

ICCO Daily Cocoa Prices

	ICCO daily price (SDRs/tonne)	ICCO daily price (US\$/tonne)	London futures (£/tonne)	New York futures (US\$/tonne)
14 th August	1085.43	1608.82	874.33	1561.00
15 th August	1108.58	1642.78	892.33	1590.67
16 th August	1122.37	1666.59	896.67	1625.67
17 th August	1108.24	1651.81	894.33	1606.00
18 th August	1095.17	1628.21	891.67	1575.67
Average	1,103.96	1,639.64	889.87	1,591.80

Up-coming Events

- 69th General Assembly and Council of Ministers meeting, 28th August – 2nd September 2006, Abidjan, Cote d'Ivoire.
- 15th International Cocoa Research Conference, 9th – 14th October 2006, San José, Costa Rica

In the News:

- Invasion of the Cocoa world
- "Asia targets" - cocoa's new frontier
- - Govt approves 100 per cent increase in cocoa
- 10% of cocoa appears to help flood
- Cargill branches - the chocolate line
- - Govt of the govt that 2001 is a global phenomenon
- Cocoa designs Intro)ces - the line of (re) chocolate Carrels
- 5th international Workshop on cocoa opens at (1) es) a
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**International Financial Futures and Options Exchange (LIFFE)
London Futures Market – Summary of Trading Activities
(£ per tonne)**

Monday 14th August 2006

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Sep 2006	866	850	-16	868	845	1,573
Dec 2006	894	878	-16	898	875	4,441
Mar 2007	907	895	-14	914	893	1,865
May 2007	921	907	-15	921	912S	19
Jul 2007	929	918	-15	929S	919S	51
Sep 2007	940	929	-15	940S	930	42
Dec. 2007	957	940	-16	957	957	2
Mar-08		950	-17			0
May-08	966	960	-15	966	966	6
Jul-08		969	-18			0
Totals		920				7,999

Tuesday 15th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2006	848	849	-1	855	840	2,211
Dec 2006	877	877	-1	881	867	3,010
Mar 2007	892	894	-1	897	886	1,271
May 2007	904	906	-1	904	898	119
Jul 2007		917	-1			0
Sep 2007	923	928	-1	923S	923S	100
Dec. 2007	930	939	-1	931S	930	7
Mar-08		952	2			0
May-08	958	960	0	958	958	3
Jul-08		968	-1			0
Totals		919				6,721

Wednesday 16th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2006	848	852	3	863	845	2,846
Dec 2006	873	882	5	893	873	4,333
Mar 2007	891	898	4	909	891	1,308
May 2007	906	910	4	906S	906S	150
Jul 2007	917	921	4	917S	917S	300
Sep 2007		932	4			0
Dec. 2007		943	4			0
Mar-08		956	4			0
May-08	966	964	4	966S	966S	150
Jul-08		972	4			0
Totals		923				9,087

Thursday 17th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
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Sep 2006	856	850	-2	856	848	1,488
Dec 2006	886	880	-2	887	878	2,838
Mar 2007	900	896	-2	902	895	828
May 2007	913	907	-3	913	906	652
Jul 2007	922	918	-3	922	922	35
Sep 2007		929	-3			8
Dec. 2007		941	-2			8
Mar-08		954	-2			0
May-08		962	-2			0
Jul-08	971	970	-2	971	971	5
Totals		921				5,862

18th August

Friday 2006 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2006	851	848	-2	854	841	1,085
Dec 2006	881	877	-3	884	868	1,761
Mar 2007	897	893	-3	898S	886	554
May 2007	907	905	-2	909	899	445
Jul 2007	914	917	-1	914	910	77
Sep 2007	929	928	-1	930	929	470
Dec. 2007		940	-1			0
Mar-08		953	-1			0
May-08	960	961	-1	960	955	77
Jul-08		969	-1			0
Totals		919				4,469

