


MODULE 4 Organic Cocoa Production

HARVESTING, FERMENTATION WITHOUT PLACENTA & DEBRIS FREE DRYING & STORAGE OF ORGANIC BEANS

GLOVER
Yayra Glover

 Schweizerische Eidgenossenschaft
Confédération suisse
Confederazione Svizzera
Confederaziun svizra

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Federal Department of Economic Affairs,
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1 Harvest Ripe Yellow Cocoa Pods

Tips:

- Pluck only riped yellow pods
- harvest as often as there are riped pods
- Use go-to-hell harvesting knives to harvest so that you do not damage the tree or cushion to ensure the tree produces many flowers in the next crop.



ACTIVITY	Jan.	Feb.	Mar.	April	May	June	July	Aug	Sept.	Oct.	Nov.	Dec.
Harvest ripe yellow cocoa pods												

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2 Break Cocoa Pods

Tips:

- Break the pods not later than 3 days after harvesting.
- Use a wooden club to break the pod to avoid damaging beans.
- Remove black and flat beans and other waste.

Remove the placenta and pulp before fermentation

Benefits

- Using a wooden club:
- Protects the farmer against accidental cuts
- Protects the beans
- Maximises the beans yield and brings in money



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SCHWEIZERISCHES ERBE-UND-ANWANDTUNGS
INSTITUT FÜR LÄNDLICHE
WIRTSCHAFTEN
SUISSE CONFÉDÉRALE
INSTITUT FÜR LÄNDLICHE
WIRTSCHAFTEN UND ANWANDTUNGS
STATISTISCHES BÜRO DER KANTONEN
UND DES SAISONALANWANDTUNGS

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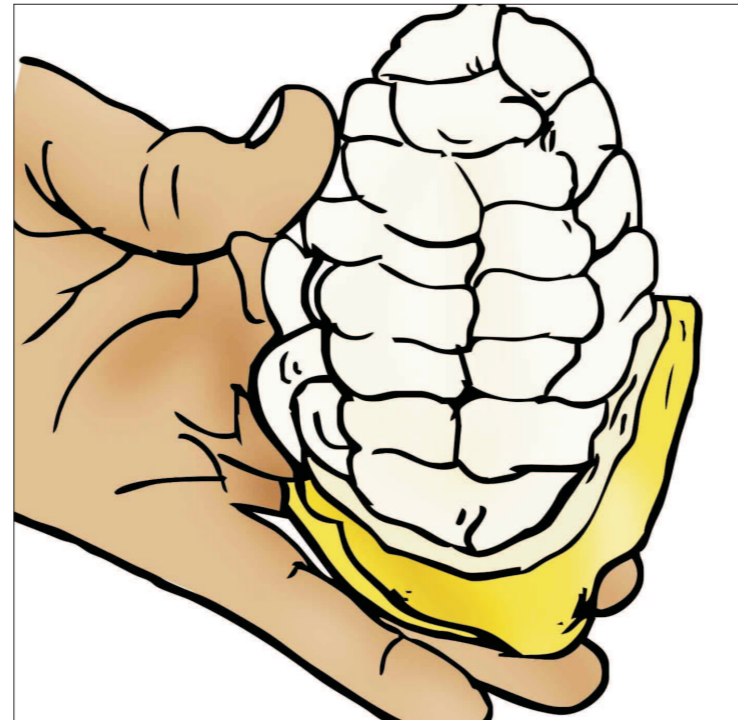
3 Removal of Placenta

Tips:

- Take the freshly opened pod
- Remove the placenta and pulp
- Discard the placenta and only ferment the detached beans

Benefits

- A Pleasant odour is achieved after fermentation
- High quality beans after fermentation



Take the freshly opened pod



The pod's placenta - the rope-like object that attaches the ovules (the seeds / beans) to the ovary



The placenta is detached from the beans and discarded before fermentation.

