

Working Thesis: White chocolate should not be classified as chocolate.

URLs For Sources:

1. <http://www.thehersheycompany.com/nutrition-and-wellbeing/what-we-believe/our-ingredients/ingredient-topics/food-colors.aspx>
2. http://www.cooksillustrated.com/taste_tests/482-white-chocolate
3. <http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=163.124>
4. <http://www.todayifoundout.com/index.php/2012/11/is-white-chocolate-really-chocolate/>
5. <http://www.xocoatl.org/caffeine.htm>

General Overview of the Issue:

I want to prove that the so called ‘white chocolate’ isn’t actually chocolate. It’s unfair to deceive so many people into thinking that they are consuming chocolate when they’re not. I don’t understand why some corporations/companies feel the need to put misleading labels on their products. ‘White chocolate’ does not incorporate the same ingredients that defines chocolate.

Facts:

- 1) “White chocolate contains not less than 20 percent by weight of cacao fat as calculated by subtracting from the weight of the total fat the weight of the milkfat, dividing the result by the weight of the finished white chocolate, and multiplying the quotient by 100.” (FDA)
- 2) “White chocolate is not usually included on this list as it’s missing two of the key ingredients, namely chocolate liquor and cocoa solids, which are the primary flavorful cocoa ingredients in any type of real chocolate.” (Today I Found Out)
- 3) “Lecithin and flavorings (most often vanilla) in the white chocolate as cocoa butter itself isn’t very pleasantly flavorful and thus isn’t typically used as a stand-alone flavor. For this reason, cocoa butter is often deodorized to tone down the strong flavor, to allow the sweeteners to more fully take over as the dominant taste.” (Today I Found Out)
- 4) “White chocolate in many places does contain cocoa butter which is a type of yellowish-white vegetable fat, but other vegetable oils are often substituted.” (Today I Found Out)
- 5) “Theobromine is the active ingredient in Chocolate and it occurs only in Cacao” (Chocolate does not contain Caffeine)
- 6) White chocolate produced by Hershey’s (White Chocolate with a Creamy Meltaway) contains no theobromine at all, therefore concluding that it has no cacao. (The Hershey Company)
- 7) “White chocolate, on the other hand, rapidly goes rancid when exposed to bright light or heat (the antioxidants in the cocoa solids in milk and dark chocolate help temper this reaction), plus it has the tendency to pick up surrounding odors. When we stored some

white chocolate in a clear plastic container in a fluorescent-lit storage room, within one week, it had gone rancid and smelled (and tasted) like plastic.” (Cooks Illustrated)

- 8) “Imitation white chocolate like Guittard has another decided edge over the real white deal: A lesser amount (or lack) of cocoa butter keeps it from oxidizing too quickly and extends shelf life. (Cook’s Illustrated)
- 9) “ **Theobromine**, is derived from the genus name of the Cacao tree; Theobroma cacao”
(Chocolate does not contain Caffeine)

Possible Solutions:

I think companies should just stop calling it white chocolate if it doesn’t have the components to be being chocolate. Or have FDA raise its standards in order for a product to be classified as chocolate.