



# COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance

Issue No. 181

30<sup>th</sup> May – 2<sup>nd</sup> June 2006

## ICCO Daily Cocoa Prices

	ICCO daily price (SDRs/tonne)	ICCO daily price (US\$/tonne)	London futures (£/tonne)	New York futures (US\$/tonne)
29th May	-	-	-	-
30th May	1035.72	1546.98	849.33	1490.33
31st May	1043.5	1559.18	859	1504.33
1st June	1053.46	1565.68	863	1513.67
2nd June	1043.64	1553.89	854	1496.33
Average	1,044.08	1,556.43	856.33	1,501.17

## Up-coming Events

- Extra-Ordinary General Assembly of the Cocoa Producers' Alliance, 9<sup>th</sup> June 2006 (After ICCO Executive Council Meeting) London, UK
- 15<sup>th</sup> International Cocoa Research Conference, 9<sup>th</sup> – 14<sup>th</sup> October 2006, San José, Costa Rica

### In the News:

- Cocoa • We'll Process 50% Here — Prez
- Kufuor Speaks for the Peasant Cocoa Farmer
- Kufuor to deliver keynote speech at Cocoa Dinner
- Ghana: Economic cargill cocoa
- Go loco for cocoa - A cup a day may keep the doctor away
- Cargill to Build Cocoa Processing Facility in Ghana
- Hot cocoa for healthier skin?
- Organic Cuban Coffee Finds Market in Japan and EU
- Ivorian cocoa buyers risk money, lives in wild west
- Soca Warriors in Germany - 'Flavours' of T&T on display in Germany
- Natraceutical seeks patent on high flavonoid cocoa ingredient
- Chocoholics rejoice; study shows that the flavanols in cocoa can reduce the risk of heart disease and cancer
- Half a Million Chocolate Mobile Phones Sold in 4 Weeks

### INSIDE THIS ISSUE

ICCO DAILY COCOA PRICES  
 UP-COMING EVENTS  
 LONDON & NEW YORK FUTURES MARKETS UPDATE  
 SPOT PRICES  
 NEWS  
 TIT- BITS  
 15<sup>TH</sup> ICRC – REGISTRATION FORM

Cocoa Producers' Alliance

**International Financial Futures and Options Exchange (LIFFE)  
London Futures Market – Summary of Trading Activities  
(£ per tonne)**

**Tuesday 30th May 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2006	841	835	10	847	830	5,550
Sep 2006	856	847	-8	857	842	3,266
Dec 2006	874	866	-8	876	862	1,032
Mar 2007	889	879	-7	889	875	1,391
May 2007	897	892	-6	900	890	644
Jul 2007	903	900	-6	903S	898	370
Sep 2007	913	908	-7	916	904	168
Dec. 2007		915	-8			0
Mar 2008		922	-8			0
May 2008		933	-8			0
<b>Totals</b>		<b>885</b>				<b>12,421</b>

**Wednesday 31st May 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2006	837	846	11	847	834	5,843
Sep 2006	849	856	9	857	845	2,838
Dec 2006	867	875	9	876	865	1,851
Mar 2007	884	887	8	889	878	1,313
May 2007	897	901	9	903	896	452
Jul 2007	900	909	9	911S	900	31
Sep 2007		917	9			0
Dec. 2007		924	9			0
Mar 2008		931	9			0
May 2008		942	9			0
<b>Totals</b>		<b>899</b>				<b>12,328</b>

**Thursday 1st June 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2006	844	851	5	900	844	15,896
Sep 2006	854	860	4	908	854	4,392
Dec 2006	875	878	3	904	875	2,978
Mar 2007	908	891	4	940	890	1,853
May 2007	919	904	3	921S	904S	144
Jul 2007	928	912	3	928S	913S	24
Sep 2007	936	921	4	936S	925	23
Dec. 2007	947	928	4	947	943	10
Mar 2008		935	4			0
May 2008		946	4			0
<b>Totals</b>		<b>903</b>				<b>25,320</b>

**Friday                      2nd June                      2006**

<b>Month</b>	<b>Opening Trans</b>	<b>Settle</b>	<b>Change</b>	<b>High</b>	<b>Low</b>	<b>Volume</b>
Jul 2006	856	841	-10	857	840	8,318
Sep 2006	860	851	-9	866	851	6,577
Dec 2006	882	870	-8	882	870	950
Mar 2007	891	883	-8	897	882	747
May 2007	902	897	-7	902	898	61
Jul 2007		905	-7			0
Sep 2007		914	-7			0
Dec. 2007		921	-7			0
Mar 2008		928	-7			0
May 2008		939	-7			0
<b>Totals</b>		<b>895</b>				<b>16,653</b>

<b>Average for the week</b>		<b>895</b>				<b>13344</b>
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**New York Board of Trade**  
**(New York Futures Market – Summary of Trading Activities)**  
(US\$ per tonne)

**Tuesday 30th May 2006**

Month	Open	Price	Change	High	Low	Volume
Jul 2006	1461 1466	1459	-2	1475	1455	7066
Sep 2006	1494 1497	1489	0	1504	1486	2883
Dec 2006	1532 0	1525	2	1535	1523	452
Mar 2007	1563 0	1555	2	1567	1554	514
May 2007	1580 <sup>B</sup> 1584 <sup>A</sup>	1575	1	1575	1575	265
Jul 2007	0 0	1595	1	0	0	0
Sep 2007	1613 0	1612	1	1613	1613	190
Dec. 2007	0 0	1636	2	0	0	0
Mar 2008	0 0		0	0	0	0
May 2008						
<b>Totals</b>		<b>1556</b>				<b>11370</b>

