

Fermentation and drying: essential elements in total cocoa quality

COSTA RICA, PANAMA



Webstory



Technological solution

In cocoa producing regions, productivity and quality must go hand in hand, due not only to market demands and but also to producers' expectations of improving their living conditions. The design of small-scale solar dryers that allow fermenting and drying cocoa in remote communities, fulfills a felt need.



Technological description

The Caribbean region in Costa Rica and Panama is characterized by its vulnerability to extreme weather events, high levels of poverty and limited opportunities. It is in this context where the project, aimed at strengthening quality and productivity of cocoa, in a framework of analysis and participatory work with all relevant actors, takes place.



Impacts and results

- Solar drying pilot systems were built with photovoltaic panels to minimize reported losses of cacao of up to 50%. Dryers can process up to 200 kg / week
- A genomic analysis of last generation allowed to identify more efficient organisms for fermentation
- Workshops were organized for participatory risk analysis in the face of possible extreme weather events
- The project generated tasting and good practice guides and provided training to recognize sensory profiles and differentiate cocoa qualities



2

prototypes of solar dryers built



60

families directly benefited



3000

families with access to generated information

MAIN DONORS



PARTICIPATING ORGANIZATIONS

