



Glossary:

1. GCMMF: Gujarat Co-operative Milk Marketing Federation Ltd
2. Campco : Central Arecanut and Cocoa Marketing and Processing Cooperative Ltd
3. Alkalising: A treatment used during the manufacture of cocoa powder to give particles better suspension properties when they are used in a drink. (commonly known as the Dutch process)
4. Cacao: Botanical name referring to the tree, pods and unfermented beans from the pods.
5. Chocolate liquor: Another name for cocoa mass.
6. Cocoa butter: Fat expelled from the centre (kernels or nib) of cocoa beans.
7. Cocoa powder: Cocoa nib with some of the fat removed ground into a powder.
8. Fermentation: A process in which cocoa beans are treated such that chemical change is brought about by enzyme action. This usually involves removing the beans from the pods and placing them in covered heaps for an extended period.
9. Lecithin: Class of organic compounds similar to fats but molecules containing nitrogen and phosphorus. Used in chocolate as a surface active agent to improve its flow properties.