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Bar Chocolate

America S Craft

Chocolate

Revolution The

America S

Origins The

Craft

Makers And The

Mind Blowing

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**The Makers**

**And The Craft**

**Mind**

**Blowing The**

**Flavors**

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Flavors

~~Bean to Bar~~

~~Meet London's~~

~~Single Origin~~

~~Chocolate~~

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~~Pioneer The~~  
craft chocolate  
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revolution --

~~Chocolate~~  
from bean to bar

~~Revolution The~~  
| Gabe Davidson

~~Origins The~~  
| TEDxWellington

**Why I Make Bean-**  
**to-Bar Chocolate**

**- Ep. 45 - Craft**

**Chocolate TV**

~~From Bean to~~

~~Bar: Chocolate~~

~~Tasting with~~

~~Guittard~~



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~~Chocolate -~~

~~November 8, 2017~~

~~HOW TO make BEAN-~~

~~TO BAR chocolate~~

~~at HOME~~

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Opening Original

Beans Udzungwa

70% with Nibs

Dark Chocolate

BarSee *how bean-*

*to-bar chocolate*

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*gets made at the  
Institute of  
America's Craft  
Culinary  
Education*

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How to Buy High-  
Quality  
Chocolate

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The Chocolate  
Makers: From  
Bean to Bar in  
Vietnam

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Learn How Deniz  
Karaca Creates  
His Own Bean to

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Expert Guesses

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Chocolate |

Price Points |

Epicurious

*Making Bean-To-*

*Bar Chocolate At*

*Home Production*

*of dark*

*chocolate bean*

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~~to bar /~~

~~Melangeur 50 kg~~

~~| KADZAMA Making~~

~~Natural~~

*Chocolate from*

*scratch is*

*rewarding and*

*delicious. 10*

*Easy Steps.*

Cacao Bean

Analysis -

Episode 1 -

Craft Chocolate

TV Tempering

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Temperamental

Chocolate -  
America's Craft

Episode 22 -

Craft Chocolate

TV Making The

Chocolate: Cacao

Tree To

Chocolate Bar The

Tree to Bar | |

How to Make

Chocolate Every

Step *Opening*

*Michel Cluizel*

*Mokaya*

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*Plantation 66%*

*Dark Chocolate*

*Bar Bean to Bar:*

*How Chocolate Is*

*Made Manoa*

*Chocolate Bean-*

*to-Bar Factory*

*Tour \u0026*

*Layout - Episode*

*28 - Craft*

*Chocolate TV Jon*

*Kim and Dan Kim,*

*Who Make 'Bean*

*to Bar'*

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*Chocolate How  
Chocolate is  
America's Craft  
Made*

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MAKING

CHOCOLATE: FROM

BEAN TO BAR TO

S'MORE Cacao

Beans to

Chocolate Bars |

Tree to Bar |

Food of GODS I

TriangleKidzz

Pascati | Bean

to Bar Chocolate



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| Crafted in  
India Bean To  
Bar Chocolate  
America's Craft  
Chocolate  
America

This item: Bean-  
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America's Craft  
Chocolate  
Revolution: The  
Origins, the  
Makers, and the  
Mind... by Megan  
Giller Hardcover

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Bean to Bar to

S'more: A

Cookbook by

Dandelion

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Origins The  
Chocolate ...

Makers And The  
Author Megan

Giller gives

food lovers a

crash course on

American bean-to-

bar chocolate in

this beautifully

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Bar Chocolate

illustrated, super accessible

America's Craft  
book I wish had

Chocolate  
existed when I

started  
The Revolution

researching the

Origins The  
topic two years

Makers And The  
ago. In Bean-to-

Bar, you'll

Blind Blowing  
learn how

Flavors  
chocolate is

made, where it's

coming from, how

to taste it, and

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much more.

America's Craft

Bean-to-Bar

Chocolate:

America's Craft

Chocolate . . .

Vanua Chocolate

is a Tree to Bar

craft chocolate

company based in

the Fiji

Islands. We

craft dark

chocolate from

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cacao and sugar  
of Fiji origin.

Vanua Chocolate  
was started by

Arif from Ba,  
Fiji Islands.

One day, while  
passing an

agriculture  
office in

Rakiraki,

Vitilevu, he saw

bags of cocoa

beans that had

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not been picked  
up by the buyer.

United States Of

America - Bean

To Bar Chocolate

Finder

Bean-to-Bar

Chocolate.

Author Megan

Giller invites

fellow

chocoholics on a

fascinating

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Journey through  
America's craft  
chocolate  
revolution.

Learn what to  
look for in a  
craft chocolate  
bar and how to  
successfully  
pair chocolate  
with coffee,  
beer, spirits,  
cheese, or  
bread. This



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comprehensive  
celebration of  
America's Craft  
chocolate busts  
some popular  
myths (like  
"white chocolate  
isn't  
chocolate") and  
introduces you  
to more than a  
dozen of the  
hottest  
artisanal  
chocolate makers

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Bar Chocolate  
in the US today.

America's Craft

Bean-to-Bar  
Chocolate -

Storey The

Publishing

The

International

Chocolate Awards

is pleased to

announce the

Winners of the

2019 Americas

Bean-to-bar and

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Chocolatier

Competition,

which was judged

May 27–June 3 in

New York.

International

Judges The

judging panel

included regular

USA judges,

along with

pastry chefs,

restaurateurs,

journalists and

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Bar Chocolate

specialists from  
the New York  
area and ...