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4 Ferment Cocoa Beans

Tips:

- Make fermentation heap of not more than 4 bags cocoa beans since bigger heaps may not ferment evenly.
- Cover the heap with the plantain leaves and fix them with wood.
- Open the heap and turn the beans every 2nd day (48 hours) to ensure even fermentation. (Improper fermentation results in beans with germinated cotyledons and are called slaty beans).
- Open the heap at the 6th or the 7th day of fermentation.
- In case of difficulties, contact the FGBOs or the Community Field Officer.

Benefits

- Beans develop appropriate chocolate colour, flavor
- Taste associated with cocoa products, and the embryo is killed
- Spreading out of the cotyledon is prevented.



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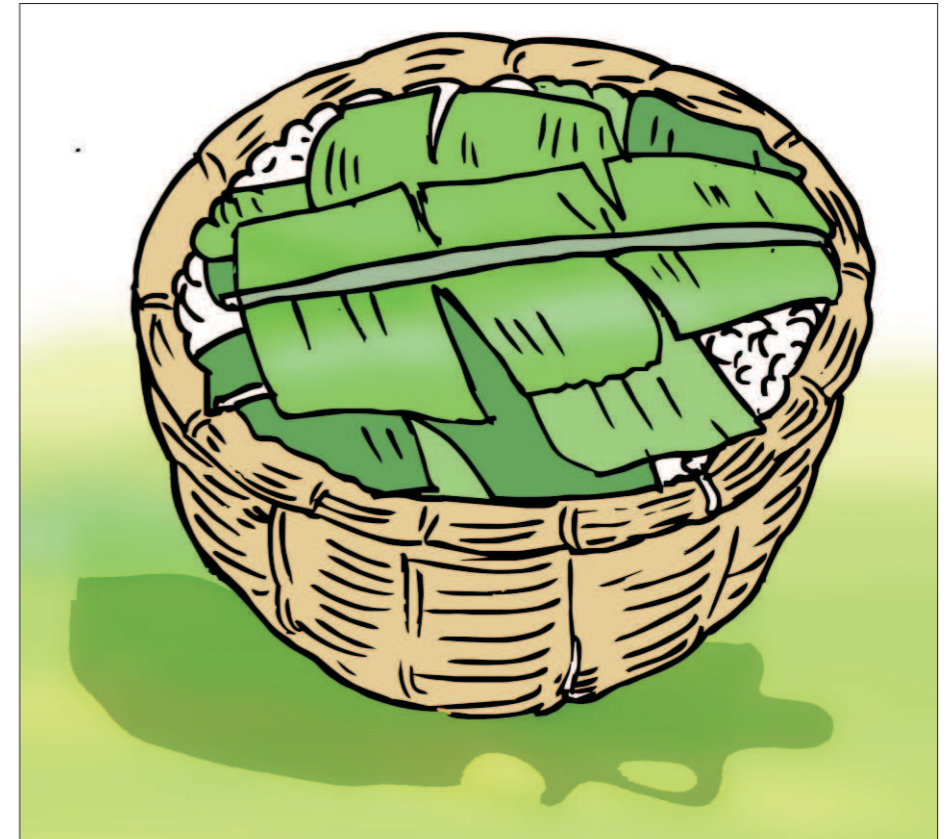
4B How to Ferment



