

A method for production of a chocolate provides for mixing a source of the chocolate, which is selected from cocoa powder and liquid chocolate, a source of fat, which is selected from cocoa butter and a vegetable fat, and a sweetening agent, decomposition of the chocolate mixture to obtain such a distribution of the size of the particles, which provides that at least 90 volume percent of the particles of the chocolate mixture have the size from about 15 up to about 50  $\mu\text{c}$ , in doing so at the final stage of the process of decomposition a shearing force is applied within the ranges from 200000 to 1000000  $\text{sec}^{-1}$ , and conching of the chocolate mixture decomposed obtaining the chocolate.