World Cocoa Foundation

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

Cocoa Sensory Sample Processing
Standard Methods Published

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The ability to accurately evaluate the flavor of a sample depends on:

• appropriate,
• reproducible,
• consistent sample processing
Cocoa Beans:
Chocolate & Cocoa Industry Quality Requirements

www.cocoaquality.eu
Appendix B

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

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 - 14µ CocoaTown 05 micro melanger, slow, low temp, stone grinding
Processing Matters--

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