

1. COCOA TREE



Cocoa trees grow near the equator line, where it is warm and wet.

2. COCOA BEAN POD



The cocoa bean pod is the fruit of the tree. It can be yellow, orange, red or purple when it is ripe.

3. COCOA BEANS



There are 30 to about 45 seeds inside the pod. The beans are in a white, pulpy substance.

4. FRAGMENTATIONS



The cocoa beans are wrapped up in banana leaves and left for 5 - 7 days.

5. DRYING



The beans are then spread out in the sun to dry.

6. ROASTING



The dried cocoa beans are sent to the chocolate factory where they roast them.

7. CRACKING



The outer shells of the beans are removed.

8. GRINDING



Then the roasted cocoa beans are ground into cocoa powder.

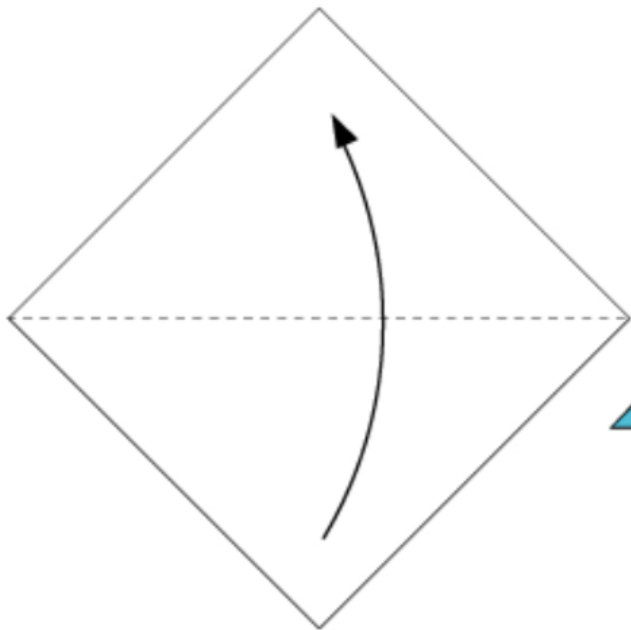
9. CHOCOLATE



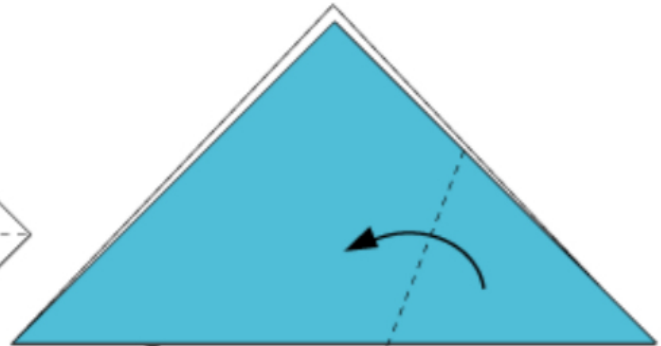
Cocoa powder is very bitter. Sugar and milk are added to make it sweet.

WORLD CHOCOLATE DAY JULY 7TH

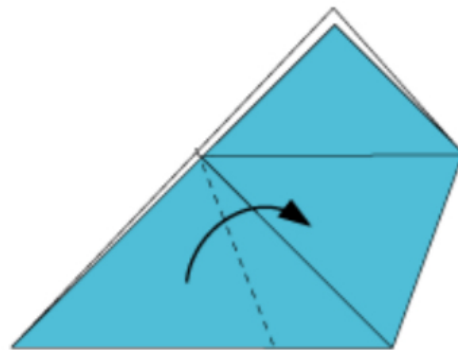
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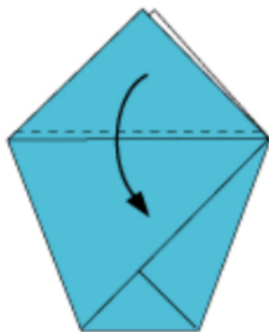
1 Fold in half



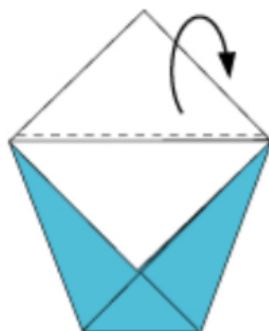
2 Fold in the dotted line



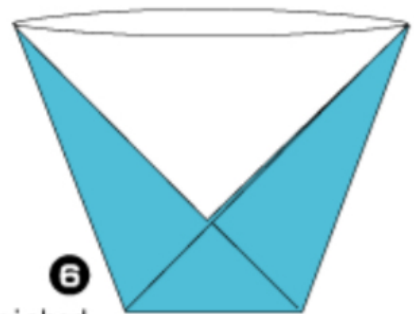
3 Fold in the dotted line



4 Fold in the dotted line

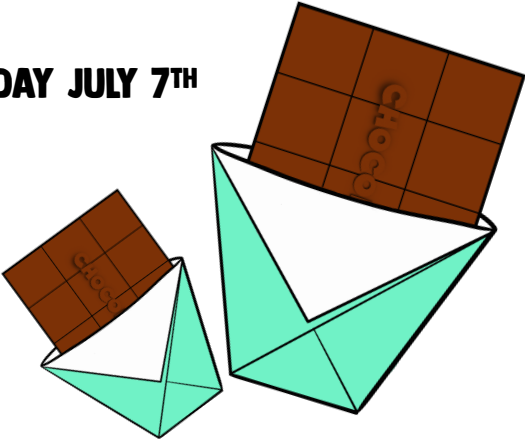


5 Fold backward in the dotted line



6
Finished

A Cup



CHOCOLATE			

CHOCOLATE			

CHOCOLATE			

CHOCOLATE			

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CHOCOLATE			