



# COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance

Issue No. 208

4<sup>th</sup> – 8<sup>th</sup> December 2006

Cocoa Producers' Alliance

## ICCO Daily Cocoa Prices

	ICCO daily price (US\$/tonne)	London futures (£/tonne)	New York futures (US\$/tonne)
4 <sup>th</sup> December	1631.88	851.00	1579.33
5 <sup>th</sup> December	1646.95	860.67	1594
6 <sup>th</sup> December	1648.56	863.67	1596
7 <sup>th</sup> December	1675.94	880.67	1623
8 <sup>th</sup> December	1705.98	896.00	1658.67
<b>Average</b>	1661.862	870.402	1610.2

## Up-coming Events

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*Have you had your cocoa today?*

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

**4th  
December 2006**

**Monday**

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Dec 2006	816	812	-4	818	808	4,980
Mar 2007	844	840	-3	846	836	3,309
May 2007	855	851	-3	857	848	819
Jul 2007	868	862	-4	869	859S	505
Sep 2007	876	873	-3	876	870	408
Dec. 2007	886	882	-2	886	878	228
Mar-08	894	895	-2	896	893S	81
May-08	903	905	-3	903S	903S	1
Jul-08	917	915	-3	917S	915S	8
Sep-08	934	922	-3	934	934	5
<b>Totals</b>		<b>876</b>				<b>10,344</b>

**5th  
December 2006**

**Tuesday**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	814	823	11	826	811	4,804
Mar 2007	841	850	10	851	838	5,360
May 2007	852	861	10	862	851	1,349
Jul 2007	863	871	9	870	862	1,456
Sep 2007	874	881	8	882	872S	522
Dec. 2007	882	888	6	889	882S	827
Mar-08	894	901	6	904S	894	38
May-08	906	911	6	914	905S	15
Jul-08	917	921	6	917S	917S	6
Sep-08		928	6			0
<b>Totals</b>		<b>884</b>				<b>14,377</b>

**6th  
December 2006**

**Wednesday**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	823	815	-8	825	809	13,081
Mar 2007	850	853	3	855	845	16,085
May 2007	863	864	3	865	856	1,918
Jul 2007	873	874	3	874	866	463
Sep 2007	880	884	3	883S	875	86
Dec. 2007	887	890	2	890	881S	3,245
Mar-08	897	901	0	901	895S	330
May-08	911	911	0	911S	911S	5
Jul-08	920	921	0	921S	920	6
Sep-08		928	0			0
<b>Totals</b>		<b>884</b>				<b>35,219</b>

**7th  
Thursday  
December 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	817	832	17	835	817	26,808
Mar 2007	856	871	18	874	856	27,805
May 2007	868	881	17	883	868	7,166
Jul 2007	879	890	16	893	878	3,701
Sep 2007	890	900	16	903S	889S	10,708
Dec. 2007	896	907	17	909	895S	1,587
Mar-08	907	917	16	918	907S	101
May-08		927	16	936S	936S	0
Jul-08	936	937	16			4
Sep-08		944	16			0
<b>Totals</b>		<b>901</b>				<b>77,880</b>

**8th  
Friday  
December 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	832	843	11	850	827	15,106
Mar 2007	871	886	15	894	863	25,835
May 2007	881	896	15	901	873	3,457
Jul 2007	889	906	16	910	888	242
Sep 2007	898	915	15	920	898	618
Dec. 2007	907	923	16	927	906	1,285
Mar-08	921	932	15	935	921S	99
May-08	943	941	14	943S	943S	4
Jul-08	943	949	12	943S	943S	17
Sep-08		956	12			0
<b>Totals</b>		<b>915</b>				<b>46,663</b>

**New York Board of Trade**  
**(New York Futures Market – Summary of Trading Activities)**  
**(US\$ per tonne)**

**4th  
Monday  
December 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	1460 <sup>B</sup> 1525 <sup>A</sup>	1468	-12	0	0	0
Mar 2007	1564 1567	1556	-7	1567	1543	6434
May 2007	1586 1587	1578	-8	1587	1565	1060
Jul 2007	1605 <sup>B</sup> 1610 <sup>A</sup>	1599	-8	1607	1605	33
Sep 2007	1625 <sup>B</sup> 1631 <sup>A</sup>	1620	-7	1619	1619	145
Dec 2007	1652 <sup>B</sup> 1662 <sup>A</sup>	1648	-8	1658	1650	350
Mar 2008	1681 <sup>B</sup> 1690 <sup>A</sup>	1675	-6	0	0	15
May 2008	1702 <sup>B</sup> 1710 <sup>A</sup>	1696	-6	0	0	0
Jul 2008	0 0	1717	-6	0	0	0
Sep. 2008	0 0	1735	-8	0	0	0
<b>Totals</b>		<b>1629</b>				<b>8,037</b>

