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Chocolate

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| **Across**  **3.** This is added to the cocoa liquor to make milk chocolate  **9.** Most popular candy bar in America in 2019  **13.** This chocolate must be atleast 20 percent cocoa butter, 14 percent milk solids and no more than 55 percent sugar  **14.** Cocoa butter is formed when this is put under extreme high pressure  **15.** Country that produces the most chocolate | **Down**  **1.** The process of heating, rolling, kneading and areating that produces smooth chocolate  **2.** Special name for the "meat" of the bean  **4.** This country is known for producing the smoothest chocolate  **5.** Most popular type of chocolate  **6.** Process during which the beams develop the color and flavor of chocolate as we know it  **7.** This chocolate is not named for its country of orign but rather for the man who developed it  **8.** Chocolate with the highest percentage of cocoa  **10.** These chocolate producing plants grow within 20 degrees of the equator  **11.** Another name for the seed inside the cocoa pods  **12.** Country known for producing mostly dark chocolates |