

# **BEAN TO BAR**





### **The Process Bean to Bar**

### **Raw Beans**



# **Cleaning the beans**\* **Removing high** density impurities

#### **Machine: DESTONER**

### **Clean Beans**







**Sorting the beans**\*

**Machine: SIFTER** 

### **Sorted Beans**





### **Cacao Nib**





### **Winnowing the beans**

Removing the husk: **Breaking the beans** Blowing away the shell

**Machine: WINNOWER** 

### **Roasted Beans**





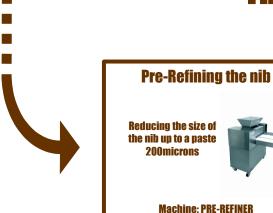
### **Roasting the beans**

**Roasting of the beans** debacterization process

**Machine: ROASTER** 

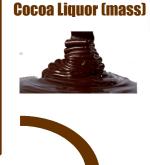


### **The Process Bean to Bar**

























**Cocoa Butter** 

**Cocoa Powder** 





### **The Process Bean to Bar**

### **Tempering small scale**

Forced crystallization of cocoa butter to achieve snap and shining Dosing in the molds



**Machine: TEMPERING MACHINE** 

### **Chocolate bars**



### **Enrobing**

Covering wafer, cookies, or any product with chocolate



**Machine: ENROBER** 

# **Enrobed products**



### **Panning**

Covering round shapes with chocolate



**Machine: COATING PANS** 

### Panned Chocolates



# Industrial Molding & Depositing

Automatic tempering and molding of plain and filled chocolate & depositing of chips



**Machine: MOLDING LINES & DEPOSITORS** 

### **Bars, Pralines, Chips**

