Mission Statement Winnowing Process

"Our machine helps cacao farmers assess bean quality, boost income, promote sustainability, and strengthen the global cacao supply chain."

Background

 A winnower and grinder that 	
separates husks from nibs	
 Optimized design via testing 	
 Designed for easy usability 	
 Only fan-based winnower on the 	
market	
 Adjustable fan speed for 	

- calibration
- Cost-effective & efficient

Requirements

- Length <= 18"
- Height <= 18"
- Depth <= 10"
- Weight <= 40 lbs
- Manufacturing cost <= \$600
- Batch size up to 5 kg
- Noise level <= 80 dB

Objectives

- Winnowing efficiency
 - Nib and husk turnout efficiency of > 70%
- Grinder pin spacing
- Adjustable fan speed
- Electronic components function within proper voltage and amperage ranges:
 - Motor: 24 volts; < 1 amp
 - Fan: 24 volts; < 1 amp

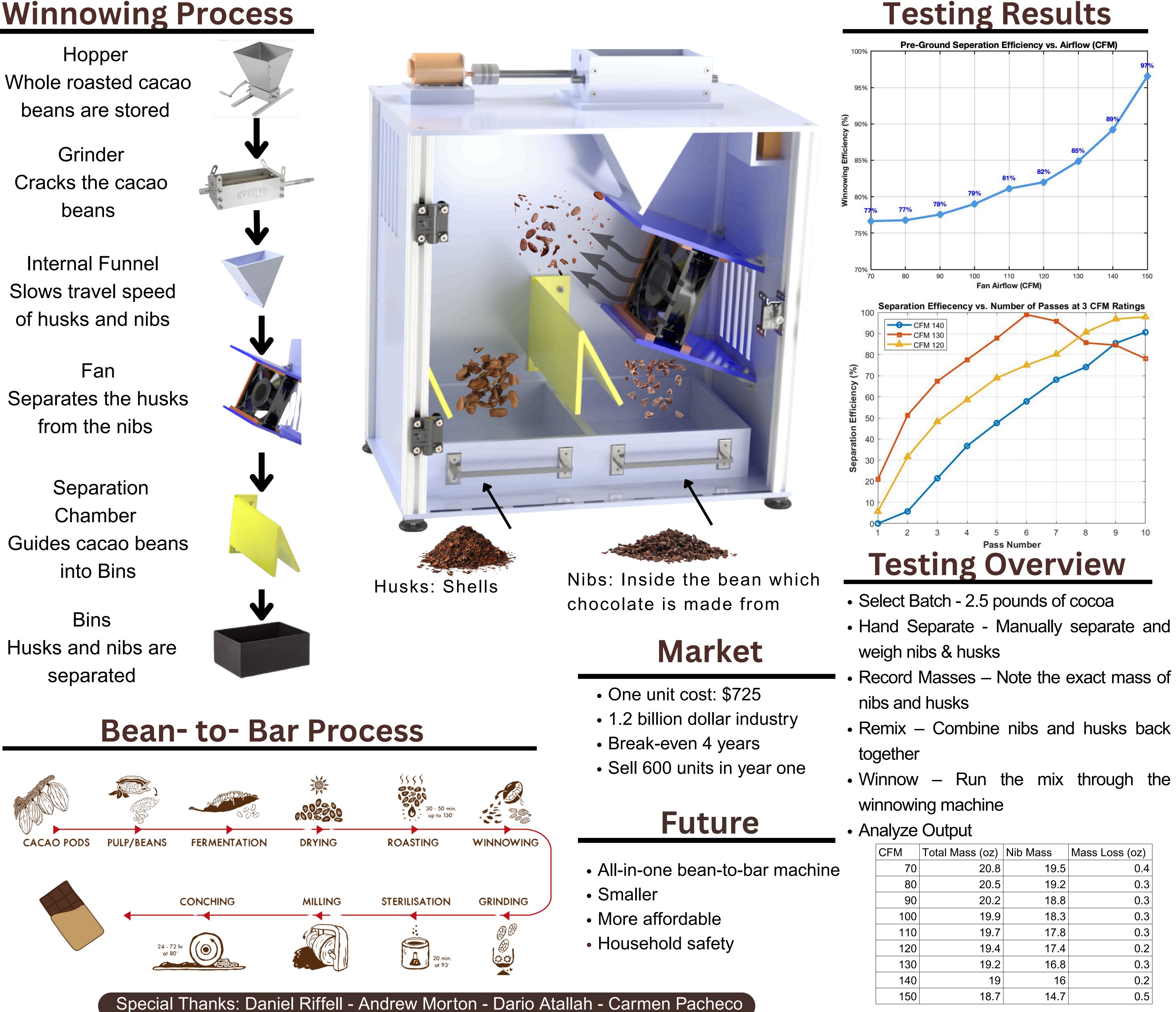


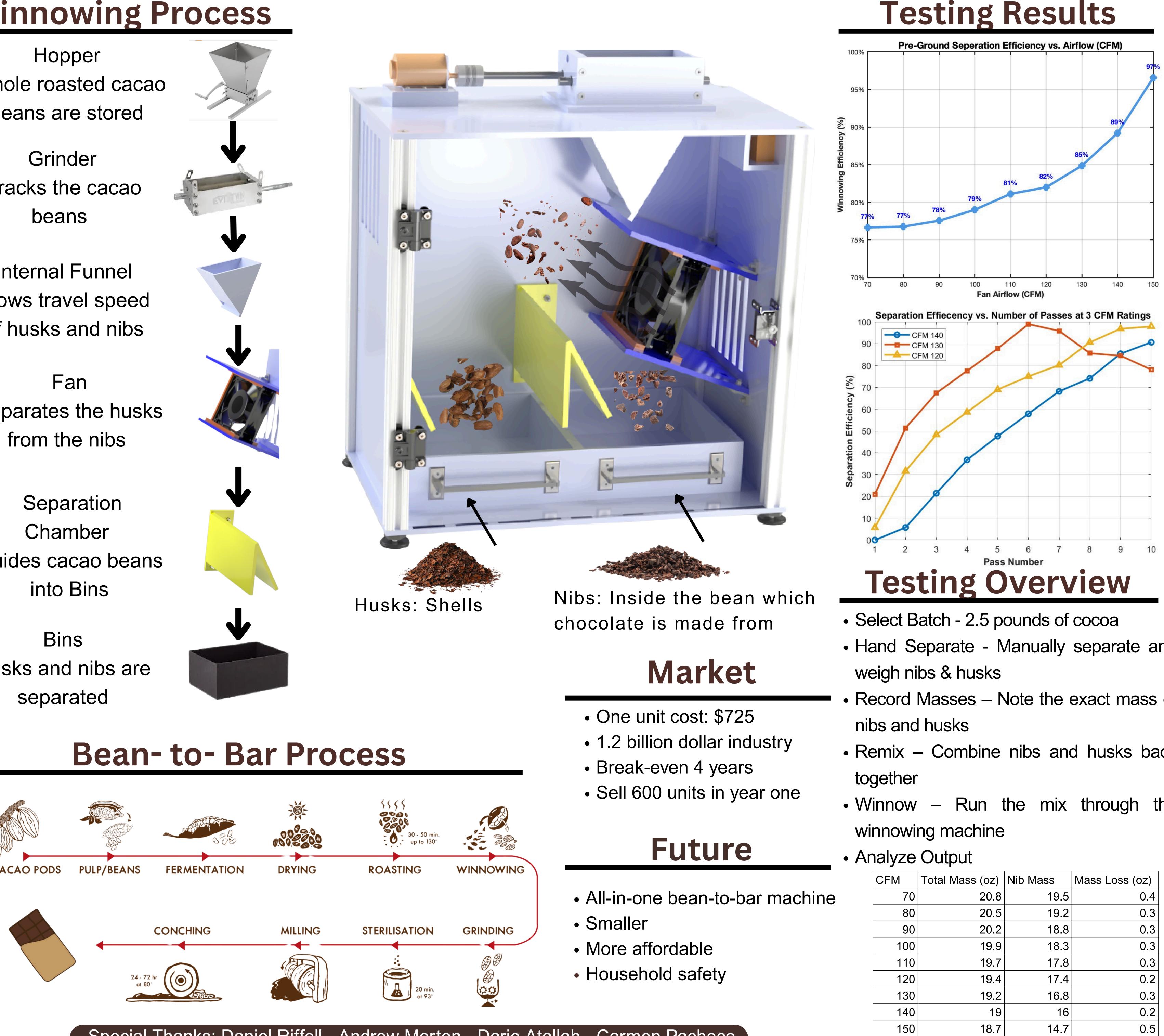
Internal Funnel of husks and nibs

