

**EVALUATION OF COCOA BUTTER OBTAINED FROM SICK CACAO POD (*Theobroma cacao*) AND ITS YIELD COMPARED TO HEALTHY CACAO POD**

By

Xavier Amadeo Putra Kurnia  
12005006

BACHELOR'S DEGREE  
In

FOOD TECHNOLOGY  
FACULTY OF LIFE SCIENCES AND TECHNOLOGY



SWISS GERMAN UNIVERSITY  
The Prominence Tower  
Jalan Jalur Sutera Barat No. 15, Alam Sutera  
Tangerang, Banten 15143 - Indonesia

Revision After the Thesis Defense on 3rd July 2024

### STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgment is made in the thesis.

  
17.7.24

Xavier Amadeo Putra Kurnia

Student

17.7.24

Date

Approved by:



Maria D.P.T. Gunawan Puteri, M.Sc., Ph.D.

Thesis Advisor

19/7/24

Date

  
17/7/24

Juli Effendy, M.Sc.

Thesis Co-Advisor

17/7/24

Date

Dr. Hery Sutanto, S.Si., M.Si

Dean

Date

Xavier Amadeo Putra Kurnia

## ABSTRACT

### **EVALUATION OF COCOA BUTTER OBTAINED FROM SICK CACAO POD (*Theobroma cacao*) AND ITS YIELD COMPARED TO HEALTHY CACAO POD**

By

Xavier Amadeo Putra Kurnia, Student

Maria Dewi Puspitasari Tirtaningtyas Gunawan Puteri, M.Sc., Ph.D., Advisor

Juli Effendy, M.Sc., Co-Advisor

SWISS GERMAN UNIVERSITY

In cacao agriculture, recent climate changes and black pod rot (BPR) diseases have led to an increase in the production of sick cacao pods. During processing, wet cacao pulp is often mixed with healthy batches during fermentation or simply buried in the ground as a natural fertilizer. This causes significant losses of income for cacao farmers. The drop in production volume globally is also a concern despite the rising industrial demand for cocoa nibs and cocoa butter. This study evaluated the yield and quality of cocoa butter produced from sick cacao pods. Results showed that the yield for both fermented sick and unfermented sick cocoa butter is vastly low. On the other hand, the aroma of unfermented sick cocoa butter is better compared to fermented sick cocoa butter. Evaluating sick cocoa butter's quality according to SNI parameters and using GC-MS to detect mycotoxin inside the cocoa butter would help Indonesian cacao agriculture even further.

*Keywords: sick cacao pod, fermentation, parameters, cacao processing, cocoa butter*

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## **DEDICATION**

I dedicate this work to the future of Food Science and Technology  
and the sustainability of Indonesian cacao agriculture  
as well as the well-being of Indonesian cacao farmers

## ACKNOWLEDGEMENTS

First and foremost, I would like to express my deepest gratitude to Almighty God for His amazing grace and blessings throughout my study.

Second, I would like to express my deepest gratitude for the collaboration between Swiss German University with PT. Indoaroma Kurnia Makmur as this thesis would not have been conducted without them.

I extend my heartfelt thanks to Mrs. Maria Dewi Puspitasari Tirtaningtyas Gunawan Puteri, M.Sc., Ph.D., my advisor, and Mrs. Juli Effendy, M.Sc., my co-advisor, for their patience, guidance, support, and invaluable ideas that greatly assisted me during this thesis work.

Additionally, I am grateful to all my friends in the Life Sciences and Technology Faculty for their constant motivation and support in helping me complete this thesis.

My sincere appreciation also goes to my friends in the Food Technology Department: Adrian, Edrick, Gaby, Michael, Shania, Shila, Sulie, Vira, and Virgie for their help and encouragement throughout my study.

I would like to thank Mr. Rizal Pauzan Ramdhani, Ms. Stacia Andani Fortunata, Ms. Devita Via Senzas, and Mr. Theofilus Christian for their patience, support, and guidance during the challenging times of my thesis work.

Finally, I am profoundly thankful to my parents and my older sister for their encouragement and unwavering support during the completion of my studies.

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