Thesaurus of Chocolates

Purpose

Chocolate passion may not be hardwired into the human brain, but men and women have enjoyed it in one form or another for thousands of years. Chocolate is a complex food, and this may account for its marvelous flavor. Chocolate will always be fun, first and foremost.

The purpose of the Thesaurus of Chocolates is to provide a controlled structured vocabulary of terms that can be used to index information relating to chocolates. Users are expected will have some knowledge of chocolate terms by using this thesaurus.

Subject field

The core areas covered by the thesaurus are divided into 1) chocolates and 2) cocoa and the peripheral areas covered are as the following:

1.1 Chocolates and problems
1.2 Chocolates attributes
1.3 Chocolates ingredients
1.4 Chocolates storage
1.5 Chocolates manufacturing
1.6 Chocolates personalities
1.7 Health and nutrition of chocolates
1.8 History of chocolates
1.9 Quality assurance of chocolates
1.10Types of chocolates

2.1 Cocoa cultivation
2.2 Cocoa havesting
2.2 Cocoa processing
2.3 Cocoa producing countries
2.4 Cocoa trade
2.5 Types of cocoa beans

The thesaurus can be used to index all books including research reports and academic exercises, either published or unpublished, on chocolates.

Language: American English with some cross reference in French language where as needed.

Sources used:
The terms compiled are collected from books and articles which obtained through the Internet.

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2.	Anon. *Cocoa beans: Chocolate manufacturer's quality requirements*. London: Alliance, 1996.
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6.	Cook, L. R. and Meursing, E. H. *Chocolate production and use.* New York: Harcourt Brace, 1984.
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Users
The thesaurus is intended for food technologists from chocolate confectionery industry who are starting their career in the industry. Users who are interested on chocolates can also use it.

Layout
The thesaurus of chocolates consists of three interrelated sections: alphabetical listing, systematic listing and tree structure listing. These sections complement each other.

The alphabetical listing consists of terms in alphabetical order. The thesaurus of chocolates uses three basic types of relationships: equivalence, hierarchical and associative.

Equivalence relationships

a. USE instruction shows that the non-preferred term is not used and will use a preferred term instead.
   Example:
   Chocolates lovers USE Chocoholics (C1F2)
   The non-preferred term is chocolates lovers, and the preferred term is chocoholics.

b. UF (use for) is a reciprocal of USE.
   Example:
   Chocoholics (C1F2) UF Chocolates lovers
   Here the term Chocoholics is used instead of the term Chocolates lovers.

Hierarchical relationships

a. BT (Broader term) refers to term that represent a generally broader class to the referred term.
   Example:
   Enrobing (C1E5D) BT Chocolates manufacturing techniques (C1E5)
   Here the term Chocolates manufacturing techniques is the broader term for Enrobing.

b. NT (Narrower term) refers to term that represent a generally narrower class to the referred term.
   Example:
   Chocolates manufacturing techniques (C1E5) NT Enrobing (C1E5D)
   Here the term Enrobing is the narrower term for Chocolates manufacturing techniques

Associative relationships

a. RT is the abbreviation of related term. It shows other terms which are closely related to the term conceptually but not hierarchically.

   Sugarbloom (C1A2B) RT Humidity (C1D1)

1. Brief explanation
   SN is the abbreviation for scope note, which is used to clarify terms which might confuse indexers or users.

   Order of arrangement of these elements:
   Preferred term
   SN Scope note or definition
   UF References to equivalent non-preferred terms
   BT References to broader terms
   NT References to narrower terms
   RT References to related terms

The systematic listing consists of terms arranged in systematic order. Terms are arranged according to their meaning and logical relationship.

