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[TOP](#) > [Available Issues](#) > [Table of Contents](#) > [Abstract](#)

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The Effects of Drying Methods on Some Characteristic of West Sumatran Cocoa Beans Quality

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Abstract: Cocoa samples from hybrid *criollo* and *forastero* cocoa on Inang Sari Estate in West Sumatra was dried with three methods using sun dryer until the moisture content reach at 7%; mechanic (tunnel dryer), and the combination of both of sun dryer until the moisture content reach at 20% and tunnel dryer at 60°C which was continuously treated for 18 hours. The observations have been carried out to evaluate the effect variations in pH, total amino acid, total reduction of sugar content and characteristic flavor of Indonesian cocoa beans treated in comparison with those of Ghanaian beans. The result showed that the cotyledon from treated beans has reached the highest level of pH, total amino acid content, total reduction of sugar content, flavor characteristics in the use of the combination with drying methods of sun dryer and tunnel dryer.

Keywords: Hybrid Criollo and forastero cocoa, cocoa drying methods, food

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