



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



Cocoa Research Seminars
“Research in support of development”

Wednesday May, 7th, 2014
Room 2&3, Level 3, Critical Thinking Institute

Programme

Conservation

- 8:45 am Augmenting the International Cocoa Genebank, Trinidad
Annelle Holder and Valmiki Singh
- 9:00 am The effect of inbreeding depression on germination and early growth in cacao.
Kersha Guevara, Lambert Motilal and Path Umaharan
- 9:15 am Genetic diversity and population structure of wild cacao assessed by cytoplasmic
SNP markers
Michel Boccara

Evaluation

Yield and yield components

- 9:30 am Examining yield potential traits among cacao genetic groups at the International
Cocoa Genebank, Trinidad.
Frances L. Bekele, Gillian G. Bidaisee and Junior Bhola

Disease resistance

- 9:45 am Re-evaluation of cacao screening methods and response of accessions towards
Phytophthora
Kadine David, Vindra Singh, T.N. Sreenivasan and Surendra Surujdeo-Maharaj
- 10:00 am Field evaluation of cocoa accessions towards *Phytophthora* challenge
Surendra Surujdeo-Maharaj, Kadine David, Vindra Singh and Romina Umaharan
- 10:15 am A study of the molecular and morphological diversity of the pathogen *Phytophthora*
palmivora of cacao in Trinidad and Tobago.
Akili Mata, Winston Elibox, Georgette Briggs, Vindra Singh and Surendra
Surujdeo-Maharaj

10:30 am Studies on witches' broom resistance in cacao.
Romina Umaharan

Cocoa Break

Abiotic tolerance

- 11:15 am A GIS approach towards developing a sustainable cocoa production system in Trinidad.
Deodath Seegobin
- 11:30 am Mitigation of cadmium in cocoa using soil amendments
Gideon Ramtahal
- 11:45 am Understanding the genetic basis for differential uptake and bioaccumulation of cadmium in cocoa
Caleb Lewis
- 12:00 am General discussion

LUNCH BREAK

Utilisation

- 1:30 pm The effect of drying temperature on the drying behavior of cocoa beans
Aveena Ramroop, S. Mujaffar and Darin Sukha
- 1:45 am Varietal effect on the chemical properties of cacao (*Theobroma cacao* L.) pulp.
Rena K. Kalloo, Gail S.H. Baccus-Taylor, Lambert A. Motilal & Path Umaharan
- 2:00 pm Flavour profiling of the Montserrat Cocoa Farmers Cooperative – first steps towards branding
Darin A. Sukha, Naailah Ali, Matthew J. Escalante, Path Umaharan, Jaiwantee. Samsoundar and Jude Lee Sam
- 2:15 pm Does the genetic groups have differences in fermentation requirement/ flavour profile? - An Update of Results on the RDI Project (2013 – 2014)
Naailah Ali, Darin. Sukha and Path Umaharan

Outreach – technology transfer, training and services

- 2:30 pm EU/ACP project: International Fine Cocoa Innovation Centre
P. Umaharan and Darin Sukha

- 2:45 pm CDE Project: Caribbean Fine Flavour Cocoa Industry – Supporting commercialisation\rehabilitation of four cocoa plantations in Trinidad and Tobago
F.L. Bekele, N.A. Ali, D.A. Sukha, A. Holder-John, V. Singh, E.Solozano and P. Umaharan
- 3:00 pm Perez Guerrero Trust Fund: Supporting the cocoa industry in the Caribbean training in Grenada
Annelle Holder & T. N. Sreenivasan
- 3:15 pm Experiences in chocolate making and training at the Cocoa Research Centre – vital statistics
Darin A. Sukha, Naailah Ali and Matthew J. Escalante
- 3:30 pm An MSc in Genetic Resource Management and Utilisation.
Marissa Moses & Path Umaharan
- 3:45 pm Supporting quality certification and market linkages
Darin A. Sukha and Naailah Ali
- 4:00 pm Discussion