

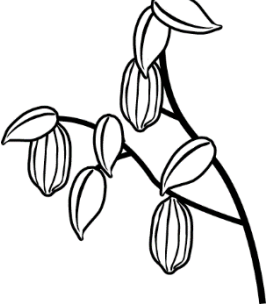


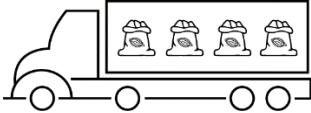
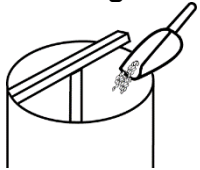
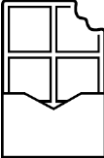


## Mapping chocolate

Stage	Time	Needs
<b>Stage</b>  <p>From planting cocoa trees to producing first pods</p>	<b>Time</b> <p>5 years</p>	<b>Needs</b> <p>Sun, rain, shade trees providing protection, weeds removed</p>
<b>Stage</b>  <p>From white flowers appearing on the trees, to forming ripe cocoa pods</p>	<b>Time</b> <p>6 to 8 months</p>	<b>Needs</b> <p>Good rainy season, lots of warm sunshine Keep away pests</p>
<b>Stage</b>  <p>Ripe cocoa pods are harvested</p>	<b>Time</b> <p>A few weeks or months, depending on the size of the farm</p>	<b>Needs</b> <p>Drier weather A machete or cutlass Strong arms!</p>
<b>Stage</b>  <p>The cocoa beans are scooped from the pods, and left to ferment</p>	<b>Time</b> <p>7 days</p>	<b>Needs</b> <p>Banana leaves to wrap the cocoa beans</p>

<p><b>Stage</b></p>  <p>Drying the beans</p>	<p><b>Time</b></p> <p>7 to 10 days</p>	<p><b>Needs</b></p> <p>Hot sun, dry weather, drying tables</p>
<p><b>Stage</b></p>  <p>Sacks of beans travel from the farms by truck to the port, and by ship to Europe</p>	<p><b>Time</b></p> <p>2 to 3 weeks</p>	<p><b>Needs</b></p> <p>Transport</p>
<p><b>Stage</b></p>  <p>Cocoa beans are processed and mixed with other ingredients, such as sugar and milk</p>	<p><b>Time</b></p> <p>A few hours</p>	<p><b>Needs</b></p> <p>Machinery for mixing and moulds to pour it into</p>
<p><b>Stage</b></p>  <p>Finished chocolate is transported to warehouses and on to shops, and bought by you!</p>	<p><b>Time</b></p> <p>Chocolate can last for a few months from being made</p>	<p><b>Needs</b></p> <p>Wrappers, buyers, transport, shoppers</p>