The tree structure listing is hierarchies of broader or narrower terms. Terms within same hierarchical level are arranged alphabetically.
Example:

C1F Chocolates personalities

BT Chocolates (C1)
NT Chocolatiers (C1F1)
Chocoholics (C1F2)
RT Chocolates manufacturing (C1E)
History of Chocolates (C1H)

C1F1 Chocolatiers

UF Chocolates connoisseurs
Chocolates experts
Chocolates makers
Chocolates manufacturers
Chocolates processors
Chocolates producers
BT Chocolates personalities (C1F)

C1F2 Chocoholics

UF Chocolates lovers
BT Chocolates personalities (C1F)

Filling rules

The Thesaurus of Chocolates is arranged in alphabetical order, letter by letter, for easy searching.

C1	**Chocolates**	NT	Chocolates and problems (C1A) Chocolates attributes (C1B) Chocolates ingredients (C1C) Chocolates storage (C1D) Chocolates manufacturing (C1E) Chocolates personalities (C1F) Health and nutrition of Chocolates (C1G) History of Chocolates (C1H) Qualities assurance of Chocolates (C1I) Types of Chocolates (C1J)
C1A	**Chocolates and problems**		
		BT	Chocolates (C1)
		NT	Chocolates manufacturing problems (C1A1) Chocolates storage problems (C1A2)
C1A1	**Chocolates manufacturing problems**		
		UF	Chocolates production problems
		BT	Chocolates and problems (C1A)
		NT	Lost of gloss (C1A1A) Crystallization (C1A1B)
	Chocolates production problems	USE	Chocolates manufacturing problems (C1A1)
C1A2	**Chocolates storage problems**		
		BT	Chocolates and problems (C1I)
		NT	Fatbloom (C1A2A) Sugarbloom (C1A2B)
		RT	Chocolates storage (C1D)
C1A1A	**Lost of gloss**		
		BT	Chocolates manufacturing problems (C1A1)
C1A1B	**Crystallization**		
		BT	Chocolates manufacturing problems (C1A1)
C1A2A	**Fatbloom**		
		UF	Fatty white stain

		BT	Chocolates storage problems (C1A2)
	Fatty white stain	USE	Fatbloom (C1A2A)
C1A2B	**Sugarbloom**		
		UF	Sugar recrystalization
		BT	Chocolates storage problems (C1A2)
	Sugar recrystalization	USE	Sugarbloom (C1A2B)
C1B	**Chocolates attributes**		
		BT	Chocolates (C1)
		NT	Chocolates colors (C1B1)
			Chocolates flavors (C1B2)
			Chocolates particle sizes (C1B3)
			Chocolates viscosity (C1B4)
		RT	Chocolates manufacturing (C1E)
			Qualities assurance of Chocolates (C1I)
C1B1	**Chocolates colors**		
		BT	Chocolates attributes (C1B)
		RT	Chocolates manufacturer's formulations (C1E1)
			Dutching (C1E5E)
			Roasting (C2C4)
			Types of beans (C2F)
C1B2	**Chocolates flavors**		
		BT	Chocolates attributes (C1B)
		RT	Climates(C2A1)
			Conching (C1E4A)
			Fermenting (C2B2)
			Flavorings (C1C5B)
			Roasting (C2C4)
			Types of beans (C2F)
C1B3	**Chocolates particle sizes**		
		BT	Chocolates attributes (C1B)
		NT	Mouthfeel (C1B3A)
			Chocolates viscosity (C1B4)

C1B4	**Chocolates viscosity**		
		UF	Chocolates thickness
			Thickness of Chocolates
		BT	Chocolates attributes (C1B)
		NT	Yield value (C1B4A)
			Plastic viscosity (C1B4B)
		RT	Conching (C1E4A)
			Dispersing agents (C1C5A)
			Chocolates particle sizes (C1B3)
	Chocolates thickness	USE	Chocolates viscosity (C1B4)
C1B3A	**Mouthfeel**		
		BT	Chocolates particle sizes (C1B3)
C1B4A	**Yield value**		
		BT	Chocolates viscosity (C1B4)
C1B4B	**Plastic viscosity**		
		BT	Chocolates viscosity (C1B4)
C1C	**Chocolates ingredients**		
		BT	Chocolates
		NT	Cocoa butter (C1C1)
			Cocoa liquor (C1C2)
			Food additives (C1C3)
			Milk (C1C4)
			Sugar (C1C5)
		RT	Types of Chocolates (C1J)
C1C1	**Cocoa butter**		
		UF	Cacao butter
		BT	Chocolates (C1)
	Cacao butter	USE	Cocoa butter (C1C1)
C1C2	**Cocoa liquor**		

