Enzymatic treatment of cocoa

Abstract

Process for treating a cocoa nib or liquor, in which a nib or a liquor is prepared from cocoa beans fermented for 1 to 15 days, it is mixed with at least one technical protease in an aqueous medium at pH 3-8, and the mixture is incubated for a time and at a temperature sufficient to obtain at least 10 µmol of hydrophobic amino acids per g of dry matter and at least 1.4 times more hydrolysis products, compared with those initially present in the cocoa beans. Composition comprising a nib or a liquor from cocoa beans fermented for 1 to 15 days, and a technical protease and/or a technical invertase. Cocoa obtained by roasting the composition according to the invention.

Fig. 1