

Cocoa and Cocoa Beans

Revised 2008

Storage Conditions

	Long Time or Export	Short Time
Temperature	32 to 40°F (0 to 4.4°C)	65-70°F (18-21°C)
Relative Humidity	65% or below	65% or below
Storage Period	12 months or longer	Up to 12 months

Proper refrigerated storage of cocoa and cocoa beans is essential in preventing products from becoming stale, as well as in retarding the development of oxidative rancidity. In addition, proper storage conditions will prevent or minimize insect infestation or mold growth. There is no deterioration of quality associated with freezing these products, although it is not necessary.

Condensation Control

The development of sweat or condensation upon removal from refrigerated storage can be avoided by proper tempering procedures. Ideal tempering procedures may include: a) placing products to be tempered at an intermediate temperature of not more than 18°F (10°C) above the storage temperature; b) shrink wrapping the cases or pallets; or c) moving the products directly into an insulated carrier, such as a container, truck or railway car, and allowing the temperature to rise gradually while in transit. For more complete information about preventing and/or minimizing condensation, please refer to the topic of CONDENSATION CONTROL elsewhere in this manual.

WFO is indebted to Dr. Ray Glowaky, National Confectioners Association, McLean, Virginia, and Dr. Stephen Neel, World Food Logistics Organization, for review and revision of this topic.