



COPAL COCOA Info

A Weekly Newsletter of Cocoa Producers' Alliance

Issue No. 220

26th – 2nd March 2007

New Deputy Secretary General of the Alliance assumes office

ICCO Daily Cocoa Prices

	ICCO daily price (US\$/tonne)	London futures (£/tonne)	New York Futures (US\$/tonne)
26 th February	1852.45	978.00	1787.00
27 th February	1829.53	966.33	1761.33
28 th February	1834.96	975.00	1760.00
1 st March	1891.79	1000.00	1828.33
2 nd March	1889.23	1003.67	1828.33
Average	1860.00	985.00	1793.00

Up-coming Events

✓ **34TH EXTRAORDINARY GENERAL ASSEMBLY, 9TH MARCH 2007,**

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Have you had your cocoa today?

COCOA PRODUCERS' ALLIANCE, NATIONAL ASSEMBLY COMPLEX TAFAWA BALEWA SQUARE,
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Cocoa Producers' Alliance

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

Monday 26th February 2007

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Mar 2007	954	949	-5	963	948	1,706
May 2007	970	964	-6	979	963	4,559
Jul 2007	984	978	-5	994	978	745
Sep 2007	1001	992	-5	1006S	992	43
Dec 2007	999	987	-5	1000	987S	1,021
Mar 2008	1002	990	-5	1003	990S	156
May 2008	1001	998	-5	1001	1001	3
Jul 2008	1009	1006	-5	1009	1009	3
Sep 2008		1013	-5			0
Dec 2008		1021	-5			0
Totals		990				8,236

Tuesday 27th February 2007

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	947	938	-11	949	934	1,874
May 2007	966	952	-12	966	947	6,704
Jul 2007	980	966	-12	980	962	643
Sep 2007	988	981	-11	988	977	711
Dec 2007	980	977	-10	982	973	842
Mar 2008	979	980	-10	981S	978S	38
May 2008		987	-11			0
Jul 2008		996	-10			0
Sep 2008		1003	-10			0
Dec 2008		1011	-10			0
Totals		979				10,812

Wednesday 28th February 2007

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	938	946	8	946	933	1,479
May 2007	950	961	9	961	947	4,408
Jul 2007	968	975	9	975	962	975
Sep 2007	981	989	8	990	978	563
Dec 2007	975	987	10	988	973	1,066
Mar 2008	977	991	11	990S	977	282
May 2008	988	998	11	988S	988S	5
Jul 2008		1007	11			0
Sep 2008		1014	11			0
Dec 2008		1022	11			0
Totals		989				8,778

Thursday 1st March 2007

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	946	971	25	970	939	3,391
May 2007	961	986	25	986	955	9,182
Jul 2007	978	1000	25	999	968	1,398
Sep 2007	993	1014	25	1011	983	333
Dec 2007	984	1010	23	1011S	981	1,028
Mar 2008	990	1015	24	1016	988	748
May 2008	993	1022	24	1017	993S	484
Jul 2008	1012	1031	24	1026S	1012	251
Sep 2008		1038	24			0
Dec 2008		1046	24			0
Totals		1013				16,815

Friday 2nd March 2007

Month	Opening Trans	Settle	Change	High	Low	Volume
Mar 2007	959	974	3	975	959	2,359
May 2007	986	989	3	991	974	4,926
Jul 2007	1000	1004	4	1006	990	1,263
Sep 2007	1016	1018	4	1016	1004S	936
Dec 2007	1000	1013	3	1014S	1000S	794
Mar 2008	1002	1018	3	1020	1001	1,029
May 2008	1016	1025	3	1026	1016S	117
Jul 2008	1034	1034	3	1034S	1034S	5
Sep 2008	1036	1041	3	1041S	1036	7
Dec 2008		1049	3			0
Totals		1017				11,436

Average for the week	998					11215
Total for the week						56,077

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

Monday 26th February 2007

Month	Open	Price	Change	High	Low	Volume
Mar 2007	1730 ^B 1780 ^A	1738	-24	1763	1735	5
May 2007	1781 1785	1763	-16	1792	1761	7928
Jul 2007	1804 ^B 1807 ^A	1789	-14	1810	1788	1602
Sep 2007	0 0	1810	-14	1810	1810	163
Dec 2007	0 0	1829	-13	1838	1832	291
Mar 2008	0 0	1846	-12	1857	1857	150
May 2008	0 0	1863	-15	1875	1865	190
Jul 2008	0 0	1879	-15	1880	1880	5
Sep 2008	0 0	1901	-15	1901	1901	5
Dec 2008	0 0	1916	-11	1913	1913	5
Totals		1833				10344

Tuesday 27th February 2007

Month	Open	Price	Change	High	Low	Volume
Mar 2007	1738 0	1723	-15	1738	1730	11
May 2007	1745 1748	1735	-28	1755	1726	12272
Jul 2007	1774 1775	1761	-28	1777	1754	3268
Sep 2007	1795 0	1785	-25	1795	1780	2804
Dec 2007	0 0	1803	-26	1806	1800	764
Mar 2008	0 0	1821	-25	1830	1820	235
May 2008	0 0	1837	-26	1848	1848	15
Jul 2008	0 0	1854	-25	1864	1864	5
Sep 2008	0 0	1878	-23	1885	1885	5
Dec 2008	0 0	1891	-25	1900	1900	9
Totals		1809				19388