		BT	Chocolates (C1)
		UF	Baking Chocolates
			Bitter Chocolates
			Chocolates liquor
			Chocolates paste
			Cocoa mass
			Cocoa paste
			Essence fo Chocolates
	Baking Chocolates	USE	Cocoa liquor (C1C2)
	Bitter Chocolates	USE	Cocoa liquor (C1C2)
	Chocolates liquor	USE	Cocoa liquor (C1C2)
	Chocolates paste	USE	Cocoa liquor (C1C2)
	Cocoa mass	USE	Cocoa liquor (C1C2)
	Cocoa paste	USE	Cocoa liquor (C1C2)
	Essence fo Chocolates	USE	Cocoa liquor (C1C2)
C1C3	**Food additives**		
		BT	Chocolates (C1)
		NT	Dispersing agents (C1C3A)
			Flavorings (C1C3B)
C1C3A	**Dispersing agents**		
		UF	Emulsifiers
		BT	Food additives (C1C3)
		RT	Chocolates viscosity (C1B4)
	Emulsifiers	USE	Dispersing agents (C1C3A)
C1C3B	**Flavorings**		
		BT	Food additives (C1C3)
		RT	Chocolates flavors (C1B2)
C1C4	**Milk**		
		BT	Chocolates (C1)
C1C5	**Sugar**		
		BT	Chocolates (C1)

C1D	**Chocolates storage**		
		BT	Chocolates (C1)
		NT	Humidity (C1D1)
			Insects (C1D2)
			Lights (C1D3)
			Smells (C1D4)
			Temperatures (C1D5)
		RT	Chocolates storage problems (C1A2)
C1D1	**Humidity**		
		BT	Chocolates storage (C1D)
C1D2	**Insects**		
		BT	Chocolates storage (C1D)
C1D3	**Lights**		
		BT	Chocolates storage (C1D)
C1D4	**Smells**		
		UF	Odors
			Odours
		BT	Chocolates storage (C1D)
	Odors	USE	Smells (C1D4)
	Odours	USE	Smells (C1D4)
C1D5	**Temperatures**		
		BT	Chocolates storage (C1D)
C1E	**Chocolates manufacturing**		
		UF	Chocolates making
			Chocolates processing
			Chocolates-processing
			Chocolates production
		BT	Chocolates
		NT	Chocolates manufacturer's formulations (C1E1)

			Chocolates manufacturing equipments (C1E2)
			Chocolates manufacturing facilities (C1E3)
			Chocolates manufacturing processes (C1E4)
			Chocolates manufacturing techniques (C1E5)
		RT	Chocolates personalities (C1F)
			Chocolates attributes (C1B)
			History of Chocolates (C1H)
			Qualities assurance of Chocolates (C1I)
			Types of Chocolates (C1J)
	Chocolates making	USE	Chocolates manufacturing (C1E)
	Chocolates processing	USE	Chocolates manufacturing (C1E)
	Chocolates-processing	USE	Chocolates manufacturing (C1E)
	Chocolates production	USE	Chocolates manufacturing (C1E)
C1E1	**Chocolates manufacturer's formulations**		
		UF	Chocolates manufacturer's methods
			Chocolates manufacturer's recipe
		BT	Chocolates manufacturing (C1E)
		RT	Chocolates colors (C1B1)
			Types of Chocolates (C1J)
	Chocolates manufacturer's methods	USE	Chocolates manufacturer's formulations (C1E1)
	Chocolates manufacturer's recipe	USE	Chocolates manufacturer's formulations (C1E1)
C1E2	**Chocolates manufacturing equipments**		
		BT	Chocolates manufacturing (C1E)
		NT	Chocolates agitators (C1E2A)
			Chocolates air-classifier mills (C1E2B)
			Chocolates cleaning machines (C1E2C)
			Chocolates conching machines (C1E2D)
			Chocolates cooling tunnels (C1E2E)
			Chocolates cyclinder crushers (C1E2F)
			Chocolates enrobing machines (C1E2G)
			Chocolates fine-mesh metal screens (C1E2H)
			Chocolates hydraulic presses(C1E2I)
			Chocolates mixing machines (C1E2J)

