

Cocoa beans processing from the bush until boarding.

Developed by Mr BADOU FELIX Chairman of Cooperative SCOOPSI – Ivory Coast



1- new crop cocoa harvesting season



2- cocoa pod grouping

3- cocoa denting



3- cocoa denting

3- Fresh cocoa beans denting



4- Fresh cocoa beans grouping, covered with banana leaves before fermented



5- In fermented for 5 days covered. 6- Fresh cocoa beans fermented / open after 5 days



7- Fresh cocoa beans / in sun dried



8- after sun dried



7- collection after sun dried



8- setting in bag after collection



8- packing in bush jute bag 80 Kgs



9- transported to the store in town to weigh



10- transported to factory in Abidjan/40 tons truck



11- Store, warehouse Abidjan port / in bush bag



12- cleaning processing cocoa beans to make in standard export grade2



13- cleaning processing cocoa beans machines factory



14- After cleaning cocoa



15- quality check processing of cocoa beans



16- Cocoa beans in export jute bags after cleaning has the warehouse and store



15- cocoa beans packaging in export new jute bags of 65 kgs, ready to export