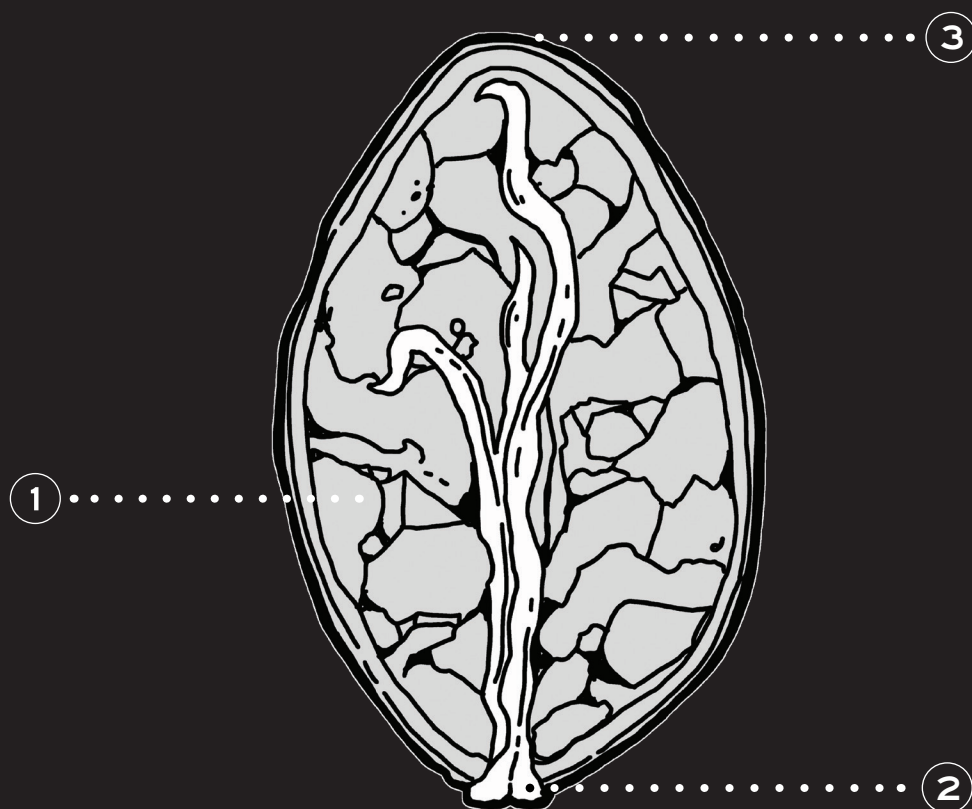


ANATOMY OF A COCOA BEAN



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NIBS

These small, nut-like parts of the bean are ground to make chocolate. Nibs can add a nutty, fruity flavor and crunch to baked goods like cookies or breads, or they can be enjoyed as a delicious, crunchy snack.

RADICLE

This dense, stem-like piece would have become the tap root of the new cacao tree if the bean had been left to grow. It would have anchored the tree in place and searched for water.

HUSK

This fibrous shell protects the cocoa bean. The husk is usually removed before eating the bean. The husk doesn't have cocoa flavor (it tastes more like a peanut shell). However, it makes great garden mulch.