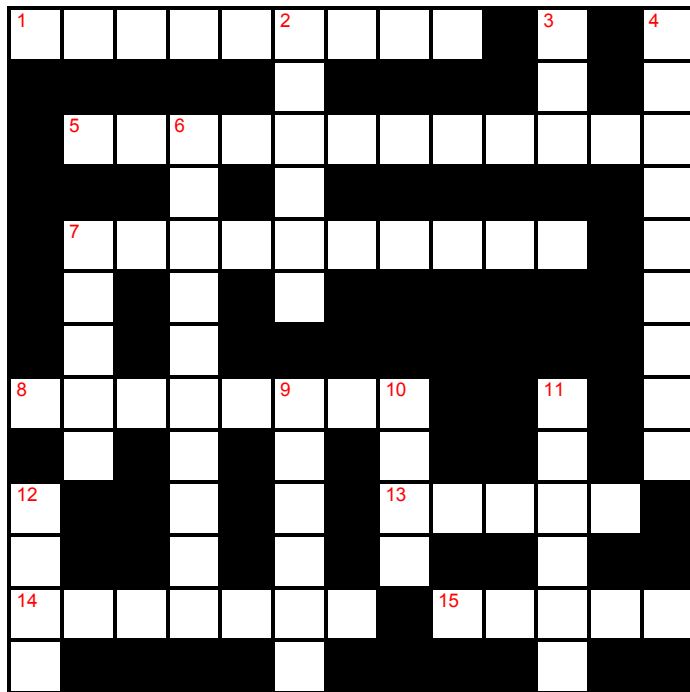


Chocolate_13x13_2008-10-08

B.B. Huria



Across

- 1 Seed of the cacao tree; ground roasted beans are source of chocolate. (5,4)
- 5 XXXX-XXXXXXXX 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 XXXXXX Chocolate is the chocolate liquid which has been cooled and shaped into blocks. Best when used in baking or cooking. (6)

- 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)
- 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)

- 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)