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

Monday 14th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
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Sep 2006	1550 1557	1520	-39	1557	1500	4890
Dec 2006	1575 1596	1564	-38	1596	1550	8195
Mar 2007	1615 0	1600	-37	1615	1596	667
May 2007	1633 ^B 1638 ^A	1621	-36	1633	1630	205
Jul 2007	1654 ^B 1660 ^A	1641	-37	0	0	50
Sep 2007	1670 ^B 1680 ^A	1660	-37	0	0	250
Dec 2007	1695 ^B 0	1684	-37	0	0	0
Mar 2008	0 0	1707	-37	0	0	0
May 2008	0 0	0	0	0	0	0
Jul 2008	0 0	0	0	0	0	0
Totals		1300				14,257

Tuesday 15th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2006	1498 1500	1524	4	1533	1498	6540
Dec 2006	1542 1546	1571	7	1575	1542	7601
Mar 2007	1580 0	1607	7	1607	1580	1072
May 2007	1599 ^B 1605 ^A	1628	7	0	0	200
Jul 2007	0 0	1649	8	0	0	152
Sep 2007	0 0	1669	9	0	0	88
Dec 2007	0 0	1692	8	0	0	0
Mar 2008	0 0	1714	7	0	0	0
May 2008	0 0	0	0	0	0	0
Jul 2008	0 0	0	0	0	0	0
Totals		1305				15,653

Wednesday 16th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2006	1517 1519	1541	17	1560	1513	3490
Dec 2006	1563 1567	1594	23	1610	1563	9092
Mar 2007	1605 0	1631	24	1647	1604	513
May 2007	1620 ^B 1625 ^A	1652	24	1658	1655	1056
Jul 2007	1640 ^B 1648 ^A	1673	24	1680	1669	139
Sep 2007	1660 ^B 1670 ^A	1693	24	0	0	50
Dec 2007	0 0	1716	24	0	0	24
Mar 2008	0 0	1738	24	0	0	0
May 2008	0 0	0	0	0	0	0
Jul 2008	0 0	0	0	0	0	0
Totals		1324				14,364

Thursday 17th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2006	1540 0	1500	-41	1540	1498	5834
Dec 2006	1597 1600	1573	-21	1600	1572	8882
Mar 2007	1630 1632	1611	-20	1632	1610	1457
May 2007	1650 1651	1633	-19	1651	1634	1560
Jul 2007	1671 ^B 1673 ^A	1655	-18	1673	1666	199
Sep 2007	1690 ^B 1693 ^A	1673	-20	0	0	60

Dec 2007	1710 ^B 1716 ^A	1697	-19	0	0	0
Mar 2008	0 0	1722	-16	0	0	0
May 2008	0 0	0	0	0	0	0
Jul 2008	0 0	0	0	0	0	0
Totals		1306				17,992

Friday 18th August 2006

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2006	1485 1490	1481	-19	1500	1471	903
Dec 2006	1550 1562	1545	-28	1562	1533	7464
Mar 2007	1595 1598	1584	-27	1598	1573	2423
May 2007	1618 1621	1608	-25	1621	1598	548
Jul 2007	1630 ^B 1645 ^A	1630	-25	1620	1618	72
Sep 2007	1650 ^B 1663 ^A	1650	-23	0	0	65
Dec 2007	0 0	1673	-24	1670	1668	330
Mar 2008	0 0	1697	-25	0	0	0
May 2008	0 0	0	0	0	0	0
Jul 2008	0 0	0	0	0	0	0
Totals		1287				11,805

Spot Prices (US \$ per tonne)

	14 th August	15 th August	16 th August	17 th August	18 th August
Main Crop Ghana, Grade 1	1882	1923	1946	1925	1897
Main Crop Ivory Coast, Grade 1	1792	1833	1856	1835	1807
Main Crop Nigerian, 1	1768	1810	1841	1820	1792
Superior Arriba	1837	1879	1902	1881	1853
Sanchez f.a.q.	1747	1783	1806	1785	1757
Malaysian 110	1532	1586	1609	1588	1560
Sulawesi f.a.q.	1548	1604	1627	1606	1578
Ecuador Cocoa Liquor	2533	2540	2577	2543	2498
Pure Prime Press African Type Cocoa Butter	4084	4163	4224	4168	4094
10/12% Natural Cocoa Press Cake	811	864	877	865	850

