



Training: Introduction to cocoa processing technology

Cocoa course (101)

3 days training about step-by-step guide to cocoa bean processing. the training covers technologies and processes from harvest to the cocoa powder production.

Methods: Theoretical and practical with demonstrations on pilot plant.

- **Day 1** : Cocoa cleaning, deshelling and alkalizing
- **Day2** : Debacterizing, Roasting, grinding and pressing
- **Day3** : Cake Pulverizing and workshop and demonstration in the pilot plant.

Dates: January 19th to 21st

Duration: 3 days.

Place: Buhler Abidjan

Price: 263.000 Fcfa (\$450)

Find out more: <https://www.buhlergroup.com/content/buhlergroup/global/en/locations/Cote-d'Ivoire-Abidjan/cocoa-competence-center-abidjan.html>

Do you have a question?

Let's talk about it:

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