



# CONFERENCE BOOKLET

**International Fine Cocoa Innovation Centre**  
Cocoa Research Centre  
The University of the West Indies, St. Augustine Campus

2<sup>nd</sup> Conference, Symposium  
& Chocolate Exposition

## ‘Revitalising the Caribbean Fine Cocoa Industry’

February 6-7, 2017  
Spanish Court Hotel, New Kingston Jamaica



# ACKNOWLEDGEMENT

## 'Revitalising the Caribbean Cocoa Industry'

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The International Fine Cocoa Innovation Centre Project (IFCIC) extends Thanks and Gratitude to the Minister in the Ministry of Industry, Commerce, Agriculture and Fisheries for his direction and vision to his Ministry and The Cocoa Industry Board for working towards strategically revitalizing the Jamaican cocoa sector. It is this direction, which facilitates the work executed through the Cocoa Research Centre (Trinidad and Tobago), and its Partners Cocoa Industry Board (Jamaica), Newer Worlds Ltd. (United Kingdom) and Caribbean Fine Cocoa Forum (Trinidad and Tobago).

JAMPRO is recognised for their support and facilitation of the sector through the many entrepreneurs along the value-chain and creating the enabling environment for propelling the industry into the international arena.

Fine cocoa offers the competitive advantage to the Caribbean and we should demonstrate our scientific and technological expertise and business intelligence; beginning with the mastery of our unique and exquisite germplasm to galvanise the potential.

Finally, we recognize IFCIC Project Grant Donors, The EU-ACP Science and Technology II Co-operation Programme; Economic Development Fund.



Path Umaharan  
Geneticist  
Director, Cocoa Research Centre  
Lead Investigator, IFCIC Project

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# THANK YOU

**'Revitalising the Caribbean Cocoa Industry'**

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Cacao de Jamaïque

Café Blue

Caribbean Fine Cocoa Forum

College of Agriculture, Science and Education

Chocolate Dreams

Cocoa Industry Board

Cocoa Research Centre

Cocoa Town

Development Bank of Jamaica

International Centre for Environmental and Nuclear Sciences

Jamaica Cocoa Sector Development Alliance

Jamaica Promotions Corporation (JAMPRO)

Legaci Global

Media, Press

Ministry of Industry, Commerce, Agriculture and Fisheries

Newer Worlds Ltd

One One Cacao

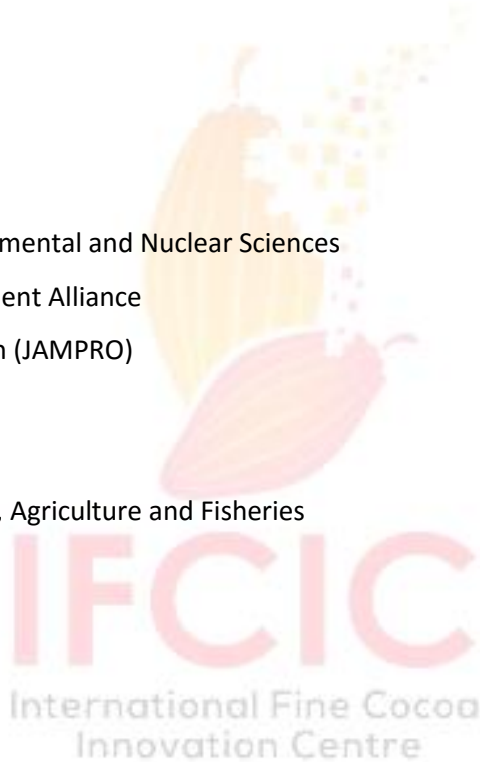
Pioneer

Spanish Court Hotel

Tropical Agricultural Research and Higher Education Center (CATIE)

University of the West Indies, St. Augustine

University of the West Indies, Mona



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### **Naailah ALI, M.Sc.**

Naailah Ali has worked at Cocoa Research Centre (CRC), The University of the West Indies (UWI) for eleven years. Her current research activities include investigating fermentation dynamics and quality in various cacao genetic groups, adding microbial cocktails to fermentations, profiling fermentations and optimising small scale fermentation methods. Naailah is also involved in quality assessment of pre-shipment samples, product development and training activities on post-harvest processing, sensory assessment and chocolate making in Trinidad & Tobago, the English Speaking Caribbean and internationally – Honduras and Ecuador.