Source: Cocoa Merchants' Association

News

Invasion of the Cocoa Pod Pest

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5)g)st 14k 2006

"ars Inc.k one of the 0orl!s 2iggest can!# co 1 paniesk is 0aging 0ar on a ne0 an! !ea!l# co 1 petitor8 a s 1 all 1oth that has a cocoa a!!iction. \$he 1a6er of " * " s an! :nic6ers has sent a tea1 to ap)a /e0 -)inea to co 12at an o)t2rea6 of the cocoa po! 2orer. \$he innoc)o)s-so)n!ing insect str!6es fear into pro!)cers of chocolatek of 0hich cocoa is the 6e# ingre!ient. In 1998k it infecte! a2o)t a fifth of In!onesia's crop an! ca)se! an esti 1ate! ;20 1illion in !a 1 age. ast o)t2rea6s also have hit cocoa pro!)ction in the hilippines an! " ala#sia. \$he 1oth la#s its eggs on the cocoa po!sk an! the larvae then fee! off the po!. 5n# o)t2rea6 of the 1oth an! s)2se<)ent !isr)ption of glo2al s)ppl# co)! affect the 1ar6etsk 0here cocoa prices have recentl# s)ffere! volatil!t#. Cocoa f)t)res prices are)p a2o)t 9= since >)ne 1.

?oger 4ehnelk cocoa s)staina2ilit# !irector for " c3eank 'a.-2ase! " arsk tol! the +inancial \$i 1 es that the 1)ltinational sa0 the !iscover# of the cocoa po! 2orer in ap)a /e0 -)inea as a @real threat to overall pro!)ction in 5sia. 5sia con# 2es a2o)t 17= of total cocoa pro!)ction in the esti 1ate! ;5-2illion glo2al # an! #. \$he 1oths also co)! spell !isaster for ap)a /e0 -)inea's econo 1# an! the livelihood! of its s 1 all far 1ers. Cocoa is the co)ntr#s secon!-largest agric!t)ral e%portk after coffee. @ \$his is potentiall# !evastating for ap)a /e0 -)ineak 4ehnel sai!. In 5prilk the 1oth 0as !iscovere! in ,ast /e0 9ritain provincek one of the co)ntr#s lea!ing cocoa pro!)cers. 5 @national response tea 1@ has 2een 0or6ing to era!icate the pest an! 0ill soon shift its efforts to a neigh2oring province.

"ars is 0or6ing closel# 0ith the A. :. 4epart 1 ent of 5gric!t)re an! other partners to test a range of preventive 1eas)res. \$he# incl)!e a @hone# trap@ strateg# of l)ring 1ale 1oths to a!hesive traps 2aite! 0ith s#nthetic fe 1ale se%cretions an! che 1icals e 1itte! 2# living organis 1s to sen! 1essages to in!ivi!)als of the sa 1e species. @ hero 1 ones are ho0 the# fin! each otherk 4ehnel sai!. @ \$he# !on't have " atch.co 1. 4ehnel sai! the traps no0 2eing s)pplie! to ap)a /e0 -)inea 0ere an @elegant sol)tion@ that 0as @non-i 1 pactf!l@ on the environ 1 ent. @ \$he <)estion 0e are grappling 0ith isk is it eno)gh 1oths to 1a6e a !ifferenceB@

Malaysia Targets Mexico, Venezuela & Peru For Cocoa Exports

CA535 3A " A?k

5)g 15 2006 D9erna 1aE -- " e%icok 'ene()ela an! er) are a 1ong the 3atin 5 1erican co)ntries offering a high potential for the e%port of " ala#sia's cocoa pro!)ctsk a state 1 ent fro 1 the " inistr# of In!)stries an! Co 1 1 o!)ties sai! here \$)es!a#. @ \$he)sage of cocoa in the three co)ntries is still lo0 2)t it has the capac!t# toa #. rt8k 65 # gro0 in tan!e 1 0ith the gro0ing econo 1# an! lifest#le of the people in the co)ntriesk@ the state 1 ent sai!.

