



WORKSHOP

Cocoa & Chocolate Processing

From cocoa pods to high quality chocolate products

January 26-30, 2026 | Nilai, Negeri Sembilan, Malaysia



About the workshop

Using a scientific approach, we'll cover the entire value chain from cocoa cultivation towards production of high-quality chocolate. This training provides theoretical and practical knowledge on cocoa and chocolate processing.

Emphasis is laid on various possibilities for local processing in developing countries and more specifically on bean to bar small scale processing with appropriate technologies. Furthermore, the science related to cocoa flavor and the functionality of chocolate ingredients will be discussed in detail. This workshop also offers the unique opportunity for networking with participants from cocoa producing countries.

Participation fee*: Malaysian: RM 8,000.00 nett (fee with aids from the Malaysian Government) | International: USD 3,000.00 nett

Deadline for registration: October 31, 2025 or until all places are booked

Theory

- Cocoa genetics
- Cocoa cultivation & farming practices
- Postharvest treatments (fermentation, drying, ...)
- Cocoa processing (roasting, grinding)
- Chocolate manufacturing (conventional and alternative processing)
- Functionality of ingredients in chocolate (sugar, cocoa butter, dairy ingredients, dispersing agents, ...)
- Chocolate flavor and sensory analysis
- Production and stability of complex chocolate products

Hands-on sessions

- Bring cocoa beans and make your own chocolate from bean to bar!
- Bring your own samples for quality evaluation and tasting:
 - Quality attributes of cocoa beans, cocoa liquor and cocoa butter
 - Quality attributes of chocolate
 - Sensory analysis of cocoa liquors and chocolates

Excursions

- Field trip to a cocoa farm
Lee's Cocoa, Tanjung Sepat, Selangor
- Chocolate company visit



Venue

Malaysian Cocoa Board
Cocoa Innovation & Technology Centre
Lot 12621, Kawasan Perindustrian Nilai
71800 Nilai, Negeri Sembilan, Malaysia

* Participation fee includes: course materials, lunches, coffee breaks and bus transfers for field trip and company visit. Items not mentioned herewith are not included.



More information on: koko.gov.my or cacaolab.be/training
Scan the QR-code to register

Contact: Dr. Izzreen bin Ishak izzreen@koko.gov.my