

**CONTENT**

	<b>Page</b>
● Potential and stability of promising fine flavor cocoa clones in different seasons: Yield, quality and resistance to vascular streak dieback. <b>Indah Anita-Sari, Bayu Setyawan, and Agung Wahyu Susilo</b> .....	109–119
● Determination of criteria and drought tolerance of prope-legitimate cocoa seed through polyethylene glycol induction. <b>Maera Zasari, Agung Wahyu Susilo, Ade Wachjar, and Sudarsono</b> .....	120–130
● Cocoa seed shelf-life and seed germination as influenced by pectin-coat application. <b>Rosyidatul Putri Munawaroh, Indah Anita-Sari, and Sri Rahayu</b> .....	131–138
● Grouping tolerant level of cocoa genotypes against pod rot disease in Malaysia. <b>Albert Ling Sheng Chang, Suhaida Salleh, Nuraziawati Mat Yazik, Haya Ramba, and Ahmad Kamil Mohd Jaaffar</b> .....	139–153
● Effect of addition of a specific mixture of yeast, lactic and acetic bacteria in the fermentation process to improve the quality and flavor of cocoa beans in Colombia. <b>Jorge Daniel Fonseca Blanco, Martha del Pilar López Hernandez, Laura Sabrina Ortiz Galeano, Jenifer Criollo Nuñez, and María Denis Lozano Tovar</b> .....	154–172
● Characterization and identification of caffeine-degrading bacteria KAJ 36. <b>Sattya Arimurti, Reza Billa Afifuddin, Siswanto, and Kahar Muzakhar</b> .....	173–179
● Adoption levels of cocoa rehabilitation programmes in South-west Nigeria. <b>Akinnagbe Oluwole Matthew</b> .....	180–189
● Impact of personal characteristics of farmers on cocoa yields: Case of centre region, Mbangassina Municipality, Cameroon. <b>Herve Bertrand Yakan, Ehabe Eugene, and Vanisa Yenwo Nonzienwo</b> .....	190–202