Chocolates molds (C1E2K)
Chocolates rolling machines (C1E2L)
Chocolates rotating machines (C1E2M)
Chocolates storage tanks (C1E2N)
Chocolates tank trucks (C1E2O)
Chocolates tempering machines (C1E2P)

C1E2A **Chocolates agitators**

BT Chocolates manufacturing equipments (C1E2)

C1E2B **Chocolates air-classifier mills**

BT Chocolates manufacturing equipments (C1E2)

C1E2C **Chocolates cleaning machines**

BT Chocolates manufacturing equipments (C1E2)

C1E2D **Chocolates conching machines**

UF Conches
BT Chocolates manufacturing equipments (C1E2)

Conches USE Chocolates conching machines (C1E2D)

C1E2E **Chocolates cooling tunnels**

BT Chocolates manufacturing equipments (C1E2)

C1E2F **Chocolates cyclinder crushers**

BT Chocolates manufacturing equipments (C1E2)

C1E2G **Chocolates enrobing machines**

BT Chocolates manufacturing equipments (C1E2)

C1E2H **Chocolates fine-mesh metal screens**

BT Chocolates manufacturing equipments (C1E2)

C1E2I **Chocolates hydraulic presses**

BT Chocolates manufacturing equipments (C1E2)

C1E2J Chocolates mixing machines

UF	Kneaders
	Kneading machines
	Mixers
	Plasticisers
BT	Chocolates manufacturing equipments (C1E2)
Kneaders	USE Chocolates mixing machines (C1E2J)
Kneading machines	USE Chocolates mixing machines (C1E2J)
Mixers	USE Chocolates mixing machines (C1E2J)
Plasticisers	USE Chocolates mixing machines (C1E2J)

C1E2K Chocolates molds

UF	Chocolates moulds
BT	Chocolates manufacturing equipments (C1E2)
Chocolates moulds	USE Chocolates molds (C1E2K)

C1E2L Chocolates rolling machines

UF	Five-roll refiners
	Refiners
BT	Chocolates manufacturing equipments (C1E2)
Five-roll refiners	USE Chocolates rolling machines (C1E2L)
Refiners	USE Chocolates rolling machines (C1E2L)

C1E2M Chocolates rotating machines

BT	Chocolates manufacturing equipments (C1E2)

C1E2N Chocolates storage tanks

BT	Chocolates manufacturing equipments (C1E2)

C1E2O Chocolates tank trucks

UF	Chocolates vats
BT	Chocolates manufacturing equipments (C1E2)
Chocolates vats	USE Chocolates tank trucks (C1E2O)

