

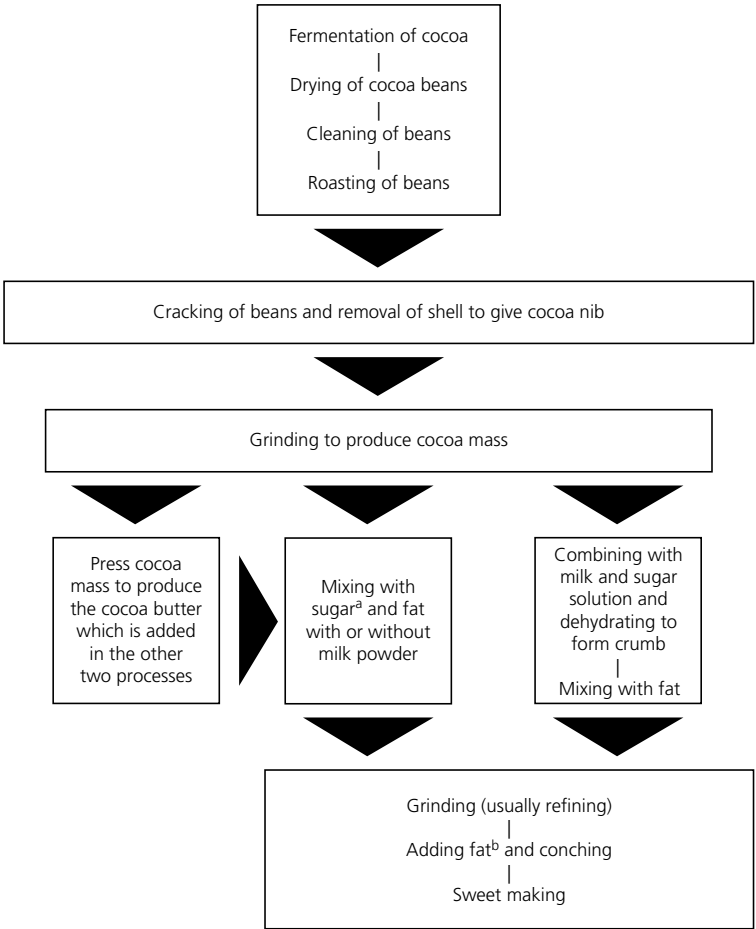
Figure 1.1 Page from Daniel Peter's notebook showing the original milk chocolate recipe.
 Source: Nestlé historical archives. Reproduced with permission of NESTEC S.A./Nestlé S.A.

two criteria and is therefore devoted either to developing the flavour of the product – using a raw bean would produce a very unpleasant taste – or treating it so that the liquid chocolate will flow properly and be free from large gritty material.

Although many different methods of chocolate-making exist, most traditional ones are based on the process outlined in Figure 1.2 and briefly described below. Further details are given in the relevant chapters of the book.

Table 1.1 Some important dates in the history of cocoa and chocolate.

Date	Event
1519	Cortez discovered that cocoa had been cultivated by the Aztecs more than 3000 years
1528	Cortez introduced a chocolate drink to Spain
1606	Chocolate drinking spread to Italy
1615	Chocolate drinking reached France
1657	First chocolate house established in London
1727	Nicholas Sanders invented a milk chocolate drink
1746	First cocoa planting in Bahia
1765	First chocolate company established in North America
1828	Van Houten patented the cocoa press
1847	Fry's factory established in Bristol to produce eating chocolate
1875	Daniel Peters manufactured milk chocolate
1988	World cocoa grindings exceeded two million tonnes



^a Milled or granulated
^b Cocoa butter and/or lecithin

Figure 1.2 Schematic diagram of traditional chocolate-making process.