**Wednesday 31st May 2006**

Month	Open	Price	Change	High	Low	Volume
Jul 2006	1458 1462	1473	14	1475	1458	12318
Sep 2006	1490 1491	1505	16	1505	1490	8462
Dec 2006	1528 1529	1542	17	1542	1526	512
Mar 2007	1560 0	1572	17	1573	1556	382
May 2007	1578 <sup>B</sup> 1582 <sup>A</sup>	1592	17	0	0	150
Jul 2007	1595 <sup>B</sup> 1605 <sup>A</sup>	1612	17	0	0	125
Sep 2007	0 1617 <sup>A</sup>	1627	15	0	0	0
Dec. 2007	0 0	1653	17	0	0	0
Mar 2008	0 0		0	0	0	0
May 2008						0
<b>Totals</b>		<b>1572</b>				<b>21949</b>

**Thursday 1st June 2006**

Month	Open	Price	Change	High	Low	Volume
Jul 2006	1498 1502	1476	3	1502	1469	9541
Sep 2006	1527 1529	1508	3	1529	1502	3560
Dec 2006	1561 0	1545	3	1561	1540	684
Mar 2007	1588 <sup>B</sup> 1595 <sup>A</sup>	1575	3	1588	1572	550
May 2007	0 0	1595	3	1598	1598	152
Jul 2007	0 0	1615	3	1620	1620	22
Sep 2007	0 0	1631	4	0	0	44
Dec. 2007	1665 0	1656	3	1665	1665	1
Mar 2008	0 0		0	0	0	0
May 2008	0 0		0	0	0	0
<b>Totals</b>		<b>1575</b>				<b>14554</b>

**Friday 2nd June 2006**

Month	Open	Price	Change	High	Low	Volume
Jul 2006	1482 1486	1461	-15	1493	1460	5292
Sep 2006	1512 1514	1494	-14	1524	1493	3114
Dec 2006	1552 1553	1531	-14	1560	1535	769
Mar 2007	1578 <sup>B</sup> 1583 <sup>A</sup>	1561	-14	1586	1563	734
May 2007	0 0	1580	-15	0	0	65
Jul 2007	0 0	1599	-16	1615	1615	220
Sep 2007	0 0	1617	-14	0	0	346
Dec. 2007	0 0	1642	-14	0	0	0
Mar 2008	0 0			0	0	0
May 2008	0 0			0	0	0
<b>Totals</b>		<b>1561</b>				<b>10540</b>

<b>Average for the week</b>		<b>1566</b>				<b>14603</b>
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**Spot Prices (US \$ per tonne)**

	29th May	30th May	31st May	1st June	2nd June	Average for the Week
Main Crop Ghana, Grade 1	-	1801	1843	1846	1831	1830
Main Crop Ivory Coast, Grade 1	-	1741	1753	1756	1741	1748
Main Crop Nigerian, 1	-	1719	1703	1733	1718	1718
Superior Arriba	-	1682	1696	1699	1684	1690
Sanchez f.a.q	-	1674	1688	1691	1676	1682
Malaysian 110	-	1487	1503	1506	1491	1497
Sulawesi f.a.q	-	1512	1523	1526	1511	1518
Ecuador Cocoa Liquor	-	2451	2494	2499	2474	2480
Pure Prime Press African Type Cocoa Butter	-	3925	3948	3956	3915	3936
10/12% Natural Cocoa Press Cake	-	695	722	723	716	714

Source: Cocoa Merchants' Association

# News

## **Cocoa • We'll Process 50% Here — Prez**

### **President J.A. Kufuor**

(6/5/2006) Graphic Communications Group Limited, story by Nana Sifa Twum.

President J.A. Kufuor has begun an arduous 16-day world tour with a pledge in London that within the next few years, 50 per cent of all locally-produced cocoa will be processed in the country.

Addressing a Cocoa Dinner ahead of the annual conference of the International Cocoa Organisation (ICO) at the weekend, the President announced that local processing of cocoa had already risen from 18 per cent to 30 per cent over the last four years and a record jump in production from 340,000 metric tonnes to 734,000 metric tonnes over the same period. He described the local processing of cocoa as “one of the measures we have put in place to ensure that, apart from providing job opportunities for our people, we will also ensure that we limit the dependence of the crop on the international commodity market”.

He said undoubtedly cocoa had been the driving force in the socio-economic development of Ghana and its significance in the economy, therefore, was unmatched in terms of tax revenue, foreign exchange earning, employment generation and wealth creation. “In a country of about 20 million people, I can confidently say that about one-third of the people earn their livelihood directly or indirectly from cocoa,” President Kufuor said. He urged the international cocoa community to forge a global partnership with governments of cocoa producing countries to seek the welfare of peasant cocoa farmers whose toil and efforts continued to sustain the industry.

“That will not only build self confidence in the poor peasant cocoa farmer but, more important, ensure maximum growth of the industry, as well as help to attain the objectives of the Millennium Development Goals (MDGs),” the President said. “It is laudable that we meet at such meetings to discuss the future of the priceless bean but we should not forget the basic and primary producer. If we make him happy, the industry will be sustained, so let us recognise him as a member of this fraternity and extend to him our commitment and support,” the President declared.

The conference is an international trade organisation for the private sector representing all sections of the cocoa supply chain, such as the world's cocoa producers, chocolate manufacturers, cocoa processors, merchants, trade houses, warehouse keepers, insurers, superintendents and other trade associations which meet annually to deliberate on the future of cocoa from the global perspective. President Kufuor noted that the increasing global demand for the beans augured well for the industry but that ought to be translated into sustainable and higher earnings for the farmer and producing countries. He observed that equity in that sense was far from being achieved and urged the ICO to help to address the issue.

President Kufuor pledged that Ghana would do its part by continuing to endeavour to sustain the remarkable achievements that the cocoa industry had registered over the years, especially during the last five years. He catalogued some of the achievements as the payment of remunerative producer prices of cocoa to the Ghanaian farmer, which had risen from 40 per cent to 72 per cent.