She is currently working on several projects including The International Fine Cocoa Innovation Centre (IFCIC) Project. Naailah holds a B.Sc. (Hons.) in Agriculture and M.Sc. (Distinction) in Food Science and Technology from The University of the West Indies and is currently pursuing a Ph.D. in Food Science and Technology in the Faculty of Engineering, The University of the West Indies, St. Augustine.

### **Johann ANTOINE, M.Sc.**

Mr. Johann Antoine is a Research Scientist at the International Centre for Environmental and Nuclear Sciences (ICENS) at the University of the West Indies, Mona where he has been for over 12 years. Mr. Antoine holds a Bachelor of Science degree in Zoology (Hons.) and a Master of Science degree in Natural Resource Management, both from the University of the West Indies, Mona. He is the section head of the Nuclear Analytical Laboratory at ICENS and an operator of the SLOWPOKE-2 nuclear reactor specializing in neutron activation analysis for environmental geochemical analysis and food research. He has represented Jamaica as a delegate for several international meetings on nuclear safety and security and research reactor management.

Mr. Antoine has been the Chairman of the National Mirror Committee of ISO/TC 93 Starch (including derivatives and by-products) at the Bureau of Standards Jamaica since 2011 and a member of the Ministry of Industry, Commerce, Agriculture and Fisheries' Soil Health Technical Working Group since 2013. He is the co-author of several peer-reviewed journal articles, conference publications, technical reports and two book chapters as well as a reviewer for international scientific journals.



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### **Andal Balu, M.Sc. & M. Balasubramanian Balu, Ph.D.**

The Balus have been serial entrepreneurs for over two decades. They started their first company, Inno Concepts, in 1992 to address the unmet need for traditional appliances for authentic Indian cooking. Inno Concepts began distributing grinders and quickly expanded into a full suite of innovative appliances.

In 2005, Andal and Balu identified a need in the chocolate industry for a cost effective Melangers and Grindeurs for cocoa beans. Subsequently, Andal and Balu launched CocoaTown to design, develop, manufacture and distribute specialty, multipurpose equipment for bean to bar industry. CocoaTown has enabled entrepreneurs around the world to produce artisan bean to bar chocolates. Andal and Balu are deeply involved in their local community, serving on the Board of Directors for various cultural and charitable organizations. They have also organized numerous fundraising events over the last 25 years to raise money for various charities in India.

Dr. Balu holds a PhD in Polymer Chemistry, and has spent over 15 years in the pharmaceutical industry. He has published more than 25 scientific papers and holds 10 patents. With his Physics and Chemistry background he understands the chocolate processing. He enjoys solving engineering problems. This unique combination has helped him to better serve the needs of the chocolatiers.

Andal holds a Master's degree in Botany and worked as an agricultural scientist in the Indian government before moving to the US. A high-powered businesswoman, she likes inventing new recipes, and is constantly learning about anything and everything related to chocolates and machines. She enjoys traveling the world to meet her customers and to learn about different cultures and customs.

In 2013, CocoaTown received Innovation in Fine Chocolate Products from Fine Chocolate Industry Association (FCIA).

International Fine Cocoa  
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### **Vernon BARRETT, MBA**

Vernon "Patrick" Barrett is an international business consultant who has successfully owned and operated his own change management practice - Newer Worlds - based in London, England for the past 10 years. His sector experience includes agro-industry, eco-tourism, aquaculture, creative industries, transport & logistics, ICT, trade and investment, entrepreneurship, venture capital and private equity investments.

