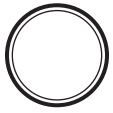


Name \_\_\_\_\_

**Instructions:** Number the steps in making cacao beans into chocolate.



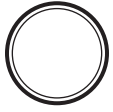
Chocolate makers get the beans in cloth bags.



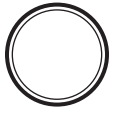
The bean shells are removed.



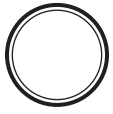
Beans are changed in the fermentation process.



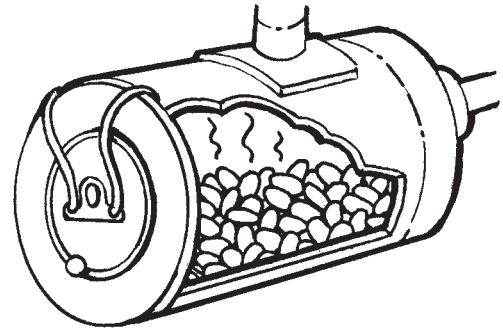
Cocoa butter is removed from liquid in molds.



The beans are dried.



Mixing takes place.



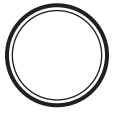
The chocolate is wrapped in packages for shipping.



Nibs become liquid in the grinding process.



Cleaned beans are blended and roasted.



The pods are cut open, and the beans are scooped out.



Cocoa powder is sent to bakeries and dairies.



1 The bean pods are removed from the cacao tree.