Wednesday 28th February 2007

Month	Open	Price	Change	High	Low	Volume
Mar 2007	1708 ^B 1730 ^A	1720	-3	1745	1715	3
May 2007	1728 1732	1732	-3	1755	1726	8692
Jul 2007	1757 1758	1758	-3	1776	1753	2973
Sep 2007	1780 ^B 1784 ^A	1783	-2	1782	1782	732
Dec 2007	1800 ^B 1803 ^A	1803	0	1819	1800	388
Mar 2008	0 0	1819	-2	1828	1808	334
May 2008	0 0	1835	-2	1835	1835	197
Jul 2008	0 0	1851	-3	1852	1852	5
Sep 2008	0 0	1875	-3	1877	1877	5
Dec 2008	0 0	1885	-6	1888	1888	5
Totals		1806				13334

Thursday 1st March 2007

Month	Open	Price	Change	High	Low	Volume
Mar 2007	1708 ^B 1745 ^A	1796	76	1787	1758	5
May 2007	1740 1744	1803	71	1810	1736	15419
Jul 2007	1760 1765	1828	70	1825	1760	1857
Sep 2007	1790 0	1852	69	1855	1790	2235
Dec 2007	1800 ^B 1820 ^A	1870	67	1856	1829	364
Mar 2008	0 0	1887	68	1880	1853	379
May 2008	0 0	1903	68	1878	1872	142
Jul 2008	0 0	1920	69	0	0	0
Sep 2008	0 0	1944	69	0	0	0
Dec 2008	0 0	1954	69	0	0	0
Totals		1876				20401

Friday 2nd March 2007

Month	Open	Price	Change	High	Low	Volume
Mar 2007	1749 ^B 1780 ^A	1795	-1	1795	1730	5
May 2007	1784 1786	1804	1	1807	1770	7981
Jul 2007	1807 1808	1830	2	1831	1795	1643
Sep 2007	1830 ^B 1834 ^A	1853	1	1853	1820	823
Dec 2007	1848 ^B 1854 ^A	1874	4	1862	1837	530
Mar 2008	0 0	1886	-1	1886	1852	784
May 2008	0 0	1904	1	1880	1880	36
Jul 2008	0 0	1921	1	1898	1898	5
Sep 2008	0 0	1945	1	1923	1911	7
Dec 2008	0 0	1959	5	1942	1930	12
Totals		1877				11826

Average for the week	1840				18823
Total for the week					75,293

Spot Prices (US \$ per tonne)

	26 th February	27 th February	28 th February	1 st March	2 nd March
Main Crop Ghana, Grade 1	2146	2118	2115	2188	2187
Main Crop Ivory Coast, Grade 1	2046	2018	2015	2088	2087
Main Crop Nigerian, 1	2016	1988	1985	2058	2057
Superior Arriba	2671	2643	2640	2713	2712
Sanchez f.a.q.	2031	2003	2000	2073	2072
Malaysian 110	1748	1720	1717	1790	1789
Sulawesi f.a.q.	1816	1788	1785	1850	1849
Ecuador Cocoa Liquor	3497	3441	3435	3580	3578
Pure Prime Press African Type Cocoa Butter	4801	4725	4717	4916	4913
10/12% Natural Cocoa Press Cake	929	914	912	951	950

Source: Cocoa Merchants' Association

News

New Deputy Secretary General of the Alliance assumes office

Mr. Anuar Khabar of Malaysia arrived at the Headquarters of the Alliance in Lagos, Nigeria on Wednesday 28th February 2007 to assume office as the Deputy Secretary General. Mr. Khabar holds a Masters Degree in Economics from Syracuse University, New York, USA. His last position in Malaysia was Under-Secretary in the Ministry of Plantation Industries and Commodities. His wife accompanied him.



He has vast experience in commodities, especially cocoa. He has been leading the Delegation of Malaysia to most of COPAL meetings for several years.

Chocolate Helps Sharpen Up the Mind Related News

Feb 26, 2007-. Eating chocolate could help to sharpen up the mind and give a short-term boost to cognitive skills, a University of Nottingham expert has found.

A study led by Professor Ian Macdonald found that consumption of a cocoa drink rich in flavanols a key ingredient of dark chocolate boosts blood flow to key areas of the brain for two to three hours. Increased blood flow to these areas of the brain may help to increase performance in specific tasks and boost general alertness over a short period.

The findings, unveiled at one of the biggest scientific conferences in America, also raise the prospect of ingredients in chocolate being used to treat vascular impairment, including dementia and strokes, and thus for maintaining cardiovascular health. The study also suggests that the cocoa flavanols found in chocolate could be useful in enhancing brain function for people fighting fatigue, sleep deprivation, and even the effects of ageing.

Ian Macdonald, professor of metabolic physiology at The University of Nottingham, used magnetic resonance imaging (MRI) to detect increased activity in specific areas of the brain in individuals who had consumed a single drink of flavanol-rich cocoa. The effect is linked to dilation of cerebral blood vessels, allowing more blood and therefore more oxygen to reach key areas of the brain. Flavanols are not only found in chocolate with a high cocoa content they are also present in other substances such as red wine, green tea and blueberries. He presented his research at the annual meeting of the American Association for the Advancement of Science (AAAS), one of the biggest annual gatherings of scientists from all over the world. This year's meeting takes place in San Francisco from February 15-19.

