

How to Cite an Infographic

You must include references.

- Cite your sources.
- Cite all copied content, or information and ideas that are not your own.
- Cite all images from outside of the creation tool's image repository.
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How to cite and include references

- **Place an in-text number (starting with 1) next to the content that requires a reference.**
- Number and list the references in the order the content appears in the graphic.
- Add a full reference at the bottom of the graphic in a section called References or Sources.
- **See the bottom of this graphic for reference examples.**

Four Facts About Chocolate Example

Ancient Origins



In the ancient Mayan civilization, chocolate held a distinctive status. Research has revealed that cocoa beans served as a unique form of currency for Mayans.¹

start in-text number references with 1

Hot Chocolate



The Princeton Vase is a well-known example of a Maya chocolate drinking cup.²

Hot chocolate dates back thousands of years, with early versions involving cocoa seeds, water, cornmeal, and chili peppers.³

The information is paraphrased from an article. A reference for the source must be included.

The Princeton Vase image is from a website and requires a credit. See reference section at the bottom of the graphic.

From Bean to Bar

Tempering is a meticulous process that involves carefully heating, cooling, and stirring melted chocolate to align the fat crystals in the chocolate.⁴

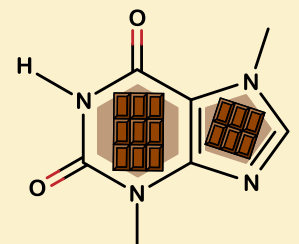


Chocolate Master Elias Läderach⁵

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Mood Booster

Theobromine, discovered in the 1840s, is a compound that is naturally found in cocoa beans. Theobromine is a mild stimulant and, when combined with the caffeine found in chocolate, is "believed to create the small lift we feel after eating it".⁶



References

1. The Maya Civilization Used Chocolate as Money by Joshua Rapp Learn. Science. <https://www.science.org/ concert article maya-civicaon-usea-crocolale>
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3. The History of Chocolate by Deanna Pucciarelli. Teded. https://www.ted.com/talks/deanna_pucciarelli_the_history_of_chocolate
4. From Bean To Bar: How Is Chocolate Made? by The Cocoa Confectionery Company. <https://cocococonfectioners.com/blogs/chocolate-blog/from-bean-to-bar-how-is-chocolate-made?srltid=AfmBOqhsi-UXIRjRUPOsWulkmwMNYADwuxJZmdTSM1DNNU0fJrmlmex>
5. World Chocolate Master by Elias Läderach via Wikimedia Commons. CC BY licence. https://commons.wikimedia.org/wiki/File:Laederach_chocolatierre21886.jpg
6. The Chemistry of Chocolate by Abbey Bigler. National Institute of General Medical Sciences. [https:// blobeat.nigms.nih.gov/2020/02/the-chemistry-of-chocolate/](https://blobeat.nigms.nih.gov/2020/02/the-chemistry-of-chocolate/)

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