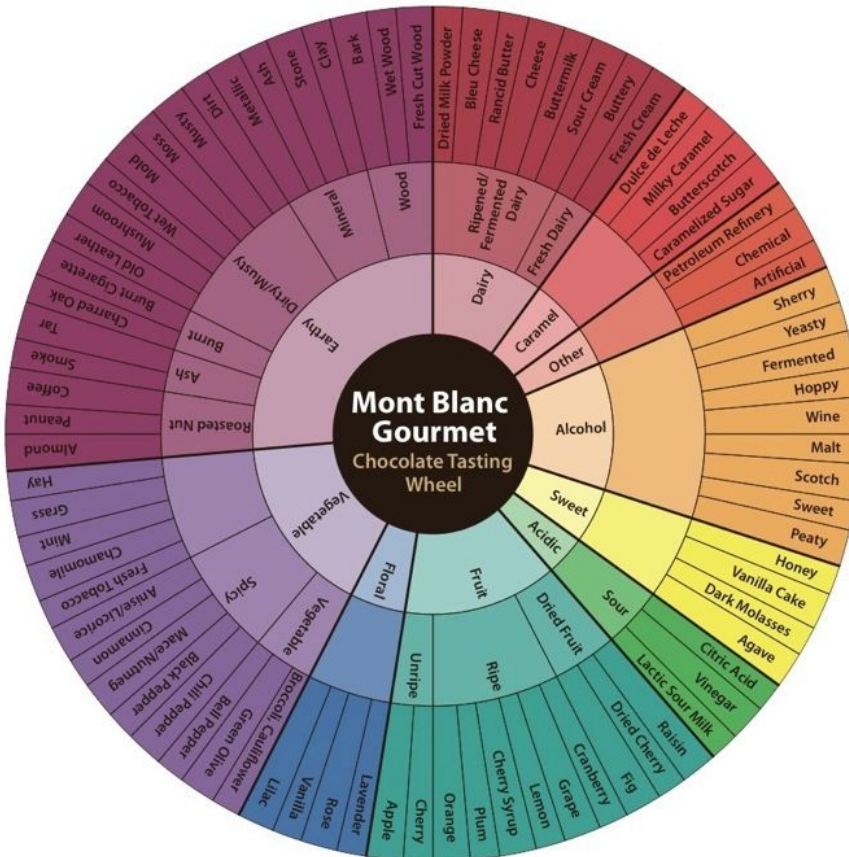




Baking and Pastry

Flavor Notes



If you experience:	It may be a result of:
Acidity (low)	• Proper length of conching, which varies, allows acidity to evaporate
Acidity (high)	• Short fermentation

	<ul style="list-style-type: none"> • Cocoa grown in highly acidic soils. Soils with low phosphorous levels and higher amounts of iron and copper salts • Drying too fast stops the chemical reactions started in fermentation and prevents the escape of part of the remaining acids and tannins in the bean, resulting in acidic and astringent flavors. Artificially dried beans may also be more acidic as the drying time is shortened
Astringency	<ul style="list-style-type: none"> • Germinated beans can cause this • Drying too fast - as above
Bitterness	<p>Short fermentation. This may be due to a result of lack of knowledge or some mass market companies do this purposely to save time & money</p> <ul style="list-style-type: none"> • Fermenting different types of beans together can cause over-fermenting of one type and under-fermenting of another
Blandness	<ul style="list-style-type: none"> • Too much conching can decrease some flavors • Too much cocoa butter • Possibly the result of deodorizing cocoa butter. This involves passing steam through the butter, which is under a vacuum. While removing off-flavors it can also remove desirable flavors
Burnt rubber	<ul style="list-style-type: none"> • Use of unfermented beans • Artificial drying methods
Caramel flavor	<ul style="list-style-type: none"> • Considered desirable, it is brought out by proper roasting, which varies by bean type