The Chairman of the Federation of Cocoa Commerce, Mr Alan Cook, who is retiring after four decades of service to the cocoa industry, commended Ghana's efforts at distinguishing itself by way of producing the best quality cocoa beans over the years. He said the federation had assisted some producing countries to expand their market and called on other cocoa producing countries in the world to emulate Ghana's example of maintenance and expansion to ensure a sustainable cocoa industry.

President Kufuor was accompanied to the dinner by Ghana's outgoing High Commissioner to the UK, Mr Isaac Osei, who incidentally is the Chief Executive of the Ghana Cocoa Board (COCOBOD), and the Manager of COCOBOD in the UK, Mr Edem Amegashie, who exchanged presents with the incoming Chairman of the federation, Mr Paul Davis.

### **Kufuor Speaks for the Peasant Cocoa Farmer**

London, UK -- Ghana's President, John Agyekum Kufuor, guest speaker at The Federation of Cocoa Commerce's (FCC) 75th London Cocoa Dinner has asked major traders of the commodity, manufacturers and governments of producing countries not to overlook the moral issue of the plight of peasant farmers whose daily activities underpin the fortunes of the cocoa industry.

He told the huge gathering of cocoa players at London's Grosvenor House on Friday that: " We must not forget that the under-pining individual in the cocoa industry is the average farmer, who in Ghana, is a peasant. If we make him happy the industry will be buoyantly sustained."

With the global increasing demand of cocoa, the moral necessity should translate into higher and stable earnings thereby reducing poverty in producer countries, according to President Kufuor.

Ghana, he said, has taken the moral issue seriously as reflected in policy implementation in the last five years. It resulted in payment of remunerative producer prices which increased steadily from 40% in 2001 to the current 72% of the world market price; improved payment of annual bonuses to farmers, vigorous pursuit of a nation-wide pests and disease control programme and assistance given to farmers by government to spray farms, apply fertilizers and improved planting materials.

The resultant high productivity yield did not compromise, in the words of President Kufuor, Ghana's policy against child labour. With a Free and Compulsory Universal Basic Education policy in Ghana, all children below the age of sixteen have enough incentives to be in school and not as labour tools. The policy has not only helped school enrollment by 16% more but, "become an offence to keep any under-aged child out of school, to be put to work. I want to assure all stakeholders of this industry that my government will not permit the future of any Ghanaian child, which indeed constitutes the future of our nation, to be jeopardized through any form of child labour, not only within the cocoa industry but also anywhere else in Ghana."

As President Kufuor acknowledged applause for this, he also gave hope of Ghana adding value to the crop, 30% of which is locally processed (from the 18% before his assumption of office). It is not desirable though compared to government's target of 50% within the next few years, he explained. Target fulfillment would benefit the economy and more importantly, reduce the dependence on the fickle international commodity market.

President Kufuor who was led to the FCC's dinner night by out-going Ghana's High Commissioner to the United Kingdom and Chief Executive Officer of Ghana Cocoboard, His Excellency Isaac Osei also commended the organization for its Sustainable Tree Crop Programme for smallholder farmers .

On a pilot basis, it has increased productivity and incomes while conserving biodiversity in three districts in the Ashanti Region. It would with time, be implemented in other regions of the country.

The dinner was also a transition for cocoa affairs guru and FCC's chairman, Alan Cook, who retired from the industry after decades of devoted service. The new FCC's chairman is Paul Davis.

The SOS Children's Village at Asiakwa in Ghana would be beneficiary of a well patronized raffle.

*Source: GHANA HIGH COMMISSION,LONDON.*

#### **Kufuor to deliver keynote speech at Cocoa Dinner**

President John Agyekum Kufuor will deliver the keynote speech at the The Federation of Cocoa Commerce Ltd (FCC) Cocoa Dinner today, Friday, 2nd June at the Grosvenor House, Park Lane, London. This event is a finale to the London Cocoa week (NOT an International Cocoa Conference, as stated by Presidential Press Secretary, Andrews Awuni). No international cocoa conference is being held in London.

From London, the President is scheduled to go to the United States on a private visit, and then to Germany to cheer the national soccer team, the Black Stars, in their first match in the World Cup tournament on June 12. The President is expected back home on June 16.

*Source: GHP*

#### **Ghana: Economic cargill cocoa**

June 5, 2006,

By ANDnetwork .com

Cargill is to build a state-of-the-art cocoa processing facility in Ghana to produce cocoa liquor, butter and powder, a statement from the Ghana High Commission in the UK said on Saturday. It said the facility would be

located in the port city of Tema and would process 60,000 tonnes initially, with the potential to expand to 120,000 tonnes.

The announcement follows a recent high-level meeting between President John Agyekum Kufuor and Cargill's Chairman and Chief Executive Officer, Warren Staley, along with other Ghanaian Government Officials and Senior Cargill Executives", the statement said. Construction work is due to begin during the next few months and the facility should be operational by the end of 2007.

It noted that in a further commitment to cocoa in the country, Cargill had signed a long-term cocoa bean supply agreement with Mr Isaac Osei, Chief Executive of the Ghana Cocoa Board. "As a major cocoa processor, it is important that we continue to invest in order to meet the growing needs of our cocoa customers," Paul Naar, Head of Cargill's food ingredients business in Europe and Africa.

"The quality of Ghanaian cocoa beans is excellent, and we are pleased to invest in a country whose Government is committed to cocoa and further developing its processing industry."

Mr Osei, who the former Ghana High Commissioner to the UK, said Cargill's international expertise in the cocoa industry and reputation for business excellence would have many benefits for the Ghanaian economy. He noted that the new facility would significantly increase Ghana's ability to process cocoa beans locally, at the same time creating an important new outlet for local farmers and employment opportunities for the local community in Tema.