**5th  
Tuesday  
December 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	1460 <sup>B</sup> 1525 <sup>A</sup>	1491	23	0	0	0
Mar 2007	1558 1562	1571	15	1575	1558	7249
May 2007	1581 0	1592	14	1597	1580	1096
Jul 2007	1600 <sup>B</sup> 1605 <sup>A</sup>	1612	13	1616	1605	659
Sep 2007	1620 <sup>B</sup> 1623 <sup>A</sup>	1633	13	1637	1625	112
Dec 2007	1645 <sup>B</sup> 1653 <sup>A</sup>	1660	12	1666	1653	368
Mar 2008	0 0	1687	12	0	0	1
May 2008	0 0	1707	11	0	0	132
Jul 2008	0 0	1727	10	0	0	192
Sep. 2008	0 0	1748	13	0	0	2
<b>Totals</b>		<b>1643</b>				<b>9,811</b>

**6th  
Wednesday  
December 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	1450 <sup>B</sup> 1510 <sup>A</sup>	1499	8	0	0	0
Mar 2007	1563 1565	1579	8	1581	1554	6734
May 2007	1584 1586	1599	7	1600	1576	1454
Jul 2007	1605 <sup>B</sup> 1609 <sup>A</sup>	1618	6	1612	1600	609
Sep 2007	1625 <sup>B</sup> 1629 <sup>A</sup>	1638	5	1630	1623	326
Dec 2007	1651 0	1659	-1	1660	1644	1328
Mar 2008	1675 <sup>B</sup> 1687 <sup>A</sup>	1688	1	1677	1673	280
May 2008	1695 <sup>B</sup> 1707 <sup>A</sup>	1709	2	1705	1705	5
Jul 2008	0 0	1728	1	0	0	0
Sep. 2008	0 0	1749	1	0	0	0
<b>Totals</b>		<b>1647</b>				<b>10,736</b>

**7th  
Thursday December 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	1500 <sup>B</sup> 1570 <sup>A</sup>	1564	65	1565	1562	7
Mar 2007	1600 1604	1604	25	1609	1591	10311
May 2007	1619 1621	1624	25	1627	1609	3140
Jul 2007	1637 0	1643	25	1646	1637	480
Sep 2007	1655 <sup>B</sup> 1662 <sup>A</sup>	1663	25	1661	1660	225
Dec 2007	1678 <sup>B</sup> 1681 <sup>A</sup>	1686	27	1688	1675	260
Mar 2008	0 0	1713	25	0	0	611
May 2008	0 0	1730	21	0	0	514
Jul 2008	0 0	1750	22	0	0	150
Sep. 2008	0 0	1774	25	0	0	0
<b>Totals</b>		<b>1675</b>				<b>15,698</b>

**8th  
Friday December 2006**

Month	Opening Trans	Settle	Change	High	Low	Volume
Dec 2006	1530 <sup>B</sup> 1570 <sup>A</sup>	1597	33	1595	1540	11
Mar 2007	1602 1607	1638	34	1645	1598	15029
May 2007	1620 1622	1658	34	1663	1620	2936
Jul 2007	1643 1644	1678	35	1685	1640	1018
Sep 2007	1658 <sup>B</sup> 1664 <sup>A</sup>	1698	35	1690	1688	24
Dec 2007	1683 0	1719	33	1724	1683	529
Mar 2008	1708 <sup>B</sup> 1715 <sup>A</sup>	1746	33	1745	1744	523
May 2008	0 0	1766	36	0	0	0
Jul 2008	0 0	1786	36	0	0	0
Sep. 2008	0 0	1809	35	0	0	0
<b>Totals</b>		<b>1710</b>				<b>20,070</b>