Vernon specialist competencies cover sector development & transformation, business re-engineering and organisational restructuring. He executes the full life-cycle of projects from conceptualisation to design, implementation, evaluation and dissemination. In the Caribbean alone, he has been responsible



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for major change initiative projects in Jamaica, Belize, Guyana, Dominican Republic and Trinidad & Tobago with a total value of over JA\$1 billion.

Vernon's global client list includes the African Caribbean and Pacific Secretariat (ACP), the Commonwealth Secretariat, the Private Sector Organisation of Jamaica (PSOJ), Caribbean Association of Industry & Commerce, Trinidad & Tobago Entertainment Company, University of Trinidad & Tobago (UTT), HEART-NTA, UWI and the Cocoa Industry Board (CIB) Jamaica.

Vernon holds a B.Sc. (Hons.) degree in Chemical Engineering and an MBA from the prestigious London Business School. His management consulting expertise was acquired from working with world-leading firms - Accenture, Deloitte and Xansa - across the European Union, United Kingdom and the USA, prior to starting his own consulting practice.

### **Dennis BUDDO**

Joined the Cocoa Industry Board in March 1970 as an Accounts Clerk and left as Managing Director in 1994 with cocoa production and export at over 2500 tons.

Served the industry since then in various capacities from Liaison Officer to Technical Consultant representing Jamaica at World Cocoa Foundation conferences in Washington DC and Trade Fair in London and currently serving as President/Technical Director of Jamaica Cocoa Sector Development Alliance and member of Board of Directors, Cocoa Industry Board.

### **Courtney Cole, MBA**

Is the CEO (Ag.) of Agro-Investment Corp, Chairman of Cocoa Industry Board, Board Director – SRA, Board Director – PPGRFAMA. He obtained his Master of Business Administration (M.B.A.), Summa Cum Laude from Nova Southeastern University, Bachelor of Science (B.Sc.), Agricultural Business and Management, Hons from University of the West Indies, St. Augustine Campus and Associate of Science Degree, Agriculture, General from the College of Agriculture, Jamaica W.I.

Mr. Cole is an Associate Professor and Dean of the College of Natural and Applied Sciences, Northern Caribbean University.

As Chairman of the CIB, he provides the oversight and guidance to the Board in developing Jamaica's fine cocoa industry, facilitating the technical support needed by the sector's stakeholders and for the focused promotion of the sector.



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### **Diane EDWARDS, MBA, Masters International Relations**

She successfully managed product launches of Jamaican food brands into mainstream markets, and conceived and negotiated substantial European Union funding for the innovative 'Target Europe' Trade Development Programme, an initiative that positioned Jamaican products in the European market, and subsequently evolved into the five-year Private Sector Development Programme.

Edwards completed a successful tenure as General Manager and Director of J. Wray & Nephew UK Ltd, where she led the organisation to profitability and successfully grew the UK Company's turnover.

Edwards holds an MBA from New York's Pace University, a Masters in International Relations from Institute d'études politiques de Paris, and a BA (Hons) in French, Spanish, and German from the University of the West Indies (UWI). She is a member of the UK Institute of Directors, a trustee for the British Foundation for the UWI, and an active member of the St Andrew High School Old Girls' Association.

### **Annelle HOLDER-JOHN, M.Phil.**

Annelle Holder-John has worked with the Cocoa Research Centre (CRC) of The University of the West Indies for more than 14 years and is currently responsible for the Agronomy Section of CRC. As the head of Agronomy she is responsible for the management of the International Cocoa Genebank Trinidad and all projects, staff and students which fall under the scope of this section.

Currently CRC, spearheaded by the Agronomy section, under the IFCIC Project is developing a Model Cocoa Orchard where best practices, innovations and mechanisation will be used to increase efficiency and yield. In 1998 Annelle graduated with a B Sc. Agronomy and in 2006 she received her M Phil. in Plant Science at The University of the West Indies St. Augustine, Trinidad and Tobago.