\$he a 1o)nt of cocoa)se! per capita in " e%ico an! 'ene()ela in 2003F2003) has been pro)ecte! at 5.2kg an! he 5 er e 6g 459 6g respectivel# 0hich are lo0er than the 0orl!s average cocoa cons) 1ptionk he sai!. In er)k the 8k r e <)egvi cons) 1ption per capita is even lo0er at 201 6g. Ho0everk 8k 8k

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New mix of cocoa appears to help blood flow

9# / nicholas 9a6alar \$he / e0 Kor6 \$i 1 es

5)g)st 16: 2006

4rin6ing an)nproresse! 6in! of cocoa that is not #et co 1 lercial# availa2le 1a# help i 1prove 2loo! vessel f)njction! accor!ing to a ne0 report! an! it appears to !o so even 1ore effectivel# for people over 50. \$he cocoa in <)estion 0as 1a!e fro 1 the sa 1e 2eans as chocolate! 2)t it 0as not processe! into a confectionar# pro!)ct. rocessing)s)all# strips cocoa of the flavanols that are 2elieve! to 2e 2eneficial to arterial health. @!here's a h)ge !ifference 2et0een cocoa an! chocolate!@ sai! 4r. /ao 1i 4.3. +isher! the lea! a)thor of the st)!#.

\$he researchers st)!ie! 34 health# s)2jects! 19 of the 1 over 50. /one 0ere ta6ing an# 1e!ications. ,ach cons)!e! a <)art of flavanol-rich s0eetene! cocoa ever# !a# for fo)r to si% !a#s. 5ll of the s)2jects ha! significant!# i 1prove! rea!ings on several tests of 2loo! flo0 that often !eteriorate 0ith age. 9)t the effect 0as 1)ch 1ore pro 1inent in the over-50 gro)p than in the #o)nger s)2jects. \$he scientists fo)n! that the cocoa flavanols 0or6 to 0i!en arteries 2# the sa 1e 1echanis 1 as the heart !r)g nitrogl#cerin. @In theor#! this sho)! re!)ce the ris6 for heart !isease!@ +isher sai!. @9)t 0e nee! long-ter 1! large-scale prospective trials to act)all# prove that. @

9oth +isher an! her co-a)thor! 4r. /or 1 an Hollen2erg! receive grant s)pport fro 1 " ars Inc. 0hich also s)pplie! the cocoa)se! in the e%peri 1ents. \$he paper 0as p)2lishe! in the 5)g)st iss)e of \$he >o)rnal of H#pertension. 4rin6ing an)nproresse! 6in! of cocoa that is not #et co 1 lercial# availa2le 1a# help i 1prove 2loo! vessel f)njction! accor!ing to a ne0 report! an! it appears to !o so even 1ore effectivel# for people over 50. \$he cocoa in <)estion 0as 1a!e fro 1 the sa 1e 2eans as chocolate! 2)t it 0as not processe! into a confectionar# pro!)ct. rocessing)s)all# strips cocoa of the flavanols that are 2elieve! to 2e 2eneficial to arterial health. @!here's a h)ge !ifference 2et0een cocoa an! chocolate!@ sai! 4r. /ao 1i 4.3. +isher! the lea! a)thor of the st)!#.

Cargill Launches New Veliche Chocolate Line

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Cargill Cocoa an! Chocolate is offering chocolatiers an! pastr# chefs ' eliche! an e%<)isite ne0 line of 100 percent 9elgian chocolate that is clai 1e! to taste as !ivine as the sa%ophone so)n!s. " an)fact)re! in 9elgi) 1! ' eliche chocolate is 1a!e 0ith vanilla an! non-al6ali(e) li<)or! 1a6ing it nat)rall# flavore!. \$he pro!)cts have lo0 viscosit# an! are high# 0or6a2le L partic)lar!# !esira2le traits. \$he ' eliche line co 1es in 2)tton for 1 for eas# han!ling an! is pac6e! in 10 6g. cartons. It is availa2le to chocolatiers an! pastr# chefs in /orth 5 1erica.

