



Spain

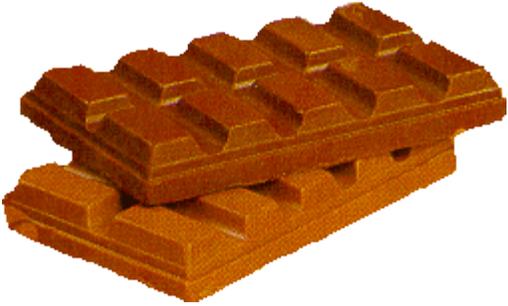


Chocolate is a delicacy from the New World that was brought back to Spain in the XVI century. Although Christopher Columbus appears to have “discovered” cacao beans in 1502, he did not realize what they were or how valuable they were! We know Hernan Cortez tried the drink and he is credited with sending cacao beans back to Spain in 1544. The Spanish explorers liked the drink made from cacao, but added something that the Mayans and Aztecs could not - cane sugar. The Spaniards brought cacao back to Spain, but incredibly kept the discovery a secret from the rest of Europe for almost a century! Once the rest of Europe tasted this new drink, it became a fad that swept across the continent. The nobility and elite of Europe were the only ones who could afford to drink chocolate, since it was made from two expensive imports – sugar and cacao.

It is interesting to note that although chocolate was all the rage in Europe, it remained only a drink until the 1800’s when the technology of the industrial revolution helped transform chocolate from liquid form into solid bars and mass production made the delicacy affordable to the masses. Spain was one of the countries at the forefront of this industrialization and chocolate have been an important part of their culture and economy for centuries.

Given Spain’s long history with chocolate it makes sense that they vehemently oppose the new way of producing chocolate and are amongst a group of countries that want to maintain the long passed down tradition of making pure chocolate with *only* sugar, cocoa powder, and cocoa butter.

The main question up for debate is whether to allow Denmark, Ireland, Austria, Portugal, Finland, Sweden, and the United Kingdom to sell their style of chocolate throughout the EU. The European Union is all about free trade and open markets. For that reason, the Commission - the executive branch – has proposed that a new law (called a “directive”) be made that would allow free trade of chocolate. Now it is up to you all to work out the details of the law. Under what conditions should the “less than pure” chocolate, like Cadbury’s, be sold?



The necessary ingredients in traditional *pure* chocolate bars:

- Cocoa powder (also sometimes called Cacao Liquor, Cacao Mass, Cacao Paste)
- Cocoa butter: More Cocoa Butter means a smoother, creamier, less bitter bar. Less Cocoa Butter means a sharper, dryer, more powdery, more flavorful bar.
- Sugar

The following are the major questions you will need to settle at the simulation. Before then, you'll need to try to figure out how different countries feel about these issues. Try to find other countries that agree with you so you can work together. Also try to convince those who disagree to see your point of view. Of the voting bodies, Spain's vote has a weight of 11.42% making them one of the most powerful countries in this vote. Use the space below each question to take notes as you learn more about where the other countries stand.

1. Consumers will want to know what kind of chocolate they are buying. Traditional Belgian-style chocolate should be called chocolate. But what should the Cadbury's style of chocolate be called?
2. Can anything containing just a bit of cocoa powder be called chocolate? In the U.S., chocolate must have at least 10% cocoa powder. Cadbury's has less than 10%, while much of the chocolate you sampled had 70%. What percentage of cocoa should the new law require?
3. Traditional chocolate is made with cocoa butter. Chocolate made in Denmark, Ireland, Austria, Portugal, Finland, Sweden, and the United Kingdom has vegetable fat added in place of the cocoa butter. Should there be a limit to how much vegetable fat is used? What percent of the total fat can be vegetable?
4. If chocolate contains vegetable fat it should say so on the label. But what should the label say? Is it enough just to list vegetable fat in the ingredients? Or should there be some sort of bold warning on the front?