COCOA FERMENTATION MINIMAL PROCESSING METHODS

Mini Box



45 cm length x 30 cm width x 20 cm height with drain holes, can hold 15-20 kg wet beans

- Wooden box
- After filling, beans are covered with banana leaves, closed tightly with wooden lid and covered with a jute bag to maintain heat.
- Temperature of fermentation mass rise about 42-48°C after 48 hours.
- Mixing/ turning on alternate days for uniform fermentation, maintain proper temperature, moisture and aeration.
- Six days (144 hours) required to complete fermentation.
- These boxes need to be dried in sun for next season usage in high rainfall zones.

Mini Basket



25 cm diameter and 15 cm height to hold 5-10 kg wet beans.

- Bamboo/cane/baskets made of local vines.
- Banana leaves are lined at the bottom to drain sweatings in a slow pace and also to cover beans at the top, closed with a lid and gunny bag and a weight can be kept over it. Banana leaves may be changed during each turning.
- This basket with beans may be kept on a raised surface or on a tray to facilitate drainage of sweatings, which has to be cleaned.
- These baskets should be dried in sun for next season usage in high rainfall zones.

Small Tray



45 cm length x 30 cm width x 15 cm height with drain holes to hold 2-5 kg wet beans.

- Plastic crates/ trays
- Multiple trays can also be staked one above the other, if quantity of beans is more.
- Fungal infection is less in these trays, easy to handle with less weight, washable and dryable for next usage.

All methods require six days of fermentation for good bean index, industrial value and to select processable varieties.