Professor Macdonald said: "Acute consumption of this particular flavanol-rich cocoa beverage was associated with increased grey matter flow for two to three hours. "The demonstration of an effect of consuming this particular beverage on cerebral blood flow raises the possibility that certain food ingredients may be beneficial in increasing brain blood flow and enhancing brain function, in situations where individuals are cognitively impaired such as fatigue, sleep deprivation, or possibly ageing." He emphasised that the level of cocoa flavanol used in the study is not available commercially. The cocoa-rich flavanol beverage was specially formulated for the purpose of the study.

Cocoa buying firms on war path with GCMC

The Ghanaian Times
27-Feb-2007

Disagreement is brewing between the Ghana Cocoa Marketing Company (GCMC) and 18 licensed cocoa buying company (LBCs) in the country over GCMC directive that the LBCs buy a 64-kilogramme bag of cocoa from farmers and deliver same to the company. Unless positive steps are taken to resolve the impasse, indications are that the LBCs may soon close down their depot country-wide. Should that situation arise, it is certain that this year's cocoa season will be thrown into jeopardy.

The LBCs include Adwumapa Buyers Limited, Cocoa Merchants, Kuapa Kooko, Transroyals (Ghana) Limited, Royal Commodities, Federated Commodities, Amanjaro Ghana Limited, Ollam Ghana Limited, Akuafu Adamfo, Diaby Limited and Diojean Ghana Limited.

Investigations revealed that whereas the GCMC maintains that the LBCs can purchase a 64 kilogramme bag of cocoa from the farmers and deliver same to it and still make a reasonable profit, the LBCs think otherwise. The LBCs claim that they have been incurring some losses because the various certification processes which each bag of cocoa is subjected to eventually reduce the contents and obviously the weight. Their argument is that the process of sieving and hand picking of black beans which should have been done by the farmers have been neglected by them. The process has now become the onerous duty of the LBCs.

The investigations further revealed that cocoa bought from the farmers and conveyed to the depots of the LBCs are further subjected to quality control analysis through 'horning' and slicing of some of the beans for grading purposes by personnel of the Quality Control Unit of the Cocoa Board before delivering them to the GCMC. The process of sieving, hand picking of black beans and chaff in general "horning" of cocoa for quality analysis and grading before passing them as good quality reduce the content of each bag by between two and three grammes with the LBCs apparently being the losers, the investigations showed.

The LBCs therefore suggest that instead of GCMC insisting on 64 kilogramme bag of cocoa, the purchasing clerks of the LBCs must be empowered to purchase a bag of 67 kilogramme weight from the farmers so that the extra quantity could make up for the short fall usually recorded during sieving and other quality analysis and grading processes. The LBCs are not unmindful of the possibility of dishonest purchasing clerks abusing the proposal if accepted and recommended that the deviants should be severely dealt with by the law enforcement agencies. They are emphatic that they would not stand in the way of the law enforcement agencies in dealing with dishonest purchasing clerks.

Great news! Chocolate makes you smarter

Chocolate is good for your brain – at least the types rich in flavanols – according to findings published in the International Journal of Medical Science. Some previous studies have strongly suggested that some flavanol-rich foods, such as red wine, tea, and cocoa improve blood vessel function and may even reduce the formation of damaging clots.

At an international panel, scientists presented their findings from 15 years of research on the nutritional and medical potential of cocoa's naturally occurring flavanols. Flavanols are chemical compounds produced by plants which have beneficial effects in the human diet as antioxidants. Flavanols neutralize the free radicals in the body which can damage body tissue and lead to heart disease, stroke, and cancer. Flavanols occur in low levels in most processed chocolate due to the bitter taste.

In a study sponsored by Mars Inc., the makers of the Mars Bar, scientists found that blood flow to the brain was increased for two to three hours in people who consumed a specially prepared cocoa rich in flavanols. Another scientist found that the Kuna Indians who live on an island off of Panama, who drink a type of cocoa rich in flavanols on a daily basis, have much lower rates of heart disease, cancer, and diabetes compared to their mainland neighbours.

In yet another study, mice receiving flavanols in their food showed improved problem-solving skills and memory. The researchers suggest that the positive effect on blood vessels could be due to the increase in circulating nitric oxide, which boosts circulation by dilating blood vessels. This helps keep the brain healthy and prevent mental decline and dementia, which is so common in the elderly. Some manufacturers are now making special flavanol-rich versions of chocolate bars and cocoa. The only down-side is that chocolate packs calories, so eating in moderation is advised.

Study: Cocoa substance has benefits

By HATTIE BERNSTEIN, Telegraph Staff

hbernstein@nashuatelegraph.com

Wednesday, Feb. 28, 2007

A substance in cocoa that is also present in red wine and tea may boost blood flow to the brain and holds promise for treating dementia, medical researchers said recently. But cocoa drinkers such as Becky Lacefield, who works as a server at King Kocoa on Daniel Webster Highway in Merrimack, weren't planning to up their consumption, no matter what the scientists were saying. "I don't believe it, because a good hot chocolate is made of fattening milk," Lacefield said Friday, the last day of the winter season for King Kocoa, which becomes King Kone, an ice cream stand, next month. "I don't believe there's enough chocolate in it."

A cup of hot cocoa is a winter favorite in Greater Nashua, particularly following time spent outside on a blustery day. But area restaurants that include hot chocolate on their menus weren't reporting an increase in sales last week, following the Feb. 18 report from the American Association for the Advancement of Science. Last Thursday, the day before King Kocoa closed for the season, Lacefield enjoyed a hot cup of cocoa at the end of the day, using it as a pick-me-up. "I never get tired of it. It's delicious, and I will miss it when it's gone," she said.

