

Dried Cocoa Beans Export Procedures

1. Inform the Biosecurity Vanuatu when you are ready to export.
2. A VBS Inspector will inspect the Cocoa Beans at your premises and collect samples for analysis.
3. Samples will be brought in/sent to the VBS Laboratory for testing.
4. Once testing is completed, test results will be sent back to the Biosecurity Vanuatu.
5. Biosecurity Vanuatu will verify the Dried Cocoa Beans test results with Cocoa Requirements.
6. If the Cocoa Beans meets the Export Requirement, they are treated and stored ready for export.

All payments are to be made at the Biosecurity Vanuatu.

Department of Biosecurity Vanuatu:

Port Vila - PMB 9086
 Tel: (678) 23519 / (678) 33580
 Santo - PMB 271
 Tel: (678) 33818 / (678) 36223



Airport & Switi Road Junction
 Tagabe.
 Port Vila, Vanuatu
 Phone: 25978
 Web: www.vbs.gov.vu



DRIED COCOA BEANS QUALITY TEST



Phone: 25978
 Email: vbs@vanuatu.gov.vu



Foreign Matters Test



Cleaning Process where a sample of the beans from a batch are cleaned from debris and flat beans. This is done before conducting the other quality test outlined below.

Bean Count

This process determines the weight of cocoa beans to make up 100g in weight.

1 bean = 1g



Cut Test



The Cut Test is used to show the condition of the beans kernel. It determines how well the beans have been fermented and dried.

Shell Content

The process where the shell of the Cocoa Beans are removed from the cotyledon. This is done to find out the percentage of shell in a whole cocoa bean.



pH Test



Measures the level of acidity in the beans sample. The acceptable pH level range for dried cocoa beans is from pH 4 to 5.

Moisture Test

To determine the amount of water present in dried cocoa beans.

Standard limit: $\leq 8\%$

