

# BLOMMER CHOCOLATE COMPANY

## CHOCOLATE VOCAB

CATEGORY	WORD	DEFINITION
Bean to Bar	Origin	The country or geographic region in which cacao is grown.
	Cacao	The botanical origin of chocolate. Used when referring to the trees, pods, and beans up until the beginning of chocolate manufacture.
	Pod	The fruit, born by the cacao tree, from which cacao beans are harvested.
	Bean	The seeds harvested from cacao pods.
	Nib	Refers to the center of the cacao bean, once they have been cracked and hulls removed.
	Chocolate Liquor	Finely ground nibs. Containing approximately 50% cocoa butter, it is liquid when heated. Does not contain alcohol.
	Paste	The mixture of dry ingredients and fat or liquor for chocolate manufacture before refining.
	Flake	The mixture of dry ingredients and fat or liquor for chocolate manufacture after refining.
Types of Chocolate	Semi-Sweet	Legally defined (in the CFR) as containing greater than 35% chocolate liquor, less than 12% milk solids, and less than 1% emulsifier. Optional ingredients include sugar, flavoring, and additional cocoa butter.
	Sweet Dark	Legally defined (in the CFR) as containing greater than 15% chocolate liquor, less than 12% milk solids, and less than 1% emulsifier. Optional ingredients include sugar, flavoring, and additional cocoa butter.
	Bittersweet	Legal definition is the same as semi-sweet dark chocolate. Consumer perception is generally that bittersweet chocolate has a higher cocoa mass (>50%).
	Milk	Legally defined (in the CFR) as containing greater than 10% chocolate liquor, greater than 12% milk solids, greater than 3.39% milk fat, and less than 1% emulsifier. Optional ingredients include sugar, flavoring, and additional cocoa butter.
	Dark	See sweet dark.
	White	Legally defined (in the CFR) as containing less than 55% sugar, greater than 20% cocoa fat, greater than 14% total milk, of which 3.5% or more must be milk fat, less than 5% whey products, and less than 1.5% emulsifier. Optional ingredients include vanilla.
	Compound Coating	A product similar to chocolate made using vegetable fats instead of cocoa butter. Generally does not require tempering.
	Confectionery Coating	See compound coating.
Coating	See compound coating.	
Couverture	Culinary term referring to fine grade chocolate containing a high percentage of cocoa butter, and a low viscosity ideal for fine pastry applications.	

*Blommer*

CAMPBELLFORD, ON  
CANADA

CHICAGO, IL

EAST GREENVILLE, PA

UNION CITY, CA

# BLOMMER CHOCOLATE COMPANY

## CHOCOLATE VOCAB

CATEGORY	WORD	DEFINITION
Chocolate Production	Conche	A special mixing and kneading step unique to fine chocolate manufacture. Helps to remove off flavors and develop complex caramelized notes.
	Refine	To break down the solid components of chocolate or compound (sugar, milk powders, cocoa solids, etc.) to achieve the desired particle size.
	Stabilize	To achieve the desired viscosity of chocolate or compound via the addition of fats and emulsifiers while mixing.
	Winnow	To remove the outer shell or hull from dried cacao beans. This process transforms beans in to nibs.
Tempering	Temper	To heat and cool chocolate to specific temperatures in order to promote a particular crystal structure which results in finished chocolate products showing good gloss, contraction/mould release, and a lack of bloom.
	Seed	Properly tempered chocolate used to initiate appropriate crystal structure during a tempering process.
	Fat Bloom	White or off-white discoloration on the surface of chocolate and compound products. Can be caused by either fat or sugar. Sugar bloom results from effects of condensation and is more rough in feel versus oily.
	Polymorphic	Refers to crystals (in this case fat crystals) that can form in multiple arrangements.
Viscosity	Non-Newtonian	Not exhibiting a linear relationship between rate of shearing and shearing stress.
	Viscosity	A measurement of a fluid's resistance to flow. A lower viscosity means a thinner product. The methods for testing viscosity in chocolate are Brookfield and NCA.
	Apparent Viscosity	Viscosity at a particular shear rate.
	Plastic Viscosity	Shear stress required to maintain constant flow.
	Yield Value	Shear stress required to initiate flow.
Applications	Ganache	An emulsion of chocolate with liquid, traditionally cream. Traditionally used as an icing, sauce, or truffle center.
	Truffle	Chocolate confection typically consisting of a ganache, with or without a chocolate coating. Not to be confused with its namesake fungus.
Cocoa	Alkalized	Treated with caustic in order to alter the color, flavor, and pH. Refers to cocoa powders. Also known as 'Dutched'.
	Dutched or Dutch Process	See alkalized.
Antioxidants	Theobromine	A compound found in chocolate, chemically similar to caffeine, responsible for chocolate's stimulant qualities.
	Antioxidant	Molecules that inhibit the oxidation of other molecules. Measured by ORAC. The group of antioxidants found in chocolate are known as flavonoids.
	Flavonoid	The group of antioxidants found in chocolate.
Certifications	Kosher	Foods that conform to Jewish dietary law. For packaged foodstuffs to carry a Kosher claim, they must be certified by a Kosher Certifying Agency.
	Organic	Produced using organic farming methods. For packaged foodstuffs to carry an Organic claim, they must be certified by the USDA.

*Blommer*

CAMPBELLFORD, ON  
CANADA

CHICAGO, IL

EAST GREENVILLE, PA

UNION CITY, CA