

Learning to flip cacao seeds

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The owner of a cacao plantation in Barlovento, Venezuela, shows a volunteer how to flip the cacao seeds and the importance of drying the seeds evenly. The cacao seeds are gathered together in small piles to protect them from the rain. Each pile is labeled with a white piece of paper marking the number of days it has been drying.

Drying is one of the many steps that turns the cacao seeds into cocoa. The dried seeds will later be roasted, peeled, and ground.



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