

Nestlé® develops novel technique to get more yield from cocoa fruit

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Nestlé® has developed a novel patented technique that utilises up to 30 per cent more cocoa fruit to produce chocolate while maintaining a great taste. This approach not only minimises waste but also helps farmers get more yield as well as value from their cocoa harvests.

Traditionally, chocolate is made using only the cocoa beans that are extracted from inside the cocoa pod. The beans are harvested, fermented, dried, roasted, and then ground into a liquor, which is used to make chocolate. However, a significant amount of cocoa fruit, including the pulp, placenta, and pod husk, remains largely unused.

Recognising the untapped potential of these underutilised parts of the cocoa fruit, Nestlé®'s R&D experts developed a patented technique that leverages all parts of the fruit inside the cocoa pod. In this novel, a simplified method, everything inside the pod is collected as a wet mass, which ferments naturally, unlocking the key chocolate flavour. The mass is then ground, roasted and dried into chocolate flakes which can be used to make chocolate without compromising the taste.

Louise Barrett, Head of the Nestlé® Research and Development Centre for Confectionery in York, UK, says: "With climate change increasingly affecting cocoa yields around the world, we are exploring innovative solutions that could help cocoa farmers maximise the potential of their harvests. This groundbreaking technique utilises more of the fruit, while enabling us to provide delicious chocolate to our consumers. While this project is still at a pilot stage, we are currently exploring how to apply this innovation at a larger scale."