C1E2P Chocolates tempering machines

		BT	Chocolates manufacturing equipments (C1E2)
C1E3	**Chocolates manufacturing facilities**		
		BT	Chocolates manufacturing (C1E)
		NT	Chocolates factories (C1E3A)
			Chocolates factory plants (C1E3B)
C1E3A	**Chocolates factories**		
		BT	Chocolates manufacturing facilities(CIE3)
C1E3B	**Chocolates factory plants**		
		BT	Chocolates manufacturing facilities(CIE3)
C1E4	**Chocolates manufacturing processes**		
		BT	Chocolates manufacturing (C1E)
		NT	Conching (C1E4A)
			Hardening (C1E4B)
			Mixing (C1E4C)
			Refining (C1E4D)
			Rotating (C1E4E)
			Tempering (C1E4F)
C1E4A	**Conching**		
		BT	Chocolates manufacturing processes (C1E4)
		RT	Chocolates flavors (C1B2)
			Chocolates viscosity (C1B4)
C1E4B	**Hardening**		
		UF	Cooling
		BT	Chocolates manufacturing processes (C1E4)
	Cooling	USE	Hardening (C1E4B)
C1E4C	**Mixing**		
		UF	Blending
			Kneading
		BT	Chocolates manufacturing processes (C1E4)

	Blending	USE	Mixing (C1E4C)
	Kneading	USE	Mixing (C1E4C)
C1E4D	**Refining**		
		BT	Chocolates manufacturing processes (C1E4)
C1E4E	**Rotating**		
		BT	Chocolates manufacturing processes (C1E4)
C1E4F	**Tempering**		
		BT	Chocolates manufacturing processes (C1E4)
C1E5	**Chocolates manufacturing techniques**		
		BT	Chocolates manufacturing (C1E)
		NT	Ball mills (C1E5A)
			Enrobing (C1E5B)
			Molding (C1E5C)
			Deodorization (C1E5D)
			Dutching (C1E5E)
C1E5A	**Ball mills**		
		BT	Chocolates manufacturing techniques (C1E5)
C1E5B	**Enrobing**	BT	Chocolates manufacturing techniques (C1E5)
C1E5C	**Molding**	BT	Chocolates manufacturing techniques (C1E5)
C1E5D	**Deodorisation**		
		UF	Steam-distillation process
		BT	Chocolates manufacturing techniques (C1E5)
	Steam-distillation process	USE	Deodorisation (C1E5D)
C1E5E	**Dutching**		
		UF	Alkalinization
		BT	Chocolates manufacturing techniques (C1E5)
		RT	Chocolates colors (C1B1)

	Alkalinization	USE	Dutching (C1E5E)
C1F	**Chocolates personalities**		
		BT	Chocolates (C1)
		NT	Chocolatiers (C1F1)
			Chocoholics (C1F2)
		RT	Chocolates manufacturing (C1E)
			History of Chocolates (C1H)
C1F1	**Chocolatiers**		
		UF	Chocolates connoisseurs
			Chocolates experts
			Chocolates makers
			Chocolates manufacturers
			Chocolates processors
			Chocolates producers
		BT	Chocolates personalities (C1F)
	Chocolates connoisseurs	USE	Chocolatiers (C1F1)
	Chocolates experts	USE	Chocolatiers (C1F1)
	Chocolates makers	USE	Chocolatiers (C1F1)
	Chocolates manufacturers	USE	Chocolatiers (C1F1)
	Chocolates processors	USE	Chocolatiers (C1F1)
	Chocolates producers	USE	Chocolatiers (C1F1)
C1F2	**Chocoholics**		
		UF	Chocolates lovers
		BT	Chocolates personalities (C1F)
	Chocolates lovers	USE	Chocoholics (C1F2)
C1G	**Health and nutrition of Chocolates**		
		BT	Chocolates (C1)
		NT	Medicinal benefits (C1G1)
			Composition of Chocolates (C1G2)
C1G1	**Medicinal benefits**		

