

# CHAMAN (VALRHONA)

## OBJECTIFS

The overall objective of this project is to establish a method for directly predicting the "chocolate" organoleptic potential of a cocoa, without going through a tasting stage of the associated chocolate.

## ACTIONS

- WP1: Understanding sensory differences, identifying organoleptic markers to predict chocolate sensory specificities.
- WP 2 - Identifying cocoa biochemical markers and modelling their relationship with chocolate biochemical markers
- WP 3 - Data analysis and modelling

**Responsable :**

**Date de démarrage :** 01/11/2015

**Date de clôture :** 30/04/2019

**Montant :**

