



### Abstract

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Effect of Turning Beans and Fermentation Method on the Acidity and Physical Quality of Raw Cocoa Beans

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### Abstract:

This study concerns the influence of turning and fermentation method on quality of raw cocoa. Fermentation trials were conducted in wooden box, plastic box and in heaps with or not turning. Cocoa fermented in boxes during 4 days without stirring presented pH values above 5.0 while cocoa fermented in heaps presented pH 4.92. For fermentation with turnings, beans treated in wooden box were less acidic than beans fermented in plastic box, which recorded pH 4.75. Cocoa issued from all fermentations methods lasted 5 days without mixing presented pH above 5. Cocoa fermented in plastic box with turnings became acidic with pH 4.73 while acidity disappeared in beans fermented in heaps. A similar trend was observed in the titratable acidity of the dried beans. Cocoa fermented during 4 days without turnings presented a high percentage of purple beans nearly 40% whatever the method. Percentages of defective, slaty and mouldy beans were below 4% with or without turnings. Cocoa beans fermented with turnings recorded about 10% of defectives beans whatever the process. Percentage of purple beans decreased to about 12% for cocoa fermented in wooden box. Naturally, percentage of brown beans increased for cocoa fermented both in wooden box and in heaps. All the beans showed no sign insect damages, and negligible levels of internal molding whatever the turning and the methods of fermentation.

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