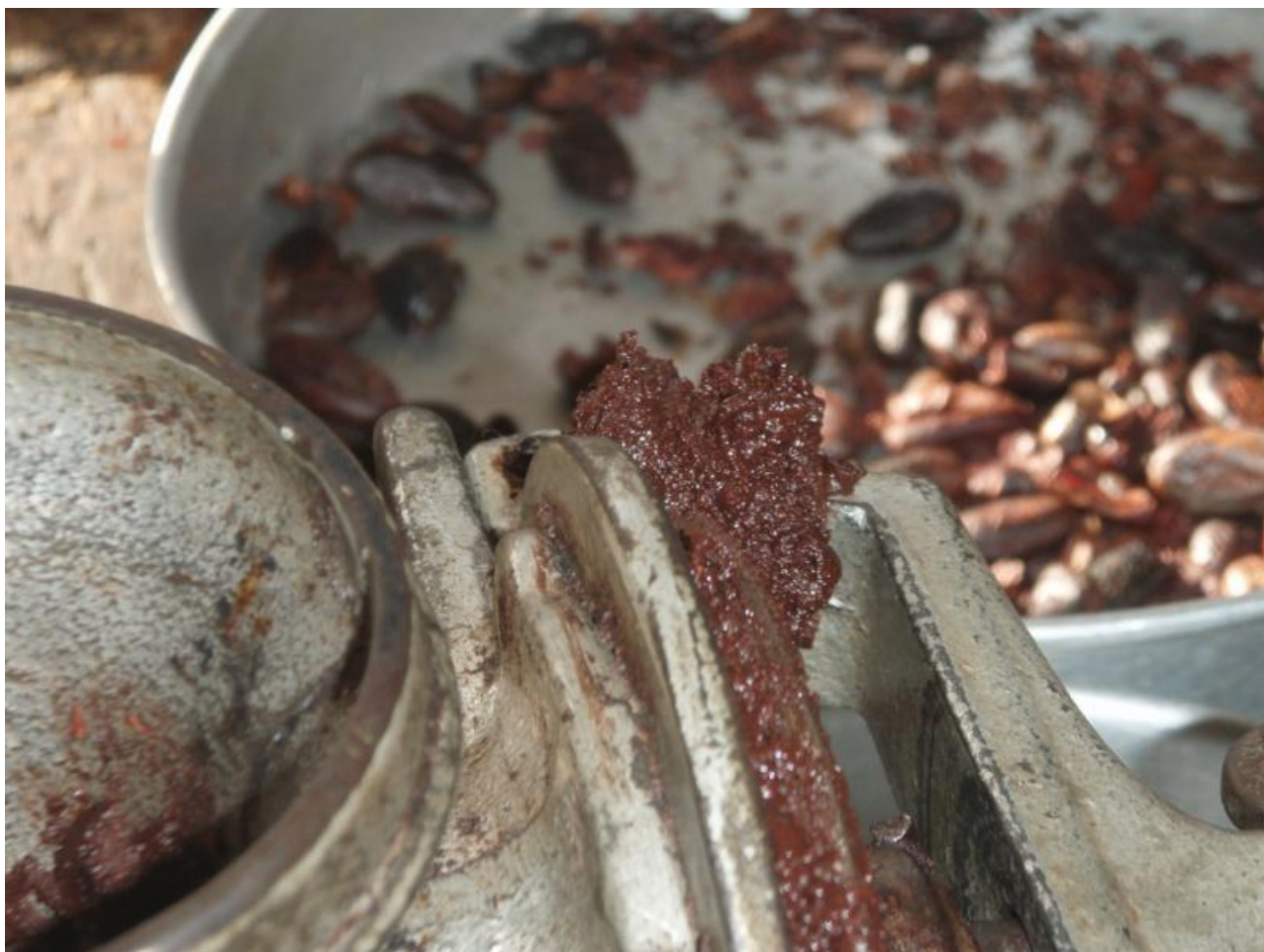


Cacao paste

Cacao paste

Cacao paste oozes out from a metal hand crank on a cacao plantation in Barlovento, Venezuela. Grinding cacao seeds into a paste is one of the final steps in the cocoa-making process. The seeds come from the cacao tree (*Theobroma Cacao*), which is native to tropical Central and South America. Before being ground, the seeds are picked, removed from their pods, fermented, dried, and roasted.



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