### **Leslie HOO FUNG, B.Sc.**

Leslie Hoo Fung is a Research Scientist at the International Centre for Environmental and Nuclear Sciences at the University of the West Indies with over 16 years experience. She holds a Bachelor of Science in Pure and Applied Chemistry from the University of the West Indies and is currently pursuing a Master of Science in Sustainable Development (Rural Development and Change) with the University of London.



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Ms. Hoo Fung has co-authored more than 20 peer-reviewed publications, conference presentations and technical reports and has in turn been a peer reviewer for international journals. She has chaired the National Food Standards Committee at the Bureau of Standards Jamaica since 2009.

She has been a member of the local Codex Committee on Methods of Analysis and Sampling since 2011 and of the Soil Health Technical Working Group (Ministry of Industry, Commerce, Agriculture & Fisheries) since 2013. She has been a trained ISO/IEC 17015 Assessor since 2009 and served on the executive of the Laboratories Association of Jamaica from 2011-2014. Miss Hoo Fung is a Member of the Royal Society of Chemistry and of AOAC International.

### **Karen LEE LUM, EMBA**

Karen Lee Lum for more than a decade (2002) has provided business management services to micro-, small- and medium-sized enterprises, business associations and institutional entities in academia and the Agriculture sector; UWI, IICA and CARDI. Her professional experience has been on mobilising resources, coordinating programmes and projects, and developing information products that support tactical and sustained growth in business and research. Karen has more than 15 years experience in Quality Assurance, Production Operations and Quality Management Systems at Carib Brewery Ltd. She has worked with the Growing Leaders Foundation team to build an enabling environment for youth to create, innovate and become socially responsible entrepreneurs. A Director and Public Relations Officer of Women in Action for the Needy and Destitute (WAND) she is contributing to improving the living conditions and educational wellness of Trinidad & Tobago's disenfranchised women, elderly and at-risk youth. Karen holds an Executive MBA Degree (with distinction) from The Arthur Lok Jack Graduate School of Business and a BSc Degree in Agriculture from the University of the West Indies. She is currently the Project Manager of the International Fine Cocoa Innovation Centre Project at the Cocoa Research Centre, UWI St. Augustine.

### **Aliza LINDO, M.Sc.**

Hailing from the parish of Clarendon, Aliza Lindo is pursuing a PhD in Botany at the University of the West Mona Campus. Her primary education was garnered at Glenmuir Preparatory School in her home town, May Pen. Upon completion, she joined the Holy Childhood High School family in Kingston. In June of 2003, she graduated with her high school diploma after which she returned to complete the final





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level of her secondary education, where she spent 2 years and again graduated in 2005. At age 18, she enrolled at the University of the West Indies, Mona Campus where she began reading for her BSc. in Experimental Biology and graduated in 2009. Her desire for knowledge and pursuit of excellence pushed her to take a step further where she pursued her Master's degree in Plant Production and Protection. The intriguing knowledge and curiosity gained from her MSc. cocoa project led her to delve into a PhD program to further fulfil her yearning about the cocoa industry in Jamaica, with specific interest on the characterization of Jamaican cocoa. This upcoming scientist believes that research requires passion for the work being done as the greatest satisfaction comes at the end of the journey.

### **Lambert MOTILAL, Ph.D.**

Dr. Lambert A. Motilal is a thrice graduate from The University of the West Indies with a BSc in Botany/Biochemistry in 1991, an MPhil in Plant Science in 1997, and a PhD in Plant Science in 2016. At present, he has authored 52 publications as 20 journal articles, 10 book chapters and 22 conference papers. Dr. Motilal is currently implementing association mapping analyses on accessions from the International Cocoa Genebank Trinidad to pinpoint molecular markers to tag important fruit and seed morphological traits, butterfat content, and resistance to the two main cocoa diseases that occur in Trinidad and Tobago. His research interests include germplasm management, conservation genetics and plant breeding for the future with an emphasis on molecular breeding.

