

# THE MANY TASTES OF CHOCOLATE

TYPE	DESCRIPTION	FLAVOR	USED FOR...
<b>BAKING CHOCOLATE</b>	Finely ground and roasted beans made with chocolate liquor.* Does not include any sugar but may be flavored with vanilla. Also known as bitter chocolate.	Also known as bitter chocolate or chocolate liquor.	Dessert recipes in which sugar is also added.
	<small>*Chocolate liquor is the paste that is produced when shelled cocoa beans are roasted and ground.</small>		
<b>SWEET OR DARK CHOCOLATE</b>	A general term for chocolates containing at least 15% chocolate liquor and less than 12% milk solids. Straight from the grinding mill with ingredients like cocoa butter, sugar and vanilla added to make it palatable. Includes bittersweet and semi-sweet chocolate.	Deep to moderate chocolate flavor, ranging from fruity to earthy, with minimal dairy or milk flavor. Bean blend determines flavor more than milk ingredients.	Chocolate chips; candy bars; coatings for fondants, nuts or other sweet centers; bakery items such as cookies.
<b>BITTERSWEET OR SEMI-SWEET CHOCOLATE</b>	The darkest of eating chocolate with the highest percentage of chocolate liquor that contains extra cocoa butter to make it melt easily. Contains at least 35% chocolate liquor.	Tastes rich and smooth. Strongest chocolate flavor with minimal dairy or milk flavor. Flavor depends on cocoa bean blend rather than dairy ingredients.	Chocolate chips; bakery coatings.
<b>MILK CHOCOLATE</b>	The most common form of eating chocolate. Contains at least 12% milk solids and not less than 10% liquor.	Low level of chocolate liquor and high amounts of dairy ingredients result in a mellow chocolate flavor.	Candy bars—solid or enrobed; chocolate chips.

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<b>COCOA</b>	The powder that remains after most of the cocoa butter is removed from the chocolate liquor. The lowest fat form of chocolate. Includes dutched chocolate.	Strong to mild chocolate flavor without the texture characteristic of cocoa butter. Colors range from light tan to red to black.	Reduced fat and calorie recipes, chocolate milk; ice cream; chocolate flavored coatings; syrups.
<b>DUTCHED CHOCOLATE</b>	Chocolate liquor or cocoa powder which has undergone treatment with approved alkalizing agent to modify color, flavor and dispersibility in beverages	Although used mainly to modify color, flavor is affected as well. Extreme treatments produce black cocoa powder.	Baked goods where deep color is desired; ice cream; beverages.
<b>CHOCOLATE FLAVORED COATING</b>	A blend of cocoa powder and vegetable fats other than cocoa butter. Foundations are similar to other chocolate products using sugar, milk and flavorings. The substitution of other fats for some or all of the cocoa butter can make these products less expensive and easier to use than real chocolate.	Has flavor similar to the other chocolates but may have a waxy mouthfeel.	Alternative to all chocolate uses where cost and ease of use are important.
<b>WHITE CHOCOLATE</b>	A blend of cocoa butter, milk, sugar and flavor. No chocolate solids other than cocoa butter are present.	Sweet, milky dairy flavor with a hint of chocolate from the cocoa butter. Color ranges from pure white to yellow-white.	Candy bars; baking chips; bakery coatings.