

## Coming soon

The International Fine Cocoa Innovation Centre (IFCIC) project was designed and developed to effect the innovative change process in the fine flavour cocoa sector across the Caribbean. This will ensure the sustainability of this important cash crop and pioneer a futuristic approach for food security in the region. Between Academia-Public-and Private sectors the proposed IFCIC will embrace six academic and themes



MODEL COCOA ORCHARD



COUVERTURE FACTORY



EDUCATION & OUTREACH



BUSINESS & TECHNOLOGY  
INCUBATORS



RESEARCH AND DEVELOP-  
MENT, CUISINE KITCHEN  
AND QUALITY LAB



COCOA MUSEUM,  
VISITORS' CENTRE AND  
RESTAURANT

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**Cocoa  
Research  
Centre**



**conservation, research,  
outreach, services**

Supporting our stakeholders



## Our story

Since 1930, the UWI Cocoa Research Centre (CRC) has been contributing to the global cocoa industry, making the Centre the oldest cocoa research institution in the world. CRC is also the custodian of the International Cocoa Genebank Trinidad, which has over 2400 varieties, the largest collection of cocoa types to be found.

As a global leader in the conservation and characterisation of cocoa germplasm, CRC collaborates with international researchers in pathology, molecular diagnostics and morphological characterisation. Other areas include: factors influencing chemical and sensory quality attributes, optimisation of micro-fermentations, development of cocoa quality standards, DNA fingerprinting and genetic diversity, cadmium mitigation and improving the efficiency of propagation. CRC supports business entrepreneurs through training programmes, such as the ever popular chocolate making course. Additionally, we proudly produce a 70% dark chocolate bar and cocoa tea for sale made are from the ICGT cocoa. Proceeds from sales are used to facilitate our research, conservation and outreach efforts.

