



Chocolate

Content

History of chocolate

Ingredients of chocolate

Production of chocolate

Water consumption during production

History of chocolate

- began over 4.000 years ago
- cacao plant made into a drink
- “the drink of the gods”
- used as medicine and currency



History of chocolate

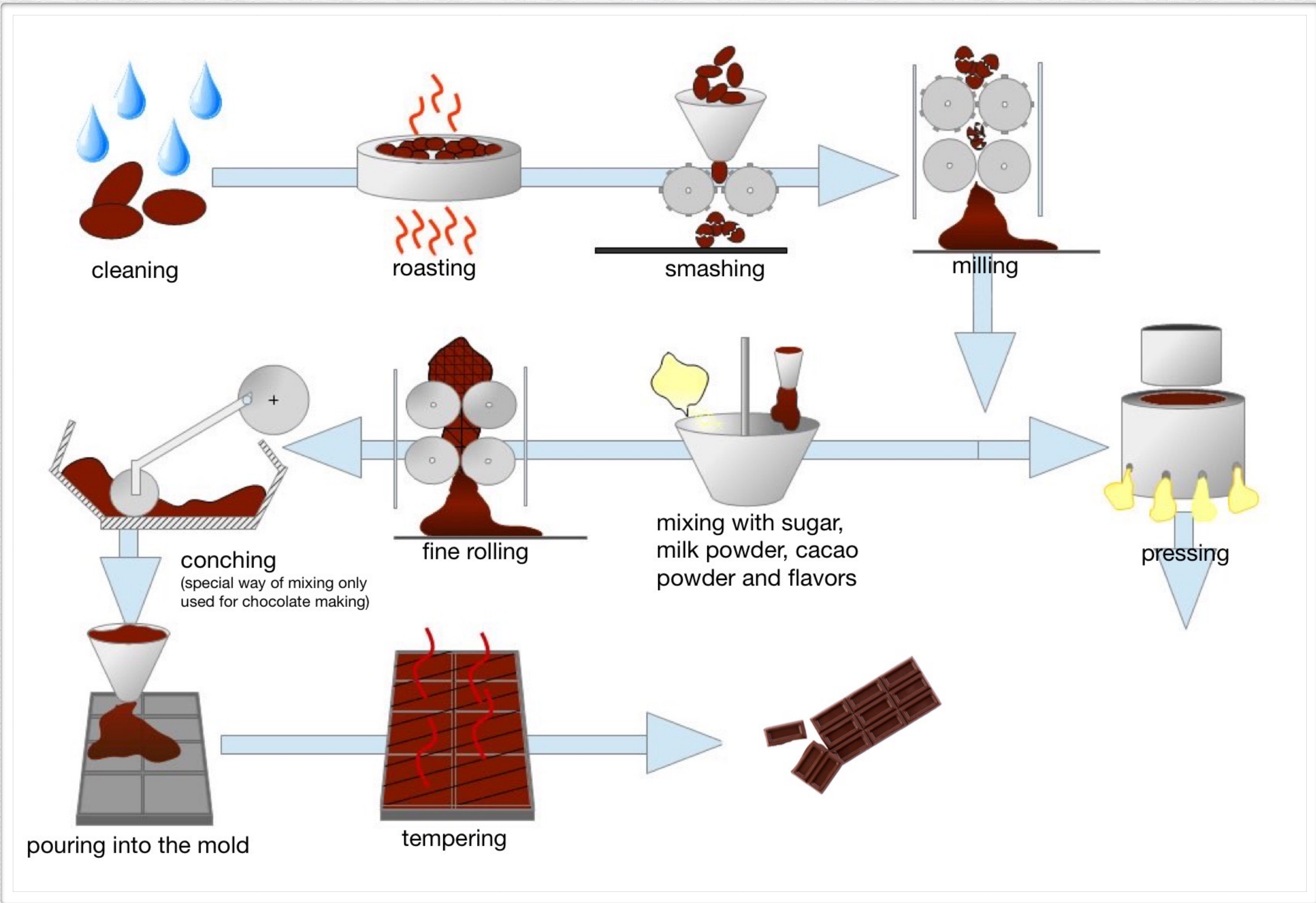
- Hernán Cortés brought cacao seeds to Spain in 1528
- Still served as a drink, but honey and sugar were added
- Became popular among the rich and wealthy
- Cacao plantations were built near the equator

