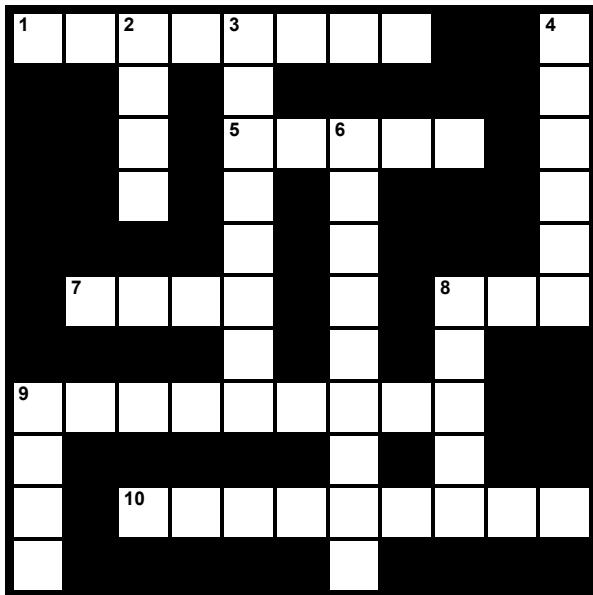


Chocolate_11x11_2003-11-09
B.B. Huria



Across

1 Artificial vanilla flavoring frequently used as an ingredient in chocolate. (8)

5 Tropical American tree producing XXXXX beans. XXXXX products have high food value due to their fat, carbohydrate, and protein content. CHOCOLATE is one product; other uses are in cosmetics and medicines. (5)

7 Chocolate is rich in nutrition value. (4)

8 The most common shape of the chocolate confections. (3)

9 A traditional Mexican chocolate stirrer or whisk used to froth hot chocolate beverages. (9)

10 It is added to chocolate to make it sweet. (9)

Down

2 These are virtually the meat of the cacao bean. (4)

3 A yellow phospholipid essential for the metabolism of fats; It is used commercially as emulsifier in chocolates. (8)

4 Liquid produced by grinding roasted cacao nibs the basic material of all chocolate and cocoa products comes from ground nibs. (6)

6 Made from roasted ground cacao beans (9)

8 The most common colour of chocolate confections. (5)

9 Milk chocolate is made by combining the chocolate liquid, extra cocoa butter, milk or cream, sweetening, and flavorings. XXXX chocolate is the best kind of eating chocolate. (4)