		BT	Health and nutrition of Chocolates (C1G)
		NT	Antioxidants (C1G1A)
			Boost up immune systems (C1G1B)
			Cancer prevention (C1G1C)
			Free radicals prevention (C1G1D)
			Reduce risk of heart diseases (C1G1E)
			Weight gain (C1G1F)
C1G2	**Composition of Chocolates**		
		BT	Health and nutrition of Chocolates (C1G)
		NT	Alkaloids (C1G2A)
			Amino acids (C1G2B)
			Carbohydrates (C1G2C)
			Fats (C1G2D)
			Hormones (C1G2E)
			Minerals (C1G2F)
C1G1A	**Antioxidants**		
		BT	Medicinal benefits (C1G1)
		NT	Catehins (C1G1A1)
C1G1B	**Boost up immune systems**		
		BT	Medicinal benefits (C1G1)
C1G1C	**Cancer prevention**		
		BT	Medicinal benefits (C1G1)
C1G1D	**Free radicals prevention**		
		BT	Medicinal benefits (C1G1)
C1G1E	**Reduce risk of heart diseases**		
		BT	Medicinal benefits (C1G1)
C1G1F	**Weight gain**		
		BT	Medicinal benefits (C1G1)

C1G1A1 Catehins

BT Antioxidants (C1G1A)

C1G2A Alkaloids

BT Composition of Chocolates (C1G2)
NT Caffeine (C1G2A1)
Theobromine (C1G2A2)
Tyramine (C1G2A3)

C1G2B Amino acids

BT Composition of Chocolates (C1G2)

C1G2C Carbohydrates

BT Composition of Chocolates (C1G2)
NT Cellulose (C1G2C1)
Crude fiber (C1G2C2)
Fructose (C1G2C3)
Glucose (C1G2C4)
Gums (C1G2C5)
Mucilage (C1G2C6)
Pectins (C1G2C7)
Sucrose (C1G2C8)

C1G2D Fats

BT Composition of Chocolates (C1G2)

C1G2E Hormones

BT Composition of Chocolates (C1G2)
NT Phenylethylamine (C1G2E1)
Serotonin (C1G2E2)

C1G2F Minerals

BT Composition of Chocolates (C1G2)
NT Magnesium (C1G2F1)

C1G2A1 Caffeine

		BT	Alkaloids (C1G2A)
C1G2A2	**Theobromine**		
		BT	Alkaloids (C1G2A)
C1G2A3	**Tyramine**		
		BT	Alkaloids (C1G2A)
C1G2C1	**Cellulose**		
		BT	Carbohydrates (C1G2C)
C1G2C2	**Crude fiber**		
		BT	Carbohydrates (C1G2C)
C1G2C3	**Fructose**		
		BT	Carbohydrates (C1G2C)
C1G2C4	**Glucose**		
		BT	Carbohydrates (C1G2C)
C1G2C5	**Gums**		
		BT	Carbohydrates (C1G2C)
C1G2C6	**Mucilage**		
		BT	Carbohydrates (C1G2C)
C1G2C7	**Pectins**		
		BT	Carbohydrates (C1G2C)
C1G2C8	**Sucrose**		
		BT	Carbohydrates (C1G2C)
C1G2E1	**Phenylethylamine**		
		BT	Hormones (C1G2E)
C1G2E2	**Serotonin**		

		BT	Hormones (C1G2E)
C1G2F1	**Magnesium**		
		BT	Minerals (C1G2F)
C1H	**History of Chocolates**		
		BT	Chocolates (C1)
		NT	Chocolates in Ancient Indians of Central America (C1H1)
			Chocolates innovation (C1H2)
			Chocolates making tradition (C1H3)
			Industralization of Chocolates (C1H4)
		RT	Chocolates manufacturing (C1E)
			Chocolates personalities (C1F)
			Cocoa producing countries (C2D)
			Cocoa trade (C2E)
C1H1	**Chocolates in Ancient Indians of Central America**		
		UF	Chocolates in Ancient Mesoamerica
			Chocolates in Ancient Meso-America Indians
			Chocolates in Ancient Mesoamerican Indians
		BT	History of Chocolates (C1H)
	Chocolates in Ancient Mesoamerica	USE	Chocolates in Ancient Indians of Central America (C1H1)
	Chocolates in Ancient Meso-America Indians	USE	Chocolates in Ancient Indians of Central America (C1H1)
	Chocolates in Ancient Mesoamerican Indians	USE	Chocolates in Ancient Indians of Central America (C1H1)
C1H2	**Chocolates innovation**		
		BT	History of Chocolates (C1H)
C1H3	**Chocolates making tradition**		
		BT	History of Chocolates (C1H)
C1H4	**Industralization of Chocolates**		
		UF	Chocolates industrial revolution
		BT	History of Chocolates (C1H)
	Chocolates industrial revolution	USE	Industralization of Chocolates (C1H4)

