

ISO 2451:2017-11 (E)

Cocoa beans - Specification and quality requirements

Contents		Page
Foreword		iv
Introduction		v
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Preparation	4
5	Requirements	4
5.1	General requirements	4
5.1.1	Odour	4
5.1.2	Adulteration	4
5.1.3	Living insects and other infestation	4
5.1.4	Violet or purple beans	4
5.2	Specific requirements	4
5.2.1	Cocoa related matter	4
5.2.2	Flat beans	5
5.2.3	Foreign matter	5
5.2.4	Moisture content	5
5.2.5	Sieving	5
5.3	Other quality characteristics	5
5.4	Grade determination	5
5.4.1	Classification for cocoa beans	5
5.4.2	Substandard cocoa (applicable to Tables 1 and 2 only)	6
5.5	Bean size	6
6	Sampling	6
7	Test methods	7
8	Packaging	7
9	Marking	7
10	Test report	7
Annex A (normative)	Flowcharts	8
Annex B (normative)	Method for determination of the sieving	10
Annex C (normative)	Method for determination of cocoa related matter, flat beans and foreign matter	11
Annex D (normative)	Method for determination of the bean count	12
Annex E (normative)	Method for the cut test	13
Annex F (normative)	Method for determination of moisture content (oven method)	14

Annex G (informative) Storage of bagged cocoa	16
Annex H (informative) Disinfestation	17
Annex I (informative) Procedure and flowchart for preliminary quality analysis	18