



1. Department of Primary Industries, Buka, PNG

2.



Manufacture of Craft chocolate and other cocoa products through locally available technological innovations and supportive Cocoa Regulation

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Background

- Cocoa is the main cash crop in Bougainville (Papua New Guinea)
- Fermented, dry beans (~18,000 tonnes/year) are exported without value adding or processing
- Limited regulation and monitoring of quality
- Lack of skills and equipment for local processing

Aims

- Introduce small scale chocolate making to improve grower awareness of bean quality small scale chocolate production
- Assess the commercial viability of localDevelop capacity to monitor quality and facilitate marketing

Creating Enabling Environment through Legislation

- The Bougainville Government passed the Bougainville Commodities Regulatory Act 2020.
- The Bougainville Executive Council (BEC) approved the Bougainville Cocoa Regulations, 2021

Acquiring and inventing simple cocoa processing equipment



Cost analysis

Weight of beans (kg)	Grinding time (h)	Bars (70 g each)	Income (@Kina3/bar; 1 Kina = €0.28)	Processing costs (Kina)	Gross margin/kg (Kina)
0.5	4	5	15	13.20	0.90
1.0	6	12	36	22.35	13.65
1.2	8	15	45	27.75	16.04

Products



Discussion

The development, availability and adoption of local chocolate making and value adding technologies by family entrepreneurs and cooperatives promotes local consumption, stimulates cocoa production, diversifies household income, incentivises cocoa quality and improves the sustainability and equity of cocoa farming.

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