Cargill has been supplying quality cocoa products to customers around the world in the chocolate, confectionery and food industry for over 40 years. The company has a network of cocoa processing facilities in Western Europe, Ivory Coast, Brazil and USA.

*Source : UPI*

### **Go loco for cocoa - A cup a day may keep the doctor away**

Monday | June 5, 2006, Gleaner Company Ltd.

Cocoa flesh from which the seeds are removed and dried.

YOU MIGHT not know that cocoa, a traditional Jamaican drink, helps prevent cancer and heart disease. Harvard University researchers, backed by candy producer Mars Inc., recently released the results of a 10-year study revealing that cocoa - rather, the flavanols in cocoa - can substantially reduce the risk of heart disease and cancer.

This interesting study involved a tribe of Indians called the Kuna. Some of these people live in Panama while others live on islands called the San Blas islands just off the coast of Panama. Researchers compared the causes of death in these two groups.

A big difference between both groups was that the Panama Kunas did not consume cocoa regularly, while the San Blas Kunas drank four to five cups of cocoa water per day. The study revealed that the San Blas Kunas, who drank the cocoa water, had a 1,280 per cent lower risk of death from heart disease than the Panama Kunas, and a 630 per cent lower risk of death from cancer.

This is great news for us as heart disease and cancer are the leading causes of death in Jamaica and the Western world.

### WHAT'S HEALTHY IN COCOA

They are all rich in substances called flavanols, a type of polyphenols, which are chemicals that have an antioxidant effect on the body. This means they can 'destroy' free radicals - charged particles, produced by the body, which can damage cells, cause inflammation and trigger diseases like cancer. Dr. Chang Yong Lee and colleagues at Cornell University in New York carried out tests to measure antioxidant levels in tea, red wine and cocoa.

A cup of cocoa came out on top in their study, suggesting that it was richer in antioxidants than a glass of red wine or a cup of green tea. However, we do not know what quality or strength of tea was used in that study as high-quality green tea has extremely powerful antioxidant properties.



### WARNING - COCOA IS NOT CHOCOLATE

But don't leap to the wrong conclusions and think that chocolate candy and drinks are good medicine. Yes, cocoa is a major ingredient in commercial chocolate products but most chocolate drinks and candy contain large doses of sugar and milk fat to make them sweet and delicious. Eating milk chocolate bars, for example, will not help you prevent cancer or heart disease because adding dairy products and lots of sugar to chocolate effectively cancels out the healthy antioxidants in the cocoa itself.

A good rule of thumb is to consume chocolate containing a minimum of 70 per cent pure cocoa. Avoid added sugars, artificial sweeteners and milk fat to truly gain the natural anti-cancer benefits of cocoa. The best form in which you can consume cocoa is its most pure form: raw cacao. Cacao is the actual bean that cocoa comes from, and it is one of the richest food sources of flavanols available.

The best cocoa is natural cocoa powder or the compressed chocolate sticks sold in the market. Use soy milk instead of cow's milk. Sweeten with small amounts of dark sugar or stevia. The studies also show that drinking cocoa as a hot beverage provides the best health benefits.

### VARIETY THE SPICE OF LIFE

While consuming cocoa on a regular basis will indeed help you significantly reduce the risk of cancer and heart disease, remember that it is not your only option. A wide variety of foods and beverages contain flavanols: green and black tea, pomegranate, cherries, apples, apricots, blackberries, raspberries, purple grapes, callaloo, kale and other greens.

However, for cocoa lovers, the word is out: Your favourite food has finally been proven to help prevent cancer and heart disease, the top two causes of death in Jamaica.

### **Cargill to Build Cocoa Processing Facility in Ghana**

#### Food Ingredients

Jun 5, 2006-The facility will be located in the port of Tema and will process 60,000 tonnes initially, with the potential to expand to 120,000 tonnes. Construction is due to begin during the next few months.

05/06/06 Cargill is to build a state-of-the-art cocoa processing facility in Ghana, West Africa, to produce cocoa liquor, butter and powder. The facility will be located in the port of Tema and will process 60,000 tonnes initially, with the potential to expand to 120,000 tonnes.

The announcement follows a recent high-level meeting between his Excellency the President of the Republic of Ghana John Kufuor, and Cargill's Chairman and Chief Executive Officer Warren Staley, along with other Ghanaian government officials and senior Cargill executives. Construction is due to begin during the next few months and the facility should be operational by the end of 2007.

In a further commitment to cocoa in the country, Cargill today signed a long-term cocoa bean supply agreement with Isaac Osei, Chief Executive of the Ghana cocoa board. "As a major cocoa processor, it is important that we continue to invest in order to meet the growing needs of our cocoa customers," comments Paul Naar, Head of Cargill's food ingredients business in Europe and Africa. "The quality of Ghanaian cocoa beans is excellent, and we are pleased to invest in a country whose government is committed to cocoa and further developing its processing industry."

Comments Isaac Osei: "Cargill's international expertise in the cocoa industry and reputation for business excellence will have many benefits for the Ghanaian economy. The new facility will significantly increase Ghana's ability to process cocoa beans locally, at the same time creating an important new outlet for local farmers and employment opportunities for the local community in Tema."

Cargill has been supplying quality cocoa products to customers around the world in the chocolate, confectionery and food industry for over 40 years. The company has a network of cocoa processing facilities in Western Europe, Côte d'Ivoire, Brazil and the USA.

### **Hot cocoa for healthier skin?**

Fri Jun 2, 2006 1:24pm ET

Health News

NEW YORK (Reuters Health) - Forget slathering on the cocoa butter. A cup of hot cocoa might be the key to looking younger, the results of a small study suggest. Researchers in Germany found that women who drank an antioxidant-rich brand of hot cocoa for three months developed smoother, better-hydrated skin that was less vulnerable to sunburn.

