

# Download The Chocolate Tree A Natural History Of Cacao

## Chocolate

Chocolate has been prepared as a drink for nearly all of its history. For example, one vessel found at an Olmec archaeological site on the Gulf Coast of Veracruz, Mexico, dates chocolate's preparation by pre-Olmec peoples as early as 1750 BC. On the Pacific coast of Chiapas, Mexico, a Mokaya archaeological site provides evidence of cacao beverages dating even earlier, to 1900 BC.

## About the cacao tree and cacao varieties

About the Cacao Tree. The cacao tree (*Theobroma Cacao*) is grown in the tropics in a band between 10 to 20 degrees north and south of the equator, sometimes called the "Cocoa Belt".

## *Theobroma cacao*

*Theobroma cacao*, also called the cacao tree and the cocoa tree, is a small (4–8 m (13–26 ft) tall) evergreen tree in the family Malvaceae, native to the deep tropical regions of the Americas. Its seeds, cocoa beans, are used to make chocolate liquor, cocoa solids, cocoa butter and chocolate.

## cacao | Description, Cultivation, Pests, & Diseases ...

Cacao: Cacao, tropical evergreen tree grown for its edible seeds. Native to lowland rainforests of South America, cacao is grown commercially in the New World tropics as well as western Africa and tropical Asia. Learn more about the cacao plant and its cultivation in this article.

## Ghirardelli Chocolate Product Frequently Asked Questions

Chocolate Storage & Care THE STORAGE AND CARE OF CHOCOLATE. Love your premium-quality Ghirardelli Chocolate and it will love you back. Our experts share a few ins and outs for the storage and care of this special product, ensuring you enjoy your chocolate at the peak of its flavor and quality.

## How to Grow Chocolate Indoors: 14 Steps (with Pictures ...

How to Grow Chocolate Indoors. If you're interested in having your own cacao tree (or "theobroma cacao"), try raising one inside your home. You'll have the best luck creating a humid, greenhouse-like environment for the plant, which will...

## 8 Awesome Health Benefits of Dark Chocolate

8 Awesome Health Benefits of Dark Chocolate 1. Protection from Disease-Causing Free Radicals. One of my favorite benefits of dark chocolate is its free radical fighting ability. Free radicals are unbalanced compounds created by cellular processes in the body, especially those that fight against environmental toxins we're exposed

to on a daily basis.

## **Chocolate Trivia at Holiday Insights**

Chocolate facts and trivia. Chocolate Trivia and Fun Facts We love our chocolates. We love it so much, that Americans consume over 3.1 billions pounds of chocolates per year.

## **cocoa | Description, History, Processing, & Products ...**

Cocoa: Cocoa, highly concentrated powder made from a paste prepared from cocoa beans of the cacao tree and used in beverages and as a flavoring ingredient. Cocoa is the key ingredient in chocolate and chocolate confections. Learn about the history, processing, and products of cocoa.

## **All About Chocolate | Precision Nutrition**

What is chocolate? Chocolate is produced from the seed of the cacao tree. Unfortunately for many home gardeners eager to have their own stash of chocolate, trees grow only in tropical regions: Central America, the Caribbean, Indonesia, and Africa.