

Cadburys Process of Chocolate

Raw Materials

- Cocoa pods are cut down from trees in Ghana and opened to release the cocoa seeds.
- They are then dried in the sun and shipped to Cadburys factory in North Wales.



Cocoa Seeds

- They are the cleaned, roasted and the shells are removed
- Then the cocoa butter is separated from the cocoa mass.



Conching

- The cocoa butter is put in the conching area with the cocoa butter.
- It takes several hours to make into cocoa liquor.



Grinding the crumb

- The cocoa mass is dried into chocolate crumb which is grinded to a fine powder – it has to be just right.



Sieving process

- The cocoa liquor is then taking big tubs to shake the lumps it might have.



Tempering

- The chocolate is heated and cooled during this process.
- The chocolate is cold when squirted into the moulds.
- The moulds shake to get all the air bubbles out of the mixture before it gets to the next process.
- This process is all monitored by computers.



Wrapping, packing and despatch

- It first goes through the metal detector.
- It's then weighed and if not the right size or weight, it's melted and starts the process all over again.
- It's done all by machine.
- The machine loads it in boxes and then shrieked wrapped.
- Some is then tested.