The improvements may stem from the cocoa's high levels of antioxidants called flavonols, study co-author Dr. Wilhelm Stahl, a researcher at Heinrich Heine University in Dusseldorf, told Reuters Health. Flavonols are a group of plant compounds found in tea, wine and a variety of fruits and vegetables, as well as cocoa beans. Some research has suggested that these nutrients can improve blood flow and blood vessel function, and Stahl's team found evidence of increased circulation in the skin of women who drank flavonol-rich cocoa.

The study, published in the *Journal of Nutrition*, adds to the spate of recent research suggesting that dark chocolate may be a health food of sorts, capable of lowering blood pressure and possibly heart disease risk. Chocolate giant Mars Inc. support the current study and provided the high-flavonol cocoa -- a product called Cocoapro that the company says is harvested and processed in a way that preserves the cocoa bean's flavonol content. A cup of the cocoa also contains more than 200 calories.

Stahl and his colleagues randomly assigned 24 women to have a daily cup of the high-flavonol cocoa or a low-flavonol cocoa. At the start and conclusion of the study, the researchers used sensitive imaging tests to measure the women's skin structure, hydration, blood flow and sensitivity to UV radiation.

After three months of hot cocoa, women in the high-flavonol group showed improvements in their skin's texture and thickness, as well as blood circulation and hydration, according to Stahl's team. Their skin was also less prone to burning from UV exposure. Flavonols are not drugs, Stahl pointed out, and any subjective effects on the skin would be expected to be small -- although they might accumulate over time, he noted.

There is, of course, a range of lower-calorie flavonol sources. Although Stahl said he could not speculate on whether fruits and vegetables would have comparable skin effects, he noted that there are hints from other studies that such flavonol-containing foods also benefit the skin.

*SOURCE: Journal of Nutrition, June 2006.*

### **Organic Cuban Coffee Finds Market in Japan and EU**

Cuban News Agency Havana, Jun 1 (ACN)

Despite the severe drought that has ravaged Cuba over the last couple of years, the island was able to export 120 tons of organic coffee in 2005, said Pascual Caro, head of the Ministry of Agriculture's ecological coffee and cacao project.

In statements published in the *Juventud Rebelde* newspaper, Caro said that Japan and the European Union were the two main markets for this product which has been exported since 2002. He added that all the export organic coffee and cacao are grown in the municipalities of Imias, San Antonio del Sur and Yateras, all in the eastern province of Guantanamo.

Caro said that while there are plans to gradually increase production, quality remains the focus. He also noted some of the added benefits of organic coffee productions such as increased employment openings compared to traditional commercial coffee production and better protection of the environment.

### **Ivorian cocoa buyers risk money, lives in wild west**

Tue 30 May 2006 10:12 AM ET

By Ange Aboa

DUEKOUE, Ivory Coast, May 30 (Reuters) - When cocoa buyer Inza Fofana heads into the bush in western Ivory Coast to purchase beans, he risks not only his money but also his life.

The western region around Duekoue is a naturally prolific cocoa growing zone, but ethnic rivalries and tensions created by Ivory Coast's divisive 2002-2003 civil war have also made it one of the most dangerous in the world's No. 1 cocoa producer. "Some upcountry cocoa buyers and middlemen have become discouraged and left. It's

becoming too difficult here," Fofana told Reuters, squatting in the midst of a carpet of dark brown cocoa beans spread out to dry in the town square.

In June last year, around 100 people were killed in a massacre and revenge attacks around Duekoue and sporadic violence has flared since then in an area which usually produces around 200,000 tonnes of the 1.3-million-tonne Ivorian harvest.

Despite U.N.-backed peace efforts which foresee national elections by end-October, the threat of violence still hangs over the volatile west, frightening off potential investors and so posing a threat to future cocoa development there. "We buy a lot of our beans from the Duekoue and Guiglo areas which produce very good quality cocoa but it's really disheartening to keep on hearing about killings of civilians in the villages," said the sales director of a major international cocoa exporter who was travelling in the area.

"This creates such security problems that our bosses don't want to finance anything in this region," he told Reuters, asking not to be identified. Fofana said that although the fertile zone produced high standard beans almost year-round, local buyers and middlemen took their lives into their hands when they went out on trips.

"Nowadays, when you go out into the bush to buy cocoa, you don't know whether you're going to come back alive," he said.

### ETHNIC TINDERBOX

Ivory Coast's brief civil war split the West African country into a rebel-occupied north and government-controlled south. It also stoked up existing ethnic tensions around Duekoue where the local Guere and Wobe peoples were already competing for farm and pasture land with another western group, the Yacouba, and with northern "outsiders" of the Dioula tribe. The locals accuse northerners of backing the rebellion and killing their kinsmen during the war.

"No one wants to forget even though they all pretend to forgive," a senior government army officer sent to help administer the region after the June massacre, told Reuters. "It's very difficult for everyone to work in this climate of tension and killing, but they have to," he added.

U.N. troops, part of a 11,000-strong joint international and French peacekeeping force maintaining a fragile ceasefire in Ivory Coast, returned in March to bases in the west which they temporarily evacuated during anti-U.N. riots in January.

In May, they deployed in villages around Bangolo, north of Duekoue, after five people were killed in clashes there.

"People say the war is over but we still don't feel that here. There are still attacks and deaths which mean no one wants to invest in the region," said Alain Kouhon, 24 and unemployed.

U.N. officials are hoping that recent signs of progress in a U.N.-backed peace plan requiring disarmament, reunification and a national identification process will lead to national elections being held by an end-October deadline.