### **Wilbert PHILLIPS, Ph.D.**

Dr. Phillips is a cacao plant pathologist in charge of the Cacao Breeding Program at CATIE, Costa Rica. He is the curator of the International Cacao Genebank and leader of different research projects in collaboration with the World Cocoa Foundation, USDA, Earth Corp, Mars, Nestlé and Lindt.

Dr. Phillips obtained his Ph.D. at the University of Reading, England and has supplemented his academic training with courses and internships in different countries. He is the author or co-author of more than 80 publications in indexed scientific journals.

In 2006, Dr. Phillips received the National Prize of Sciences of Costa Rica for his research "Origin, biogeography, genetic diversity and taxonomic affinities of the cacao fungus *Moniliophthora roreri* . In 2008 and 2015, the World Cocoa Foundation recognized his contributions to cacao sustainability.



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### **Hon. Karl SAMUDA, CD, MP**

The Hon. Karl Samuda is a businessman, farmer and a technocrat and, is best known as a veteran politician. The Minister attended Ardenne High School and received tertiary education in Canada, where he obtained a Bachelor of Commerce Degree from the University of Ottawa. Steeped in the discipline of Business Administration, he returned to Jamaica and was employed to Alcan Jamaica Limited and Industrial Gases Limited before venturing into furniture manufacturing and later farming, vocations which still occupy his interest, if and when his Ministerial duties and political activities allow.

He also served on the Electoral Commission of Jamaica, having previously served an eight-year stint as a member of the Electoral Advisory Committee.

Former General Secretary of the Jamaica Labour Party, Minister Samuda is the Member of Parliament for St. Andrew, North Central since 1980, and has the distinction of representing both major political parties in that constituency. Having served as Minister of State in successive political administrations he was recently appointed Minister of the now Ministry of Industry, Commerce Agriculture & Fisheries.

### **Tobias SCHULZE FRENKING, M.Sc.**

Tobias Schulze Frenking is the Strategic Alignment Officer at the Caribbean Fine Cocoa Forum and adjunct Lecturer at the University of the West Indies - Arthur Lok Jack Graduate School of Business, where he facilitates courses in Economics, Export Financing and Performance Management. He received his B.Sc. Degree in Business Administration in a Dual-Degree Programme from the University of Applied Science in Aachen, Germany and Curtin University of Technology in Perth Australia. He completed his M.Sc. in Economic Development and Sustainable Management from the International University of Andalusia in Seville, Spain.

Tobias has more than 7 years international project management consultancy experience with a range of small and large fine cocoa and chocolate companies in Germany, Spain, Colombia, Ecuador and Trinidad and Tobago. He is currently pursuing the degree of Doctorate of Business Administration (DBA) at the University of the West Indies where his research involves study of success factors and conditions for international development projects in the Caribbean.

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### **Darin SUKHA, Ph.D.**

Dr. Darin Sukha is a Research Fellow at the Cocoa Research Centre, The University of the West Indies (UWI), St. Augustine and leads the Food Technology Section that works in four thematic areas: 1) research, 2) training and outreach, 3) quality management and, 4) product development. Research activities are geared towards producing technology toolkits for fine or flavour cocoa in micro and varietal based fermentations, traceability and quality standards, niche marketing and Geographical Indications, as well as, cocoa bean quality certification and the development of cocoa based products (food and nutraceutical). Dr. Sukha is also actively engaged in local, regional, and international training and outreach activities on cocoa post-harvest, quality management, sensory evaluation & chocolate making.

Over his +20-year career he has worked with many cocoa stakeholders, farmers to chocolate manufacturers, in different cocoa producing regions on internationally funded cocoa projects and consultancies. Current memberships include the International Cocoa Organization panel of experts on Fine or Flavor cocoa, the international panel of the Fine Chocolate Industry Association-Heritage Cacao Preservation Fund and the Cocoa of Excellence Technical Committee and Taste Panel for successive editions of the International Cocoa Awards at the Salon du Chocolat. He is also the Chair of the Food Advisory Sub-Committee on the review of the CARIFORUM regional standards for cocoa and chocolate products.

