



Swiss Society Bangkok
3sixty Food
Carlos Ballesteros

Bangkok, November 2019



2000

Where are the origins of Chocolate?

- A) Africa
- B) Latin America
- C) South East Asia

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Source: Wikipedia

Who brought the first Cocoa Beans to Europe?

- A) Spanish colonizer
- B) Swiss watchmakers
- C) Dutch traders

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What invention was made by Swiss chocolate manufacturer Daniel Peter?

- A. Milk chocolate
- B. Cocoa powder
- C. Conching machine

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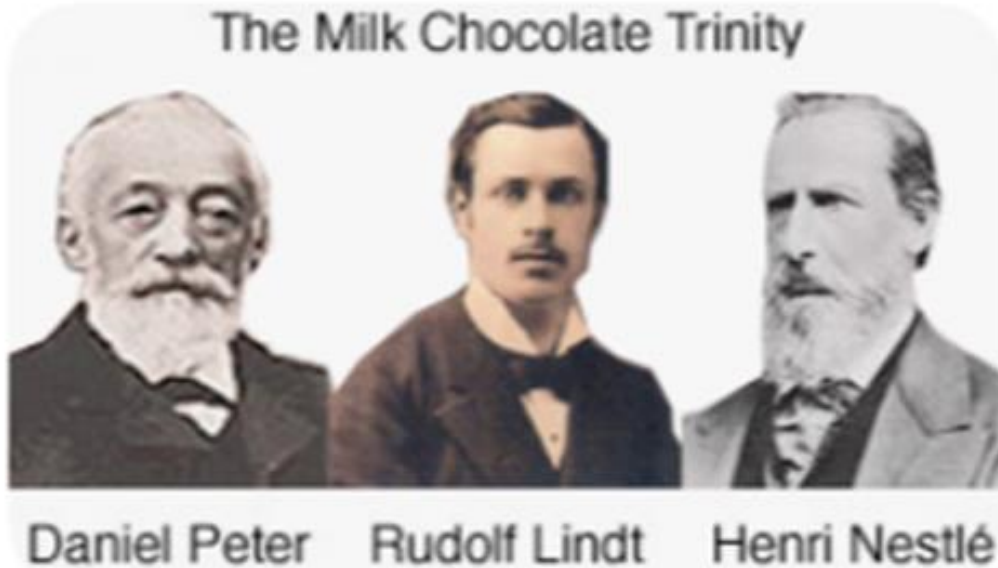
- A. Milk chocolate
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In 1875 Daniel Peter invented Milk Chocolate. He mixed the milk powder (invented by Henri Nestle) with chocolate liquor



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1828 - The Dutch chemist, Coenrad van Houten invented cocoa powder by separating the cocoa butter from the chocolate liquor.

1879 - Rudolph Lindt invented the Conching Machine. An important machine which reduce the particle size of chocolate which give it the smooth taste.

What is false?

- A. 80% dark chocolate has a more bitter flavor than 70% dark chocolate
- B. White chocolate does not contain cocoa solids
- C. Cocoa beans contain between 0.1% and 0.7% caffeine
- D. 80% dark chocolate contains less sugar than 70% dark chocolate

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Technical specifications

CARUPANO® 70%

Venezuela - (70% cocoa min)

Drops

Main proportions: Cocoa butter: 44.65%, Dry fatfree cocoa: 28.55%, Sugar: 26.60%, Soya lecithin: 0.20%

Technical specifications

SAMANA® 62%

Dominican Republic - (62% cocoa min)

Drops

Main proportions: Sugar: 34.40%, Dry fatfree cocoa: 32.55%, Cocoa butter: 32.55%, Soya lecithin: 0.5%

CARUPANO®

VENEZUELA

Area: Barlovento

Elegant & Flowery

A warm and strong taste, with both flowery and spicy aromas. Long and dense aromatic notes.

70%

Ideal for: Coating, Moulding, Bar

Also suitable for: Ganache, Mousse, Ice-cream, decorating, Drink

Strength
■ ■ ■ □

SAMANA®

DOMINICAN REPUBLIC

Area: San Francisco de Macoris

Well-rounded & Fruity

Rich notes of pepper and sour flavours followed by liquorice and red berries flavors.

62%

Exclusively for:
Ganache, Mousse, Ice-cream, Drink.

Strength
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What is the rarest cocoa bean?

- A. Forastero Cocoa Bean
- B. Trinitario Cocoa bean
- C. Criollo Cocoa Bean

What is the rarest cocoa bean?

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B. Trinitario Cocoa bean

C. Criollo Cocoa Bean

Criollo is only 5% of total cocoa bean production. This grows mainly in South America. Criollo plantation have a lower yield than those of Forastero and also tend to be less resistant to several diseases. This is the reason why just a few countries still produce it. Venezuela has the most Criollo plantations

FORASTERO: The Robust bean

The **Forastero beans** are commonly referred to as bulk **cocoa**. They are the most widely produced **cocoa** variety in the world, contributing to almost 80-85% of the world's total **cocoa** produce. Character : They are bitter in taste and don't have a secondary flavour supporting it like the Criollo.



