

Title (en)

PROCESS FOR THE FERMENTATION OF COCOA BEANS TO MODIFY THEIR AROMATIC PROFILE

Title (de)

VERFAHREN ZUR FERMENTATION VON KAKAOBOHNEN FÜR DIE VERÄNDERUNG IHRES AROMAPROFILS

Title (fr)

PROCÉDÉ DE FERMENTATION DE FÈVES DE CACAO PERMETTANT DE MODIFIER LEUR PROFIL AROMATIQUE

Publication

**EP 2456321 A2 20120530 (EN)**

Application

**EP 09711977 A 20090219**

Priority

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Abstract (en)

[origin: WO2009103137A2] Herein disclosed are a process to obtain fermented and dried cocoa beans with modified flavours through the addition of aromatic substances to cocoa beans during the cocoa bean fermentation process, the use of aromatic substances in such processes and the use of fermented and dried cocoa beans with modified flavours to produce cocoa liquors, chocolates and other cocoa-based food and non-food products.

IPC 8 full level

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