Bean to Bar

The process of chocolate making
How is chocolate made?

- Varies for different companies
- Manufacturers such as Cadbury use a pre purchased cocoa powder
- Haigh’s uniquely purchase their own cocoa beans and complete the full process from bean to bar entirely within their own factory.
Haigh’s Chocolate making process

• Source beans from countries including South Africa, South Pacific
  • Australia’s Climate cannot produce mass quantities of cocoa beans

• Roasting and Winnowing
  • Beans are roasted at high temperature, heat enhances color and flavour, whilst reducing moisture.
  • Winnower removes the outer husk of the bean
  • End result cocoa nibs
• Milling - Cocoa nibs ground under heat and pressure in the nib mill to form a liquid cocoa mass
  • Warm, dark and bitter

• Mixing - Cocoa liquid is pressed and blended with coca butter, vanilla and icing sugar
  • Milk powder is added if making milk chocolate
• Result – chocolate paste

• Refining - Paste is put throughout multiple large stainless steel rollers in the refiner, reducing particle size and turning paste into fine powder
  • Critical stage giving chocolate a wonderful smoothness

• Final Conching – Conching machine is a large deep heating mixing machine where chocolate undergoes hours of aeration and mixing.
  • More cocoa butter is added and chocolate paste becomes liquid again
  • Chocolate is beaten for hours during this final stage
Eight Special Blends

• Because of Haigh’s unique process they can develop their own unique blends of premium chocolate.

• Haigh’s eight special blends have their own unique and distinctive aroma and flavour.
Ensuring freshness

• Haigh’s use batch method cooking to ensure product quality and freshness.
  • Up to 20 batches of different products each day
  • Chocolates are hand finished and packaged into boxes or bags

• Each year team of confectioners create new recipes and refine current ones.