**#4**

**Manufacturing**

the production of merchandise for use or sale using labor and machines, tools, chemical and biological processing, or formulation.

* Cleaning/Sorting
* Sort the seeds according to type and country of origin.
* Next, seeds pass through a cleaning machine that removes bits of remaining pulp and debris.
* Roasting
* Rotating ovens roast the seeds at temperatures of 250 degrees Fahrenheit or more to release the rich aromas and delicious taste.
* Can last from 30 minutes to 2 hours.
* Seeds lose much of their moisture, turning into a deep brown color, similar to coffee beans.
* Crackling/Crushing
* Once the seeds have cooled a giant winnowing machine cracks open the thin shells to get at the seed.
* Giant fans then blow away these empty husks.
* The seeds are then crushed into a thick paste and sugar and vanilla are added.
* Stirring
* The thick paste is transferred to a refiner for further processing.
* Heat is introduced and this process takes several hours to ensure that the liquid is evenly blended.
* Heating and Cooling
* After melting, the liquid chocolate is tempered for several hours and then cooled in several stages.
* This process makes the cocoa butter crystals more uniform in size and gives it a sharp snap when you break it!!
* Molding and Packaging
* The final steps in the process are molding the chocolate, allowing it to cool and harden, and then finally packaging it.

Balance Sheet:

Value Added: $0.30

Profit: $0.10

Worth: $0.40

Cost: $0.20