Upcountry buyers around Duekoue say favourable rainfall has boosted the April to September cocoa mid crop and they are trying to go about their business as safely as they can.

"Buying cocoa, that's what we do. After that, we'll see how things go," said middleman Nikiema Kafongo.

### **Soca Warriors in Germany - 'Flavours' of T&T on display in Germany**

Louis Homer South Bureau

Monday, June 5th 2006, Trinidad & Tobago Express

A German panside, above, parades along Rotenburg City Square, Germany, yesterday during the official welcoming reception for the T&T Soca Warriors. The Warriors will be based in that city at the Landhaus Wachtelhof hotel for the first round of the FIFA 2006 World Cup.

A bitter sweet chocolate made from Trinidad cocoa beans is among several local products to be displayed in Germany during the World Cup football matches.

"Danse le Cacao", a dark chocolate with 70 per cent cocoa, is manufactured in California, USA, under the Schartien Berger Chocolate Maker brand, especially for the national Soca Warriors team participation in World Cup 2006.

Barry Joefield, chairman of the Cocoa and Coffee Industry Board, said: "Although the product was recently launched in Trinidad it has already found a ready market in Italy, France, Germany and Japan."

Joefield said the promotion of Trinidad's selected cocoa beans which have the reputation for being one of the world's best for blending chocolate will give the industry an opportunity to expand.

"The Tourist Development Company Limited has ordered 2,000 bars of chocolate for use in its promotion booths in Germany," Joefield said.

T&T captain Dwight Yorke arrives with the national team at Bremen Airport, yesterday, in Bremen, Germany. T&T will play Sweden first in a Group B match on Saturday in Dortmund.

The chocolate and other made-in-Trinidad products will be displayed in Dortmund, Kaiserslautern, and Nuremberg, three cities in Germany where World Cup finals will be played. They will be displayed along with goods manufactured from other parts of the world. Several companies were invited by the Ministry of Trade to provide samples of their products for exhibition in Germany. Those chosen were from among companies that responded to the call.

Other products from Trinidad to be displayed during the Cup finals games are:

- bio degradable plastic bags manufactured by Global Marketing Enterprises Company Limited of Gasparillo. Global Marketing already enjoys a market in Germany and other European countries;
- soft drinks by SM Jaleel and Co Limited, of South Oropouche, several times acclaimed exporter of the year;
- a blended juice using oranges, grapefruits and pineapples by Citrus Growers Association;
- a chocolate looking like a football produced by Caribbean Chocolate,
- KC Confectioneries unique and varied combination of sweets and
- hot sauces, pickles and preservatives made from local fruits, and herbs by Tropical Pickles Foods, Matouks, and Caribbean Special Foods.

Management of the booths in which the products will be displayed will be a function of the Tourist Development Company Limited.

#### **Natraceutical seeks patent on high flavonoid cocoa ingredient**

By Jess Halliday

Nutraingredients.com

30/05/2006 - Spanish biotech Natraceutical has solicited a patent for its new cocoa-derived CCX-70 ingredient, which boasts six times the antioxidant value of vitamin C and gives dietetic food and supplement formulators a new healthy tool to work with.

CCX-70 forms part of Natraceutical's CoccoanOx range of ingredients, which was introduced to the industry last November. The company says its total antioxidant content is 70 percent and as much as 50 per cent of its procyanidins (a kind of flavonoid) are epicatechins. Marketing manager Pedro Arenas told NutraIngredients.com that these epicatechins are "well known to be responsible for cardiovascular health benefits". The ORAC value (oxygen radical absorbance capacity) of CCX-70 is 18,000.

Cocoa polyphenols have been studied for their health effects, including the potential to protect against reactive oxygen species involved in the aetiology of degenerative diseases such as cancer, cardiovascular disease, cataract, diabetes and rheumatoid disease. Some research has also centered their scavenging of free radicals, related to cancer, cardiovascular disease and the immune system.

“Cocoa is one of the biggest trends in the food and supplement sector, and more scientific data is coming to light every day,” said Arenas.

Two of the most significant pieces of research on the subject relate to cocoa flavanols dose-dependent reduction of oxidative DNA damage (Orozco et al 2003) and their relation with low prevalence of atherosclerotic diseases and no rise in blood pressure with age (Hollenberg et al 1997 and 1999).

According to Business Insights, the market potential for flavonoids in the dietetic and nutritional supplement market is in excess of €670m for 2007, with annual increases of 12 per cent. The latest patent application covers both the production method to obtain different extracts from cocoa with high antioxidant capacity, and the ingredient itself. Arenas explained that Natraceutical has partnerships in place that give it access to cocoa beans with the highest polyphenol compound.

Through its extraction method, it aims to “preserve the natural content of polyphenols in the raw material”, said Arenas – an undertaking that can otherwise prove difficult since polyphenols are notoriously sensitive to heat and other factors. So far, the ingredient has only been used by tea companies, who are important customers since they have knowledge of the market for launching new products using this kind of ingredient. With these customers, Natraceutical is currently validating the antioxidant capacity in final products.

Arenas said that a trial is also underway to investigate its potential to help increase the shelf life of certain foods. In February Natraceutical reported income of €53m in 2005 – double the 2004 figure – and a positive outlook for the current year.

### **Chocololics rejoice; study shows that the flavanols in cocoa can reduce the risk of heart disease and cancer**

Posted Friday, May 26, 2006 by Jessica Fraser  
NewsTarget.com

The news the world has awaited with bated breath is finally here: Cocoa prevents cancer and heart disease. Candy producer Mars Inc., along with Harvard University, released the results of a 10-year study on Feb. 9 revealing that cocoa – rather, the flavanols in cocoa – can substantially reduce the risk of heart disease and cancer.

