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## **Cocoa Production**

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Cocoa processing technology. This chapter provides a detailed exploration into cocoa processing technology, from bean selection and quality criteria through to the different processing operations used for converting dried cocoa beans into cocoa liquor, powder and butter.

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If considering processing alternatives it will always be

necessary to adapt

recipes and technology

to each other in order

to get the desired

result. Roller refining

and conching. This

technology is used by

the majority of

chocolate producers in

Europe. A typical line

consists of mixer, 2-roll-

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**Chocolate mass  
processing  
technologies - an  
overview**

Innovative

Technologies: Sweet

Deal for Cocoa

Production? ...

According to a January

2005 report on

SciDev.Net, an online

newsletter of science

and technology, a

processing plant in

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Uganda's capital city of Kampala is the first in central and eastern Africa to use this new method. It's a method that may well help small farmers in this and ...

**Innovative  
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Production?**

The cocoa industry must intensify production on existing farmland, but



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technology to do so is limited or out of reach of impoverished farmers. The cocoa sector is crying out for affordable technologies that will improve the efficiency of smallholder cocoa farmers on existing farms.

### **Cocoa technology to mechanize**

### **smallholder farmers**

The steps of technological

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Production And

Processing that

would be possibly  
affected to the

chocolate flavour

quality are identified

and known as

following, i.e. roasting,

alkalization, refining,

conching and

tempering process. ...

**(PDF) Cocoa**

**Processing and**

**Impact on**

**Composition**

processing equipment

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Processing We put focus

on high quality

solutions for the cocoa

and food processing

Industry. Solutions that

deliver an output

product with a

continuous high quality

at the greatest possible

reliability and the

highest possible

energy efficiency.

**Small Scale Cocoa  
Processing - Cocoa  
processing**

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**technology**

Cocoa processing The expansion of the cocoa processing facility was designed in two stages. The first phase included the system for processing cocoa beans into cocoa mass. In an initial operation, the dried, green beans are cleaned, weighed and stored as clean raw material.

**The Cocoa  
Processing Company**

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and quality criteria 36

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Liquor pressing 40

3.2.8 Cake grinding

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(kibbling) 40 3.2.9

Cocoa powder  
production 41

## **Chocolate Science and Technology**

The processing now takes two different directions. The cocoa butter is used in the manufacture of chocolate. The cocoa presscake is broken into small pieces to form kibbled presscake, which is then pulverised to form

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cocoa powder. Step 9. Cocoa liquor is used to produce chocolate through the addition of cocoa butter.

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Processing cocoa

beans ready for

chocolate making

involves six main

steps: Fermentation

During fermentation

the cocoa pulp clinging

to the beans matures

and turns into a liquid,



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which drains away and the true chocolate flavour starts to develop. Fermentation methods vary considerably from country to country,...

**Harvesting and  
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Beans - Cadbury  
Australia**

Cocoa production and processing technology. [Emmanuel Ohene Afoakwa] -- This book provides an overview

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of technologies and approaches to modern cocoa production practices, global production, consumption trends, and principles of cocoa processing.

**Cocoa production and processing technology (eBook, 2014 ...**

The cocoa 1 2 Cocoa Production and Processing Technology market remains highly

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## Processing

concentrated, with the top five countries accounting for 87% of world net exports,

whereas over 98% originated from the top 10 countries during the five-year period from 2006/2007 to 2010/2011.

### **Cocoa Production and Processing Technology**

and the Seed

Production Unit (SPU).

The processing of

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cocoa into cocoa butter, cocoa paste and confectioneries is an important

component of the value chain especially with the national goal of processing 50% of cocoa before export. The paper discusses policy implementation in the cocoa industry underscoring the successes and failures.

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