

**020 PROCESS OF COCOA BEANS TO COCOA MASS, BUTTER &**

**POWDER**

Cocoa mass is used as main ingredients in manufacture of chocolate, chocolate coating, cocoa beverages, bakery goods and drinking chocolate. Cocoa butter is generally used for the enhancement of organoleptic qualities of the chocolate. It is also used in preparation of pharmaceuticals and cosmetics. Cocoa power is used as flavouring ingredients in beverages, bakery products and confectioneries etc.

**RAW MATERIAL**

Cocoa beans

**PLANT & MACHINERY**

**Principle equipments**

Grader, De-stoner, Roaster, Sifter, Air classifier, Pulveriser, Tray drier, Granulator, Butter press, Nib grinder, Attrition mill etc.

**Auxiliary equipments**

Rotary seal, Water heater, Storage vessels, LPG cylinders, SS soaking tank etc.

**PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)  
(Estimate for a model project)**

a)	Land (500 m <sup>2</sup> )	125.00
b)	Building and civil works (300 m <sup>2</sup> )	1200.00
c)	Plant and machinery	1744.00
d)	Miscellaneous fixed assets	300.00
e)	Pre-operative expenses	370.00
	Total fixed capital	3739.00
	Working capital margin	1280.00
	Total Project cost	5019.00

**Means of Finance**

- Promoters contribution	1254.75
- Term loan	3764.25

**PRODUCTION CAPACITY- (estimate)**

Suggested economic capacity	: 300 Kg/ day of raw material / shift / day
Working	: 300 days
Capacity of finished product	: 50 Kg butter, 65 Kg powder & 120 Kg Mass
Optimum capacity utilization	: 70%

## **TECHNOLOGY/MANUFACTURING PROCESS – Availability**

The technology for production of cocoa mass, butter & powder from cocoa beans has been developed at CFTRI, Mysore, using appropriate equipment for optimal product recovery of right quality. The Institute has the necessary expertise to provide technical assistance and guidance for setting up the project and can offer further technical assistance for implementation, under technical consultancy arrangements.