**Spot Prices (US \$ per tonne)**

	4 <sup>th</sup> December	5 <sup>th</sup> December	6 <sup>th</sup> December	7 <sup>th</sup> December	8 <sup>th</sup> December
Main Crop Ghana, Grade 1	1943	1958	1966	1991	2025
Main Crop Ivory Coast, Grade 1	1839	1854	1862	1887	1921
Main Crop Nigerian, 1	1824	1839	1847	1872	1906
Superior Arriba	2236	2251	2259	2284	2318
Sanchez f.a.q.	1814	1829	1837	1862	1896
Malaysian 110	1544	1559	1567	1592	1626
Sulawesi f.a.q.	1591	1606	1614	1639	1673
Ecuador Cocoa Liquor	2920	2948	2963	3010	3074
Pure Prime Press African Type Cocoa Butter	4129	4168	4190	4256	4346
10/12% Natural Cocoa Press Cake	819	827	832	845	863

Source: Cocoa Merchants' Association--

# News

## **Cocoa loco - We're crazy for chocolate, and who can blame us?**

Dec 2 2006

ALL of a sudden, chocolate is hotter than a cup of the stuff after an afternoon skating on the Red River. Whether it's the colour, name, fragrance or flavour, everything from the cocoa bean is in vogue. Your sofa may be upholstered in chocolate suede. Those new candles can fill the room with the aroma of chocolate chip cookies. And in your closet, chocolate is the new black. Perhaps the oddest use of chocolate comes from LG appliances and electronics. Its new line of cellphones is called Chocolate.

Blame our chocolate obsession on the ancient cultures of Mexico and Central America. The crafty Mayans and Aztecs figured out how to convert the bitter bean into a tasty drink. Pick up some drinking chocolate from Black Pearl Coffee and sample the thick and spicy brew. At this time of year, there is no shortage of chocolate the way most of us love it -- as a tasty indulgence. Everything seems to be bathed in chocolate, from coffee beans (Starbucks) and popcorn (Second Cup) to ripple potato chips (you'll have to visit Widman's in Grand Forks, North Dakota for that treat).

## **Our Day For Farmers**

(12/3/2006)

The 22nd edition of the Farmers Day held at Nkawie in the Ashanti Region must have its significance for the country's economic and social development because adequate food supply is critical to national progress. The day was an occasion for the country to take stock of its performance in food and agricultural production over the years to find out what could be done to guarantee food security. It is significant that the theme for this year's celebration was, "Youth in Agriculture Programme, an Avenue for Sustaining Agricultural Development". Certainly, the theme is instructive, since it implies that as the aged farmers who have worked so hard to feed Ghanaians over the years fade out, it is the youth who must take over from them.

However, the question is whether the youth are prepared to go into agriculture. We know that whatever programme in agriculture that the youth will engage in will include cash crops such as cocoa and cashew. Recently, the Food and Agriculture Minister inaugurated the Youth in Agriculture programme at Brenam and Subinso in the Brong Ahafo Region for some young people who want to venture into agriculture. That was a laudable step which is likely to be replicated elsewhere in the country. However, the critical issue has to do with our inability to produce enough food and vegetables to feed ourselves and for export, when we pride ourselves as being an agricultural country.

We have arable land and good weather to support our efforts to feed ourselves. What is needed, therefore, are access to credit, improved seeds, a ready market for agricultural produce and the ability to eliminate post-harvest losses. It is a fact that if the youth would be attracted to farming, then those problems need to be addressed seriously. Again, they should have the necessary amenities where their farms are located to enhance their social lives. Undoubtedly, our hardworking farmers have sustained the country through food production over the years. However, with the ever-growing population, it is important that we move from subsistence farming to large-scale farming.

We are conscious of the first major problem of land acquisition. Fortunately, indications are that some measures are being taken to establish land banks which will ease the problem. It would also be important for our planners and social experts to critically examine how the land issue can be resolved to enable large-scale farming to catch on with our people. Extension services which will help our farmers to adopt modern farming practices, including agronomy, will help the farmers to get good returns on their time and financial investments. The effort of the Cocoa Research Institute in promoting high-yielding varieties of cocoa which produce three fold per acre gives us hope that all is not lost. What is needed now is for enough resources to be pumped into research. We congratulate all the recipients of awards at the national ceremony and regional and district rallies, in the hope that others will be encouraged to increase their output for the general good.