The scientists said that cocoa contains flavanols, antioxidants found in cocoa beans that can increase blood flow to the brain. Specifically, studies discussed the effects of a flavanol called Epicatechin. The substance is found in all cocoa, but is most concentrated in cocoa that contains at least 60 percent cocoa solids, typically dark chocolate, said Amy Huelly, a registered, licensed dietitian at Dartmouth Hitchcock Manchester. She said the beneficial cocoa has little sugar added. "If you enjoy cocoa, continue to drink it. But the bottom line is, be mindful of calories," Huelly said. "Sixty percent of the population is overweight or obese, and you can get flavanols in fruit, vegetables and whole grains for a lot fewer calories."

Huelly said an ounce of dark chocolate every day is a reasonable amount, and she recommended organic chocolates such as Green and Black's and Seeds of Change brands. Scientists found that members of the Cuna Indian tribe in Panama, who drink cocoa exclusively, did not have high blood pressure or dementia. After tribe members moved to cities and adopted the local diet, blood pressures rose.

Huelly said she recommends limiting consumption of cocoa. One hundred extra calories a day will lead to a 10-pound weight gain in a year, she said. For chocolate-lovers accustomed to milk chocolate, adjusting to the dark varieties takes some time and experimenting, she continued, offering a recipe that substitutes cocoa powder for unsweetened chocolate: 3 tablespoons dry cocoa powder, 2 tablespoons sugar and 1 tablespoon vegetable oil. The higher the amount of cocoa solids in a cocoa, she said, the more antioxidants it contains. "With a premium cup, you get calcium and health benefits," Huelly said, ticking off a list that included B vitamins, D vitamins, magnesium and "a little iron." The nutrition expert said she welcomed the report on cocoa, although she will continue to preach balance and moderation to her clients. "I'm always thrilled when something delicious is good for you," Huelly said.

Merrimack resident Karolyn Lightfoot was ordering lunch at King Kocoa on Friday with her daughter, Kara. Neither asked for hot chocolate, although both said they drink the beverage regularly. "I have one a day," said Karolyn Lightfoot, who runs her own cleaning business. "Hot chocolate is the only thing that warms me up." She said the scientific report won't influence her choice of cocoa. Instead, she will continue drinking the instant variety that can be poured out of package and mixed with hot water. "As long as it doesn't have little mini marshmallows," she said. Likewise, her daughter wasn't planning to seek out cocoa with a higher content of cocoa solids. "I'm a Dunkin Donuts hot chocolate person," she said.

Huelly, the dietitian, said she has experimented with various chocolates, including some of the ones with high cocoa solids. She tried Dagoba Organic Chocolate Nibs, a strong-flavored chocolate she sprinkled over plain yogurt and recommended. She also suggested adding between 10 and 12 dark chocolate chips to a bowl of oatmeal or making a dark chocolate fondue.

Chris Ordway, an owner of Hayward's Ice Cream on the Daniel Webster Highway in Nashua, said he hadn't seen an increase in requests for hot chocolate in the last week. "It's on our menu all year. We sell it when it's cold," he said. Ordway said he serves the tried-and-true Swiss Miss brand, adding hot water to the package mix and when requested, a dollop of Marshmallow Fluff.

At Cooking Matters, a gourmet foods store and restaurant on Main Street in Nashua, proprietor Tony Adams said he hadn't received more than the usual the number of orders for hot chocolate this week. Adams serves King's Cupboard cocoa, a dark chocolate with bittersweet chocolate chunks that he orders from Red Lodge, Mont. He also sells powdered cocoa in cans or boxes including two organic blends by Green and Black and French and German ones. "Certain people come in for coffee on a regular basis. Certain people come in for tea, and there's a hot chocolate group," Adams said.

Adams said he gets more requests for chocolate bars with high cocoa content, including one that is 87 percent cocoa solids and another that is 74 percent, both made by Dagoba. "I don't think people are aware that cocoa has the same benefits as a candy bar," he said. *Hattie Bernstein can be reached at 594-6439 or hbernstein@nashuatelegraph.com.*

Local cocoa farmers get sweeter US deal

28/02/2007

Divine Chocolate, a fair-trade enterprise partially owned by cocoa farmers in Ghana, launched a new company in the United States on a snowy Valentine's Day, according to a Washington report posted on allafrica.com. The brand's US launch, in Washington DC where the company is headquartered, is the result of years of development. Until 1993, all marketing of Ghana's cocoa production was controlled by the government. Soon after legislation that year that liberalised trade and marketing, a group of Ghanaian farmers organised a cooperative, Kuapa Kokoo, aimed at reaping the benefits of new trade opportunities.

Comfort Kumeah, a mother of five and an elected member of the farmers' union board, attended the US launch. She said Kuapa Kokoo is organised democratically on community, regional, and national levels, with women in leadership positions at each level.

In 1997, Kuapa Kokoo decided to create its own chocolate company. Support came from three groups in Britain: the Body Shop company, the relief and development organisation Christian Aid and Comic Relief, a group that uses comedy to raise money to fight world poverty. The next year, with a loan guarantee from the UK Department for International Development that enabled the farmers to secure commercial credit, the Day Chocolate Company was formed. The company is part of the fair-trade community - a global movement espousing fair wages, equitable international trade regulations, environmental policies that promote sustainable practices and public accountability.

