



Design of Automatic Cocoa Fermenter and the Business Model in Fab Lab

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Background





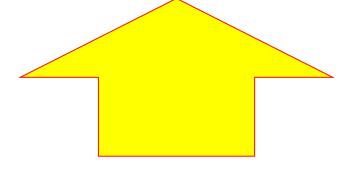




Fermented

Drying





Toasted

seed



Harvest

Stage that defines the quality of flavor, aroma and color



- Great Manual Work
- Lack of control in the process
- Low quality cocoa

Necessity







Farmerr

- Low economic income
- Long hours of manual work
- Low quality product due to lack of control.



Fermented



Drying

- He wants to prepare chocolate but he does not find a good product in the market.
- The first chocolate they sell to the factories.

This will allow farmers to use it in the field.



You must reduce manual work.



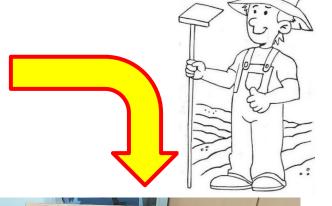
Reduce production times and increase the quality of the product, improving its price and economic income



The automation of the cocoa fermentation and drying process.









Less production time

Best price in the market

Less manual work

Higher product quality

Benefits

Better standard of farmers' living families



In the market there are no teams that can do the two processes, that of fermentation and drying.





It can be scaled to versions for farmers and for city clients



There is no equipment on the market that is automatic.



Butget

| Activities | USD |
|-------------------------------------|-----------|
| Development of the prototype and | |
| supplies | 6,000.00 |
| Development of digital means of | |
| diffusion of the project. | 9,000.00 |
| Development of Marketing activities | |
| and networks of contacts | 35,000.00 |
| Execution of the business plan. | 20,000.00 |
| Total | 70,000.00 |



| For Farmer | | | | | |
|------------------------------|--------|-----------|---------------------|---------|--------|
| N° of Machines | Days | Kilograms | Kg/ Month | Cost NP | Cost P |
| 1 | 6 | 10 | 50 | 30 | 125 |
| | | | | | |
| Price of 1Kg. Of Cocoa | | | Cost of Electricity | | |
| Processed in USD= | 2.5 | | in USD | 10 | |
| Price of 1Kg. Of Cocoa No | | | | | |
| Processed in USD= | 0.6 | | | | |
| | | | | | |
| Gain/Month = | 85 | | | | |
| Gain/Year | 1020 | | | | |
| Recovery time of the capital | | | | | |
| in Months | 5.8824 | | | | |



| For The Enterprice | | | | | |
|----------------------------|-----------------|----------------|-----------------|--------------------------|------------------|
| No. of registered | No. of Farmer / | | IF is contacted | In the Marketing Campain | No. of Potential |
| associations | Association | N° of Customer | only 80% | contact only (%) | Customer |
| 600 | 20 | 12000 | 9600 | 50 | 4800 |
| If the percentage of final | | | Total incom in | | |
| Customer are (%) = | 7 | | USD | 168000 | |
| The N° of Machines sold / | | | | | |
| Customer = | 1 | | Gain in USD | 14,000.00 | |
| N° of Efective Customer in | | | | | |
| one year= | 336 | | | | |

The final result has a very strong aroma and attractive colour as shown in the image. We conclude that the equipment is adequate to carry out the fermentation process successfully.





| Feedback | |
|--------------|-----------|
| benefit Cost | 1.15 |
| NPV | 36,617.55 |
| IRR | 32.27% |

As a business model, it is confirmed that, the machine scaled to a larger size (10 kg.) allows sustainability as a product in Peruvian market. Innovation Patent is pending.