Heap Fermentation




Box Fermentation



Basket Fermentation

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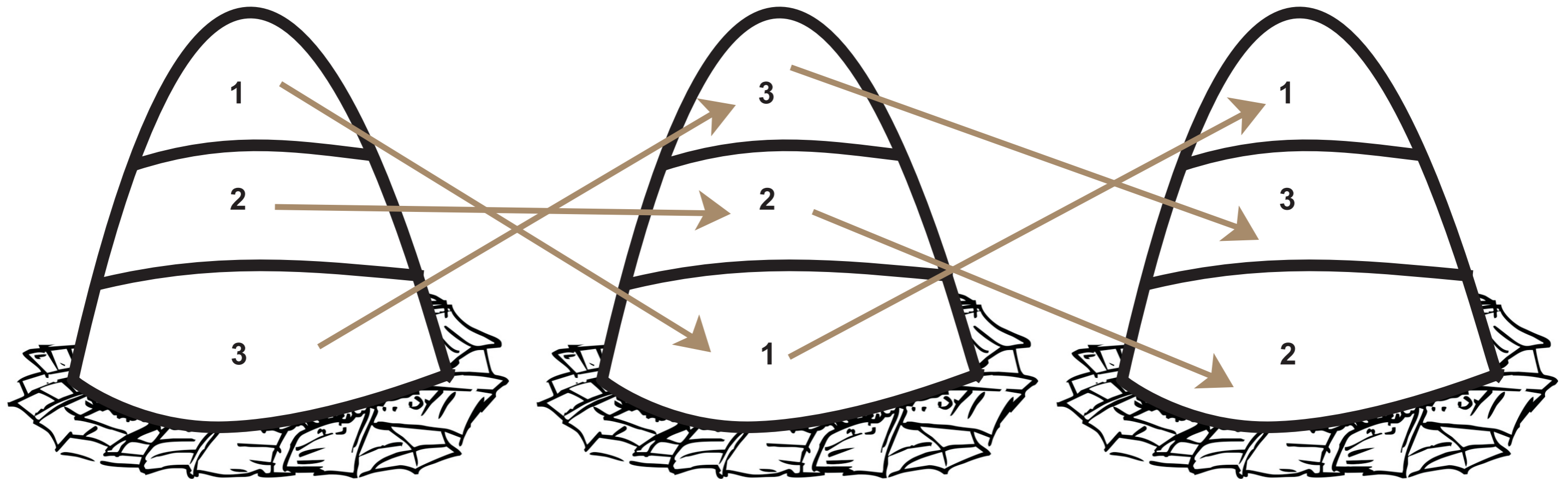
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4C How to Turn



First Turning

Second Turning

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5 Drying Cocoa Beans

Tips:

- Distribute the fermented beans in the sun, on a raised mat.
- Do not dry on the cemented floor.
- Stir the beans often (at least 2 times per day) and protect them from rain using plastic tarp (tarpaulin).
- Remove any foreign material, beans that have germinated, black, molding, or broken beans.
- When cocoa has been evenly dried throughout, the moisture content must not exceed 7.5%.
- The beans should be debris free.

Dry for at least 7 days (until you hear the rattling sound).

Benefit

- Evenly Dried Beans enhance the quality of the beans



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5B How to Dry Cocoa Beans

Well dried beans are desirable!!!



Cover Beans with Polythene in the evening



Pack up Beans on the third day of Drying

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6 Store Dried Cocoa Beans

Humidity during storage causes moldy beans that cannot be bought.

Tips:

• Store dry, sorted beans in jute bags.

Jute bags should be raised from the ground on wooden pallets.

• Keep dry beans in a dry place with good ventilation,

• Do not allow the bags to touch the wall.

Do not store the beans near chemicals or smoke

Benefits

- Quality beans
- More money



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7 DOING YOUR HARVESTING, FERMENTATION WITHOUT PLACENTA AND DEBRIS FREE DRYING AND STORAGE OF ORGANIC BEANS WELL, GIVES YOU ENOUGH MONEY TO LIVE A GOOD LIFE