According to the United Nations Conference on Trade and Development, cocoa prices are especially volatile due to overproduction and boom-bust cycles. Kuapa Kokoo farmers now receive a fair trade price of \$1,600, a number close to the global market price, and a \$150 social premium per ton of cocoa, distributed to farmers through the cooperatives' projects. Because cocoa production is both labour-intensive and seasonal, the social premium provides health services, schools, safe drinking water, toilets, and other income-generating activities for the off-season such as soap-making and mushroom harvesting.

About 20,000 farmers currently benefit from participation in the cooperative. "For every bar of Divine Chocolate that you buy," Kumeah told attendees of the corporate launch, "you are putting a smile back on the faces of Ghanaian farmers."

The US company is headquartered in Washington DC for a reason, said chief executive Erin Gorman, former programme director of Co-op America and vice chair of the US Fair Trade Federation. Divine Chocolate wants to be visible to national policymakers and to expand awareness of fair-trade issues.

In the UK, Sophi Tranchell, managing director of the Day Chocolate Company, said parliamentary offices "lead by example", serving fair trade coffee in canteens and at functions. The brand has been successful, she said, because the company "offered a business rather than an aid solution" to the problem of unfair trade. Tranchell said the young company is already profitable, with plans to issue a dividend, and it hopes its US counterpart will be a similar commercial success. Day Chocolate owns 26 percent of Divine Chocolate, whose other investors include Lutheran World Relief and Oikocredit.

Tranchell said the importance of the two chocolate companies stretches beyond the considerable benefits they can provide to the farmers who grow the cocoa. They can demonstrate what is possible. With agribusiness having come to dominate so much of the international cocoa market, she said, bigger chocolate companies argue that they don't and can't control what goes on at the farm level. "But the reality is that they can," she said, "because they are enormous companies." "We do hope that by doing good business and doing well at it, we will raise the bar on how business is done," she said. "We hope to set a good example, so that bigger companies will realise that you can run a big company and have a dignified supply chain."

At the launch at the Old Ebbitt's Grill, a Washington establishment near the White House, journalists and well-wishers were treated to a spread of chocolate desserts created by Marian Pitcher, pastry chef for the Clyde's restaurant group. Purely by chance, Pitcher is Ghanaian by birth. The chance to participate in a project that can help transform the lives of rural farmers in her home country, she said, was an inspiration to use all her creativity. Besides, she said, the product "is a dream" to use. "The velvety feel of the chocolate, its fine flavour and the way it melts - how chocolate melts is a prime consideration for a chef - makes it a wonderful ingredient for cooking." Pitcher said she expects the chocolate to be a big success in the US market.

Portugal biggest importer of Sao Tome cocoa in 2006

macauhub

2007-03-01

Sao Tome, Sao Tome and Principe, 1 March – Portugal led the list of countries to have bought cocoa from Sao Tome and Principe in 2006, according to a statement issued Wednesday by the archipelago's National Statistics Institute (INE). According to the figure published by INE, Portugal bought 701 tons of cocoa costing US\$1.04 million, or 32.5 percent of the 2,434 tons exported generating revenue of US\$3.2 million.

After Portugal, the next biggest importer was the Netherlands, which bought US\$998,000's worth of cocoa, followed by France with US\$527,000 and Belgium with US\$348,000.

In 2005, Portugal was placed second in the list of biggest Sao Tome cocoa exporters, having been overtaken by the Netherlands. Of the 2,413 tons of cocoa, which generated revenues of US\$2.4 million in 2005, Portugal bought 826 tons for US\$964,000 and the Netherlands bought 1,127 tons for US\$1.06 million. As well as Belgium, France, the Netherlands and Portugal, over the last few years, Germany, the United States and Japan have also bought cocoa from Sao Tome.

Four years ago, some of Sao Tome's cocoa began to be exported in the form of chocolate by a company set up in the capital by an Italian businessman. The chocolate made by Claudio Corallo is produced in small 100 gram packages at a price of US\$8 to US\$9 per unit, and is usually exported to Italy, the United States, Portugal and the United Kingdom. Cocoa exports were followed by those of coconut, flowers and plant roots sold to Angola, Cameroon, Gabon, Nigeria and Portugal. ()

Dry Weather in Brazil Cocoa Areas May Hinder Pod Development

By Carlos Caminada

March 1, 2007

(Bloomberg) -- Dry weather in Brazil's largest cocoa-producing region may hinder the development of pods that growers will start picking in May, a weather forecaster said. The southeast of Bahia state, home to 80 percent of Brazil's cocoa crops, will receive less than 20 millimeters (1 inch) over the next 15 days, after two weeks of regular showers, the University of Campinas's Ana Avila said. "It's going to be a dry period for the region," Avila, a meteorologist at the university in Campinas, said in a telephone interview. "Growers can expect very little rain."

Cocoa for May delivery rose \$67, or 3.9 percent, to \$1,799 a ton at 2:42 p.m. on the New York Board of Trade. Cocoa futures have risen 25 percent in the past six months. Output in Brazil, the world's sixth-largest producer of cocoa beans, will drop to 194,413 metric tons this year from 204,056 tons in 2006, the Brazilian government's statistics agency said Feb. 7. To contact the reporter on this story: Carlos Caminada in Sao Paulo at ccaminada1@bloomberg.net

Cocoa farmers celebrate increase in production

Jimoh Babatunde

Friday, March 02, 2007

For the fact that Nigeria has been able to increase its cocoa production from about 170,000 metric tonnes to 400,000, in recent years, is as a result of the government initiative on cocoa. There was cause to celebrate recently as cocoa producers, marketers, processors and other stake-holders gathered in the city of Oshogbo, Osun state, for the third edition of the National Cocoa Day. Cocoa stakeholders gathered to listened to public officers and academics give lectures, see the latest technology on display by processors and marketers as well as entertainment by cultural troupes from the fourteen cocoa producing states of the federation that make up the NCDC.

