The Difference Between White, Milk, and Dark Chocolate

Posted On Nov 28, Posted by Hirerussians Category Difference Between Milk, Dark, and White

If you've visited our creation station lately, you'll notice that you have three types of chocolate to choose from: white, milk, and dark. Now every true chocolate fan knows that there's a big difference between the three. Dark chocolate, for instance, usually has a much more bitter taste than milk or white chocolate. What exactly separates the three from each other?

Chocolate is made from the cocoa bean which is native to Central and South America and has been cultivated since around 1100 BC. The Aztecs and the Mayans would harvest the cocoa been and make what they called 'bitter water', sort of like the modern day chocolate milk or hot chocolate.

Chocolate production varies, but basically the cocoa been is harvested and then ground up and liquefied to make something called chocolate liquor. Once the cocoa bean has been processed into chocolate liquor, it is further processed into cocoa solids and cocoa butter. Cocoa solids contain the bitter taste most familiar with chocolate.

Now what makes the three types of chocolates differ is the combination of the cocoa solids and cocoa butter. Dark chocolate, which is the most bitter, contains the highest amount of both cocoa solids and cocoa butter of all the chocolates. Milk chocolate contains both cocoa solids and cocoa butter, but has a much smaller percentage than dark chocolate. Milk chocolate also contains milk or milk powder, sugar, and vanilla. The lower percentage of cocoa, as well as the presence of milk and vanilla, gives milk chocolate that creamier taste. White chocolate actually contains no cocoa solids, only cocoa butter, milk, sugar, and vanilla. The lack of any cocoa

solids is the reason white chocolate does not have a bitter taste.

There you have it! Now you know the difference between milk, dark, and white chocolate. We recommend you try all three types of chocolates, and see which different ingredients go better in each. Oreo's and white chocolate have been extremely popular as have strawberries and dark chocolate and almonds and milk chocolate. But the best, and most fun part, of Chocomize is that we give you the ability to discover for yourself the best combinations of chocolate and ingredients, and with over 10 billion possible combinations, we think there's always a surprise combination bar waiting for you to try!

Tags: Untagged