



COCOA RESEARCH CENTRE ANNUAL RESEARCH AND DEVELOPMENT SYMPOSIUM

Research and Innovations to Support Development of the Cocoa Sector

Wednesday 13th July 2022 8:00 am – 4:00 p.m. Auditorium, School of Education Faculty of Humanities and Education The University of the West Indies St. Augustine Campus







SESSION ONE: Conservation and Genetic Diversity Moderator: Dr. Darin Sukha

10:30 – 10:45	The role of the Cocoa Research Centre in supporting research and development in cocoa in Latin America and the Caribbean. <u>Pathmanathan Umaharan</u>
10:45 - 10:50	Q&A
10:50 – 11:05	SNP genetic diversity in the international cacao genebanks of Costa Rica and Trinidad and Tobago. Lambert Motilal, Amrita Mahabir, Allan Mata Quirós, David Gopaulchan, Rena Kalloo, Michel Boccara, Antoinette Sankar, Saila Ramkissoon, Anna Toussaint, Sedique Graham, Kadine David, Dominique Deesauw, Rolando Cerda, and Pathmanathan Umaharan
11:05 – 11:10	Q&A
11:10 – 11:25	Revitalising the International Cocoa Genebank Trinidad to support breeding and development. <u>Annelle John and Errol Davis</u>
11:25 – 11:30	Q&A
11:30 – 11:45	Evaluation of germplasm enhanced for black pod resistance to identify genotypes combining multiple favourable traits. Frances L. Bekele, Gillian G. Bidaisee and Junior J. Bhola
11:45 – 11:50	Q&A
11:50 – 12:05	Genetic variation in high light responses of six Trinitario genotypes of <i>Theobroma cacao</i> L . <u>Vernessa Lewis</u> , <u>Aidan Farrell</u> , <u>Pathmanathan Umaharan and Adrian Lennon</u>
12:05 – 12:10	Q&A
12:10 – 12:25	Developing a repeatable screening method for breeding black pod resistance in <i>Theobroma cacao</i> L. Romina Umaharan, Lambert Motilal, Kadine David, Nirvahn Maharaj, Caleb Lewis, Josiah Henry, Shania Yip Ying, Vindra Singh, Marissa Moses and Pathmanathan Umaharan
12:25 – 12:30	Q&A







12:30 – 12:45 General Discussion

12:45 – 1:45 **LUNCH BREAK**

SESSION 2: Quality Management and Certification Moderator: Mrs. Frances Bekele

1:45 – 2:00	Estimating carbon footprint of cocoa estates using remote sensing techniques and soil analysis. Marvin Lewis, Sabrina Sankar, Patrick Hosein and Pathmanathan Umaharan
2:00 – 2:05	Q&A
2:05 – 2:25	A sense of place - unravelling flavour diversity of cacao (<i>Theobroma cacao</i> L.) fermentations across Trinidad. Naailah Ali, Darin Sukha, David Gopaulchan, Vickeisha Lall, Krystal Daniel, Lincoln McDonald and Pathmanathan Umaharan
2:25 – 2:30	Q&A
2:30 – 2:45	Pulp moisture content as a critical determinant of fermentation dynamics and bean quality in Theobroma cacao L. (Darin Sukha, Naailah Ali, Vickeisha Lall, Krystal Daniel, Lincoln McDonald, Larry Abraham, Shania Yip Ying, Vinosh Jadoo and Pathmanathan Umaharan)
2:45 – 2:50	Q&A
2:50 – 3:05	The effect of foliar applications of zinc and manganese on cadmium uptake in Theobroma cacao L. (Gideon Ramtahal and Pathmanathan Umaharan)
3:05 – 3:10	Q&A
3:10 – 3:25	Exploring the challenges, kinetics and potential solutions to optimise quality in post-harvest drying of fine or flavour cocoa (Theobroma cacao L.) in Trinidad and Tobago. (Priscilla Sahadeo, Ricardo Clarke, Xsitaaz Chadee, Darin Sukha and Pathmanathan Umaharan)
3:25 – 3:30	Q&A
3:30 – 3:45	New era, new relationships: Market exchange in a deregulated industry. <i>Amrita Saha</i>







3:45 – 3:50 Q&A

3:50 – 4:00 Summary and conclusions *Pathmanathan Umaharan*

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