## **Ghana: Ayekoo to Our Hard Working Farmers**

December 5, 2006

Accra

The real heroes of our nation building efforts are the women and men who have sacrificed to till the land for food and brave the stormy sea for fish to feed the large majority of the population. But what do they have to show? No

doubt, many Ghanaian farmers celebrated last Friday's Farmer's Day with mixed feelings. For cocoa farmers, the day was definitely a joyous one, thanks to the recent upward adjustment of the producer price of the cocoa in particular. However, staple crop producers, especially rice farmers would be cursing their stars simply because the government has not done enough to ensure fair competition between local and imported rice. That is not to suggest that cocoa farmers are getting the fair share of their sweat.

This newspaper wonders when small scale farmers, especially those in the food crop sector, would be given the necessary assistance to boost production and get the appropriate prices for their crops. We are specifically talking about subsidizing poor farmers like the US, Britain, France, Holland and indeed all developed countries are doing. The Minister of Finance and Economic Planning, Mr. Kwadwo Baah-Wiredu said in his 2007 budget statement that the sectoral goal of the Ministry of Food and Agriculture is to develop a progressive, dynamic and viable agricultural economy that will ensure food self sufficiency, food security; the production of raw materials for industry; and increased foreign exchange earnings through diversification of export crops. This is because agriculture is regarded as Ghana's most important economic sector that employs about 60 percent of the country's workforce on a formal and informal basis. It also accounts for about 40 percent of GDP and 42 percent of export earnings.

These fine statistics notwithstanding, no one can deny the fact that agriculture could be contributing greatly to the economy had it not been for the trade liberalization policy, which has had serious negative implications on Ghana's farmers and farm employees. WTO farm regulations are forcing many small scale farmers out of business. Low cost imports of rice have been flooding the market and whether these come from competitive rice exporters or are dumped by heavily subsidized sources such as the United States, it is threatening the livelihoods of thousands of farming families. In fact, if the West was producing staples like cassava, yam and plantain we would have preferred importing them rather than encouraging local production. This is because there is less stress in importing food than in producing, and the fact remains that Ghanaians are always looking for shortcuts to make life easy. Our policy makers do not have to be reminded that any country that depends on food imports to feed a large percentage of its population will find it hard reducing poverty.

#### **Cargill Supports Cocoa Producers in Vietnam**

Source: FLEXNEWS

05/12/2006

FLEXNEWS has obtained confirmation from Bruce Blakeman, Cargill's Vice-President for Public Affairs in the Asia-Pacific region, that Cargill Vietnam is going to play a part in collecting cocoa beans from farmers, and, in return, work with farmers to help them develop a commercial crop. The company will also train Vietnamese farmers to ferment their beans to increase the value of their cocoa crop.

The company has established two cocoa purchasing centres in the Central Highlands of the Dak Lak Province, as well as in the southern province of Ben Tre. Cargill is also planning to set up a distribution branch in Vietnam to sell cocoa as well as other Cargill products, but is still waiting for the green light of the Vietnamese government. Currently, under their agreement with the WTO, the Vietnamese government will allow the distribution of products inside the country by foreign companies.

However, companies must obtain a licence for all products. "Cargill is now going through the process of getting ready to apply for a license", said Blakeman. The Vietnamese Cocoa Steering Board believes that cocoa crop, currently at 8,100ha, will grow to 20,000ha by 2010, and to between 80,000 and 100,000ha by 2020. Cargill Vietnam is also optimistic about the nation's cocoa potential. The firm plans to continue its business expansion in the nation. So far, Cargill has invested "millions of dollars" in Vietnam. Cargill Cocoa has facilities in the Ivory Coast for the production of cocoa liquor, butter and powder and origination of cocoa beans; as well as in the Netherlands for compound chocolate coatings, fillings and chocolate in drops and a refinery for vegetable oils and fats; in Indonesia for cocoa beans and Turkey for hazelnuts; and finally in Rouen, France, where beans are brought in and are processed into end products.

#### **Good chocolate: Is it in the numbers?**

Wednesday, December 6, 2006

By J.M. HIRSCH Associated Press

Chocolate used to be straightforward: dark or milk, sweet, semisweet and bittersweet. But today, sorting out which bar belongs in your brownies can seem more like selecting a grade of gasoline than baking up a batch of Grandma's best. Will it be 47 percent cacao, 61 percent or 73 percent? How about ultra-pure 99 percent?

