



**brovind®**

**TECHNOLOGY  
SYSTEMS  
AND PLANTS**

for Cocoa & Nuts Industry

# COCOA: FROM COCOA BEAN TO EXCELLENCE



## Solutions for SMALL PRODUCTION RANGE: from 15 to 100 kg/h

Small/medium scale plants for cocoa beans processing that combines the flexibility required by the most demanding gourmet artisans with the robustness of the industrial lines for big productions.

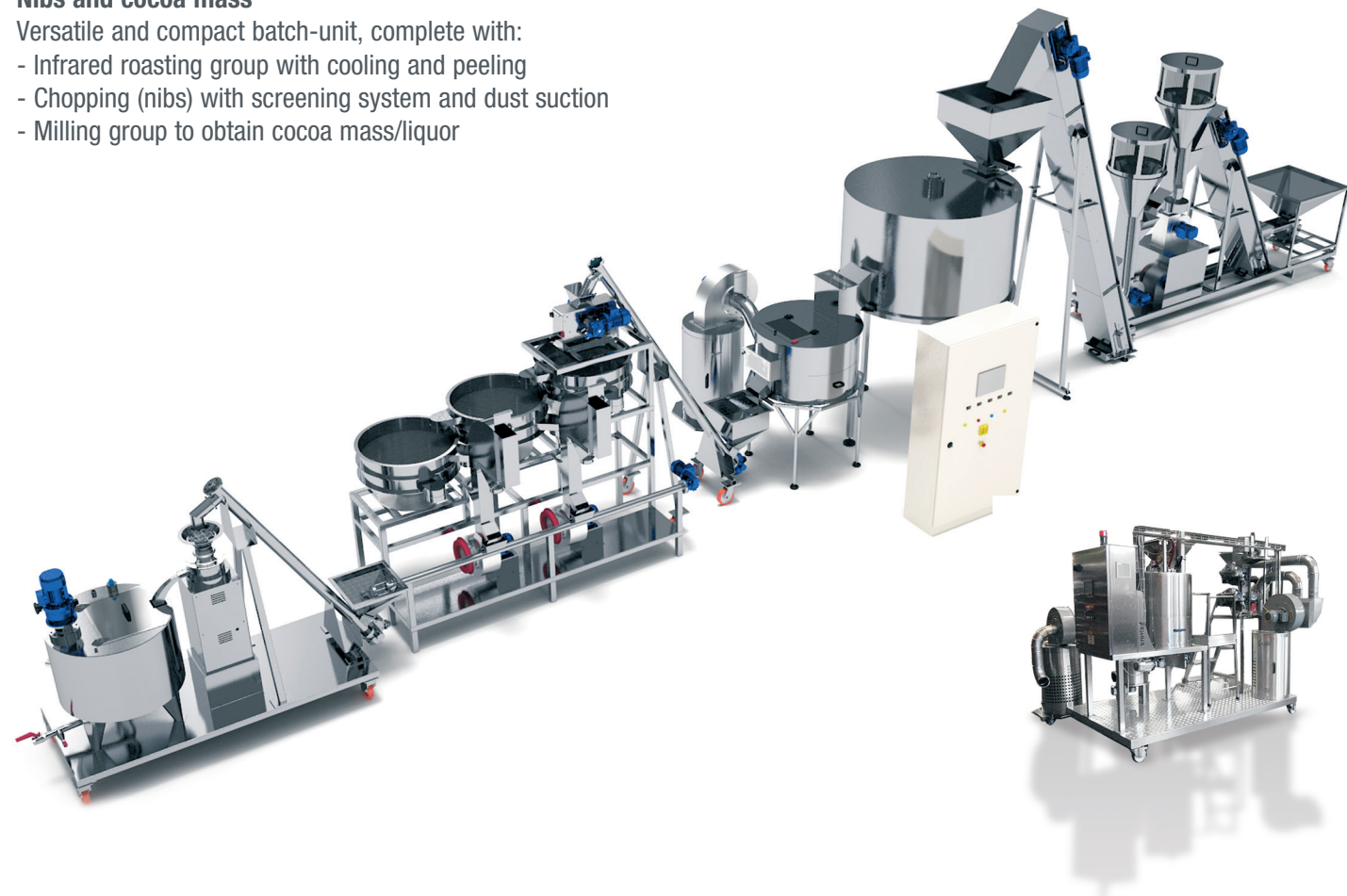
### Cleaning of cocoa beans

To remove light impurities and foreign objects like stones, leaves, dust, etc. that may be present in the product.

### Nibs and cocoa mass

Versatile and compact batch-unit, complete with:

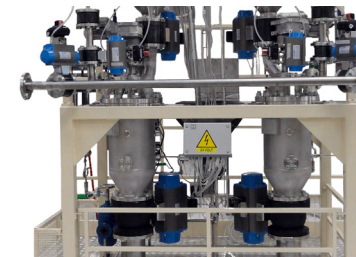
- Infrared roasting group with cooling and peeling
- Chopping (nibs) with screening system and dust suction
- Milling group to obtain cocoa mass/liquor



## Solutions for LARGE PRODUCTION RANGE: from 250 to 1000 kg/h

### Cleaning

The first step in cocoa mass production is cleaning the hulled raw beans. The beans are cleaned to remove any debris or foreign particles through two stages.



### Debacterization

Debacterization is a key step to reduce the bacterial charge of the inlet product ensuring food safety.

### Roasting

Once the beans are cleaned, they are ready to be roasted. The Brovind roaster is a versatile continuous machine with modular design used to dry and roast cocoa beans in uniform way, reducing the humidity content. Precisely the parameter control allows to grant the homogeneity of the process.



### Winnowing

After roasting, the beans are cracked in a multistage chopping machine and winnowed for separating the cocoa nibs from the skin.

### Cocoa mass/liquor

The nibs are then milled into paste, or cocoa mass, which contains cocoa solids and cocoa butter. After grinding, the cocoa mass undergoes a refining process to further reduce the particle size and improve the texture of the chocolate.



# ABOUT US

Brovind® is a leader company with more than 70 years experience in the nuts processing sector. Over the years, we have become experts in designing and manufacturing equipment for the food industry. We are currently focusing on processing free nuts, nuts snacks, and cocoa. Thanks to the professionalism and expertise of our teams, we are able to create complete systems, ensuring technical assistance and post-sale support worldwide. Our strengths include:

## Italian quality:

the machines are made with top-quality materials and components.

## Experience:

70 years of experience in the industry allow us to offer reliable, durable, and efficient systems.

## Customization:

we tailor each system to individual needs to enhance product quality.

## Innovation:

we go beyond the standard to create smart solutions that improve processes and productivity.

# SOME OF OUR MAIN PARTNERS



Brovind®

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