

TYPES OF CHOCOLATE

Chocolate Liquor

Produced by grinding the cocoa bean nib (center) to a smooth, liquid state. The chocolate liquor can then be cooled and molded into blocks also known as unsweetened baking chocolate. The liquor and blocks contain roughly 53 percent cocoa butter.

Semi-sweet (bittersweet) Chocolate

Chocolate liquor to which sweeteners and cocoa butter have been added. Also known as dark chocolate. According to government standards, it must contain at least 35 percent chocolate liquor. Its fat content averages 27 percent.

Milk Chocolate

Cocoa butter, milk, sweeteners and flavorings are added to chocolate liquor. Lends itself to good use for garnishes and candy coatings. All milk chocolate made in the U.S. contains at least 10 percent chocolate liquor and 12 percent whole milk.

Sweet Chocolate

Contains more sweeteners than semi-sweet chocolate and at least 15 percent chocolate liquor. Sweet chocolate is used mostly for decorating and garnishing. The fat content is similar to semi-sweet.

White Chocolate

Although there is not yet a formal definition, white chocolate contains cocoa butter but no non-fat cocoa solids. Mostly used as a coating, it contains sugar, cocoa butter, milk solids and flavorings.

Type	Description	Flavor	Used for...
Baking Chocolate	Finely ground and roasted cocoa beans made with chocolate liquor. *Does not include any sugar but may be flavored with vanilla. Also known as bitter chocolate.	Also known as bitter chocolate liquor.	Dessert recipes in which sugar is also added.
Sweet or Dark Chocolate	A general term for chocolates containing 15% to 35% chocolate liquor and less than 12% milk solids. Straight from the grinding mill with ingredients like cocoa butter, sugar and vanilla added to make it palatable. Includes bittersweet and semi-sweet chocolate	Deep to moderate chocolate flavor, ranging from fruity to earthy, with minimal dairy or milk flavor. Bean blend determines flavor more than milk ingredients.	Chocolate chips; candy bars; coatings for fondants, nuts or other sweet centers; bakery items such as cookies.
Bittersweet or Semi-Sweet Chocolate	The darkest of eating chocolate with the highest percentage of chocolate liquor that contains extra cocoa butter to make it melt easily. Contains at least 35% chocolate liquor.	Tastes rich and smooth. Strongest chocolate flavor with minimal dairy or milk flavor. Flavor depends on cocoa bean blend rather than dairy ingredients.	Chocolate chips; bakery coatings.
Milk Chocolate	The most common form of eating chocolate. Contains at least 12% milk solids and 10% chocolate liquor.	Low level of chocolate liquor and high amounts of dairy ingredients results in a mellow chocolate flavor	Candy bars - solid or enrobed; chocolate chips.

		with typically strong milk and/or caramelized flavor.	
Dutched Chocolate	Chocolate liquor or cocoa powder that has undergone treatment with approved alkalizing agent to modify color, flavor and dispersability in beverages.	Although used mainly to modify color, flavor is affected as well. Extreme treatments produce black cocoa powder.	Baked goods where deep color is desired; ice cream; beverages.
Chocolate Flavored Coating	A blend of cocoa powder and vegetable fats other than cocoa butter. Foundations are similar to other chocolate products using sugar, milk and flavorings. The substitution of other fats for cocoa butter can make these products less expensive or easier to use than real chocolate.	Has flavor similar to the other chocolates but may have a waxy mouth feel.	Alternative to all chocolate uses where cost and ease of use are important.
White Chocolate	Blends of cocoa butter, milk, sugar and flavor. Not really "chocolate" since no chocolate solids other than cocoa butter are present. Similar to milk chocolate in composition.	Sweet, milky dairy flavors with a hint of chocolate from the cocoa butter. Color ranges from pure white to yellow-white.	Candy bars; baking chips; bakery coating.