C1I **Qualities assurance of Chocolates**

BT	Chocolates (C1)
NT	Chocolates tests (C1I1)
	Chocolates quality assurance staff (C1I2)
RT	Chocolates attributes (C1B)
	Chocolates manufacturing (C1E)

C1I1 **Chocolates tests**

BT	Qualities assurance of Chocolates (C1I)
NT	Chocolates moisture tests (C1I1A)
	Chocolates microbiological analysis (C1I1B)
	Chocolates shelf life tests (C1I1C)
	Chocolates pilot plants (C1I1D)

C1I1A **Chocolates moisture tests**

BT	Chocolates tests (C1I1)

C1I1B **Chocolates microbiological analysis**

BT	Chocolates tests (C1I1)

C1I1C **Chocolates shelf life tests**

BT	Chocolates tests (C1I1)

C1I1D **Chocolates pilot plants**

BT	Chocolates tests (C1I1)

C1I2 **Chocolates quality assurance staff**

UF	Chocolates quality assurance staff
	Chocolates laboratories technicians
BT	Qualities assurance of Chocolates (C1I)
USE	Chocolates quality assurance staff (C1I2)
USE	Chocolates quality assurance staff (C1I2)

Chocolates quality assurance staff
Chocolates laboratories technicians

C1J **Types of Chocolates**

BT	Chocolates (C1)
NT	Dark Chocolates (C1J1)

			Milk Chocolates (C1J2)
			White Chocolates (C1J3)
		RT	Chocolates ingredients (C1C)
			Chocolates manufacturer's formulations (C1E1)
			Chocolates manufacturing (C1E)
C1J1	**Dark Chocolates**		
		UF	Fondant
		BT	Types of Chocolates (C1J)
	Fondant	USE	Dark Chocolates (C1J1)
C1J2	**Milk Chocolates**		
		UF	Lait
		BT	Types of Chocolates (C1J)
	Lait	USE	Milk Chocolates (C1J2)
C1J3	**White Chocolates**		
		UF	Chocolates, White
		BT	Types of Chocolates (C1J)
	Chocolates, White	USE	White Chocolates (C1J3)
C2	**Cocoa**		
		UF	Cacao
			Theobrama cacao
		NT	Cocoa cultivation (C2A)
			Cocoa harvesting (C2B)
			Cocoa processing (C2C)
			Cocoa producing countries (C2D)
			Cocoa trade (C2E)
			Types of cocoa beans (C2F)
	Cacao	USE	Cocoa (C2)
	Theobrama cacao	USE	Cocoa (C2)
C2A	**Cocoa cultivation**		
		BT	Cocoa cultivation (C2A)
		NT	Climate (C2A1)

Humidy (C2A2)
Nutrients (C2A3)
Pest controls (C2A4)
Prunning (C2A5)
Shade (C2A6)
Solids (C2A7)
Weeding (C2A8)
Cocoa plantations (C2A9)

C2A1 Climates

BT Cocoa cultivation (C2A)
RT Chocolates flavors (C1B2)

C2A2 Humidy

BT Cocoa cultivation (C2A)

C2A3 Nutrients

BT Cocoa cultivation (C2A)

C2A4 Pest controls

BT Cocoa cultivation (C2A)

C2A5 Prunning

BT Cocoa cultivation (C2A)

