




COCOA TYPES

	CRIOLLO	FORASTERO	TRINITARIO
Characteristics			
Type	Fine Cocoa	Basic/ Bulk Cocoa	Natural Hybrid of Criollo & Forastero
Pod colour	Red to Orange	Green to Yellow	Mixtures of Green, Red and Purple
Pod shape	Thin wall, rough surface, Angoleta shape	Melon shaped, smooth surfaced	Thick & thin wall, smooth surface, mixture of shapes
Bean colour	White, Plumpy, Round	Purple, Flat	Variable in colour
Bean no.	20-30/ pod	30 or more	30 or more
Fermentation	3 days	6 days	Intermediate/ 6 days
Flavour	Pleasant	Harsh & Bitter	Mixture
Vigour	Less vigorous	More vigorous	Intermediate
Adaptability	Less, susceptible to pests & diseases	Wide, tolerant to pests & diseases	Wide, tolerant to pests & diseases