PROJECT SUMMARY

Ref No.: MRIC/SISM-BG-29	**Title:** Building capacity to determine optimal post-harvest and processing practices for the production of quality cocoa beans and fine flavoured cocoa derived products in Mauritius
Local Institution: Food and Agricultural Research and Extension Institution	
Collaborating Institution: The University of the West Indies	
Project Leader	
Mrs Yogeeta Devi Luchoomun	Food and Agricultural Research and Extension Institution
Research Collaborator(s)	
Name	**Organisation**
Dr Darin A. Sukha	The University of the West Indies

TECHNICAL ABSTRACT

This project intends to support cocoa production, its post-harvest practices and processing in Mauritius in order to promote the production of high quality fine flavoured cocoa products for a premium market similar to the Mauritian rhum which has gained an international recognized "Made in Moris" product. In this context, the FAREI intends to determine the optimum post-harvest practices which include the fermentation and drying processes of different local accessions, using quality monitoring tools. Hence, a study will be carried out to assess the effect of different fermentation and sun drying durations on cocoa beans of these accessions. The best post-harvest practices for achieving superior bean quality will be thus identified. The project will be carried out with the collaboration of local cocoa producers.

Furthermore, the processing of fermented and dried cocoa beans into cocoa products will be carried out using the "Cocoatown lab-scale Line kit"which includes a roaster, cocoa cracker, winnower, mini-grinder, and melanger. These lab-scale processing equipment will also be used for training of producers in cocoa processing and serve as a model to small scale agro-processors who want to venture in the business of cocoa processing. The processed cocoa derived product will be also assessed for their flavours.

Key Words: Cocoa, Post-harvest, Fermentation, Processing