

COMMODITIES EXPORT MARKETING AUTHORITY

**COCOA BEANS SPECIFICATION**

**GENERAL DESCRIPTION**

Cocoa beans shall be the harvested crop of mature properly fermented and dried beans from the tree *Theobroma cacao*. Cocoa beans shall have a characteristic chocolate flavour, free from hammy, smoky, burnt, earthy, musty, foetid, foul odours or taints. The cocoa beans shall be free from foreign odours, taints and foreign matter.

**PHYSICAL AND CHEMICAL PROPERTIES**

The following properties analyzed from the samples taken. The bean count and cut test were done on 300 dried beans sample.

ANALYSIS	SPECIFICATION
<b>CUT TEST</b>	
Mouldy	9 beans or 3% maximum
Slaty	9 beans or 3% maximum
Germinated	9 beans or 3% maximum
Flat	9 beans or 3% maximum
Insect Damage	7 beans or 2.5% maximum
<b>MOISTURE OF WHOLE BEANS</b>	7.0% maximum
<b>BEAN COUNT</b>	Min 95 beans/100g max 103 beans/100g
<b>DEFECTS</b>	
Double Beans	2.5 % maximum
Clusters or Clumpy Beans	Absent
Foreign Matter	Absent
Wastes ( <i>includes flat beans, mucilage, bean fragments, shells &amp; fines</i> )	1.5 % maximum
Live insects	zero live insect
<b>ODOUR TEST</b>	Free from hammy, smoky, burnt, earthy, musty, foetid, foul odor and taints.

**INSPECTION AND GRADING STANDARD REQUIREMENT**

STANDARD	GRADE I	GRADE II	SUBSTANDARD
MOULDY	9 beans or 3%	12 beans or 4%	> 12 beans or > 4%
SLATY	9 beans or 3%	24 beans or 8%	> 24 beans or > 8%
GERMINATED	9 beans or 3%	18 beans or 6%	> 18 beans or > 6%
FLAT	9 beans or 3%	18 beans or 6%	> 18 beans or > 6%
INSECT DAMAGE	7 beans or 2.5%	12 beans or 4%	> 12 beans or > 4%

Results beyond the grading standard recommended will be rejected by the Inspector.