### **G. Martijn ten Hoppen, Ph.D.**

Martijn ten Hoopen is a cacao specialist with over 16 years of experience working on cacao related issues, in particular production and ecosystem services provisioning, especially pest and disease control. He has obtained his experience in Central America (Nicaragua, Costa Rica and Panama), Africa (Cameroon) and the Caribbean (Trinidad and Tobago). He has animated for over 2.5 years a Platform for Research and Training, focused on improving sustainability of coffee and cacao based agroforestry systems in Africa and is the Chairman of the International Working group on Cocoa Pests and Diseases (INCOPEP).

His current interests are oriented towards the understanding and quantification of biological control services in agroforestry systems through 1) the impact of shade trees on (micro-) climate and how this impacts P&D epidemics and natural enemies, and 2) biological control of P&D.



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### **Denise-Margaret THOMPSON, Ph.D.**

Co-Founder and Executive Director of the Caribbean Fine Cocoa Forum and immediate past Director of the Cipriani College of Labour and Co-Operative Studies, Professor Denise-Margaret Thompson combines a commitment to justice, equity and environmental sustainability with her work in technology innovation and commercialization, wealth creation and cooperative entrepreneurship in underserved communities, as demonstrated in her internationally-funded work among cocoa farmers redefining the cocoa value chain across the Caribbean. An Industrial and Management Systems Engineering professor with extensive micro-enterprise for decent work project development and delivery in both emerging and developed markets worldwide, she developed and managed certificate through PhD programmes in Design and Manufacturing Engineering, Innovation and Entrepreneurship, and Labour and Co-operative Studies, working with public and private sector organizations to influence policies for the same. She earned undergraduate, postgraduate and doctoral degrees in Industrial and Management Systems Engineering from the University of the West Indies, Stanford University and the University of South Florida. Professor Thompson together with her husband, Dr. Andre Cooper serve as regional volunteers with the Caribbean Fellowship of Evangelical Students and Diversity.

### **Pathmanathan UMAHARAN, Professor**

Prof. Path Umaharan is Professor of Genetics and the Director of the Cocoa Research Centre of the University of the West Indies. His research interest is in understanding host-pathogen interactions and genetics of resistance to diseases in cocoa, cowpea, tomato and anthurium; genetic resource management and biotechnological approaches to improving the colour range in Anthurium; and improving yield in a variety of crops. His work has resulted in the development of new cowpea, pigeonpea, hotpepper and Anthurium varieties.

His current interest is in mainstreaming research and innovations to support development particularly in cocoa. He has graduated over 30 graduate students at the doctoral and M.Phil. levels and has published over 100 articles in international journals.



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## **Dale WEBBER, Professor**

Pro-Vice-Chancellor, Graduate Studies and Research, Professor Webber has had a distinguished career in Coastal Ecology and Environmental Management and has demonstrated a strong and consistent record of academic achievement in research, teaching and administration. Twenty-one MSc, 27 MPhil. and 14 PhD students have been supervised by Professor Webber to successful completion in a range of interests, from water quality and coastal ecology to oceanography, ecosystem modelling and the effectiveness of multilateral environmental agreements in environmental management.

He also has an excellent record of public service, serving as Chairman, Environmental Foundation of Jamaica Board of Directors, Convener of the CAPE Environmental Sciences Panel for the Caribbean Examination Council, Chairman of CL Environmental Company and Deputy Chairman of Jamaica's National Council on Ocean and Coastal Zone Management.

As PVC, Graduate Studies, Professor Webber will oversee The UWI's Board for Graduate Studies and Research responsible for policy and operational plans for the development, regulation, management, administration, funding, monitoring and evaluation of graduate education and research throughout The UWI.