The study compared the death certificates of 1,250 Kuna Indians in Panama and in the San Blas Islands just off Panama's coast. The Panama Kunas did not consume cocoa regularly, while the San Blas Kunas drank four to five cups of cocoa water per day. The study revealed that the San Blas Kunas, who drank the cocoa water, had a 1,280 percent lower risk of death from heart disease than the Panama Kunas, and a 630 percent lower risk of death from cancer.

In the United States, where heart disease and cancer are the top two causes of death, according to the Centers for Disease Control and Prevention, this is fantastic news. Cocoa, which chocolate is made from, can significantly help in the prevention of cancer and heart disease.

But don't leap to the wrong conclusions and think that chocolate candy is good medicine. Most chocolate in the United States packs a sizeable dose of sugar and milk fat to make it sweet and delicious, and thereby desired by most consumers. Eating milk chocolate bars, for example, will not help you prevent cancer or heart disease nearly as well as eating darker chocolate, because adding dairy products to chocolate effectively cancels out the healthy antioxidants in the cocoa itself. It may taste good, but it's largely useless as far as preventing cancer and heart disease. In fact, even eating some popular brands of dark chocolate will not help you prevent these diseases, since they, too, are often loaded with sugar and milk fats.

More than 80% of all chronic disease is preventable, but only if you know how. Learn the proven, yet simple prevention strategies for cancer, heart disease, diabetes, depression, Alzheimer's and many other degenerative health conditions.

A good rule of thumb is to consume chocolate containing a minimum of 70 percent pure cocoa. Avoid added sugars, artificial sweeteners and milk fat to truly gain the natural anti-cancer benefits of cocoa. The best form in which you can consume cocoa is its most pure form: Raw cacao. Cacao is the actual bean that cocoa comes from, and it is one of the richest food sources of flavanols available. It's completely raw, so it hasn't been processed, and it lacks the sugars, food additives and milk fats that are so common in processed chocolate. In addition, the

flavanols in raw cacao are highly absorbable by the body, since there is no sugar or milk fat interfering with their benefits.

Just remember the details of the Mars study: The Kuna Indians of the San Blas islands experienced their amazing health benefits from drinking a cocoa-water beverage. They weren't eating milk chocolate bars or sugar-laden dark chocolate. They certainly weren't eating white chocolate, which contains no cocoa and therefore doesn't help prevent cancer or heart disease in the least. They were consuming a bitter, natural source of cocoa.

We've seen now that pure cocoa or cacao does indeed prevent cancer and heart disease. The study results are in, and they strongly indicate the healthy benefits of cocoa. However, consumers may misinterpret this news in two ways. First, they may go out and eat as much sweet, sugary, fatty milk chocolate as they want, and be surprised when their eventual obesity actually leads them to have an increased risk of cancer and heart disease. Secondly, they may think that cocoa -- even in its truest, purest form -- is the only food available that offers these benefits.

In addition to dark chocolate and cacao, a wide variety of foods and beverages contain flavanols: Green and black tea, acai, pomegranate, cherries, apples, apricots, blackberries and raspberries, purple grapes, kale and many others. While consuming cacao or high-cocoa dark chocolate on a regular basis will indeed help you significantly reduce the risk of cancer and heart disease, remember that it is not your only option. However, for cocoa lovers around the world, the word is out: Your favorite food has finally been proven to help prevent cancer and heart disease, the top two causes of death in the United States.

#### *Related article*

*Cocoa is loaded with anti-cancer phytochemicals and compounds, says research*

*Link back to this article: <http://www.NewsTarget.com/019397.html>*

#### **Half a Million Chocolate Mobile Phones Sold in 4 Weeks**

5th June , 2006

ASIA : A delectable mobile handset known as the 'Chocolate Phone', first in LG Electronics (LG) black-label phone series has become the favourite treat of handset buyers worldwide. The phone from LG, a leader in consumer electronics and mobile communications, officially debuted in London, U.K. in early May and continued its tour to China, Russia, Mexico, Taiwan, Hong Kong, Singapore, Turkey, Iran and U.A.E.. There are still upcoming launch events in other cities around the world. The earliest event is scheduled on May 29 in Bangkok. The phone has been sparking a buzz among trendsetters and socialites in every fashion capital.

Mr. Mun-Hwa Park, President and CEO of LG Electronics Mobile Communications Company, said, "The Chocolate phone is for discerning customers, in every market worldwide, who view mobile phones as fashion statements. LG is now positioning its mobile handsets as premium products and this stunning phone is just the beginning. The global launch has been extremely successful and we are already seeing a flood of reorders."

More than half a million Chocolate Phones have been sold worldwide in the four weeks since the global launch in London, where the phone has already sold out. Retailers there are anxiously awaiting additional shipments, and there are long waiting lists of customers with a craving for Chocolate. The phone has also taken the No. 1 best seller position at Carphone Warehouse, the largest European mobile phone retail chain. It also took the top sales spot in Mexico, with 25% market share, beating Motorola's Razr when it was launched there. Saudi retailers have already signed numerous pre-release sales contracts for the phone, anticipating a huge demand. It is no wonder why the Chocolate phone was chosen for the cover of Swedish mobile phone specialty magazine Mobil, which touted it as the next million unit seller after Razr.

The Chocolate Phone's success results from the combination of its excellent design, marketing and a proactive sales strategy. LG has hired Colleen McLoughlan, fashion icon and girlfriend of premier leaguer Wayne Rooney, as UK's primary Chocolate phone ambassador. She mentioned, "The LG Chocolate phone is working as an accessory for any outfit. It's unique, sleek and exactly the right size to pop into any handbag for any occasion. The black and red theme really makes this phone stand out and the touch sensitive buttons make it beautiful."