*And what the heck is cacao?*

With little fanfare, American chocolate companies have begun labeling their bars according to cacao (pronounced KA-cow) content, that sinful blend of cocoa solids and cocoa butter that combine to make chocolate, and make it so irresistible. Already common in Europe, this system brings to the industry a uniformity praised by bakers and chocolate experts. But they also worry that too few people understand it and are being misled by marketers pushing bigger-is-better attitudes. Most chocolate is a simple confection, a blend of cacao products and sugar (and dairy in the case of milk chocolate). The ratio of the blend affects taste, texture and how it reacts in baking. The new labeling indicates how much of that ratio is cacao. But a higher percentage of cacao doesn't guarantee a more intense chocolate, says Jack Bishop, editorial director at Cook's Illustrated magazine

That's because cacao percentages represent a tally of cocoa solids (from which chocolate gets its flavor) and cocoa butter (which imparts chocolate's lush mouth feel, but no real flavor). So while different chocolates may have the same percent of total cacao, they could contain different ratios of solids and butter, and that dramatically influences taste and texture, says Mr. Bishop. Higher cacao percentages also don't necessarily indicate higher quality. Taste is influenced more by the origin, blend and roasting of the beans. Better beans can produce better chocolate, even with lower cacao ratios.

So much so that Peter Greweling, a professor of baking and pastry at the Culinary Institute of America in Hyde Park, N.Y., expects the next wave in chocolate marketing to focus on origin and variety of beans, much as coffee does now. Of course, it ultimately all comes down to taste. "No label can ever tell anybody whether a chocolate is good or not, or whether they will like it or not," says Mr. Greweling. WHAT KIND TO USE? For eating, stick to less than 70 percent cacao. Because sugar tempers and enhances the flavor and texture of chocolate, bars with higher ratios can taste bitter and chalky.

For baking, chocolates between 40 percent and 70 percent will work best in most conventional recipes. Chocolates above 70 percent may present textural problems in some recipes, such as a chocolate mousse cake. Alice Medrich devotes an entire cookbook, *Bittersweet*, to working with the new chocolate. If you can't resist high-cacao chocolate, use recipes specially formulated for it. Scharffen Berger, for example, has recipes on its Web site developed for its bars, including double-chocolate cookies that use the company's 99 percent cacao chocolate. Don't want to think about numbers? Stick within the 40 percent to 50 percent range for a good all-purpose chocolate.

### **Cocoa : Processing in Addition to Harvesting**

By Corina Atzli

Dec 7, 2006

Uzwil, Switzerland -- Ghana is the second-largest cocoa-growing country in the world after its neighbor, Côte d'Ivoire. Up to now, Ghana exported almost its entire crop. But the government under President John Agyekum Kufuor has set itself the goal of broadening the Ghanaian cocoa business by investing in cocoa processing facilities. The target of the government is to process at least 40 percent of the annual cocoa crop of 500,000 metric tons in the country itself.

Exclusive technical partner

The German company MAN Ferrostaal AG was therefore commissioned to update and expand the facilities of the Cocoa Processing Company Ltd. in Tema, in which the state holds a majority stake. The port city of Tema is located in the southwestern part of Ghana on the Gulf of Guinea and – with over 300,000 inhabitants – is the second-largest city in the Greater Accra area. The contract signed with the state, which is worth more than 20 million euros, includes the design and supply of a complete cocoa processing plant including the infrastructure. The capacity of the existing small plant was to be increased to 65,000 metric tons of cocoa beans a year.

MAN chose the Buhler Chocolate & Cocoa business unit as its sole technical partner for handling this large-scale project – thanks to the unit's outstanding track record. The contract with Buhler was signed in the autumn of 2003 and comprised the design and supply of a complete cocoa processing facility “from the green bean to the cocoa mass.”

Multistage process



The expansion of the cocoa processing facility was designed in two stages. The first phase included the system for processing cocoa beans into cocoa mass. In an initial operation, the dried, green beans are cleaned, weighed, and binned as clean raw material. In a second operation, the beans are debacterized – that is, subjected to a thermal treatment under high pressure and a temperature of 220 °C so that all germs, spores, and bacteria are destroyed.