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## DAY 1

*Cocoa Research Centre Partner Contribution :*

### 'Application of Innovative Technologies to Sustain the Fine Cocoa Sector'

**8:00 – 9:00 REGISTRATION (Participants & Exhibitors)**

**OPENING CEREMONY – Chairman, Professor Dale Webber – UWI, Mona Campus**

9:05 – 9:15 Remarks – International Fine Cocoa Innovation Centre (Vision & Concept) –  
**Vernon Barrett, Newer Worlds Ltd (NW)**

9:15 – 9:25 Remarks – Opportunities & Immediate Risks facing the Caribbean Cocoa Sector:  
Role of IFCIC – **Pathmanathan Umaharan, Cocoa Research Centre, UWI St. Augustine Campus (CRC)**

9:25 – 9:55 Key Note Address – **The Honourable Minister Karl Samuda**, Ministry of Industry,  
Commerce, Agriculture and Fisheries

9:55 – 10:00 Vote of Thanks and Overview of Conference – **Karen Lee Lum, CRC**

**COCOA BREAK (10:00 – 10:30 am)**

**Session-1 Improving productivity in the face of risks threatening the industry**

10:30 – 10:50 Evaluating and exploiting the diversity of farmer varieties of cacao in Jamaica  
– **Lambert Motilal, CRC**  
Genetic Characterization of cocoa germplasm at Orange River Agricultural  
Research Station, St. Mary using SNP markers – **Aliza Lindo, UWI (Mona  
Campus)**

10:50 – 11:10 IFCIC Model Cocoa Orchard Concept to improve productivity – **Annelle Holder-  
John, CRC**



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### DAY 1 (continued)

11:10 – 11:30 Status of preparation of the Caribbean with regard to EU regulations on cadmium and efforts to mitigate the risks of cadmium contamination of beans – **Pathmanathan Umaharan, CRC**

11:30 – 11:50 Frosty Pod and its Management – **Martijn Ten Hoopen, CRC**

### LUNCH (11:50 – 13:00)

#### Session-1 Improving productivity in the face of risks threatening the industry

13:00 – 14:00 IFCIC Panel and Workshop: Sustainable Management of Frosty Pod & Cadmium Risks in Jamaica and the Caribbean

##### *Panel (10-minute presentations)*

- Status of Frosty pod situation in Jamaica – **Dennis Buddo, Jamaica Cocoa Sector Development Alliance (JCSDA)**
- Preliminary Investigations of the Cadmium Content of Jamaican-Grown Cocoa: Perspectives on Health, Standards and Trade – **Leslie A. Hoo Fung, UWI, Mona Campus**
- Quarantine approaches to managing Frosty pod in other countries – **Martijn Ten Hoopen, CRC**

##### *Workshop Session (30 minutes)*

Working group-1: Approaches to managing Frosty pod risks in Jamaica, immediate Steps – **Dennis Buddo, JCSDA**

Working group-2: Approaches to mitigating risk of cadmium contamination of cocoa in Jamaica – **Johann Antoine, ICENS, UWI, Mona Campus**

Working group-3: Quarantine approaches to preventing frosty pod risk in Caribbean countries – **Martijn Ten Hoopen, CRC**



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### DAY 1 (continued)

#### 14:00 – 14:30 Reporting of Working Groups

- Working Group - 1 – Facilitator (Group Nominee)
- Working Group - 2 – Facilitator (Group Nominee)
- Working Group - 3 – Facilitator (Group Nominee)

#### Session-2 Quality Management, Traceability and Certification for Cocoa Sector Sustainability.

14:30 – 14:50 The Evolving Fine or Flavour Cocoa Niche Market Segment & Quality Requirements – **Darin Sukha, CRC**

14:50 – 15:10 IFCIC-CRC Innovations in Post-harvest Processing and Quality Assessment – Services and Toolkits – **Naailah Ali, CRC**

15:10 – 16:10 Panel Discussion: Opportunities for Branding and Niche Marketing Caribbean Cocoa