The Chocolate phones have also been presented as gifts for celebrities like Pierce Brosnan, Gwyneth Paltrow and Claudia Shiffer in London launch event. The strategy to position the phone in the luxury market was a great success. In Taiwan, a huge buzz was created prior to the launch event, because of a massive outdoor advertising campaign, and buzz among bloggers. LG use of locale tailored marketing strategies and securing of sales channels through major retailers, led to the incredible sales success.

Though the Chocolate phone phenomenon is expected to continue for the time being, LG is already planning the next move to secure its premium position in global mobile industry, now being established.

# Tit Bits

(Source: *Business Recorder* – [www.brecorder.com](http://www.brecorder.com))

## **US MIDDAY: cocoa futures sag**

NEW YORK (June 03, 2006): US cocoa futures slumped 1 percent amid speculative selling Friday, after early buying failed to push the benchmark contract above the previous day's top trade, market sources said.

## **New York cocoa futures up**

NEW YORK (June 03, 2006): US cocoa futures eked out modest gains on Thursday, retracing most of the day's advance after speculative buying rally fizzled out, market sources said. The New York Board of Trade's (NYBOT) active cocoa contract for July delivery settled higher 3 dollars at 1,476 dollars a tonne, after trading from \$1,469 to \$1,502 the loftiest since May 24.

## **Ivorian cocoa arrivals rise**

ABIDJAN (June 03, 2006): cocoa arrivals at ports in Ivory Coast reached 1,156,407 tonnes between October 1 and May 28, according to an estimate by major exporters on Friday. That compared with 1,118,421 tonnes delivered to ports at the same period in the 2004/05 season, industry data showed.

## **US MIDDAY: cocoa higher**

NEW YORK (June 02, 2006): US cocoa futures eked out modest gains Thursday, retracing most of the day's advance after an early speculative buying rally fizzled out, market sources said. The New York Board of Trade's active cocoa contract for July delivery settled up \$3 at \$1,476 a tonne, after trading from \$1,469 to \$1,502 - the loftiest since May 24.

## **New York cocoa rebounds from six-week low**

NEW YORK (June 02, 2006): US cocoa futures posted a modest gain on Wednesday, with fund buying and speculative short-covering snapping a six-week bottom and seven consecutive sessions of price declines, market sources said.

## **US MIDDAY: cocoa rebounds**

NEW YORK (June 01, 2006): US cocoa futures posted a modest gain Wednesday, with fund buying and speculative short-covering snapping a six-week bottom and seven consecutive sessions of price declines, market sources said.

## **Ivory Coast exporters upbeat on cocoa mid-crop**

ABIDJAN (June 01, 2006): Ivory Coast's mid-crop cocoa harvest has been strong in its first two months, with around 180,000 tonnes of beans delivered to the country's two ports, exporters said on Wednesday.

## **New York benchmark cocoa ends at six-week low**

NEW YORK (June 01, 2006): Benchmark cocoa futures eased 0.14 percent to a six-week low on Tuesday, unable to cling to gains as fund selling depressed prices for the seventh consecutive trading session, traders said.

## **Brazilian cocoa arrivals down**

SAO PAULO (June 01, 2006): Brazilian 2006/07 (May/April) cocoa arrivals from Bahia and other states totalled 202,775 60-kg bags by May 28, down 50 percent from 406,433 bags a year ago, Bahia Commercial Association said Wednesday. Bahia state, Brazil's main cocoa producer, delivered 70,090 bags in the week, down from 111,065 bags in the same week last year.

## **US MIDDAY: cocoa lower**

NEW YORK (May 31, 2006): Benchmark cocoa futures eased 0.14 percent to a six-week low Tuesday, unable to cling to early gains as fund selling depressed prices for the seventh consecutive trading session, traders said.

## **London cocoa ends down**

LONDON (May 31, 2006): London cocoa futures closed down on Tuesday after touching a 5-1/2 month low as the strength of the pound against the dollar weighed on the market, dealers said.

## **Ivory Coast cocoa prices mixed**

ABIDJAN (May 31, 2006): Farmgate prices in Ivory Coast's main cocoa growing regions were mixed from May 22 to 28, Coffee and cocoa Bourse (BCC) data showed on Tuesday, with variable demand for beans in the different zones.

## **Indonesian cocoa bean exports down**

JAKARTA (May 30, 2006): cocoa bean exports from Indonesia's main growing area on Sulawesi island fell by 59 percent in the first four months of 2006 compared with a year ago due to limited stocks, industry data showed on Monday.



**REGISTRATION FORM**

**15<sup>TH</sup> INTERNATIONAL COCOA RESEARCH CONFERENCE  
9<sup>TH</sup> – 14<sup>TH</sup> OCTOBER 2006  
SAN JOSÈ, COSTA RICA  
Organised by the Cocoa Producers' Alliance**

Please duly fill and send by fax or email to:

**The Secretary General**

Cocoa producers' Alliance  
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- I wish to participate at the conference
- Bank Draft or cheque (No. \_\_\_\_\_) made payable to Cocoa Producers' Alliance for the amount of USD \_\_\_\_\_ is enclosed.
- Payment will be made at registration desk.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

The Registration Fee does not include a copy of the Conference Proceedings, and is payable at the Conference venue as follows:

Participants who are nationals of Member Countries of the Alliance.....US\$250.00  
Participants from Non-Member Countries.....US\$350.00

This fee covers the cost of lunch over the 5 days of Conference period.

A late fee of additional US\$50.00 will be charged after the deadline for registration.

Institutions are urgently requested to send their list of participants to COPAL ([15icrc@copal-cpa.org](mailto:15icrc@copal-cpa.org)) and CATIE ([ICRC@catie.ac.cr](mailto:ICRC@catie.ac.cr)).

All interested participants are advised to register **on or before 1<sup>st</sup> September, 2003** to facilitate the smooth organization of the conference.