**Background**

- Cocoa is the main cash crop in Bougainville (Papua New Guinea)
- Fermented, dry beans (~18,000 tonnes/year) are exported without value adding or processing
- Limited regulation and monitoring of quality
- Lack of skills and equipment for local processing

**Aims**

- Introduce small scale chocolate making to improve grower awareness of bean quality small scale chocolate production
- Assess the commercial viability of local development capacity to monitor quality and facilitate marketing

**Creating Enabling Environment through Legislation**

- The Bougainville Government passed the Bougainville Commodities Regulatory Act 2020.
- The Bougainville Executive Council (BEC) approved the Bougainville Cocoa Regulations, 2021

**Acquiring and inventing simple cocoa processing equipment**

- Household cocoa press
- Manual cocoa press
- Cocoa grinder
- Cocoaooter

**Cost analysis**

<table>
<thead>
<tr>
<th>Weight of beans (kg)</th>
<th>Grinding time (h)</th>
<th>Bars (70 g each)</th>
<th>Income (@Kina3/bar; 1 Kina = €0.28)</th>
<th>Processing costs (Kina)</th>
<th>Gross margin/kg (Kina)</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.5</td>
<td>4</td>
<td>5</td>
<td>15</td>
<td>13.20</td>
<td>0.90</td>
</tr>
<tr>
<td>1.0</td>
<td>6</td>
<td>12</td>
<td>36</td>
<td>22.35</td>
<td>13.65</td>
</tr>
<tr>
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<td>8</td>
<td>15</td>
<td>45</td>
<td>27.75</td>
<td>16.04</td>
</tr>
</tbody>
</table>

**Discussion**

The development, availability and adoption of local chocolate making and value adding technologies by family entrepreneurs and cooperatives promotes local consumption, stimulates cocoa production, diversifies household income, incentivises cocoa quality and improves the sustainability and equity of cocoa farming.

**Acknowledgement**

We thank the Australian Government (DFAT and ACIAR), the ABG Ministry of Primary Industries and the ABG DPI Staff for their moral, technical and financial support.