



Home Processing Cocoa Beans

Chris Wicks, Senior Horticulturist, DPIFM Darwin

The following are simple instructions to follow for home processing of cocoa beans.

Good chocolate is a delight to the palate. Production of a quality product requires attention to many aspects of production including breeding, growing practices, post-harvest management and processing. Initial attempts at processing may result in some failures but perseverance will bring delightful results.

Equipment required:

1. Small 6-pack esky with drain hole.
2. Wooden spoon.
3. Aluminium foil.
4. Knife.
5. Oven and baking tray.

Step by step instructions:

1. Cut open 20 near ripe pods (near ripe means green with yellow streaks) and place contents, minus placenta (placenta is stringy cord running up the centre of the pod) in esky.
2. Place esky in full sun. At night keep as warm as possible.
3. Stir esky contents once per day after two days.
4. By day 3, esky contents should be fermenting.
5. After day 5, lay esky contents as single layer on aluminium foil in full sun. **KEEP BEANS DRY.**
6. Dry in full sun for seven days.
7. Scrape off any excess flesh and the shell from the beans.
8. Roast beans in the oven at 120°C for 25 minutes.
9. Refer to the web sites below for detailed information on processing the roasted beans in readiness for use in your favourite recipe.

References:

<http://www.cadbury.com.au/sites/cadbury/index.php?pagelId=32>

<http://www.cocolo.com.au/whatischocolate.html>

<http://www.cocoatree.org/frombeantobar/harvestingcocoabeans.asp>

DEPARTMENT OF PRIMARY
INDUSTRY, FISHERIES AND MINES

Crops, Forestry and
Horticulture Division

GPO Box 3000
Darwin NT 0801
Tel: 08 8999 2357
Fax: 08 8999 2049
Email: horticulture@nt.gov.au
Web: www.nt.gov.au/dpifm

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