This is followed by bean toasting, during which the moisture is extracted. Finally, the cocoa beans are crushed, and the hulls are separated from the bean fragments called nibs. Only now is it possible to grind the cocoa nibs in two process stages. During this mechanical grinding operation, heat is generated, which makes the cocoa mass melt. The liquid cocoa mass (liquor) with a temperature of about 80 °C is directed to storage tanks, where it is cooled to 45 to 50 °C. From the tanks, the mass is moved to a cooling tunnel, where the heat is extracted and the cocoa mass is formed into blocks weighing 25 kilograms each.

In service since October 2005

The new cocoa processing facility has a capacity of four metric tons per hour. This makes it the most advanced plant of its kind in the whole of Africa. The new cocoa processing line is computer-controlled from a centralized location. It is operated in three shifts, with four persons present per shift. Two mechanics and one electrician take care of maintenance. The staff received in-depth, on-site training from Buhler to prepare them for their demanding tasks. One particular feature of the facility is its emergency generating set which produces 2.500 kilowatts' power and guarantees an uninterrupted supply of electric power to the entire plant.

The installation and start-up of the new cocoa processing facility in the also new building structure constructed by the customer took about seven months. The plant was inaugurated in a ceremony in October 2005 by President Kufuor. The new facility has been operating without a glitch ever since. At present, the second construction phase is being executed. It comprises the modernization of the existing plant for further processing of the cocoa mass into cocoa butter and cocoa powder.

Gold Coast

The Western African state of Ghana covers 238.537 square kilometers, making it almost six times as big as Switzerland. Formerly known as the “Gold Coast,” Ghana was a British colony since the early 19th century. It gained its independence in 1957. Ghana is one of the major gold production countries and the world's second-largest cocoa producer. Gold accounts for 32 and cocoa for 20 percent of the country's exports. Buhler is a global Technology Group and a system partner for the supply of plant, equipment, and process know-how in the fields of Food Processing, Chemical Engineering, and Die Casting, with some 6,200 employees worldwide.

### **Ghana: Confronting the Challenges of Agriculture in Ghana**

Ghanaian Chronicle (Accra)

December 7, 2006

Appiah Kusi Adomako

(Kumasi) - IT IS just less than a week since we celebrated National Farmers Day - a day set aside to show respect to our distinguished Ghanaian farmers, without whom all of us would have contributed to the mass build up of fossils on the earth surface. Agriculture has been the lifeline to our economy. And whenever we talk about agriculture, cocoa is what comes to mind. Imagine Ghana without cocoa; how could our national budget be balanced? In the year 2000, when the price of cocoa tumbled down in the world market, it caused our economy to somersault spirally. The NPP Government seems to have inherited a relatively fair price for our cocoa commodity. The same NPP government needs to be applauded on the national cocoa spraying exercise. This exercise has caused increase in our cocoa production.

The President, in his address at the National Farmers Day at Nkawie in the Atwima Nwabiagya District in the Ashanti Region, asked Ghanaian youth to return to the land rather than seek nonexistent "white-collar" jobs. He told them that engaging in agriculture, especially when farmlands abound in the country should be more appealing to the youth than 'running to Accra and be screaming daily of poverty'. This admonition from the President is laudable. This has come at a time when the nation is making efforts to tackle youth unemployment.

Sociologists have been able to link the high spate of armed robbery and other social vices to the unemployment situation in the country. Give decent jobs to people and most of our social problems can be reduced. Whenever I make my way across the seashore, especially the Cape Coast-Takoradi road, and see the vast expanse of the sea

and its rising tide I ask myself: why do we have to import fishes from foreign countries? And on my right hand side I ask this question: so this green vegetation is here and yet people complain that there is no job in the country? Or just to change the question: why do we have to spend more than US\$100 million to import rice into the country? This is a nation, which is blessed with almost everything that we need to survive here on planet earth. We do not need to extract oil in Ghana before we can improve the economy.

President Kufuor's admonition has come at the right time. However, before there can be success in the youth in agriculture programme which the President talked about, I think there are some basic challenges that we need to confront in order to make the programme successful. First is the issue of land tenure system in the country. Government, since Dr. Nkrumah to modern day President Kufuor, has been paying lip service to this challenge. Land tenure system hinders the development of large agriculture, real estate development, sports and even the Boankra Inland Port. We need not hide behind the scene and pretend this does not exist. Perhaps, the state can start buying large tracks of land from the Chiefs for the purpose of large-scale commercial farming, and other large-scale development. Government, instead of giving the money to the Chiefs and other land custodians directly, can use the money to build infrastructure and undertake specific projects prescribed by the stool or skin and other stakeholders.