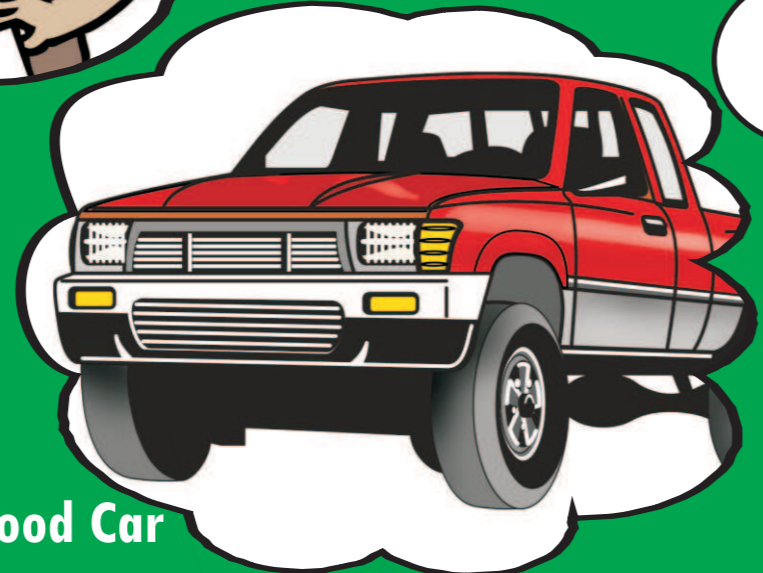
Keep my family Healthy and Happy



Send my Children to School



Buy a good Car



BANK



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MODULE 5

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FARM BUSINESS

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1 Sell Cocoa Beans as Soon as Possible


Tips:

- The farm income is $\text{yield} * \text{price} - \text{costs}$
- A good yield, a high product price and low costs results in a high income.
- Send your beans in a jute sack to the purchase clerks as soon as the beans are well dried
- Keep in mind the more you keep dried cocoa beans, the more they are open to risks like theft, fire or rain



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2 Record Your Income and Costs

Tips:

- Record the quantity of cocoa produced, the price and the total money received in your passbook.
- Record all the costs you paid for organic fertilizers and pesticides.
- Record all farm activities in your passbook according to the corresponding tables



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3 Save the Money after Sales

Tips:

- Keep only the money you need for the coming days when you sell the cocoa beans.
- Send the remaining money to your Bank account.
- Money is safe at the bank and can be withdrawn in line with your business planning.



4 Pay school fees of your children

Tips:

- Save money and pay children's fees and school material in time.
- When your children come home after school, insist they do their home work to get good results.



MODULE 6

Organic Cocoa Production

ORGANIC CERTIFICATION

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1 You can only earn a premium if you are certified

Tips:

- You need a valid contract with Yayra Glover Ltd.
- You need to follow the Yayra Glover Ltd. Organic Cocoa Cropping Activity Calendar.
- You need to undergo internal inspection.



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2 “DON'Ts” in organic production

Tips:

- Don't apply synthetic fertiliser or pesticides not approved by Yayra Glover Limited.
- Don't have on the farm refuse or empty chemical containers.
- Don't store cocoa on the bare floor and/or close to chemicals to avoid contamination.
- Don't store other food stuff on the cocoa drying mats.
- Do not co-mingle your organic cocoa with conventional cocoa



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3 “DOs” in organic production

Tips:

- Produce in accordance with the Yayra Glover Ltd. Internal Standard and organic cocoa cropping activities calendar.
- Do have buffer zones between organic and conventional fields.
- Do keep all receipts after purchases as evidence.
- Keep proper records in your passbook.



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4 We are richer and happy after the certification.



With his organic certification I am able

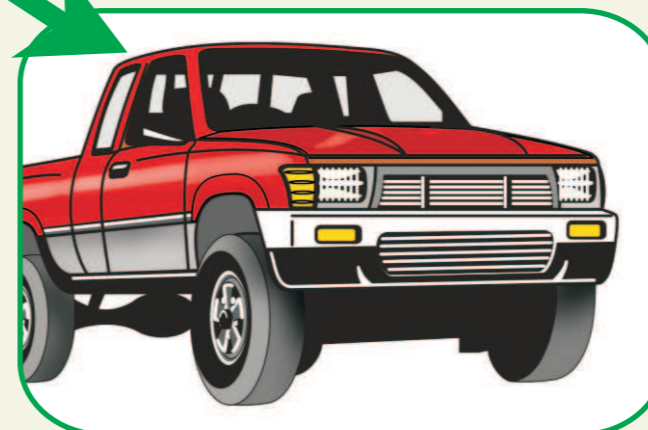
Make savings at the bank



Make my Family Happy



Send my Children to school



Buy a good car

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