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(54) Title: CHOCOLATE AND METHODS FOR PREPARING SAID CHOCOLATE

(57) Abstract: The present invention provides methods for preparing fermented cocoa beans comprising the steps of collecting sweatings of fermenting cocoa beans and pulp thereof, wherein the fermentation is an anaerobic fermentation; recirculating the sweatings onto said fermenting cocoa beans and pulp thereof; and further fermenting said fermenting cocoa beans and pulp thereof; thereby obtaining fermented cocoa beans. The invention further provides methods for preparing cocoa mass from said fermented cocoa beans and cocoa mass obtained thereby. Also provided herein are methods for preparing chocolate from said cocoa mass and chocolate obtained thereby.



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