Once the government has been able to take hold of the land, it can lease the lands to people who want to go into farming. I know people who have got capital to start large scale commercial farming but have been put off by the land tenure system in the country. Demands of the twenty-first century do not afford us the luxury of doing subsistence farming. We need to encourage people to go into partnerships or joint ventures. In this country, this is not common. In Europe and North America, most successful companies are not singly owned but rather corporately owned. We need a paradigm shift in doing business in Ghana. Someone can bring the money, someone the business plan, someone the professional skills. It is true the old saying that 'united we stand divided we fall'.

Another thing, which we need to confront in this country, is loan facility for agriculture. We live in a nation where banks and other financial institutions find it more profitable to give billions of cedis to a company to import rice from China, Vietnam or US, rather than to give millions of cedis to those who want to grow rice or maize in the country. Sometimes, I understand the case of the banks because they are thinking of where they can get quick returns for their money. We need to find a way of solving this problem. I believe we can engineer a way of solving this problem.

Additionally, one thing, which the state can do to help agriculture, is to build silos to help farmers to store their produce during the bumper season. It is so sad and tragic that after working hard to produce tomatoes, the price of tomatoes can come as low as ten thousands cedis per medium size box, because the tomatoes may be on the verge of perishing. We need to find ways and means of reducing post harvest losses in our farming. We cannot say the youth should go into agriculture when we do nothing about the floodgates of cheap poultry and rice imports from Asia, USA and Europe. We need to assure our farmers of direct markets for their produce. We need to do something to stem our overriding passion for imported products. Even in the US, when President Bush realized that cheap steel imports were not helping the US steel companies, he imposed high taxes on them so that the local ones could survive. We need to revisit imposition of punitive taxes on certain products imported into the country. We need to revisit domestication. Let us see agriculture as a way of making wealth, not a job area for those who have nothing to do.

#### **Recipe: Aztec Cocoa**

December 6, 2006;

This is an adult drink, rich with Mexican block Ibarra chocolate, fiery dry chili pepper and cinnamon. For extra flavor, crush some French roast coffee beans or a vanilla bean into the mix. Adapted from cookbook author Marcy Goldman.

2 cups whole milk (may substitute low-fat)

One 3.1-ounce disk Ibarra chocolate,\* broken into large chunks (may substitute 3 to 4 ounces good-quality semisweet chocolate and add sugar to taste)

1 large cinnamon stick, broken

1 small dried ancho chili pepper, seeds removed

1/4 cup chocolate nibs (optional)

2 teaspoons espresso coffee beans (optional)

Marshmallows, for garnish (optional)

Heat the milk in a medium saucepan over medium heat for 2 to 3 minutes or until bubbles just start to form around the edges.

Meanwhile, place the chocolate chunks, pieces of cinnamon stick, dried ancho chili pepper and the chocolate nibs and espresso beans, if using, in a large mortar. Use the pestle to crush the ingredients into a coarse blend, shaking the mortar occasionally and shuffling the contents to distribute the mixture. Add the chocolate spice blend to the heated milk and reduce the temperature to medium-low, stirring until smooth, well combined and heated through. Strain into cups and serve hot, with marshmallows on top, if desired.

\*NOTE: Ibarra chocolate, pressed into disks with cacao paste, sugar and cinnamon flavor, is available in Latin specialty stores and in the international aisle of larger supermarkets.

Per serving (milk and chocolate): 386 calories, 12 g protein, 47 g carbohydrates, 22 g fat, 24 mg cholesterol, 13 g saturated fat, 98 mg sodium, 4 g dietary fiber.

### **CocoanOX 12%- Natural Cocoa Polyphenols**

CocoanOX 12% uses a patented process to preserve the cocoa's natural content of cocoa polyphenols, more specifically flavonoids. Cocoa flavonoids have been demonstrated to have numerous healthy properties associated with their antioxidant properties. Most notably, they have been observed to lower cholesterol levels and blood pressure, promoting beneficial cardiac health. CocoanOX is primarily composed of highly bioavailable monomers and dimers, ensuring that the body is able to use these flavonoids. The following tables show CocoanOX 12%'s polyphenol levels in more detail.\*

\*Note: Natraceutical measures the final product's polyphenol level based on the results of a Folin-Ciocalteu analysis.

