

SRI LANKA STANDARD 106 : 1977

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**SPECIFICATION FOR
COCOA BEANS
(FIRST REVISION)**

BUREAU OF CEYLON STANDARDS

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(FIRST REVISION)

SLS 106:1977
(Attached AMD 92, AMD 103)

Gr. 6

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SPECIFICATION FOR COCOA BEANS
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FOREWORD

This Sri Lanka Standard Specification has been prepared by the Drafting Committee of the Bureau on Cocoa Beans. It was approved by the Agricultural and Chemicals Divisional Committee of the Bureau of Ceylon Standards and was authorised for adoption and publication by the Council on 1977-06-22.

Cocoa beans are the seeds of the ripe pods of *Theobroma cacao* L. The seeds are fermented during which process the chocolate aroma and flavour potential are developed. The fermented seeds are then dried to produce the cocoa of commerce.

Sri Lanka is well known for its *fine* or *flavour* cocoas which find wide use in chocolate confectionery.

This specification has been formulated with a view to establishing uniformity in the grades with respect to foreign trade. It also serves as a guide to growers, dealers, and others associated with the local trade.

This standard is in SI units.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of the test, shall be rounded off in accordance with CS 102*. The number of figures to be retained in the rounded off value shall be the same as that of the specified value in this standard.

The publications of the International Organization for Standardization (ISO) and Food and Agriculture Organization (FAO) have been consulted in the preparation of this standard and the assistance gained is gratefully acknowledged.

*CS 102 *Presentation of numerical values.*

1 SCOPE

The specification covers the requirements for cocoa beans.

2 DEFINITIONS

For the purpose of this standard the following definitions shall apply.

- 2.1 cocoa bean : The fermented and dried whole seed of the cocoa tree *Theobroma cacao* L.
- 2.2 flat bean : A cocoa bean of which the two cotyledons are atrophied to such an extent that it is not possible to obtain a cotyledon surface by cutting.
- 2.3 germinated bean : A cocoa bean the testa or seed coat of which has been pierced, split or broken by the growth of the seed germ.
- 2.4 insect damaged bean : A cocoa bean, the internal parts of which contain insects at any stage of development or have been attacked by insects which have caused damage, visible to the naked eye.
- 2.5 mouldy bean : A cocoa bean on or inside of which mould is visible to the naked eye.
- 2.6 slaty bean : A cocoa bean which shows a slaty appearance on half or more of the surface exposed by a cut made lengthwise through the centre.
- 2.7 cocoa nib : Cocoa bean without the skin or testa.
- 2.8 meat (rice cocoa) : Broken pieces of cocoa nibs.
- 2.9 extraneous matter : Matter other than cocoa beans, whole or broken.

3 GRADES

Cocoa beans shall be of the following grades:

- a) Grade 1,
- b) Grade 2,
- c) Grade 3,
- d) Blacks,
- e) Garblings, and
- f) Meat or rice cocoa.