Ingredients of chocolate

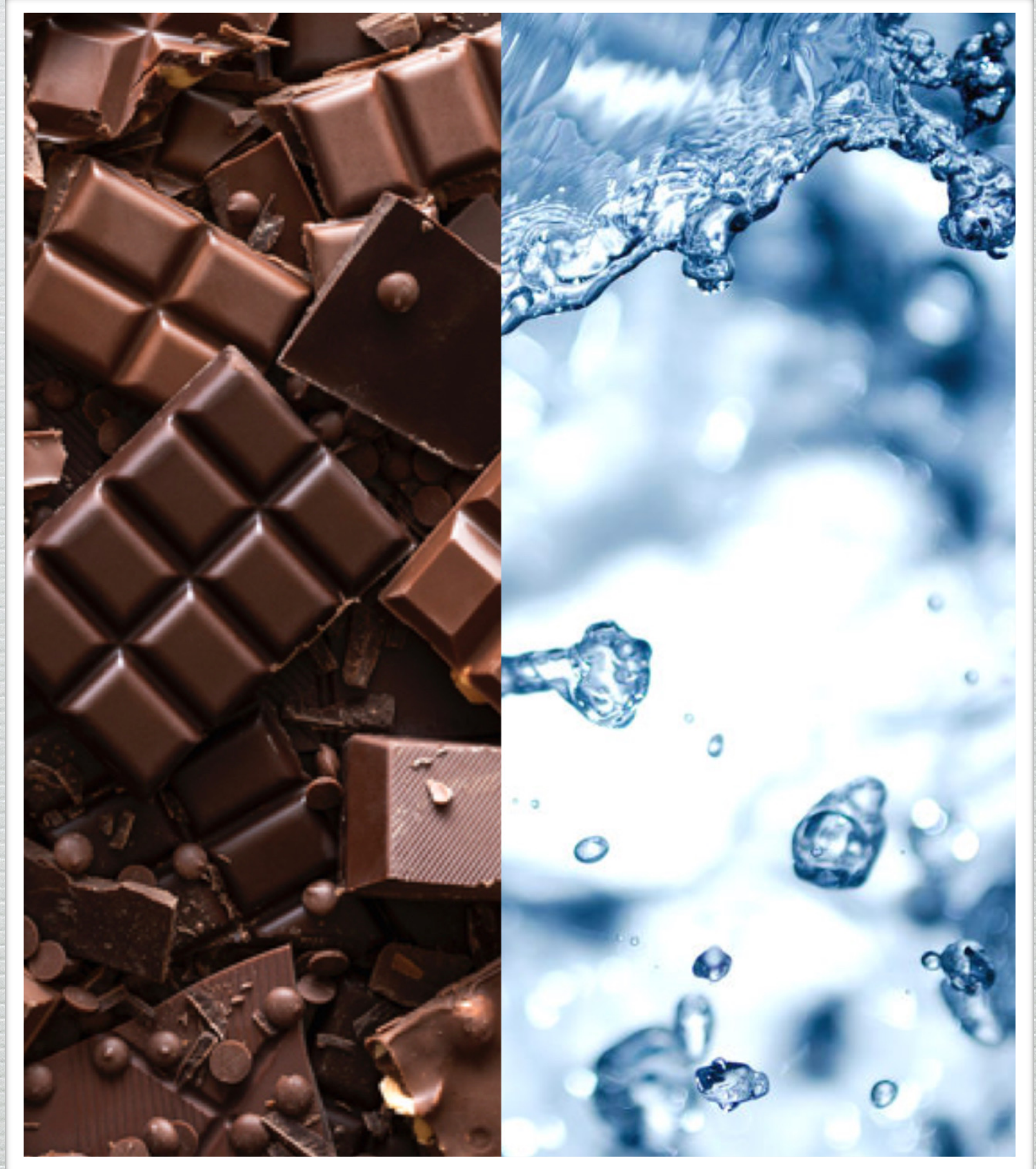
- Cocoa beans/mass/liquor
- Raw/refined/brown sugar
- Cocoa butter
- Milk powder (milk alternatives)
- Emulsifier
- Flavoring and colouring
- Inclusions (freeze-dried berries; hazel nuts etc.)



