



OUR EXPERTISE



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Sustainability

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Combining pleasure with purpose, the quality of our chocolate comes down to the craft and care we bring to our process.

How does pleasure take shape? Learn for yourself.

“Tasting chocolate is like listening to a symphony, and DOVE® Chocolate is like the Philharmonic,” says Lisa Schroeder, DOVE® Chocolate Expert Taster. “In our DOVE® Chocolate manufacturing process, we give careful consideration to each aspect, from the quality of the beans we select, to the finished product, and we’re tasting throughout that entire process. ”

Here's how it's done.

A BETTER HARVEST



In the cocoa-growing origins from which we source, the cocoa is farmed with agricultural practices that are being improved thanks in part to our research into plant science and our Cocoa for Generations strategy.

The cocoa is harvested, collected and opened by hand, before being fermented, naturally breaking down the beans to allow the chocolate flavor and color to develop.

Finally, it is dried, bagged and shipped for us to continue the process in our plants.

PERFECTING THE CRAFT



The beans are cleaned and winnowed, separating the shells from the nibs, followed by roasting.

The nibs are then roasted, ground and mixed before Roll Refining, a process of refining the cocoa into micro-particles to achieve our signature silky-smooth texture. The mixture is then blended, heated, cooled and reheated, to create the perfect DOVE® Chocolate.

THE FINAL DETAILS



Last of all, after plenty of quality checks, we mold the chocolate into your favorite product, before wrapping it, ready for you to enjoy.

MORE WAYS WE DERIVE PLEASURE FROM PURPOSE



[EMPOWERING WOMEN](#)

We partner with CARE to empower women in cocoa growing communities, by developing their entrepreneurial and leadership skills to build their business and earn more income.

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[IMPACTING COMMUNITIES](#)

We're supporting cocoa-growing communities in tangible ways that help accelerate change and improve lives.

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