

COFFEE-FLAVORED CHOCOLATE COMPOSITION

Abstract

To provide: a chocolate composition having a delicious coffee flavor balanced with bitterness, a fruity aroma and body; and a method for producing the same. The content of ethyl acetate in the chocolate composition is adjusted to 5-1500 ppb and/or the content of phenethyl alcohol is adjusted to 5-1500 ppb, and the total content of kahweol palmitate and cafestol palmitate is adjusted to 700-7800 mg/kg.