




# World Cocoa Foundation

## *Third Annual Seminar on Cocoa in the Americas Fine Flavor and Quality*

### *Cocoa Sensory Sample Processing Standard Methods Published*

*Guittard*<sup>®</sup>  
CHOCOLATE COMPANY

Ed Seguire  
Guittard Chocolate / Seguire Cacao Cocoa &  
Chocolate Advisors  
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The ability to accurately evaluate the flavor of a sample depends on:

- appropriate,
- reproducible,
- consistent sample processing



**eca**  
european cocoa association

**CAOBISCO**  
Chocolate, Biscuits & Confectionery of Europe



FEDERATION OF  
COCOA COMMERCE

# Cocoa Beans: Chocolate & Cocoa Industry Quality Requirements

[www.cocoaquality.eu](http://www.cocoaquality.eu)




# Appendix B

Protocols for the preparation and flavour evaluation of samples and small-scale fermentation techniques.

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Contributed by D. Sukha and E. Seguine



# Processing Matters--

## Comparison

- Two beans, A and B
- Two processing protocols
  - Cocoa of Excellence  
(ECA/Caobisco App. B protocol)
  - Commercial lab preparation  
for purchase evaluation



# CoEx Protocol:

- Binder FD53 convection oven (one bean layer depth)
- 120°C x 25 min (timed from 118°C)
- Break, winnow, hand pick to remove shell
- Milling to 12 - 14 $\mu$  CocoaTown 05 micro melanger, slow, low temp, stone grinding



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