\$he ' eliche pro!)ct line is offere! in three 2itters0eet chocolates! Chocolat /oir 72=! Chocolat /oir 62= an! Chocolat /oir 58=! t0o 1il6 chocolates! Chocolat 3ait 34= an! Chocolat 3ait 31= an! a 0hite chocolate! Chocolat 9lanc. NCargill.s ne0 ' eliche line 1eets the gro0ing !e 1 an! of chocolatiers an! pastr# chefs for high <)alit#! 100 percent 9elgian chocolate that provi!es s)perior flavor an! 0or6a2ilit#!0 sai! +ran6 ' oll6o 1 1er! Certifie! " aster astr# Chef DC " CE! Cargill Cocoa an! Chocolate. N I ith this chocolate pro!)ct line! Cargill 0ill colla2orate 0ith c)sto 1ers to help the 1 !velop in!)lgent! i 1porte! 9elgian chocolate creations to!a#s cons)!ers crave. I e.re please! an! e%cite! to offer o)r c)sto 1ers this high cali2er line! 0hich 2)il!s on Cargill.s strong portfolio of chocolate pro!)cts an! provi!es even 1ore oppo)rtunities to share ingre!ients! insights an! 6no0le!ge that can help o)r c)sto 1ers s)cces!e!.0

Food of the gods that became a global phenomenon

9# , : \$H, ? CH5 / 4 ? 5 /

estherc@thestar.co 1 . 1 #

5)g)st 16: 2006

C5C5 J 2eans L or cocoa 2eans! as the# are 1ore co 1 lon!# 6no0n L 0hich are)se! to 1a6e cocoa an! chocolate! are !erive! fro 1 po!s harveste! fro 1 the cacao D!heo2ro 1a cacaoE tree. Histor# places the)nass) 1ing cacao tree in " esoa 1erica Dcentral " e%ico to north-0estern Costa ?ica! so 1e 3!000 #ears ago an! it is 2elieve! to have 2een !iscovere! 2# the J 11ec In!ian civilisation aro)n! 1500-4009C. 9er#!'s Chocolate Cing!o 1 sales an! 1ar6eting 1anager >as 1ine Chong C0ee 3ian sai! 9er#!'s !i! a st)!# on the histor# of chocolate an! share! historical facts 0ith to)rists 0ho visite! its >alan Atara o)tlet.

\$he cocoa fr)it.

the said ancient "african" 250 to 900 54 cultivated! cacao and brought the plant out of the "south American rainforest" growing it in their backyards. She founded a factory to ferment and roast and grind the seeds into a paste which was mixed with water, chili peppers, cornmeal and other ingredients into a spicy chocolate drink called "mohito".

The drink was only consumed occasionally as cocoa beans were considered expensive. It is said that the beans were also used as currency in the pre-Columbian age. Historians also note that the average was consumed at the court of the Aztec emperor "Montezuma" who enjoyed his drink flavoured with vanilla and spices served in golden goblets. The Aztecs of Central America used to have obtained cacao beans through trade or tribute for their use as a form of taxation payment. The Aztecs controlled the Aztec empire and took cacao beans were a luxury item and only the nobility partook in enjoying its luxury goods. She said she offered to the world and the drink served during sacred ceremonies of Chongela.

In 1519 Spanish conquistador Hernan Cortes arrived in Central America and a few years later the Aztecs were forced to give up control of the supply of cacao and continue the trade with the Spanish. The Aztecs believed the beans were transported to Spain in 1528.

The Spaniards introduced the drink to the world and soon began charting their way around the world and soon their pleasant taste and rich goodness caught on with people all over the world. In other countries got involved in the cocoa trade and more cocoa plantations were opened and the product became affordable and chocolate was then used in cakes, pastries and confections.

It was not until the discovery of the gold by the Spanish natural scientist Carl von Linné in the 1700s. She cocoa press which succeeded in making cocoa butter and a pure cocoa consistent and cheaper to produce was created in 1828 by the chemist Coenraat van Houten in Chongai. In 1847 he created the first solid eating chocolate by mixing cocoa powder with cocoa butter and sugar which was sold into a bar. In 1901 then the chocolate became a world-wide phenomenon as it found fans in every part of the world and today Chongai.

Cocoa Designs Introduces New Line of Premium Chocolate Caramels

San Francisco, CA, June 9, 2006

San Francisco, CA, June 9, 2006 -- Cocoa Designs today announces the launch of two new lines of hand-made caramels featuring Chocolate Caramels and Sea Caramels. A total of six new flavors including Vanilla, Earl Grey and Raspberry are available. The new Cinna Mon and Espresso Chocolates each made with organic cream and natural infusions. Cocoa Designs hand-made caramels take a classic American sweet and introduce the world to the gourmet snacks industry. Chocolate caramels have a richer and denser consistency due to the high quality ingredients used in the recipe. Flavors are inspired by our Cocoa and Cacao products. Cocoa and Cacao are the world's most popular chocolate products. Cocoa and Cacao are used in a variety of products including coffee, chocolate, and more.