The National Cocoa Day celebration started in 2005 in Ibadan when the National Cocoa Development Committee, set up by President Olusegun Obasanjo in 1999 to promote cocoa production through designing and implementing programmes involving new plantings and rehabilitation of old plantations, held the cocoa rebirth program. At that event, President Obasanjo, pleased with the activities put together by the NCDC's sub committee on alternative uses of cocoa & alternative sources of funding under the leadership of Erelu Olusola Obada, Deputy Governor of Osun State, directed that there should be a day set aside every year for celebration of Cocoa.

From Ibadan, the train moved to Calabar before Oshogbo this year and the President, as usual, was present and expressed his happiness to be at the event which, he said, will be his last as the president of Nigeria. "I am specially happy to be here in the celebration of the third Cocoa Day, you will recollect that the 1st edition was tagged Cocoa Rebirth, aptly capturing government's new initiative to create awareness among Nigerians on the great wealth potential and the employment possibilities that are available in cocoa production, processing and marketing." The President noted that the awareness generated by this initiative has not only rekindled new interest in cocoa in massive production, but has also spurred a healthy competition among cocoa producing states. This development will, no doubt, spur each state to aspire to its highest potential in cocoa production.

World cocoa trade, President Obasanjo said, is worth about \$30bn annually as it has grown about 5% in the last three years. "Presently, Africa accounts for about 80% of the world cocoa exports with the Republic of Cote d'Ivoire taking the lead, but, I am glad that since we embarked on the national cocoa rehabilitation programme, our production has increased at an average annual growth rate of about 18%. "We have not only maintained 3rd position among African producers of cocoa, behind Cote de Ivoire and Ghana, we have also doubled our production of about 170,000 metric tonnes to about 400,000 metric tonnes in 2006. We expect to surpass the half million mark by 2008. By 2010, we aspire to be the 2nd largest producer nation in Africa. We have remained consistent to our commitment in driving policies and programmes aimed at boosting our very productive agricultural sector and diversifying our national economy, thus, reducing our dependency on oil."

The President said it is instructive that Osun State, which is the 3rd largest producer of cocoa in the country, is playing host to the event this year, hoping that the event will spur the cocoa farmers in the state to strive to become the nation's foremost cocoa producers. "In 2006, the focus was on the increased local consumption to underscore the importance this administration attaches to this issue. The programme of local consumption of cocoa in Nigeria was launched on that occasion as part of our strategies to increase local consumption of cocoa products. In order to reduce the glut and consequent fall in cocoa prices, we have to increase our consumption level and this informs my delight at the choice of the theme for this year's event which is Have You Had Your Cocoa Today?." The theme of this year's celebration generated interest among the participants as various papers were presented on the health benefits of cocoa consumption.

Ambassador Sona Ebai of Cocoa Producers Alliance, in his paper on The Impact of Cocoa Consumption on Health & Wealth, disclosed that scientists are discovering new, valuable information that the ancients understood or experienced for years that chocolate was found to be the number one antioxidant food on the planet. He noted that antioxidants are the best way to combat free radicals; free radicals have been linked to diseases like cancer, heart disease, and strokes. He added that chocolate is not only delicious, it also has positive health attributes and can fit perfectly in a healthy diet. Ambassador Ebai went further to reveal that the scientific evidence connecting cocoa consumption with important health benefits continues to grow. "The naturally occurring flavanols in cocoa beans are excellent antioxidants, essentially "mopping up" free radicals that can damage arterial walls and trigger heart disease."

Dr. Olayiwola Olubamiwa of Cocoa Research Institute of Nigeria, in his presentation, said that cocoa lowers blood pressure; cocoa compound arrests breast cancer; cocoa helps to prevent diabetes; chocolate boosts brainpower and cocoa boosts libido, among others. He added "Cocoa is the highest natural source of magnesium. Magnesium helps to alleviate so many ailments including bronchial asthma (difficult breathing owing to narrowing of the small airways in the lungs)." Prof. Ima-Obong Ekanem, a Consultant Pathologist, while speaking on cocoa and cancer control, recommended the use of cocoa additives to enhance preventions of cancer.

The Minister for Agriculture, Mallam Adamu Bello, said while it is noteworthy that scientists have proved that cocoa consumption is very beneficial to human health, he disclosed that in promoting cocoa consumption in the country, various bodies like the Heart Foundation, the Nigerian Cancer Society, NAFDAC, among others, are being carried along. He commended the President for the numerous initiatives to increase agricultural commodities such as rubber, cassava, cotton, rice, vegetable oil and cocoa, as well as tree crops. "Cocoa production has gone up considerably, thereby causing the question about consumption to be most relevant at this time." He said in the area of regeneration, over 6 million seedlings of high yielding cocoa varieties were raised by member states of NCDC, "while in the area of provision of agrochemicals and inputs, contracts worth over N250m have been awarded. These inputs will be sold to farmers through their states at 50% subsidy."

