



How are vegan chocolate bars made?

Vegan chocolate bars are a delicious and ethical alternative for chocolate lovers who follow a plant-based lifestyle. These delectable treats are crafted using ingredients that are free from animal products. Let's explore how vegan chocolate bars are made.

Dairy-Free Ingredients:

The first step in making vegan chocolate bars is selecting dairy-free ingredients. Instead of using milk or milk solids, vegan chocolate bars typically use plant-based alternatives like almond milk, coconut milk, or rice milk to achieve a creamy texture.



Cacao Beans:

The foundation of any chocolate bar is cacao beans. Vegan chocolate bars use cacao beans that have been sourced ethically and sustainably. The beans are carefully roasted to bring out

their rich flavors.

Sugar Alternatives:

Vegan chocolate bars often use natural sweeteners such as coconut sugar, agave nectar, or maple syrup instead of traditional refined white sugar. These sweeteners add a touch of sweetness without compromising on taste.

Cocoa Butter:

To achieve a smooth and velvety texture, vegan chocolate bars incorporate cocoa butter, a fat extracted from cocoa beans. Cocoa butter gives the chocolate its melt-in-your-mouth quality and contributes to the overall richness.

Flavorings and Additions:

Vegan chocolate bars can be enhanced with various flavorings and additions. Common choices include vanilla extract, sea salt, nuts, dried fruits, or spices like cinnamon or chili powder. These ingredients add depth and complexity to the flavor profile.

Manufacturing Process:

The manufacturing process for vegan chocolate bars typically involves grinding the cacao beans into a paste, known as chocolate liquor. This liquor is then mixed with cocoa butter, sweeteners, and any desired flavorings. The mixture is carefully tempered, a process that involves heating and cooling to ensure the chocolate has a smooth and glossy appearance.

In Australia, cocoa grows only in a narrow coastal strip of Tropical North Queensland. This is the home of Charley's! The cocoa beans for this superb dark chocolate are grown at the foot of Crocodile Mountain in and around the fertile Maria Creek Valley. They are carefully crafted to produce a complex, creamy dark chocolate with fruity highlights.

Servings per pack: 4
Serving Size: 20g

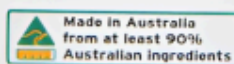
	Average Quantity Per Serving	Average Quantity Per 100g
Energy	460kJ	2400kJ
Protein	1.4g	7g
Fat, total	8.6g	43g
- Saturated	5.2g	25.8g
Carbohydrate	6.6g	32.9g
- Sugars	6g	29.8g
Sodium	1mg	6mg

Ingredients: Dark Chocolate (100%)
(Cocoa beans (Australia), Sugar (Australia), Cocoa butter (Venezuela or Peru), Soy Lecithin (Germany)).

Dark Chocolate contains 70% cocoa solids.

Allergy Advice: Contains **Soy**. Made on equipment that also processes **tree nuts** (Macadamias).

Storage: Best refrigerated, then allow to warm slightly before enjoying.



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Molding and Packaging:

Once the chocolate is properly tempered, it is poured into molds and allowed to set. After solidifying, the bars are removed from the molds, wrapped in eco-friendly packaging, and prepared for distribution.

In conclusion, [vegan chocolate bars](#) are made by using dairy-free ingredients, ethically sourced cacao beans, sugar alternatives, cocoa butter, and various flavorings. The manufacturing process involves grinding the beans, mixing the ingredients, tempering the mixture, and molding the chocolate into bars. Vegan chocolate bars offer a delicious and ethical option for chocolate enthusiasts who embrace a plant-based lifestyle. Indulge in these delectable treats guilt-free, knowing that no animals were harmed in their production.

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