

Name_____

Date_____

From Cocoa Bean to Chocolate, Excerpt

1	<p>The beans are roasted.</p> <p>The beans are cleaned in the chocolate factory. Then the beans are roasted. Roasting the beans cooks them. It is easier to take shells off beans that have been roasted.</p>
2	<p>Machines mash the beans.</p> <p>The shells are taken off the beans. Then the beans are mashed. Mashing the beans turns them into a very soft paste called cocoa butter.</p>
3	<p>The chocolate is mixed.</p> <p>Milk and sugar are added to the cocoa butter to make chocolate. The chocolate is heated and mixed for several days. Mixing makes the chocolate smooth and creamy.</p>

4	<p>The chocolate is poured.</p> <p>The chocolate is poured into molds. Molds are containers that are used to shape things. The chocolate is cooled in the molds. It becomes hard.</p>
5	<p>The chocolate is wrapped.</p> <p>The chocolate is taken out of the molds. Machines wrap the chocolate. Trucks take the wrapped chocolate to stores to be sold.</p>

What do you wonder about how chocolate is made?
Write down a question you have.