Fan Separates the husks from the nibs

Separation Chamber into Bins

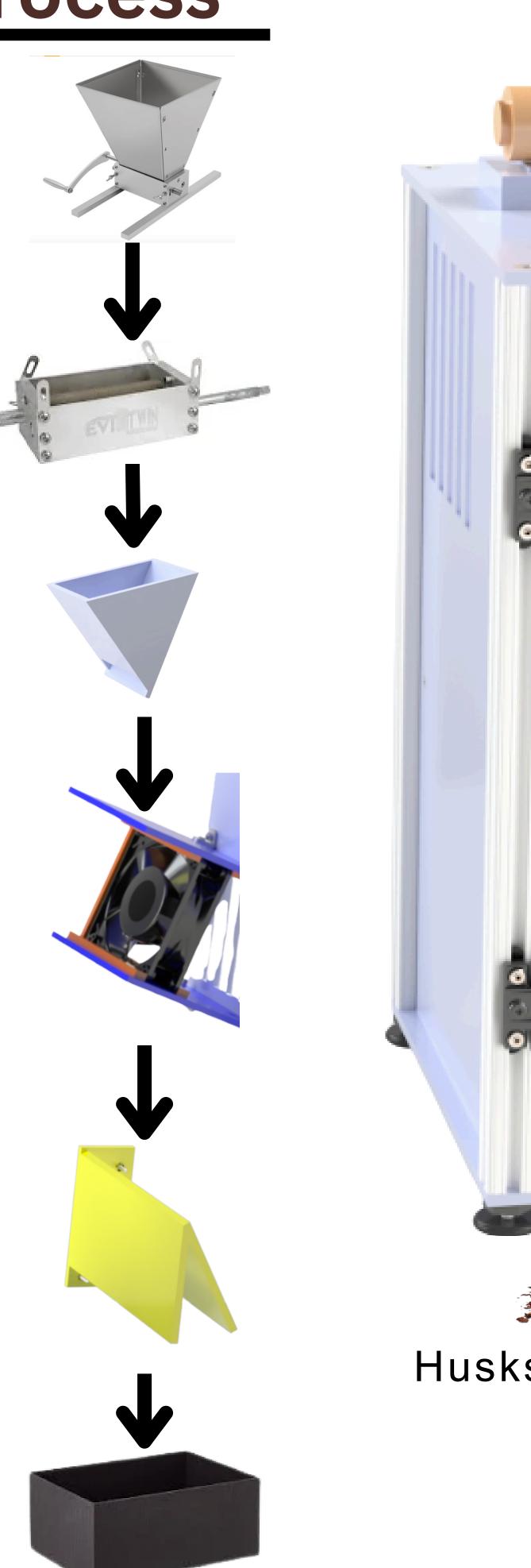
Bins separated





Cacao Grinder and Winnowing Machine

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- Record Masses Note the exact mass of
- Run the mix through the

CFM	Total Mass (oz)	Nib Mass	Mass Loss (oz)
70	20.8	19.5	0.4
80	20.5	19.2	0.3
90	20.2	18.8	0.3
100	19.9	18.3	0.3
110	19.7	17.8	0.3
120	19.4	17.4	0.2
130	19.2	16.8	0.3
140	19	16	0.2
150	18.7	14.7	0.5