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## [Cocoa Or Theobroma Cacao Its](#)

The word cacao is the only word ever used in any of the Hispanic languages to describe what English speakers think of as cocoa. It is actually widely believed that the word cocoa has its origins in a spelling mistake—a mistake

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which was never corrected, and perhaps found easier to pronounce—which quite successfully overtook the correct form.

[Cacao: Plant Care & Growing Guide - The Spruce](#)

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1753: Swedish naturalist, Carolus Linnaeus was dissatisfied with the word "cocoa," so renamed it "theobroma," Greek for "food of the gods." 1765: Chocolate was introduced to the United States when Irish chocolate-maker John Hanan imported cocoa beans from the West

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Indies into Dorchester, Massachusetts,  
to refine them with the help of  
American ...

[What Is Cocoa Butter and How Is It  
Used?](#)

The history of chocolate began in



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Mesoamerica. Fermented beverages made from chocolate date back to 450 BC. The Mexica believed that cacao seeds were the gift of Quetzalcoatl, the god of wisdom, and the seeds once had so much value that they were used as a form of currency. Originally prepared only as a

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drink, chocolate was served as a bitter liquid, mixed with spices or corn puree.

[Cacao: Health Benefits, Nutrients per Serving, Preparation ...](#)

What is Cocoa Powder? 'Theobroma cacao' is a Latin terminology for

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widely known ingredient cocoa. It is fermented from the seeds of the cacao tree. Cocoa is a main manufacturing ingredient of chocolate and has incredible medical benefits with ineluctable healing power. It is a low-fat constituent of cocoa bean which is finely grounded.

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