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Americas Bean-to-  
Bar and

Chocolatier

Competition

Winners ...

Bean-to-Bar

Chocolate Trivia

Everyone with a

Sweet Tooth

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Should Know. The craft chocolate movement has exploded in

America. We got the scoop from an expert.

02-09-2018. Mari Levine. "Fifteen years ago there were only about 5 bean-to-bar makers in the country, but now

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Bar Chocolate  
200!”. Megan  
Giller writes in  
her information-  
packed book, *The  
Bean to Bar  
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Chocolate  
Revolution: The  
Origins, the  
Makers, the Mind-  
Blowing Flavors.*

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## PDF Bean To

Bar You Should  
Know About Bean-  
to-Bar Chocolate

A bean-to-bar  
company produces

chocolate by  
processing cocoa  
beans into a

product in-  
house, rather  
than merely

melting  
chocolate from  
another

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manufacturer.

Some are large  
companies that

own the entire

process for The

economic

reasons; others

aim to control The

the whole

process to

improve quality

, working

conditions , or

environmental



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PDF Bean To

Impact Chocolate

America S Craft

List of bean-to-  
bar chocolate

manufacturers -

Wikipedia

Moksha Chocolate

is a true bean-

to-bar product

that is plant-

based and single

origin. We are

an artisan

chocolate

Bookmark File

PDF Bean To

company based in

Boulder,  
America's Craft  
Colorado. Where

to Find Us Our

premium & CBD

infused  
Origins The

chocolate is

never too far  
Makers And The

for you to find.  
Mind Blowing

Flavors

Moksha Chocolate

Traditionally,

chocolate is

made in a

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European style  
with cocoa  
beans, sugar,  
cocoa butter and  
vanilla. Todd  
Masonis, owner  
of Dandelion,  
steers his  
chocolate away  
from that style  
and makes  
what...

A Quest to Find

*Page 35/51*

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America's Best

Craft Chocolate

Makers ...

botanical

chocolate made

from bean to bar

in troy, ny, usa

gluten free, soy

free, dairy free

and zero refined

sugar all hand-

made in

compostable

packaging.

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Bar Chocolate

CHOCOLATE MADE  
IN TROY, NY

One of the first  
of the new wave  
of American bean-  
to-bar makers,  
this San

Francisco  
company makes  
exceptional bars  
with only two  
ingredients:  
cacao and sugar.

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[Learn more  
about how  
chocolate is  
made.]

Revolution The

Melissa Clark's  
Favorite Bean-to-  
Bar Chocolates -

The New . . .

Bean-to-bar  
makers want to  
celebrate the  
unique flavors  
of each type of

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cocoa and each

batch of high-  
quality beans.

They spend a lot

of time bringing

out those flavor

notes and use

just enough

sugar to bring

out the

sweetness and

creaminess

already in the

cocoa. That's

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why almost all  
bean-to-bar  
chocolate  
contains a high  
percentage of  
cocoa.

Bean-to-Bar  
Chocolate:  
America's Craft  
Chocolate ...

Excellent bean-  
to-bar chocolate  
is the only



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nonalcoholic

product that can  
provide such a

complex range of  
pleasures at

once. I could

work up a case  
that chocolate

is a better

value than wine

...

Picking the Best  
in Bean-to-Bar

*Page 41/51*

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PDF Bean To

Chocolate - The

New York Times

Asheville's

French Broad

Chocolates is

not only bean-to-

bar, but also

farm-to-factory.

Founders Jael

and Dan Rattigan

have a serious

commitment to

sustainability

and ethical

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cacao sourcing,  
too.

America S Craft

Chocolate

Best craft  
chocolate: 10

bean-to-bar  
makers across

the ...

It all starts

with the cacao

tree, a tree

native to

Central America

and cultivated

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PDF Bean To

in several  
tropical regions  
of the world.

Its Latin name,  
Theobroma cacao  
, means “food of  
the gods” in  
Greek. Reaching  
a height of 10  
to 15 metres,  
this tree begins  
to produce  
fruits at about  
3 to 4 years of

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Bar Chocolate

its most  
productive at  
about 10 ...

Revolution The

From bean to  
bar, do you know  
how chocolate is  
made? - Camino

It's an exciting  
time in the

world of bean-to-  
bar chocolate,  
for both makers

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Bar Chocolate

continuously  
working to make  
their product

better and for a

receptive market  
of consumers who  
are willing

to... Blowing

Flavors

Three Bean-To-  
Bar Chocolate  
Makers To Know  
Michael

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Laiskonis is

Creative

Director of New

York City's

Institute of The

Culinary

Education, and

manager of its

bean-to-bar

Chocolate Lab.

Previously

Executive Pastry

Chef at Le

Bernardin for

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eight years, he

was awarded

Outstanding

Pastry Chef in

2007 by the

James Beard

Foundation, and

in 2014 the

International

Association of

Culinary

Professionals

tapped him as

its 'Culinary



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Professional of  
the Year'.

America's Craft

Chocolate  
Bean-to-Bar

Chocolate: The

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Origins The  
Chocolate ...

All Press and The

Recognition "A

Quest to Find

America's Best

Craft Chocolate

Makers"

(Smithsonian

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Magazine, Chocolate

February 2018)

“‘I get so tired  
of pink’: female

chocolatiers

turn to death

for Valentine’s

day” (The

Guardian,

February 2018)

“A Beginner’s

Guide to Craft

Chocolate” (Wine

Enthusiast,

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with a Sweet  
Tooth Should  
Know" (America  
Makers And The  
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