

Process Production of 3 In 1 Chocolate Powder In Indonesian Coffee and Cocoa Research Institute (ICCRI) Jember – East Java

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ABSTRACT

Field practice done in Institute Coffee and Cocoa research Indonesia since 7 March 2016 until 3 June 2016. This field practice is done in Agronomy Laboratory, Ground an Water Laboratory, Coffee Factory, Chocolate Factory and Soap Factory. The topic of this report is about Process Production of 3 In 1 Chocolate Powder In Indonesian Coffee and Cocoa Research Institute (ICCRI) to determine which ingredient needed in process production and steps of 3 in 1 chocolate powder production. Process production of chocolate powder 3 in 1 is known that have 3 steps. They are first step, second step and third step. First step covered harvesting, sorting fruit, split cocoa pod, squeeze the pulp, fermentation, drying, sorting seeds and keeping. Second step covered steaming, roasting, deshelling, primary grinding and pressing. And the last step covered breaking cocoa oilcake, wrecking cocoa oilcake, powdering, sieving, alkalisation, mixing, primary packaging, secondary packaging and wrapping.

Keywords: process production, 3 in 1 chocolate powder, iccri