臺南市政府第二官方語言專案辦公室 每日聽・英語廣播



臺南市政府「毎日聽・英語廣播」文字稿

十月份廣播主題:科學家研發出粉紅色的「紅寶石」巧克力

Scientists Develop Pink-Colored 'Ruby' Chocolate

This is What's Trending Today:

以下是今日的熱門話題

About 80 years ago, food scientists introduced the world to white chocolate. Until this week, it was the last new kind of chocolate to enter the world market.

約莫 80 年前,食品科學家們首度研發出白巧克力。在本週以前,白巧克力還 是全球市場上最新的巧克力種類。

But now, scientists have invented a pink-colored chocolate.

時至今日,科學家們發明了一種粉紅色的巧克力。

It joins the likes of white, dark, and milk chocolate.

這種巧克力結合了白、黑,以及牛奶巧克力三者的特色。

A chocolate manufacturer in Switzerland launched the new product Tuesday in Shanghai, China.

一間瑞士巧克力製造商於週二在中國上海開賣這項新產品。

The manufacturer Barry Callebaut says that the pink color comes from the "ruby" cocoa bean. The color, the company adds, is natural. It has an "intense" and "fresh berry" taste.

製造商 Barry Callebaut 公司表示,粉紅的色澤來自「紅寶石」可可豆。添加的顏色是純天然成份,且帶著「濃烈」和「新鮮莓果」的風味

臺南市政府第二官方語言專案辦公室 毎日聽・英語廣播



The Financial Times reports that ruby cocoa beans grow in Ecuador, Brazil, the Ivory Coast and other countries.

英國金融時報(Financial Times)指出,厄瓜多、巴西、象牙海岸等國內都有種植紅寶石可可豆。

Scientists worked for more than 10 years to develop ruby chocolate.

科學家們花了超過10年的時間才研發出紅寶石巧克力。

Barry Callebaut is the world's biggest supplier of cocoa. Chocolate makers around the world use its cocoa to make candy and chocolate products. The company said in a statement that it developed the new chocolate with millennials in mind.

Millennials are people born in the 1980s or 1990s.

Barry Callebaut 是全球最大的可可豆供應商。世界各地的巧克力製造業者皆採用他們的可可豆來生產糖果和巧克力等產品。該公司表示,這項新產品是針對千禧世代的族群所研發而成。千禧世代指 1980 或 1990 年代出生的人。

Millennials and others around the world reacted to the news of ruby chocolate on social media.

千禧世代和世界其他的人們在社群媒體上對紅寶石巧克力新聞的反應:



「挖賽,一種全新的#巧克力叫作「紅寶石」,用粉紅色的可可豆做的。猜它應該帶著水果味和滑順口感。等不及要試試看啦!:D」

臺南市政府第二官方語言專案辦公室 毎日聽・英語廣播



Barry Callebaut is hopeful that ruby chocolate becomes popular in China. The company's chief told reporters that it did research on the chocolate market in China, and explained that "ruby chocolate tested incredibly well in China."

Barry Callebaut 認為紅寶石巧克力有望在中國掀起風潮。該公司主管向記者表示,在調查過中國的巧克力市場後,發現「紅寶石巧克力在中國的試賣結果非常理想。」

Ruby chocolate products are expected to be available in stores in about six months. 紅寶石巧克力產品預計約六個月內就能上市販售。

And that's What's Trending Today...

以上就是今日的熱門話題

資料來源:

https://learningenglish.voanews.com/a/4017946.html