

## Winnowing cacao seeds (close-up)

## Winnowing cacao seeds (close-up)

## Winnowing cacao seeds (close-up)

On a cacao plantation in Barlovento, Venezuela, visitors gather around a bowl of roasted cacao seeds to winnow them -- removing the papery membrane from the outside of the seeds. The seeds come from the cacao tree (*Theobroma Cacao*), which is native to tropical Central and South America. Winnowing is one of the many steps that turns the cacao seeds into cocoa. Before winnowing, the seeds have been picked, peeled, fermented, dried, and roasted. Later, they'll be ground into a paste.



**Usage Statement:**

## Creative Commons BY-SA

[This Creative Commons license](#) <sup>[1]</sup> allows reusers to distribute, remix, adapt, and build upon the material in any medium or format, so long as attribution (credit) is given to the creator. The license allows for commercial use. If you remix, adapt, or build upon the material, you must license the modified material under the same terms. For more information about Creative Commons licensing and a link to the license, see full details at <https://creativecommons.org/licenses/by-sa/4.0/> <sup>[1]</sup>.

---

**Source URL:** <https://ncpedia.org/media/winnowing-cacao-seeds-close>

### Links

[1] <https://creativecommons.org/licenses/by-sa/4.0/>