

GLOSSARY

- Baking chocolate* See *chocolate liquor*
- Bittersweet chocolate* See *sweet chocolate*
- Boiled coffee* Brewed prepared by boiling coarsely ground, lightly roasted coffee (50-70 g/l) in water (for 10 min or more); the infusion is consumed without separation of grounds (1 cup = 150-190 ml). Drunk particularly in the northern part of the Nordic countries
- Cacao* The terms *cacao* and *cocoa* are often used interchangeably; the term *cacao* is generally reserved for botanical contexts
- Chocolate liquor* Also called *chocolate mass* (in Europe); a solid or semi-plastic food prepared by finely grinding the nib of the cacao bean; also called *baking* or *cooking chocolate*; the initial material from which all chocolate products are produced
- Chocolate mass* See *chocolate liquor*
- Cocoa* The tropical tree from which *cocoa powder* and chocolate are derived. Cocoa trees are of the family Sterculiaceae, generally *Theobroma cacao*, rarely *T. pentagona* or *T. spherocarpa*.
- Cocoa butter* Pure fat extracted by pressure from ground and crushed cocoa beans
- Cocoa powder* Prepared by pulverizing the material remaining after a portion of the fat (*cocoa butter*) has been removed from the *liquor*
- Cooking chocolate* See *chocolate liquor*
- Dark chocolate* See *sweet chocolate*
- Drip coffee* Brew prepared by pouring boiling water over finely ground, light (North America (28-40 g/l), northern Europe), medium (UK, Switzerland) or dark roasted coffee (France, Belgium) in a filter paper (50-70 g/l; 1 cup = 150-190 ml) or in a cloth (Brazil; 1 cup = 80 g/l)

- Espresso* Brew prepared by extracting 6-8 g of finely ground, medium-to-dark roasted coffee with water at 8-12 bar and 92-95°C for 15-25 sec (Italy; 25-50-ml cup) or longer (France, Switzerland; 150-ml cup)
- Infusion* Brew prepared by infusing with boiling water in a pot for a few minutes coarsely ground, light-to-medium roasted coffee (northern Europe and Australia; 55-65 g/l) or very light roasted coffee (North America; 28-40 g/l) and separating the brew from the grounds by pouring through a metal screen strainer (1 cup = 150-190 ml)
- Milk chocolate* Produced from *chocolate liquor*, sugar, *cocoa butter* and milk solids
- Mocca coffee* Brew prepared in a 'Neapolitan' coffee maker by forcing just overheated water through a bed of finely ground, medium-to-very dark roasted coffee (Italy, Spain; 6-10 g/50-ml cup)
- Nib* Cotyledon
- Percolated coffee* Brew prepared by extracting coarsely ground, light (North America; 28-40 g/l) or medium roasted (UK; 60 g/l) coffee with recirculating boiling water until the desired brew strength is reached (1 cup = 150-190 ml)
- Semisweet chocolate* See *sweet chocolate*
- Soluble coffee* Brew prepared by dissolving 1.5-3.0 g of instant coffee powder in 150-190 ml of hot water (worldwide)
- Sweet chocolate* Produced from *chocolate liquor* by addition of sugar and *cocoa butter*; also called *dark chocolate*, *bittersweet chocolate* and *semisweet chocolate*
- Turkish/Greek coffee* Brew prepared by bringing to a gentle boil until a foam is formed very finely ground, medium-to-dark roasted coffee (~5 g) in water (60 ml), usually with sugar (5-10 g) (Middle East; 1 cup = 40-60 ml)