- Exploiting the global systems for Niche Marketing **Vernon Barrett, NW**
- Experiences in Geographical Indication from Trinidad & Tobago **Darin Sukha, CRC**
- Opportunities for genetics based branding & CRC fingerprinting services **Lambert Motilal, CRC**
- Cooperatives, certification and traceability **Denise Thompson, Caribbean Fine Cocoa Forum (CFCF)**

**Specially Invited Presentation:** Impact, Biology and Control of the cacao fungus *Moniliophthora roreri* - **Dr. Wilbert Phillips-Mora, CATIE, Costa Rica**

**WRAP UP OF DAY 1 – Pathmanathan Umaharan, Vernon Barrett**

**END of DAY 1**

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### DAY 2

#### *Newer Worlds Ltd & Caribbean Fine Cocoa Forum Partner Contribution :* **'Linking Innovations to Business Success & Commercial Viability in the Caribbean Fine Cocoa Sector'**

**8:00 – 8:45**     **Registration and Networking**

**Session 1**     **Supporting Value Addition & Market Opportunities (JAMPRO Sponsorship)**

8:45 - 9:00     Welcome to Chocolate Processors & Value-add Stakeholders – **Pathmanathan Umaharan, CRC**

9:00 – 9:15     Update from the Cocoa Industry Board – **Courtney Cole, Cocoa Industry Board (CIB)**

9:15 – 9:45     Feature Address: Opportunities in Jamaica Cocoa – **Diane Edwards, JAMPRO**

9:45 – 10:00    Fine Cocoa Innovation Centre & Sector Transformation – **Vernon Barrett, NW**

#### **COCOA BREAK (10:00 – 10:30)**

**Session-2**     **Diverse Business Approaches for Caribbean Cocoa Sustainability**

10:30 – 10:50    Co-operatives for Cocoa Sustainability (Growing, Processing & Marketing) – **Denise Thompson, CFCF**

10:50 – 11:10    Chocolatier Success Case Studies – Business models for the Caribbean – **Tobias Frenking, CFCF**

#### **LUNCH (11:10 – 13:00)**



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### DAY 2 (continued)

#### Session-3 Panel Discussions – Transforming the Future (followed by Q & A)

- 13:00 – 14:00 Panel 1 – Business Innovations Transforming the Caribbean Cocoa and Chocolate Sectors (Sponsor: Development Bank of Jamaica)  
Growing & developing Enterprises – Experiences from Caribbean Chocolatiers  
A Panel discussion with emerging Caribbean Chocolatiers: *Chocolate Dreams, Cacao de Jamaïque, One One Cacao, Legaci Global* – **Vernon Barrett, NW**
- 14:00 – 14:45 Panel 2 – Technological Applications Transforming the Caribbean Cocoa & Chocolate Sectors  
Processing the Cocoa Bean into Intermediate and Final Products  
Presentations by **Cocoa Town (USA)**
- 14:45 – 15:45 Panel 3 – Value Addition Services Transforming the Caribbean Cocoa & Chocolate Sectors  
Chocolate Making Training, Technology Incubator Services, Information Dissemination - **Darin Sukha, Naailah Ali, Lambert Motilal**  
Business Incubator Services - **Tobias Frenking**  
Presentations & Panel Discussion
- 15:45 – 16:00 Panel 4 – A Look Ahead  
The Future of the Caribbean Fine Cocoa Sector – **Pathmanathan Umaharan, Darin Sukha, Vernon Barrett**
- 16:00 – 16:30 Q & A / Consultation / Closing Remarks

END OF CONFERENCE





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**International Fine Cocoa Innovation Centre Project**

Cocoa Research Centre

Sir Frank Stockdale Building | The University of the West Indies

St. Augustine, Republic of Trinidad and Tobago

O: (868) 662 – 2002 ext. 82115 | E: [Info@ifcic.center](mailto:Info@ifcic.center)

Mr. Damian M. Wilson, Secretary