Available in the Chocolate Caramels, Cocoa Designs new Sea Caramels are available in Vanilla, Earl Grey and Raspberry. Each batch is hand-made with organic cream and sugar for a smooth and rich texture. The new Cinna Mon and Espresso Chocolates are hand-made with organic cream and natural infusions. Cocoa Designs new caramels are perfect for stocking stuffer or gift baskets. Cocoa Designs flagship products Cocoa and Cacao are hand-made praline almonds and hazelnuts covered in a layer of chocolate and dusted with cocoa powder and spices. I have there are other chocolate covered almonds and Cocoa products are all natural and all hand-made and available in a variety of flavors and combinations.

Signature almonds flavors include Raspberry, Dark Chocolate, Coffee, Espresso, Peppercorn, Allspice, Nutmeg and Cloves and the best selling (Vanilla) and (Earl Grey) "American" chili and cinna mon. Hazelnut flavors include Raspberry, Dark Chocolate and Orange Citrus. The intensity range from 41% to 73% and ingredients are all hand-picked to match the flavor and intensity of the ingredients. The new Cocoa and Cacao products are: charfen, gerger and chocolate cocoa powder and chocolates.

Five Cocoa Designs products including Cocoa and Cacao chocolate covered praline almonds and hazelnuts, Cocoa and Cacao products are available for purchase in gourmet gift baskets and grocery stores throughout northern California and select locations nationwide. Join our mailing list and get a complete list of retailers and flavors.

are available at <http://www.cocoa4esigns.com>. Please email or call for additional information or to receive samples of our products.

520) Cocoa 4esigns

Cocoa 4esigns opened its doors in February 2004 with a passion for simple < > quality food and a high-end chocolate and confectionery. The company's vision is to bring these two worlds together with exceptional products. Our Chef and Chocolatier gained her experience in the culinary world cooking with Chefs Daniel Goulet and Jean-Georges Vergé in New York City and in Paris. She has traveled the world sampling flavors and regional offerings and incorporates a five-star background with her interest in creating luxurious treats and nectars. 2# pretension or fuss. 5# Cocoa 4esigns products stand out from the rest 2# the combination of top quality ingredients with classic tradition and a handmade process.

An international workshop on cocoa opens at Fumesua

5) 17 2006

The International Workshop on the possibilities to cocoa with other crops for forest restoration at forest degradation sites is being held at Fumesua near Calicut. The workshop is organized by the Council for Scientific and Industrial Research in collaboration with the Forest Research Institute of India. It is sponsored by the Forest Research Institute, Dehra Dun, India. Participants from the African continent will discuss the impact of climate change on cocoa production and the role of cocoa in the livelihoods of smallholder farmers. The workshop will focus on the impact of climate change on cocoa production and the role of cocoa in the livelihoods of smallholder farmers. The workshop will focus on the impact of climate change on cocoa production and the role of cocoa in the livelihoods of smallholder farmers.

The Director of the International Cocoa Centre, Ghana, is pleased to announce the opening of the workshop in Ghana. Ghana is now an epicenter of cocoa production and accounts for about 70 per cent of global production with Côte d'Ivoire and Cameroon as the other major production centers. However, the cocoa production faces a number of social and environmental challenges which need to be addressed to tackle the problem of declining yields affecting the economies of production centers where the crop is considered as the lifeblood. The workshop therefore brings participants from the workshop to focus attention on the environmental and social challenges facing cocoa production into the cocoa production landscape. This is because the evidence from recent research has proved that apart from the direct ecological effect of shade on cocoa yield, the presence of other trees in cocoa landscape suppresses yields and also slows down the spread of soil-borne diseases and infections.

