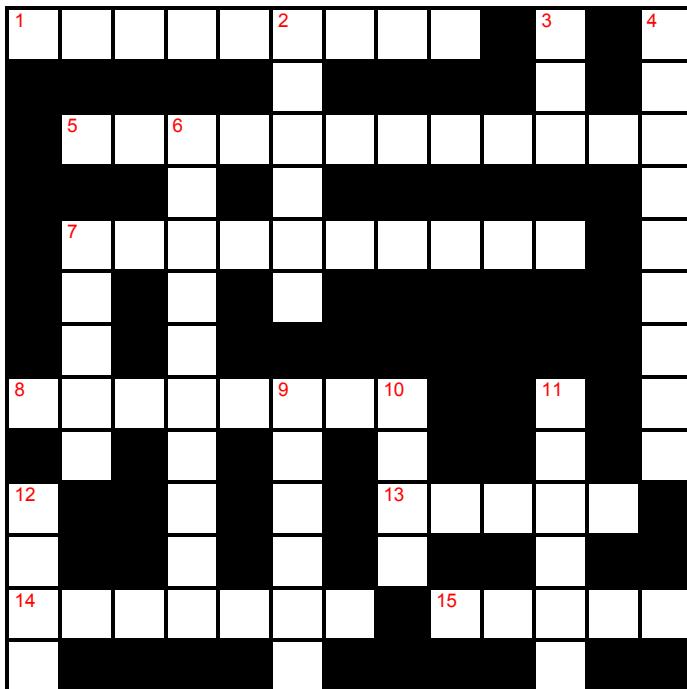


Chocolate_13x13_2008-10-08

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Across

1 Seed of the cacao tree; ground roasted beans are source of chocolate. (5,4)

5 XXXX-XXXXXXX chocolate is chocolate that has been overcooled producing large crystals. The chocolate has a coarse grainy structure that gives a dull appearance, poor snap and makes it more susceptible to fat migration and bloom. (4-8)

7 Chocolate that is used as raw material for making shaped or moulded chocolate products. (10)

8 Artificial vanilla flavoring frequently

used as an ingredient in chocolate. (8)

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

14 Spanish fried crullers. Traditionally used to sop up hot chocolate. (7)

15 It is used to give desserts a smooth and/or shiny finish. (5)

Down

2 XXXXX Chocolate is the chocolate liquid which has been cooled and shaped into blocks. Best when used in baking or cooking. (6)

7 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)

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

4 XXXXXX XXX Cocoa is the Cocoa powder containing between ten and twenty-two percent cocoa butter. (6,3)

6 A surface-active agent that promotes the formation of an emulsion. (10)

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

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

11 XXX XXX Cocoa is the Cocoa powder composed of less than ten percent cocoa butter. (3,3)

12 Chocolate is rich in nutrition value. (4)