

The University of the West Indies, St. Augustine, Cocoa Research Centre

Annual Cocoa Research Seminars



Wednesday April 10, 2013 Room 2&3, Level 3, Critical Thinking Institute

Programme

Conservation

8:15 am	Exploring the Health of the International Cocoa Genebank, Trinidad <u>Annelle Holder</u> , Valmiki Singh and P. Umaharan
8:30 am	'A Participatory Approach to Sustainable Management of Cocoa Genetic Resources' <u>Rena Kalloo</u> Surendra Surujdeo-Maharaj and P. Umaharan
8:45 am	An Alternative Approach for Cocoa Establishment in the Genebank. <u>T.N. Sreenivasan</u>
9:00 am	The Effect of Inbreeding on Populations of <i>Theobroma cacao</i> L. <u>Nicole Adimoolah</u>
9:15 am	A Study of the Morphological and Molecular Diversity of Cacao in Uganda Janielle Bacchus, <u>Lambert A. Motilal</u> and P. Umaharan

Characterisation

9:30 am	The Quest to Find the Perfect Bean among Cacao Accessions at the International Cocoa Genebank, Trinidad Frances L. Bekele, Gillian G. Bidaisee and Junior Bhola
9:45 am	New Insight into the Genetic Diversity of Cacao Revealed by Single Nucleotide Polymorphism (SNP) Markers: Consequences for Classification within Cacao. <u>Michel Boccara</u>
10:00 am	Family Linkage & Redundancy in the ICG,T. <u>Lambert Motilal</u>
	Cocoa Break
10:30 am	An Update on the Characterisation of Cocoa Trinidad Virus (CTV)

Surendra Surujdeo-Maharaj and <u>T.N. Sreenivasan</u>

Evaluation

10:45 am	Development of a Standardized Screening Method to determine Genetic Resistance to Black Pod disease in <i>Theobroma cacao</i> L. <u>Kadine David</u>
11:00 am	Genetic and Biochemical basis for Resistance to Witches' Broom disease in Cacao <i>Romina Umaharan</i>
11:15 am	Anatomical and Biochemical Basis for Differences in Rooting Response in Cacao <u>Ravi Moustache</u>
11:30 am	Understanding the Genetic Basis for Differential Uptake and Bioaccumulation of Cadmium in Cocoa <u>Caleb Lewis</u>
11:45 am	A Genetic Study of Self-Incompatibility, Yield and Yield Components in Cocoa. <u>Valmiki Singh</u>
12:00 am	General discussion

LUNCH BREAK

Utilisation

1:15 pm	The Effect of Cacao Pulp on Final Flavour <u>Naailah A. Ali</u> , Gail S.H. Baccus-Taylor, Darin A. Sukha & Path Umaharan
1:30 pm	Varietal Effect on the Physico-Chemical Properties of Cacao pulp. <u>Rena Kalloo</u>
1:45 pm	A Small-Scale Fermentation Method for Limited Pod Material. <u>Gerard Fourny</u>
2:00 pm	Exploring Value Addition Opportunities in Trinidad & Tobago through the Formulation of Carbonated Cocoa Beverages Matthew Escalante, Neela Badrie & Frances Bekele

Outreach

2:15 pm	An MSc Genetic Resource Management and Utilisation; a proposal <u>Marissa Moses</u> & Path Umaharan
2:30 pm	CDE Project: Caribbean Fine Flavour Cocoa Industry Commercialisation Component 1- Farmer Field Schools <u>Frances Bekele</u> , Naailah A. Ali & Path Umaharan

2:45 pm CDE Project: Caribbean Fine Flavour Cocoa Industry Commercialisation Component-2: Quality Control and Food Safety of Caribbean Cocoa Erna A. Amsterdam, Naailah A. Ali & Path Umaharan

3.00 pm **GENERAL DISCUSSION**

COCOA BREAK