

# EXTRA EXTRA!

## READ ALL ABOUT IT

### Hitting the shelves? A new type of chocolate

This is an edited version of a story from  
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Imagine picking up a nice juicy apple — but instead of biting into it you keep the seeds and throw the rest away.

That is what chocolate makers have traditionally done with the cocoa fruit — used the beans and not used the rest.

But now food scientists in Switzerland have come up with a way to make chocolate using the entire cocoa fruit, not just the beans.

The process has already attracted the attention of sustainable food companies. They say traditional chocolate production wastes the rest of the cocoa fruit.

The new chocolate is made using a sweet cocoa liquid, which removes the need for refined sugar.

Scientist Kim Mishra sees his invention as just the latest innovation by Swiss chocolate producers. This started with the famous Lindt chocolate family in the 19th Century.

Businessperson Anian Schreiber believes that using the entire cocoa fruit could solve many of the cocoa industry's problems, from the rising price of cocoa beans to poverty among cocoa farmers.

"Instead of fighting over who gets how much of the cake, you make the cake bigger and make everybody benefit," he explains.

The traditional model is also questioned by a new exhibition in Geneva. Chocolate historian Letizia Pinoja argues that Switzerland has a link to some of the most exploitative phases of the chocolate industry, including slavery.

Anian Schreiber also emphasises the link between chocolate production and the environment. Food production involves significant greenhouse gas emissions, so reducing food waste could also help to tackle climate change.

But what will this new chocolate cost? Experts admit that the new chocolate will be, at least for now, more expensive.

Nevertheless, chocolate producers in countries where cocoa is grown, like Ghana, have requested information about the new method.

In Switzerland, some of the bigger producers — including Lindt — are starting to use the cocoa fruit as well as the beans, but none, so far, has taken the step of eliminating refined sugar completely.

## TRUE OR FALSE?

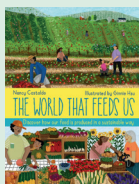
**Not all news is based on truth. Do you think this story is based on true or false news?**

Chocolate was invented in Switzerland.



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### Learn

Watch [this report](#) on how climate change is affecting chocolate prices.

This worksheet is available every weekday at 6:30am London time from <https://theday.co.uk/resources/news-detectives>.  
For any feedback or help please contact [buildthechange@theday.co.uk](mailto:buildthechange@theday.co.uk). Thank you.

Answer to Find the truth. False, Chocolate was first invented thousands of years ago in South America! [More here.](#)





# CHECK YOUR FACTS

1

**WHAT**  
could be different  
about the new  
chocolate?

**ANSWER:**  
Its taste

**WHO**  
could earn extra  
money from the  
new chocolate?

**ANSWER:**  
Cocoa  
farmers

**WHERE**  
have chocolate  
makers started  
using the new  
method?

**ANSWER:**  
Switzerland

**WHEN**  
will we stop  
loving  
chocolate?

**ANSWER:**  
Never!

**WHY**  
could the new  
chocolate be good  
for the  
environment?

**ANSWER:**  
Less  
waste

**HOW**  
is the new  
chocolate  
made?

**ANSWER:**  
Using a sweet  
cocoa liquid