Turkish delight at maltitol potential in chocolate

9# Stephen Daniels

The sugar alcohol maltitol is the most promising polyol sweetener to replace sucrose in chocolate. The research from the University of Birmingham has shown that maltitol can be used as a sugar-free chocolate to the benefit of the confectionery sector. The results can guide the industry in selecting sucrose substitutes for chocolate in developing alternative formulations and optimization of their processing methods. The lead researcher Professor Stephen Daniels of the University of Birmingham is the lead researcher. The research was published in the journal *Food Chemistry* in 2004. While that research in comparison to sales of regular chocolate and non-chocolate candies the confectionery market has far outpace that of its full-calorie counterparts.

According to a recent report from the market research firm Acage, sales of maltitol in 2000 and 2004 in the confectionery market had a 34 per cent compound annual growth rate (CAGR) of 9% compared to chocolate which had a CAGR of 3.9 per cent. While non-chocolate candies accounted for a negative 2.5 per cent CAGR, the research published in the journal *Food Chemistry* investigated the effects of substituting the polyols maltitol and isomaltulose for sucrose in milk chocolate.

Polysaccharides such as sugar alcohols are sugar free and do not promote tooth decay and are used in a wide range of food including chewing gum and ice cream. Maltitol and isomaltulose are the first that people have looked at replacing sugar with polyols in chocolate. In fact, maltitol and isomaltulose are already available as sweeteners. While others have released products sweetened with erythritol, 9) this is the first time that the focus has been on the rheological properties of chocolate with these specific sweeteners and compare them to each other.

Rheology refers to the deformation and flow characteristics of the solid chocolate in terms of viscosity and friction. Solid chocolate is a dense suspension consisting of non-fat particles dispersed in cocoa butter as a continuous phase. The author states: "One of the main technical advantages of chocolate is its important role in manufacturing process for obtaining high-quality products with fine texture."

The researchers prepared solid chocolate samples by melting cocoa butter and then adding cocoa powder and the respective sweetener. In all cases, lecithin and more cocoa butter were added. The following companies provide the ingredients: Elite Chocolate, Ie - 12H Cocoa powder, cocoa butter, lecithin, Lit Chocolate and Confectionary - 12H Cocoa, 4ora + foreign, Raie - 12H D1 altitol and isoaltitol and erfetti "an" elle +oo! In)str# - 12H D%#litole.

Samples of chocolate were prepared using a range of particle sizes and the resulting chocolate evaluated by measuring particle size distribution, viscosity, stress and flow behavior. The authors report that the viscosity was dependent on both the type of polymer used and the initial particle size. The altitol resulted in similar rheological properties of chocolate to sucrose and thus it is a recommended alternative to sucrose in chocolate formulations, the report. Chocolate with isoaltitol in higher plastic viscosity while litol resulted in higher flow behavior in the.

Generally, larger particles were found to produce better rheological results from a manufacturing point of view. These could possibly have adverse effects on the sensory properties of the chocolate, said the researchers. Chocolates using litol and a 2e reflect 2# consistency, the said. The case of litol's intense cooling effect in both. In the rheological and sensory properties represent the two major challenges for such sugar-free chocolates, said. The ones which are related to manufacturing cost and consumer acceptance. Considering our results and information in literature the most promising sweetener seems to be altitol, he told. +oo! / avigator.co 1.

Research-based company, Ocotte producers of the "altisor2 crystalline altitol" contains 2# hydrogenation of altose is said to be the leading polymer in many countries for this specific market. "altisor2 is reported to be already used in solid chocolate products.

Ivory Coast cocoa farmers' co-ops seek tax cuts

Friday 18th 2006

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5914>5 / D?e)tersE - Cocoa-exporting farmers' cooperatives in Ivory Coast have asked the government for a tax break to help the cooperative with more powerful foreign exporters co-operate. This year, Ivory Coast will enter into the most productive stage of the year in agriculture. Since 2006, when the "arch" main crop season begins, cooperatives are increasing significantly. 2# private companies which can pay farmers more for their cocoa. The are in a difficult situation and will disappear 2# the end of the next season if the government does not take our proposals into account, said. The director general of Acoopeci, a union of exporting coops.

