

Grinding cacao seeds

Grinding cacao seeds

On a cacao plantation in Barlovento, Venezuela, a man turns a metal hand crank to grind cacao seeds. The paste made from grinding the seeds falls into the tin container underneath the gears. The seeds come from the cacao tree (*Thebroma Cacao*), which is native to tropical Central and South America. Cacao seeds go through many steps on their way to becoming cocoa. These seeds have been picked, removed from their pods, fermented, dried, and roasted. Grinding the seeds is one of the final steps in the cocoa-making process. By adding ingredients like sugar and milk, the cacao will be made into chocolate.



Usage Statement:

Creative Commons BY-NC-SA

This item has a Creative Commons license for re-use. This Creative Commons BY-NC-SA license means that you may use, remix, tweak, and build upon the work for non-commercial purposes as long as you credit the original creator and as long as you license your new creation using the same license. For more information about [Creative Commons licensing](https://creativecommons.org/licenses/by-nc-sa/4.0/) ^[1] and a link to the license, see full details at <https://creativecommons.org/licenses/by-nc-sa/4.0/> ^[2].

Source URL: <https://www.ncpedia.org/media/grinding-cacao-seeds>

Links

[1] <https://creativecommons.org/licenses/> [2] <https://creativecommons.org/licenses/by-nc-sa/4.0/>