

NUTRITIONAL ASPECTS AND PRODUCT DEVELOPMENT OF A TRINIDAD AND TOBAGO TRINITARIO CACAO LIQUOR AND PULP

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Background: The Republic of Trinidad and Tobago is the birthplace of Trinitario cocoa. Following major oil and natural gas discoveries off the east, west and north coasts of Trinidad and Tobago in the period 1968 to 1974, Trinidad and Tobago has since seen an increase in oil and gas exploration activities and a steadily decline in production. However, in recent times organisation and government are using several initiations and incentive programs which can help develop research and production of the cocoa industry. These programs assist farmers to negotiate their future in the cocoa industry.

Objective: To determine: (1) the difference between cocoa pulp and liquor over a three months by using nutritional, physical and chemical testing (2) to develop and test the physical, sensory and acceptability of a combined cocoa pulp and liquor soda from each month.

Design: The study adopted qualitative and quantitative methods, using data collection techniques for the research.

Results: Results will demonstrate the relation between the research literature and the project results. However, it was evident that development in the theoretical area of the cocoa industry was underdeveloped and if there is to be continual improvement, attention should be placed in training and development in this area

Conclusion: From the analysis of the various tests, it can be concluded that a link was established between the finding from the test results of this research paper and authors such as Anvoh (2009) and the UNSDA (2012). Due to the type of tests carried out there was also a difference in the results as compared to the authors