

# **Bean To Bar Chocolate America S Craft Chocolate Revolution The Origins The Makers And The Mind Blowing Flavors**

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

***A bean-to-bar chocolate maker sources whole cocoa beans and then roasts, grinds, and smoothens them into chocolate in a single facility. Think of a chocolate maker as an engineer, creating chocolate from the raw materials.***

### ***Bean-to-Bar Chocolate in South America - Chocolate Noise***

***Theobroma cacao: the Cacao Tree. Cocoa beans come from the cacao tree. The cocoa belt is found exclusively around the equator, with most cocoa trees growing within 10° of the equator. Cacao trees need a humid climate with a lot of rain. They grow best in the partial shade of large rainforest trees.***

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

***This story originally appeared on Chocolate Noise, where food writer and chocolate expert Megan Giller explores the world of American bean-to-bar chocolate. Subscribe to the series here, and preorder Megan's book, Bean-to-Bar Chocolate: America's Craft Chocolate Revolution, coming out in September 2017. I never wanted to start a blog about chocolate.***

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***What You Should Know About Bean-to-Bar  
Chocolate***

***Davis Chocolate Mishawaka, Indiana Uses single-  
origin beans to craft bean-to-bar chocolate for  
private label store brands and makes custom  
bean blends for chocolatiers. Twitter:  
DavisChocolate ...***

***The Most Delicious Chocolates To Buy Now  
According To ...***

***Guittard -- from bean to bar -- The Art of  
Chocolate Making MOLECULES BEHIND THE  
SCENES Food Molecules that Create the Taste  
and Texture of Foods***

***How Bean to Bar Chocolate Is Made -  
cocoarunners.com***

***Cacao and bean-to-bar chocolate are being  
incorporated into fine dining restaurants like  
Central in South America. Cacao and bean-to-  
bar chocolate are being incorporated into fine  
dining restaurants like Central in South  
America.***

***How is chocolate made -- from bean to bar  
In addition to drinking their chocolate, they  
used the cocoa beans as currency, smeared the  
cocoa butter on their skin to provide sun  
protection and their warriors would consume  
cocoa before going into battle to provide them  
with energy to fight.***

***Bean to Bar Craft Chocolate Makers USA - Bar &***

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**Cocoa**

***A bean-to-bar company produces chocolate by processing cocoa beans into a product in-house, rather than merely melting chocolate from another manufacturer. Some are large companies that own the entire process for economic reasons; others aim to control the whole process to improve quality, working conditions, or environmental impact.***

***183 Bean-to-Bar Chocolate Makers In the United States***

***My book, Bean-to-Bar Chocolate: America's Craft Chocolate Revolution, is now officially published! To celebrate, I'm releasing my list of the top 50 bean-to-bar chocolate makers in the United States from my book. Read on to see if your favorite maker made the cut!***

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

***Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the Makers, and the Mind-Blowing Flavors - Kindle edition by Megan Giller, Michael Laiskonis. Download it once and read it on your Kindle device, PC, phones or tablets. Use features like bookmarks, note taking and highlighting while reading Bean-to-Bar Chocolate: America's Craft Chocolate Revolution: The Origins, the ...***

***Chocolate: The Journey From Beans to Bar | Rainforest Alliance***

***This delectable tour of America's craft***

**chocolate movement is the ultimate fulfillment for your chocolate obsession. Author Megan Giller traces the journey from harvesting cacao pods to transforming them into finished bars with distinctive and complex flavors - including fruity, floral, nutty, and smoky.**

**The Top 50 Bean-to-Bar Chocolate Makers in the United ...**

**List of American bean to bar chocolate makers and craft chocolate manufacturers in the United States. Includes big shops and artisan makers.**

**List of bean-to-bar chocolate manufacturers - Wikipedia**

**How Bean to Bar Chocolate is Made. The journey from cocoa tree to chocolate bar is not complex, but it requires several steps, each of which require careful treatment to get the best from the finished product. This guide shows how bean to bar chocolate is made, looking at every step of the chocolate making process.**

**United States Of America | Item Locations | Bean-To.Bar ...**

**For more on the stories behind chocolate bars shared by the makers themselves, check out Megan Giller's book — *Bean-to-Bar Chocolate: America's Craft Chocolate Revolution* — and tune in to the *Makers Series* on *The Slow Melt chocolate* podcast.**

**Michael Laiskonis is Creative Director of New York City's Institute of Culinary Education, and manager of its bean-to-bar Chocolate Lab. Previously Executive Pastry Chef at Le Bernardin for 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 Professional of the Year'.**

**A Peek Into Bean-to-Bar Chocolate: America's Craft ...**

**Vanua Chocolate is a Tree to Bar craft chocolate company based in the Fiji Islands. We craft dark chocolate from 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 not been picked up by the buyer.**

**Go from bean to bar at these top chocolate tours in Latin ...**

**Bean-to-bar chocolate is handcrafted and small-batch. Craft chocolatiers usually eschew extra ingredients like vanilla and sugar (more on that to follow), so craft chocolate tastes more like the cocoa beans it's made from, and that flavor can vary depending on where the beans are from (again, more on that to follow).**

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**Go from bean to bar at these top chocolate**

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***tours in Latin America and the Caribbean The  
origins of cacao can be traced back to Latin  
America when the plant was used to make  
fermented chocolate beverages dating back to  
450 BCE.***

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