Cocoa can only be grown in very warm climates, most countries that produce cocoa are very close to the equator. Once the pods are harvested, the beans are removed and fermented.

Different farms or brands have different methods of fermenting the cocoa beans. This process can take anywhere from 3-10 days, and is where most of the flavor of the final product is developed. The beans must then be dried for an additional 5-10 days.

After fermentation, the beans are sold to companies to be turned into chocolate. This process starts very similar to coffee, as both types beans are roasted, cleaned and ground. However, chocolate has several more steps: refining, conching (grinding with sugar and developing flavor with heat) tempering, and molding.

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