CRIOLLO: The rare bean

The **Criollo beans** are the finest & rarest form of **cocoa beans**. Character : These **beans** are fruit forward & are highly aromatic. They lack bitterness and have rich secondary notes.



TRINITARIO: The Hybrid bean

The Trinitario beans are a natural hybrid resulting for the cross pollination between the Criollo and Forastero beans. Character : Trinitario beans have the robustness & high yield of Forastero beans along with the sublime taste of Criollo beans. However the grade of this cocoa varies from average to superior.



Which country has the highest chocolate consumption per capita?

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- B. Switzerland
- C. Estonia

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Switzerland used to be number 1, but Germany took over in 2018. Currently Germans consume 11.3kg yearly per capita compared to 10.3kg of Swiss. Researchers say it is because of the hot summer in Switzerland last year which made the consumption drop with 3.4% compared to 2017. Estonia is number 3 in consumption of chocolate per capita.

Which country is the biggest cocoa beans producer in the world?

- A. Indonesia
- B. Ghana
- C. Ivory Coast

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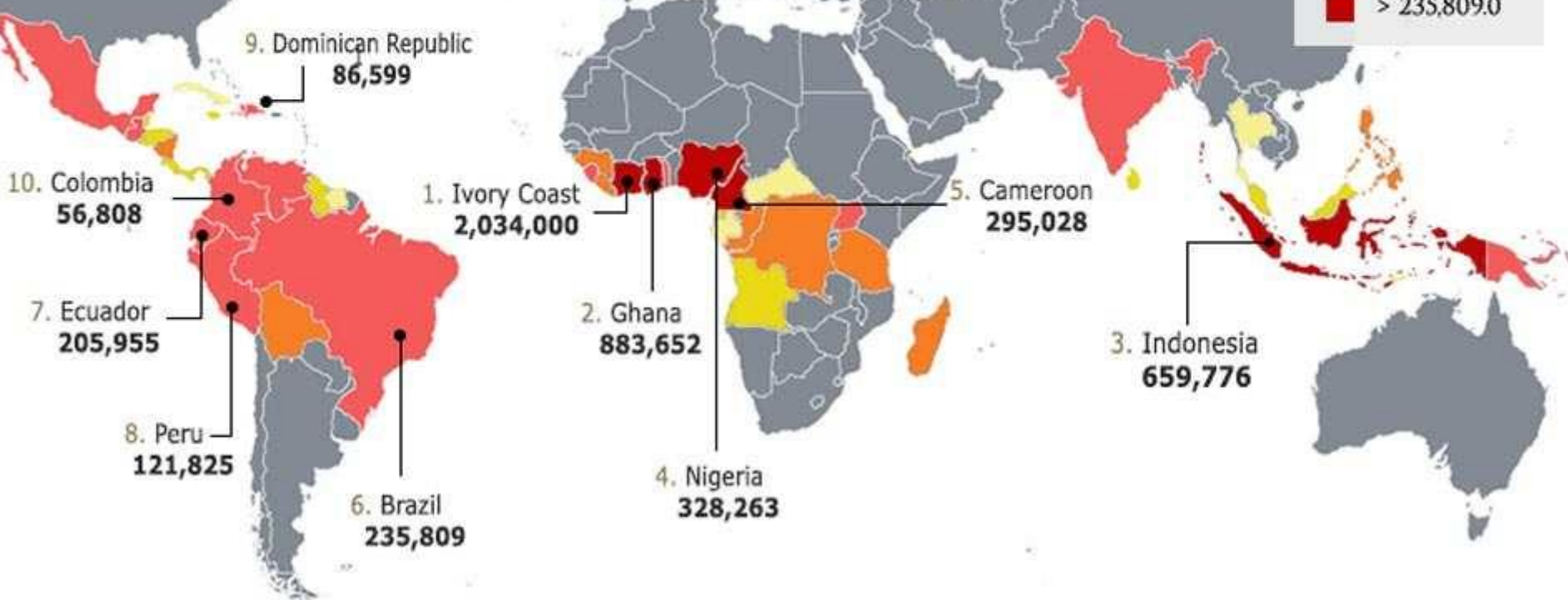
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Ghana is number 2 and Indonesia number 3



Top 10 Cocoa Producing Countries

2017, according to the UN Food and Agriculture Organisation



visit www.chocolatephayanak.com

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- C. USA
- D. Belgium

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0. History of Chocolate



Source: Youtube

Kägi Chocolate Production



Source: Youtube

Do you have questions regarding Chocolate?



Thank you.

Carlos Ballesteros
Founder
3sixty food
081 734 79 28

