

Chocolate Quiz: Trivia Questions and Answers

1. What is the taste of cocoa tree seeds?

- Sour taste
- Acedic taste
- Bitter taste

2. What region is the cocoa originated from?

- Cabosse de cacao
- Cocoa pod
- American countries

3. What was the Olmecs' pronunciation for cocoa?

- Kakawa dates
- Cocoa
- Chocolātl

4. Whao was the first to confront the cocoa bean?

- Christopher Columbus and his son Ferdinand
- Carl Linnaeus
- Central American peoples

5. How many types of chocolate exist?

- 4
- 9
- 7

6. What are the three main varieties of cocoa beans?

- Trinidad, forastero and local criollo
- Trinidad, Forastero and local criollo
- Criollo, Forastero and Trinitario

7. What is the right order of the basic blends of ingredients for the various types of chocolates?

- 1. Dark chocolate: sugar, cocoa butter, cocoa liquor, and (sometimes) vanilla 2. White chocolate: sugar, cocoa butter, milk or milk powder, and vanilla 3. Milk chocolate: sugar, cocoa butter, cocoa liquor, milk or milk powder, and vanilla
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8. What is the growth rate of chocolate industry per year worldwide?

- \$50 billion-a-year
- \$55 billion-a-year

\$47.1 billion-a-year

9. What festival chocolate usually associates with?

Valentine«s Day

Easter

Long Grove Chocolate Festival

10. How much calories included in a 100 gram of milk chocolate?

535 calories

540 calories

560 calories

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Right answers

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7. What is the right order of the basic blends of ingredients for the various types of chocolates?

1. Dark chocolate: sugar, cocoa butter, cocoa liquor, and (sometimes) vanilla
2. Milk chocolate: sugar, cocoa butter, cocoa liquor, milk or milk powder, and vanilla
3. White chocolate: sugar, cocoa butter, milk or milk powder, and vanilla

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