

THE RELATIONSHIP OF FAT AND FATTY ACID IN THE COCOA BEAN AT DIFFERENT STAGES OF MATURITY

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Immature harvest of Cocoa to prevent the losses due to pests and pilferage is of common occurrence in Sri Lanka. The effect of maturity on the levels of fat and fatty acid of the Amelonado variety of cocoa grown in Sri Lanka is reported. The major problem posed by immature harvest is the loss in fats. It has been shown in this study to be of the order of 50% when the crop is harvested 1½ months early. However, fatty acid composition does not vary significantly during this period.

References :

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