#### Commercial uses

Cocoa has numerous uses in the food industry. It is most commonly used to make chocolate, but is used for flavouring in drinks, cookies, ice creams, and other products. It can be also used in the supplement / nutraceutical industry.

#### Type of product

CocoanOX 12% is a cocoa powder. It is guaranteed to contain at least 12% cocoa polyphenols. Extracted versions of CocoanOX with 30%, 45% and 70% of Natural Cocoa Polyphenols are also available.

The bioavailability of this product has been clinically validated. In this study, the consumption of CocoanOX 12% has proven to increase the concentration of antioxidants in the blood. For more information about this clinical trial, please contact us.

#### About Natraceutical :

Natraceutical group is composed of different natural ingredients businesses, including Swiss fruit and vegetable powders firm Obipektin, colours and yeast...

### **Barry Callebaut promotes cocoa's healthy side**

By Catherine Boal

01/12/2006 - Barry Callebaut has produced a new website entirely devoted to promoting the nutritional benefits of cocoa in an effort to counteract the increasingly unhealthy image of chocolate products and their unpopularity in a health-conscious market.

Website users can log onto [www.acticoa.com](http://www.acticoa.com) and discover the beneficial impact cocoa can have on heart health, brain function, the immune system and antioxidant levels. Recently chocolate manufacturers have been

vociferous in pushing the health aspects of cocoa to combat consumer concerns, with confectioners such as Nestlé and Mars pouring investment into nutrition research. Cocoa contains high levels of polyphenols and flavanols – antioxidants which can work to protect the body from cell damage – research into their effects suggests they can halt the development of cancer cells, lower cholesterol and lower blood pressure.

As these benefits become more widely known, consumers are catching on and driving up sales of dark chocolate which, according to analysts Leatherhead International, now make up 19 per cent of global chocolate sales. Last year, Barry Callebaut developed a new process under the trademark Acticoa which aims to preserve more of the healthy polyphenols that are often lost during cocoa bean processing. Acticoa covers several processing stages, from harvesting through the processing of cocoa beans to the finished product, chocolate. The greatest loss in terms of natural polyphenols takes place during the fermentation of cocoa beans.

According to Barry Callebaut, Acticoa methods reduce the loss of polyphenols from 70 per cent in standard industry to 20 per cent. The new website amasses together information gleaned from several scientific sources and is aimed at the cocoa processor's customers and consumers. Barry Callebaut's chief innovation officer Hans Vriens said: “Acticoa is one outcome of our efforts to respond to the consumer demand for healthy and functional foods. “Our research has been very fruitful and has led to some remarkable discoveries which we're keen to share with our customers, consumers and the public at large.”

## **TIT BITS**

*(Source: Business Recorder – www.brecorder.com)*

### **Ghana sees cocoa output rising**

LONDON (December 07, 2006): cocoa output in the world's No 2 producer Ghana is targeted to rise to at least one million tonnes within three years from some 600,000 tonnes in the current season, an official at industry regulator Cocobod said.

### **New York cocoa ends firm**

NEW YORK (December 07, 2006): US cocoa futures contracts settled quietly higher on Tuesday, after patient buying kept values on an upward trend, floor traders said. "Origin exporters are waiting for higher prices to fix their cocoa and hedge it, so (there's) this bit of room between where we actually see the selling and what the buying is doing to the market.

### **Ivory Coast cocoa prices mixed**

ABIDJAN (December 07, 2006): Farmgate prices for cocoa in world No 1 grower Ivory Coast were mixed from November 27 to December 3, data from the Coffee and cocoa Bourse showed on Wednesday as competition for beans remained strong through the week.

### **Asian cocoa: chocolate makers well stocked**

SINGAPORE (December 08, 2006): Chocolate makers are well covered ahead of Christmas and may have bought enough butter for the first quarter of 2007, leaving grinders in Southeast Asia with mounting stocks of ingredients, dealers said on Thursday.

### **New York cocoa futures mostly higher**

NEW YORK (December 08, 2006): US benchmark March cocoa futures settled mildly higher on Wednesday, after speculative buying buoyed values from the session's lows pressured by the strengthening dollar, traders said.