

Chocolate plays a significant role in most people's lives. In our showcase, we will discuss the basic chemical makeup of Common chocolate, the differences between milk, white, and dark chocolate, and the specific organic compounds that determine each chocolate's smell, and taste. We will also discuss the various effects that compounds such as Theobromine have on your brain and body, the effects it has on other animals (specifically dogs), and how chocolate is manufactured to become the delicacy we all know and love today. Lastly, we will discuss the history of chocolate production, how it became global, and how it affects culture and economies.