Production of chocolate



Water consumption during the production

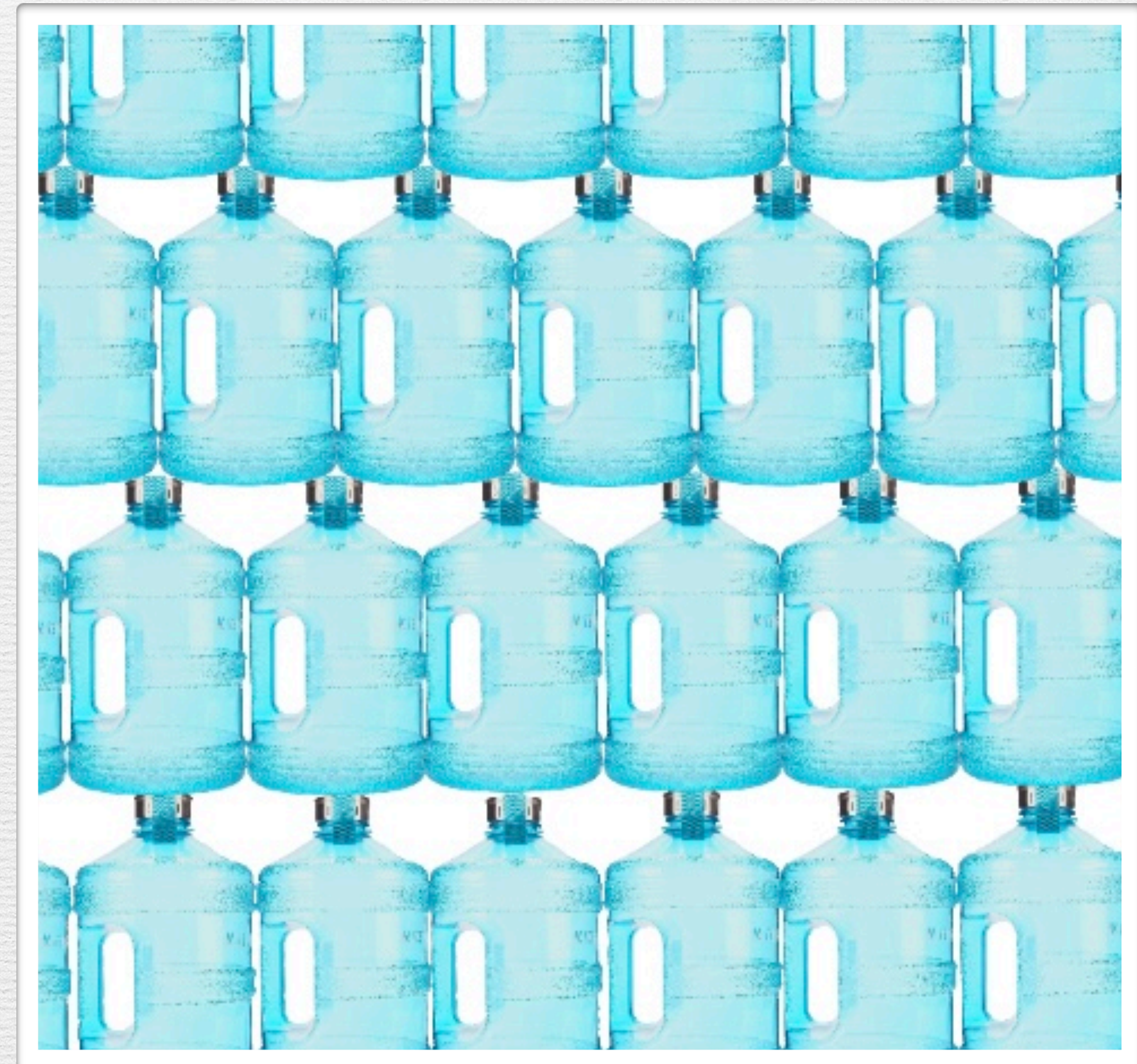


One kilo cocoa beans takes 27.000 liters of water to produce

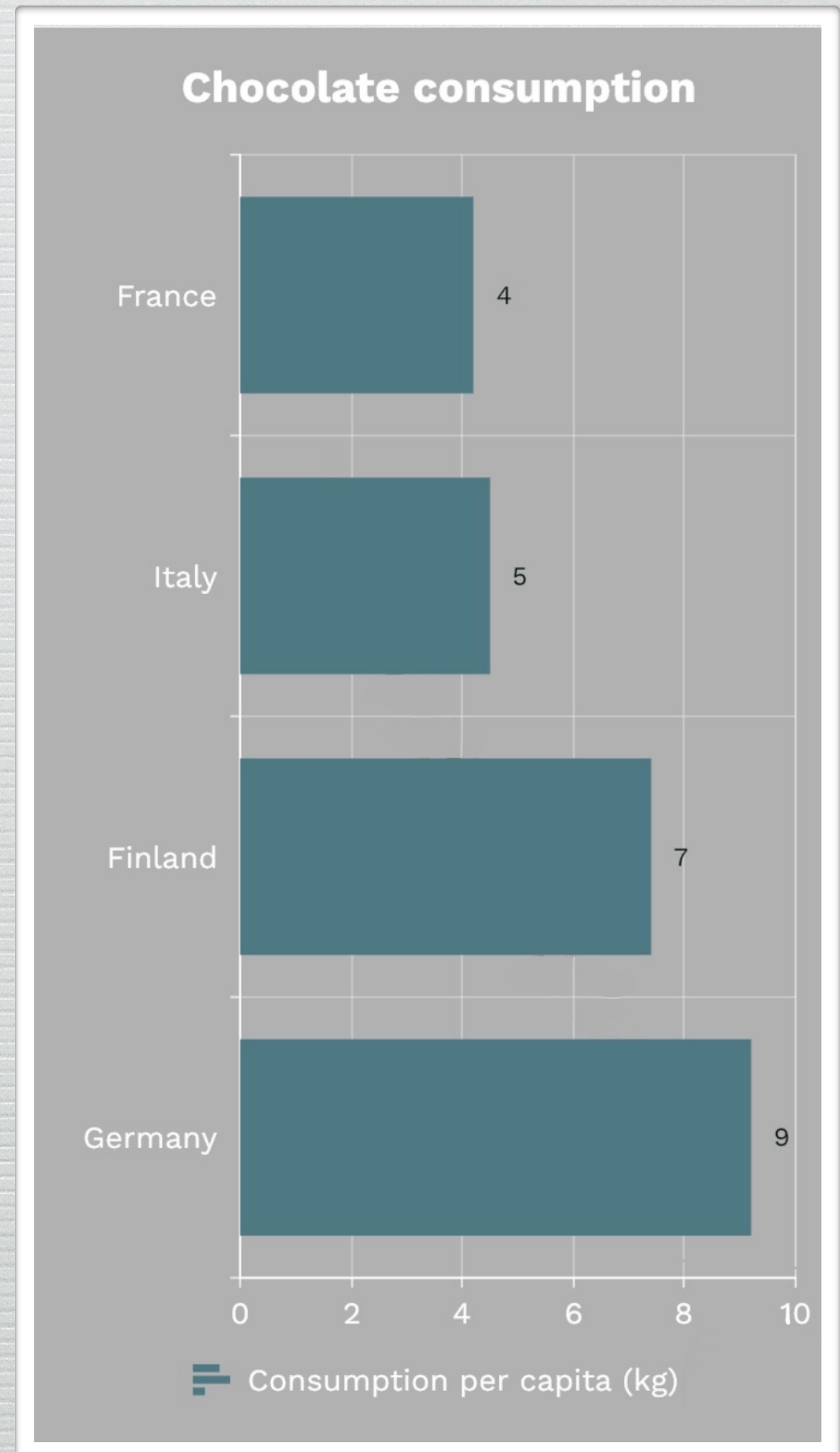
- vast majority of the water is used for the cocoa bean
- cocoa bean needs the most amount of water of all plants
- most of the water used is rainwater (only if it grows naturally)
- with the same amount of water, almost 34 kg apples can grow

General consumption

- 450 Gallons (1703 liters) of water to produce one bar of chocolate (100g)
- one third is used for transport and storage
- there is no water mixed to the chocolate



Yearly consumption of chocolate per capita



Sources

stacker.com

magnumicecream.com

web.Colby.edu

barandcocoa.com

de.statists.com

dontwastemy.energy

readcocoa.com