Mallam Adamu Bello added that in 2005/2006, production figures show an increase in cocoa production from 365,000 tonnes in 2004/2005 cocoa. This, he noted, was achieved through rehabilitation of old farms and new plantings that started to fruit. While hoping that the annual National Cocoa Day will continue to be a venue for

celebrating cocoa, Mallam Adamu Bello thanked the Osun State government for its cooperation in all activities of the NCDC. "This commitment has been demonstrated in the fact that Osun State is the first to redeem her N10m pledge to the committee as well as the first to pay her counterpart fund for the farmers field school programme." Governor Olagunsoye Oyinlola said it is now apparent to us that as a nation agriculture still remains the main stay of our economy to augment proceeds from oil.

Chocolate industry under fire from Stop The Traffik

The chocolate industry in Britain is failing to properly address unethical practices in cocoa farms, which have been exposed by Stop The Traffik. "Chocolate manufacturers promised to end the use of trafficked children in harvesting the cocoa beans that make our chocolate by 2005," explained a spokesperson, "but this has not been done. They have started several worthy initiatives but are not addressing the central issue of trafficked labour.

"Stop The Traffik is calling for the whole industry to declare which farms they buy cocoa beans from, and to guarantee that no trafficked labour is used. Nothing less will do." One testimony is from a young boy called Victor who was trafficked from Mali and forced to work on a cocoa farm on the Cote D'Ivoire for three years, suffering harsh treatment and beatings before he managed to escape. He said: "Tell your children that they have bought something that I suffered to make. When they are eating chocolate they are eating my flesh."

Boys as young as 12 and perhaps even younger are taken from homes in Mali by deception or force by people traffickers and then sold to Cote D'Ivoire plantations where they are made to work 12 hours a day and seven days a week, in appalling conditions. Nearly half the world's cocoa is harvested in the Cote D'Ivoire. This is a hidden trade; exact figures are hard to come by. In 2000 the US State Department Human Rights report found that more than 15,000 Malian children were trafficked into this area to work as slaves both on coffee and cocoa plantations; the majority being cocoa.

Stop The Traffik chairman Rev Steve Chalke said: "Inevitably the strict enforcement of the 'Traffik Free Guarantee' will eat into chocolate manufacturers' profits, but last year Nestle profits rose by 14% to £3.78 billion, so we think that they can afford to put their house in order." Many churches and faith groups are leading the way in bringing justice for children in the Cote D'Ivoire, as part of the Stop The Traffik coalition.

Dominican Republic to Hold Top Spot for Organic Cocoa

Source: Reuters

02/03/2007

Miami, March 1 - The Dominican Republic will retain its position as the world's leading organic cocoa supplier for the next two years and should almost double its supply by 2008, one of the Caribbean nation's top producers predicted on Thursday. The Dominican Republic produced 10,000 metric tons of organic cocoa beans last year and it looks set to supply 14,000 this year and 17,000 in 2008, said Hector Rizek of cocoa exporter Nazario Rizek. He was addressing an audience at the International Cocoa Conference being held near Miami through Saturday. It takes farmers three years to gain organic certification in the Dominican Republic and the conversion from non-organic to organic production results in a yield loss of up to 20 percent. "Farmers lose 15 to 20 percent of output on a long-term basis," Rizek said.

The country subscribes to the definition of organic set forth by the International Federation of Organic Agriculture Movements, or IFOAM, based in Bonn, Germany. But Rizek was keen to distance the designation from those of free trade and fresh local produce, which he said had a tendency to be hijacked by political parties and causes. IFOAM's principles of organic agriculture touch upon health, ecology, fairness and care.

CHOCALATE FASCISM

Like cocoa generally, organic beans are principally produced in Africa and Latin America - Madagascar and Mexico are the second and third biggest providers - and are most popular in Europe. Germans consume the most organic chocolate (5,000 metric tons last year) followed by the British (4,500) and the United States (3,000). "The British are the innovative consumers," said Rizek of a sector that represents 23 percent and is rising. "They lead the wave of what people want to have in their stomachs."

He recognized two factors that have affected demand for organic chocolate: the cravings for healthy and gourmet food. Fine chocolate or premium dark chocolate, most commonly identified as the healthy paradigm, is purer than alternatives on the market. The production process aims to reduce or eliminate lecithin, milk, vanilla,

vanillin, sugar and vegetable oils and fats save for cocoa butter. "We're going back to the bean," proclaimed Rizek, before he asked his audience, "What do you think? Are we chocolate fascists or orthodox?"

As part of the attempt to gain gourmet status, chocolate is trying to match wine, Rizek said. "Chocolate is emulating wine," he said. "We are trying to catch wine in all aspects." Price is part of the move upscale. "We are examining the capacity to maintain and increase the ratio of indulgence," he said. "People pay up to \$400 for a bottle of wine. The question is, How much are they willing to pay for a bar of chocolate?" That will be determined ultimately by supply and Rizek said he saw strength in the Latin American market. Already 11 of the 17 top organic cocoa producers come from the region.

Besides the Dominican Republic and Mexico, they are Peru (4), Ecuador (6), Brazil (7), Bolivia (12), Panama (13), Costa Rica (14), Nicaragua (16) and Venezuela (17). "Organic growth in Latin America is very positive," Rizek said. "I see opportunities elsewhere in the region. The shift should be an easy one though Brazil and Costa Rica are still troubled by disease."