C2A6 Shade

BT Cocoa cultivation (C2A)

C2A7 Solids

BT Cocoa cultivation (C2A)

C2A8 Weeding

BT Cocoa cultivation (C2A)

C2A9 Cocoa plantations

UF Cacao plantations

		BT	Cocoa cultivation (C2A)
		NT	Cocoa farmers (C2A9A)
			Planting methods (C2A9B)
	Cacao plantations	USE	Cocoa plantations (C2A9)
C2A9A	**Cocoa farmers**		
		BT	Cocoa plantations (C2A9)
C2A9B	**Planting methods**		
		BT	Cocoa plantations (C2A9)
		NT	Cocoa spacing (C2A9B1)
			Cocoa seedling (C2A9B2)
			Pruning methods (C2A9B3)
C2A9B1	**Cocoa spacing**		
		BT	Planting methods (C2A9B)
C2A9B2	**Cocoa seedling**		
		BT	Planting methods (C2A9B)
C2A9B3	**Pruning methods**		
		BT	Planting methods (C2A9B)
C2B	**Cocoa harvesting**		
		BT	Cocoa (C2)
		NT	Plucking (C2B1)
			Fermenting (C2B2)
			Drying (C2B3)
C2B1	**Plucking**		
		BT	Cocoa harvesting (C2B)
C2B2	**Fermenting**		
		UF	Fermentation
		BT	Cocoa harvesting (C2B)
		RT	Chocolates flavors (C1B2)

	Fermentation	USE	Fermenting (C2B2)
C2B3	**Drying**		
		BT	Cocoa harvesting (C2B)
		NT	Artificial drying (C2B3A)
C2B3A	**Artificial drying**	BT	Drying (C2B3)
		NT	Hot pipes (C2B3A1)
			Air dryers (C2B3A2)
C2B3A1	**Hot pipes**		
		BT	Artificial drying (C2B3A)
C2B3A2	**Air dryers**		
		BT	Artificial drying (C2B3A)
C2C	**Cocoa processing**		
		UF	Cocoa-processing
			Cocoa production
		BT	Cocoa (C2)
		NT	Breaking (C2C1)
			Grinding (C2C2)
			Liquor pressing (C2C3)
			Roasting (C2C4)
			Winnowing (C2C5)
	Cocoa-processing	USE	Cocoa processing (C2C)
	Cocoa production	USE	Cocoa processing (C2C)
C2C1	**Breaking**		
		BT	Cocoa processing (C2C)
C2C2	**Grinding**		
		UF	Liquor grinding
		BT	Cocoa processing (C2C)
	Liquor grinding	USE	Grinding (C2C2)

C2C3	**Liquor pressing**		
		BT	Cocoa processing (C2C)
C2C4	**Roasting**		
		BT	Cocoa processing (C2C)
		RT	Chocolates colors (C1B1)
			Chocolates flavors (C1B2)
C2C5	**Winnowing**		
		BT	Cocoa processing (C2C)
C2D	**Cocoa producing countries**		
		UF	Cocoa growing countries
		BT	Cocoa (C2)
		RT	History of Chocolates (C1H)
	Cocoa growing countries	USE	Cocoa producing countries (C2D)
C2E	**Cocoa trade**		
		UF	Cocoa exchange
		BT	Cocoa (C2)
		NT	Cocoa industry (C2E1)
		RT	History of Chocolates (C1H)
	Cocoa exchange	USE	Cocoa trade (C2E)
C2E1	**Cocoa industry**		
		BT	Cocoa trade (C2E)
C2F	**Types of cocoa beans**		
		BT	Cocoa (C2)
		NT	Criollo (C2F1)
			Forastero (C2F2)
		RT	Chocolates colors (C1B1)
			Chocolates flavors (C1B2)
C2F1	**Criollo**		
		BT	Types of cocoa beans (C2F)

C2F2 **Forastero**

BT Types of cocoa beans (C2F)