

## THE CHOCOLATE MAKING PROCESS

1. **SOURCING:** The most important step is acquiring the best quality cacao beans possible. FreeSpir Chocolates only buys from sources with fair trade practices allowing the farmers to earn more in exchange for a product with much higher quality and consistency.



2. **ROASTING:** Each type of bean has its own characteristics of fruitiness, astringency, acidity and earthiness. The roasting profile is where the artistry comes in. Through many trials the time and temperature of the roast is set to achieve the desired flavors for each origin of cacao bean.



3. **WINNOWERING:** After roasting, the outer husks must be removed by a process known as winnowing. This is achieved by using forced air to separate the paper like husks from the denser nibs which will be used in the chocolate.



4. **GRINDING / MELANGING:** The nibs are then ground with stone wheels. Sugar and other ingredients are added and the mixture is refined until its consistency is below 20 microns. The friction of this process creates heat over the next 48 to 96 hours and the subtle flavors are enhanced.



5. **AGING:** The chocolate is then poured into blocks which and left to rest and let the subtle flavors come together.

6. **TEMPERING AND MOLDING:** Before molding into bars, the chocolate must be tempered allowing the chocolate molecules to crystallize into Form V crystals. This is where we achieve the sheen and the snap. An untampered chocolate will be dull and grainy. This is accomplished by a series of temperature changes allowing the proper crystal formations to develop.

