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PROCESSING TECHNOLOGIES OF CACAO  
IN INDANG, CAVITE

PLANT PRACTICE

DIVINO S. EDQUID

Department of Food Science and Technology  
DON SEVERINO AGRICULTURAL COLLEGE  
Indang, Cavite

April 1996



*✓* PROCESSING TECHNOLOGIES OF CACAO  
IN INDANG, CAVITE

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A Plant Practice  
Presented to the Faculty of  
Don Severino Agricultural College  
Indang, Cavite

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In Partial Fulfillment of the Requirements  
for the Graduation with the Degree of  
Bachelor of Science in Agriculture  
Major in Food Processing



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## ABSTRACT

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This study was conducted to determine the general characteristics of cacao processors; to describe technologies practiced by cacao processors and to identify the problems encountered in the use of existing processing technologies. This study covered selected barrios of Indang, Cavite namely: Kayquit, Poblacion, Balagbag Mahabang Kahoy, Banaba Lejos, Buna Lejos, from which 36 respondents were selected using purposive sampling method and were personally interviewed.

Findings show that cacao processors were relatively old, with an average age of 60 years, had low educational attainment, had an average of two dependents and had one to three earning family members. They had been engaged in cacao processing for eight months to thirty years. Less than one-half considered cacao processing as additional source of income. Almost all respondents obtained their capital from their savings.

Majority of the respondents obtained cacao from their own farm. All were using Criollo variety in preparing

tabliya.

All respondents employed the cacao processing technologies namely: shelling of cacao pods, drying, storage of dried beans, cleaning, roasting, winnowing, grinding, and mixing of ingredients. Majority of the respondents were storing cacao pods, moulding and packaging their products. None of the respondents practiced fermentation.

The problems encountered by cacao processors were drying, inferior quality of cacao, roasting, price of dried beans and cacao pods and limited supply of cacao. Drying was the most frequently mentioned problem.

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PROCESSING TECHNOLOGIES OF CACAO  
IN INDANG, CAVITE<sup>1/</sup>

by

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INTRODUCTION

Internationally, cacao processing has been highly developed as evidenced by high quality cacao products such as chocolate bars and candies which are available in the market. Commercial scale processing of cacao requires sophisticated and highly mechanized operation. Processors buy cocoa beans in large volumes usually by container loads. The chocolate processors comprise the export market. The chocolate processors are found in different countries including cocoa-producing countries like Malaysia and Brazil. However, the real export market consists of chocolate processors located in non-cacao producing