

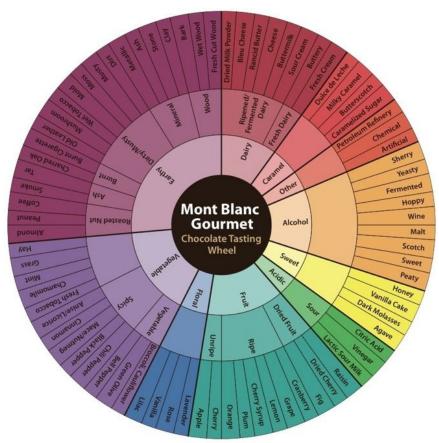
Type of Chocolate (milk, dark, white, other)	Cocoa %	Color (refer to color chart on wall if needed)	Aroma (fruity, spicy, earthy, etc.)	Mouthfeel (melt, texture)	Flavor(s)	Aftertaste / After feel	Other notes



Baking and Pastry

Actringency





ermented	Astringency	Drying too fast - as above
Hoppy Wine Malt Scotch Sweet Peaty Honey Cake	Bitterness	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 • Fermenting different types of beans together can cause over-fermenting of one type and under-fermenting of another
	Blandness	 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
of:	Burnt rubber	Use of unfermented beans Artificial drying methods
	Caramel flavor	Considered desirable, it is brought out by proper roasting, which varies by bean type

• Cocoa grown in highly acidic soils.

• 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

be more acidic as the drying time is

Germinated beans can cause this

salts

beans may also

shortened

Soils with low phosphorous levels and higher amounts of iron and copper

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



Baking and Pastry

	Daking al
Cardboard flavor	May be transferred from packaging
Creaminess	Use of an emulsifier such as lecithin
Greatiffiess	 Added cocoa butter
	Long conching period
Earthy notes	 Considered desirable, enhanced by
Laitily Hotes	proper roasting, which varies
	by bean type
Floral notes	 Considered desirable, enhanced by
1 Iorai flotes	proper roasting, which varies
	by bean type
Fruity flavors	 Varies by bean type - a number of
Trafty Havors	different fruit flavors may be detected
Grainy texture	 Conching was not adequate
dramy tental c	Chocolate not tempered properly
Grassy odors	Beans stored under humid
drassy daors	conditions may absorb the odor of the
	bag they are kept in
Ham	 Smoke from drying the beans over
114111	wood fires (regions that harvest a lot
	of cocoa during rainy seasons or
	cloudy weather often use artificial
	drying methods to decrease moisture)
	Over fermentation

Appearance notes

- Dark chocolate: deep, intense mahogany hues
 Milk chocolate: auburn, dark violets and rustic reds
 White chocolate: yellow, butters and creams
 Is it glossy or dull?
- Is there a white film across the surface?
- Good chocolate should be smooth and dry on your fingertips and it should not feel sticky, gritty or waxy. Gently run your finger across the back of the bar and see how yours performs.

Now gently rub the corner. It should start to melt

- slightly from the warmth of your fingers when you rub a little. Chocolate starts to melt at below body temperature so you should see some residue left on your fingertips at this point.
- You should hear a snap. That is the cocoa butter crystals, which were formed during the tempering process, snapping. If the bar has been tempered correctly, the snap should be ring clearly and not be a dull thud.