Some cooperatives have already had a reputation for quality through their product controls and establishing long-term relationships with their buyers. Acoopeci for its proposals in writing to President Arent - 2ag2o several years ago. The included: lowering export taxes for all exporters to 30-35 percent from 40 percent of the average CIF (cost-insurance-freight) price on top of an additional tax break for cooperatives. 0orth 60 C+5 francs per 6g. Cocoa exports from Ivory Coast are subject to a range of different taxes so the fine per 6g so the variable depending on prices. It is imperative that the government grants these concessions on export taxes and reduces the taxes if exporting cooperatives are to regain their competitiveness, said. Acoopeci's president, Ylgeance /1-)essan.

The government said last month that as a 25 C+5 franc reduction in levies for farmers in the sector (functioning) managing the sector which total 330 C+5 per 6g after this was reduced by 2# the " + and I or! 9an6. 5nn)al cocoa production in the world's top cocoa producer has averaged around 1.3 million tonnes in the last few seasons but cooperatives are less and less of it is passing through their hands. The have had 2are# 3 percent of exports this year and are in a lot of debt with the banks, said. After liberalisation in 1999-2000, the market share was more than 20 percent because of the fiscal benefits for exporters. 5 64 C+5 per 6g export tax reduction for cooperatives was slashed to 10 C+5 in 2004, he said. The said foreign

shippers still benefit from a 94 C+5 franc exemption. A cooperative also called on the government to help finance processing plants to enable Ivorians produce and export a valuable product -- an activity carried out almost exclusively by foreign companies. He said cooperatives have the capacity to handle up to 400,000 tonnes or about one third of the country's cocoa output.

Ghana: Cocoa And the Economy

- Ghanaian Chronicle 15 Dec 2006

5 August 2006

CJ CJ 5 CJ / \$ 19A\$, 4 641 191 2 billion ce! is to the country's economy as export! While the export value of cocoa beans as the end of 2000 is 1.0 billion to A: ; 837 million. This shows that cocoa is not the present good price of gold on the world market can still be considered the lifeblood of the economy. Coming from the horse's mouth to the Chief Executive of Ghana Cocoa Board Mr. Isaac Jesei confirms that apart from being the country's leading revenue-earning commodity, cocoa has and continues to be the mainstay in the rural areas and this is right so. Fight for the country to maintain cocoa as the lifeblood of the economy a lot has to be done.

resentment so far farmers are disillusioned about the behaviour of some of the purchasing Clerks who are acting illegally using cocoa purchasing cash for their own financial ventures. The politicisation of the cocoa purchasing exercise needs to be looked into the resourcing of both the sector and the Cocoa Research Institute of Ghana. The election of the farmers on the people's behalf and the maintenance of Ghana cocoa's high quality should not be overlooked.

It is also not to be lost on the tricks of some of the local buying Companies that have refused to accept the 56% of the share there by creating avenues for the purchasing clerks to starve the farmers when payments are due for purchases made. The cocoa industry is plagued with a myriad of problems not only from the conduct of some of the Clerks of the Companies but also from some of the staff of the Cocoa Board itself. For instance the scholarships for farmers' children are manipulated by some of the staff with the names of their own children or their cronies rather than the children of these farmers. Some conniving with a Clerk and a treasurer these staff members or their cronies could become the beneficiaries of these scholarships after the Clerk and the treasurer have filled the forms and affirmed the existence of such names as farmers' names in their (ones or districts).

The overarching scheme of the Board should also be specified to ease the plight of the haulage drivers who cart the cocoa beans to the ports of Accra and Tema from the hinterland. From the arrival of Jesei to steer the affairs of the Board, he encouraged to help him eradicate the problems affecting the cocoa industry. So as a vice Mr. Jesei should not play with the bones of the farmers and the Chronicle is glad that he has promised to pay the farmers the due bones if the price of cocoa on the world market rises.

The case concerning the late sacks should be one of the major problems that catch the immediate attention of the new Cocoa Board and with his good relationship with government he could try to urge government to have a serious second look at the C1asi system to ease the country's huge expenditure on importing 100 tons from Asia and other countries. It should be all possible to have our golden tree continue to be the pivot around which our economy revolves. He intrigues associates with goings and goings-on at the headquarters of Cocoa Board should cease for a hard onions at its sphere to reign for the new Chief Executive.

TIT BITS

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

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US MIDDAY: cocoa settles up
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