
Chocolate

- Chocolate is a sweet, usually brown, food made from cocoa beans, which come from the cacao tree. The beans are roasted, grounded, and then combined with sugar and other ingredients, such as milk or vanilla, to make chocolate.
- Chocolate can come in many forms, including bars, candies, and beverages, and can have varying levels of sweetness, bitterness, and richness depending on the type of cocoa used and how it is processed. Chocolate is widely enjoyed around the world for its delicious taste and has been used in cooking, baking, and desserts for centuries.

Market scope

- The global chocolate market is driven by several factors, including increasing disposable incomes, growing urbanization, changing consumer preferences, and expanding distribution channels. Additionally, the rise in health consciousness among consumers has led to an increased demand for healthier chocolate options, such as dark chocolate with high cocoa content.
- The chocolate industry encompasses various categories such as dark chocolate, milk chocolate, white chocolate, organic chocolate, and chocolate-based products like candies, beverages, and baked goods.
- The market is highly competitive with a large number of players operating in the industry, ranging from small-scale artisanal chocolate makers to large multinational corporations.
- Geographically, the chocolate market is dominated by North America and Europe, with a growing demand for chocolate in emerging markets such as Asia-Pacific, Latin America, and Africa.

Major market players

a) Mars, Incorporated
b) Mondelez International, Inc.
c) Nestlé S.A.
d) The Hershey Company
e) Ferrero SpA
f) Lindt & Sprüngli AG
g) Godiva Chocolatier, Inc.
h) Barry Callebaut AG
i) Meiji Holdings Co., Ltd.
j) Ghirardelli Chocolate Company

Commercial production

a) Sourcing and harvesting cocoa beans: Cocoa beans are sourced from various regions around the world, including West Africa, South America, and Southeast Asia. They are harvested by hand and then transported to processing facilities.

b) Fermentation and drying: The cocoa beans are first fermented to remove the outer layers and develop the flavor. They are then dried in the sun or using specialized equipment to reduce moisture content.

c) Roasting and grinding: The dried cocoa beans are roasted to bring out the flavor and aroma, and then ground into a paste called chocolate liquor.

d) Pressing: The chocolate liquor is pressed to separate the cocoa solids from the cocoa butter.

e) Blending and refining: The cocoa solids, cocoa butter, sugar, and other ingredients like milk powder or vanilla are blended and refined to achieve a smooth texture and consistent flavor.

f) Conching: The chocolate is conched or mixed continuously at a high temperature to further refine the texture and flavor.

g) Tempering: The chocolate is tempered, or heated and cooled to specific temperatures to create a stable crystalline structure.

h) Molding and packaging: The tempered chocolate is molded into bars, candies, or other shapes and then packaged for distribution.