



# CIBB 2016

Congreso Internacional de Biotecnología y Biodiversidad

## Cocoa sensorial training

October 14

Congress participants : \$ 50

No members: \$ 100



Cocoa is one of the most representative crops of Ecuador and one of the most important in the world. The aim of this course is to understand the basics of sensory analysis and its importance as a quality parameter in the preparation of cocoa liquor. It will contribute solutions to the basic recognition of taste and threshold limits for tasting. The course is intended for food industry professionals, students and all those who have concerns about the language of senses.

### SPONSORS:

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### INSTRUCTORS



Darin Sukha  
COCOA RESEARCH CENTER (CRC)

#### Darin Sukha

Leading scientist of the Flavor and Quality Section of the Cocoa Research Center (CRC). He and his collaborators mainly focus their research interests in the post-harvest processing of cocoa beans, including their fermentation and drying as well as their physical, chemical and sensory cocoa quality assessments.



Naailah Aminah Ali  
COCOA RESEARCH CENTER (CRC)

#### Naailah Aminah Ali

Technical assistant in the section of Taste and quality Cacao Research Center (CRC). She is currently doing his doctoral studies in food science and technology at University of the West Indies. His research interests focus on the physical and sensory evaluation of samples of cocoa. She also has expertise in fermentation of cocoa, add value to cocoa, formation of sensory panelists and advise research projects.

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