CHOCOLATE FACT SHEET

Chocolate is made from **cocoa solids**, milk and sugar in varying amounts. The more milk and sugar added means fast acting carbohydrates which will raise blood glucose very fast. Cocoa solids are processed from the cocoa bean. The cocoa bean contains substances called 'polyphenols' which contain antioxidants and can help protect against heart disease and lower cholesterol. Cocoa solids also contain the mineral magnesium which may help prevent heart disease.

Cocoa solids on their own contain no added sugar and contain some fibre which means the carbohydrates present should not raise blood glucose as fast.

Therefore, small amounts of dark chocolate with a high cocoa solid content help to manage blood glucose levels better than milk or white chocolate.

Table for dark chocolate per 100g and by their % cocoa solids

BRAND	CARBOHYDRATE	ADDED SUGAR
Dr Oetker Cocoa Powder	8.9g	0.9g
Cadbury Bournville Cocoa Powder	14g	2g
Green & Black's Cocoa Powder	19g	0g
Lindt 99% Excellence	8g	1g
Divine 95%	11g	4g
Lindt 90% Excellence	14g	7g
Lindt 85% Excellence	19g	11g
Green & Black's 85%	24g	14g
Moser Roth 85% (ALDI)	18g	14g
Tesco Intense 85%	22g	15g
Co-op 85% Truly Irresistable	25g	15g
LIDL 81%	23g	16g
Sainsbury's 76% Taste the Difference	25g	19g
Lindt 70%	34g	29g
Green & Black's 70%	36g	29g
Tesco Dark Chocolate 54%	49g	44g
ASDA Basics Dark 50%	55g	45g
Morrisons 50%	56g	49g
Sainsbury's Basics 44%	56g	53g
Cadbury's Bournville 36%	60g	58g

As you can see, the higher the cocoa solids, the lower the carbohydrates and added sugar so it's best to opt for that. Dark chocolate is much richer so smaller amounts should satisfy that chocolate craving, ensuring your blood glucose does not rise too much.

Remember - always carb count your portion using the label from the packet. If the % solids are not on the front of the packaging, they should be listed on the back.