ICCO sees 103,000 T world cocoa deficit in 2006/07

Sat Mar 3, 2007

LONDON (Reuters) - The International Cocoa Organization on Friday forecast a global cocoa deficit of 103,000 tonnes in 2006/07 compared with a surplus of 176,000 tonnes in 2005/06. The ICCO projected world production would fall to 3.47 million tonnes in 2006/07, down from an upwardly revised 3.68 million in 2005/06. Grindings were seen climbing to 3.54 million tonnes from 3.46 million.

Investment bank Fortis last week projected a global cocoa deficit of 215,000 tonnes in 2006/07, noting abnormally dry weather in West Africa had hurt crop prospects. Cocoa prices in London rose to a seven-month high, basis second position, on Friday with May peaking at 987 pounds a tonne.

Industry unites to aid cocoa growers

By Catherine Boal

2/23/2007 - Members of the World Cocoa Foundation have extended their five-year plan to help 150,000 cocoa farming families in Ghana and the Ivory Coast – protecting the supply chain and ensuring ethical practices are in place. The 'healthy communities' programme is designed to promote responsible labour practices, expand access to education and prevent malaria and HIV among grower communities

African cocoa producing countries account for around 80 per cent of the bean's global exports and the worldwide chocolate market is worth \$75 billion (€58.5bn) annually. But the profitability of the market does not trickle down to producers at the initial stage of production who occupy a weak bargaining position due to their reliance on the commodity.

Ghana is the world's second largest cocoa producer and many manufacturers such as Barry Callebaut and have facilities based in the country. According to the International Cocoa Organisation (ICCO) the country's commercial crop in 2005/2006 reached a record high of 646,000 tonnes.

Unrest has been a major factor in the Ivory Coast's cocoa market. Last October, growers calling for a higher price for beans and greater financial support staged a strike, blocking shipments and disrupting supply.

The WCF have now put in place four main stages to improve conditions for cocoa farming families. The four key areas to be addressed are: improving economic return for farmers, improving community access to education, ensuring growing practices are carried out responsibly and protecting the environment in which crops are grown.

This year, the Government of Ghana is to release its cocoa farming Certification report which will detail child and adult labour conditions and what methods can be put in place to improve practices.

In addition, a new programme to help prevent malaria and HIV/AIDS has been introduced as part of the WCF scheme. In the Ivory Coast, malaria is the leading cause of death among children while the four cocoa producing regions in Ghana have the highest HIV/AIDS rate in the country.

Rains in Brazil Cocoa Areas Ease Dry Weather Concerns (Correct)

By Carlos Caminada

February 23, 2007

(Bloomberg) -- Late summer showers will bring some much-needed rain to Brazil's largest cocoa-producing region, allaying concerns that dry weather will harm the beans used to make chocolate, a weather analyst said. Twice as much rain as in January is forecast to fall in the southeast of Bahia state, home to 80 percent of Brazil's cocoa crops, this month and next, said Luciara Rodrigues, an analyst at Sao Paulo-based weather forecaster Somar Meteorologia. "Quite a lot of rain has hit the region" this month, Rodrigues said today in a telephone interview. "It will keep coming next month after a week or so of drier weather."

Cocoa for May delivery rose \$6, or 0.3 percent, to \$1,775 a ton on the New York Board of Trade. Cocoa futures have risen 20 percent in the past year. Showers in Bahia's southeast will dump as much as 250 millimeters (10 inches) of rain this month and 200 millimeters in March, after rainfall of 25 millimeters to 100 millimeters in January threatened to harm flowering, Rodrigues said. Skies will clear up this weekend, before showers return around March 5, she said.

Farmers in Brazil, the world's sixth-largest producer of cocoa beans, will start harvesting the pods in May. The country's cocoa output will drop to 194,413 tons this year from 204,056 tons in 2006, the Brazilian government's statistics agency said on its Web site. *To contact the reporter on this story: Carlos Caminada in Sao Paulo at ccaminada1@bloomberg.net*

TIT BITS

(Source: Business Recorder – www.brecord)

Indonesia Sulawesi 2006 cocoa exports down

JAKARTA (February 27, 2007): Exports of cocoa beans from Indonesia's main growing area on Sulawesi island fell 39.4 percent in 2006 compared with the previous year due to lower output, industry data showed on Monday. cocoa beans exports in 2006 dropped to 117,098 tonnes from 193,358 tonnes a year before, data from the Indonesian cocoa Association (Askindo) showed.

Ivory Coast cocoa arrivals seen up

ABIDJAN (February 27, 2007): cocoa arrivals at ports in Ivory Coast reached around 884,000 tonnes from October 1 to February 25 compared with 879,857 tonnes in the same period a year ago, according to a rough estimate by exporters on Monday.

New York cocoa falls as origin selling

NEW YORK (February 28, 2007): US cocoa open-outcry futures settled lower on Monday on origin selling and two-sided trade by funds as the market held to a sideways trading pattern, traders said.

New York cocoa settles down after reaching two-week low

NEW YORK (March 01, 2007): US cocoa open-outcry futures contracts reached a two-week low and settled lower on Tuesday following spec selling and light trade buying, traders said.

New York cocoa closes mostly lower in quiet trade

NEW YORK (March 02, 2007): US cocoa open-outcry futures contracts settled mostly lower on Wednesday in sleepy trade amid light hedging with late-day fund buying boosting prices slightly from the session's lows, traders said.

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