic compounds similar to fats but with molecules containing nitrogen and phosphorus. Used in chocolate as a surface-active agent to improve its flow properties.

Lipid: Generic term for oils, fats and waxes.

Methylxanthine: See theobromine.

Microniser: Device for the radiant heating of cocoa beans so as to loosen the shell.

Milk fat replacer: A vegetable fat used to replace milk fat in chocolate.

Non-Newtonian liquid: A liquid whose viscosity varies according to the rate at which it is stirred (sheared).

Origin liquor or mass: Cocoa mass manufactured in the country of origin of the beans.

Outer: Box containing a number of retail units.

Panning: A method of coating a centre by building up layers of chocolate or other material carried out within a rotating pan or other device.

Plastic viscosity: Relates to the amount of energy required to keep a non-Newtonian liquid moving once it has started to move (see also yield value).

Polymorphism: The existence of the same substance in more than two different crystalline forms.

Polyphenol: An organic chemical found in cocoa beans and other fruits and vegetables. They have a molecular structure based on phenol units. These chemicals potentially have health benefits.

Precrystallisation: A method of producing a small percentage of crystals of the correct form within the chocolate, for example as occurs in a temperer.

Refiner: Roll mill, often with five rolls, used to grind solid chocolate ingredients. In some countries it also refers to machines for changing the flavour of cocoa mass. This is not used in this context in this book.

Rework: Substandard or waste material of food grade that can be recovered and reused.

Temperer: A machine for cooling/heating chocolate to form stable fat crystals, that is to achieve a glossy surface and avoid development of bloom.

***Theobroma*:** Biological name for the group of trees in which cocoa *(T. cacao)* is classified. It is derived from Greek and translates to "food of the gods".

Theobromine: A methylxanthine found in cocoa, similar to caffeine, which has a mild stimulatory effect.

Viscosity: A measure of a liquid's resistance to flow, that is how fluid it is. See "plastic viscosity" and "yield value".

Winnowing: The separation of a light material from a denser one by blowing air over them. In the case of cocoa, the shell is blown away from the cocoa nib and collected separately.

Yield value: Relates to the amount of energy required to start a non-Newtonian liquid moving (see also plastic viscosity).