**COPAL COCOA** *Info*



*A Weekly Newsletter of Cocoa Producers' Alliance*

**Issue No. 244 13th – 17th August 2007**

**ICCO Daily Cocoa Prices**



|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | **ICCO daily**  **price**  **(SDRs/tonne)** | **ICCO daily**  **price**  **(US$/tonne)** | **London**  **futures**  **(£/tonne)** | **New York**  **Futures**  **(US$/tonne)** |
| **13th August** | 1264.71 | 1934.34 | 991.67 | 1881.67 |
| **14th August** | 1258.57 | 1919.05 | 986.67 | 1873.00 |
| **15th August** | 1277.33 | 1943.99 | 1005.33 | 1894.00 |
| **16th August** | 1236.22 | 1880.40 | 975.00 | 1837.67 |
| **17th August** | 1218.72 | 1857.64 | 968.00 | 1806.33 |
| **Average** | **1251.00** | **1907.00** | **985.00** | **1859.00** |

Up-coming Events

African Cocoa Summit

3rd - 5th September 2007, Accra, Ghana

ICCO Council

10th – 14th September 2007, London, UK

Round Table of a Sustainable Cocoa Economy

3rd – 6th October 2007, Accra, Ghana

***PROMOTION OF THE CONSUMPTION OF COCOA AND COCOA PRODUCTS BY COPAL DURING THE AFRICAN CUP OF NATIONS 2008 (page 19)***

General Assembly and Council of Ministers Meetings

8th - 12th 2007, Accra, Ghana

|  |  |
| --- | --- |
| **Health and Nutrition**  Cocoa-rich diet may boost thymus antioxidant defences   * Daily nibbles of dark chocolate may lower blood pressure   **Study:**  Chocolate Better than Flouride for Healthy Teeth?   * Nestle recasts its Black Magic recipes   **Production & Quality**   * Gov’t commits ¢18b to boost cocoa production … In Amenfi West this year * Softs - Cocoa up amid global market recovery, healthy supply outlook caps gains * Cocoa Farmers to Receive More for their Crops * Lake Champlain Chocolates Adds New Flavors & Updates Chocolate Bar Wrappers & Dispenser * Controversy over chocolate * Ivorian main cocoa crop seen around 1.2 million tonnes | **Business & Economy**   * Swiss Chocolate, English Tea and Dutch Oil - HA, HA, HA! * Fortis widens 2006/07 cocoa deficit forecast, ups longer term surplus forecast   Cocoa Project Established at Case to Attract Young Farmers  **Processing & Manufacturing**   * Starbucks retools cocoa drink * And now from Zurich, a Chocolate Academy in Mumbai * Fake foods: Chocolate lovers draw the line   **Others**   * Photo: A Holiday Gift That Gives: Divine Chocolate Offers Americans a Way to Play a Powerful Role in Ending Poverty in West Africa * Ghana: Children in Cocoa Communities - Our Future * Volta farmers vow to stop smuggling * Chocolate has long, rich history |

**In the News (from Newspapers worldwide)**

**International Financial Futures and Options**

Inside THIS ISSUE:

1. Icco daily COCOA PRICES
2. Up-coming Events
3. London & new york futures MARKETS UPDATE
4. spot prices
5. NEWS
6. tit- bitS
7. cocoa exhibition
8. Order Form -14th International Cocoa Research Conference

**Exchange (LIFFE)**

**London Futures Market – Summary of Trading Activities**

**(£ per tonne)**

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| --- | --- | --- | --- | --- | --- | --- |
| **Monday** | **13th August** | **2007** |  |  |  |  |
| **Month** | **Opening Trans** | **Settle** | **Change** | **Daily High** | **Daily Low** | **Volume** |
| Sep  2007 | 942 | 966 | 18 | 968 | 941 | 3404 |
| Dec  2007 | 973 | 996 | 20 | 998 | 968 | 3940 |
| Mar  2007 | 991 | 1013 | 21 | 1014 | 986 | 1443 |
| May  2008 | 1000 | 1022 | 20 | 1022 | 1000 | 177 |
| Jul  2008 | 1006 | 1033 | 21 | 1031 | 1006 | 8 |
| Sep  2008 |  | 1042 | 20 |  |  | 0 |
| Dec  2008 |  | 1051 | 20 |  |  | 0 |
| Mar  2009 |  | 1060 | 20 |  |  | 0 |
| May  2009 |  | 1072 | 20 |  |  | 0 |
| Jul  2009 |  | 1085 | 20 |  |  | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=04&dmrDay=10&dmrYear=2007&commodityID=1&commodityType=future) |  | [**1034**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=04&dmrDay=10&dmrYear=2007&commodityID=1&commodityType=future) |  |  |  | **8,972** |

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| --- | --- | --- | --- | --- | --- | --- |
| **Tuesday** | **14th August** | **2007** |  |  |  |  |
| **Month** | **Opening Trans** | **Settle** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 966 | 961 | -5 | 975 | 959 | 2237 |
| Dec  2007 | 995 | 991 | -5 | 1005 | 988 | 4795 |
| Mar  2007 | 1012 | 1008 | -5 | 1022 | 1005 | 1159 |
| May  2008 | 1020 | 1017 | -5 | 1029 | 1016 | 309 |
| Jul  2008 | 1037 | 1028 | -5 | 1037 | 1026S | 74 |
| Sep  2008 | 1042 | 1037 | -5 | 1042 | 1035S | 10 |
| Dec  2008 | 1050 | 1045 | -6 | 1050 | 1050 | 1 |
| Mar  2009 |  | 1054 | -6 |  |  | 0 |
| May  2009 |  | 1066 | -6 |  |  | 0 |
| Jul  2009 |  | 1079 | -6 |  |  | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=04&dmrDay=11&dmrYear=2007&commodityID=1&commodityType=future) |  | [**1029**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=04&dmrDay=12&dmrYear=2007&commodityID=1&commodityType=future) |  |  |  | **8,585** |

|  |  |  |  |  |  |  |
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| **Wednesday** | **15th August** | **2007** |  |  |  |  |
| **Month** | **Opening Trans** | **Settle** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 959 | 961 | 0 | 969 | 946 | 3733 |
| Dec  2007 | 986 | 991 | 0 | 998 | 975 | 6366 |
| Mar  2007 | 1003 | 1008 | 0 | 1014 | 992 | 1380 |
| May  2008 | 1004 | 1017 | 0 | 1023 | 1004 | 178 |
| Jul  2008 | 1021 | 1028 | 0 | 1033S | 1014 | 26 |
| Sep  2008 | 1038 | 1037 | 0 | 1038 | 1036 | 40 |
| Dec  2008 |  | 1045 | 0 |  |  | 0 |
| Mar  2009 |  | 1054 | 0 |  |  | 0 |
| May  2009 |  | 1066 | 0 |  |  | 0 |
| Jul  2009 |  | 1079 | 0 |  |  | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=04&dmrDay=12&dmrYear=2007&commodityID=1&commodityType=future) |  | **1029** |  |  |  | **11,723** |

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| **Thursday** | **16th August** | **2007** |  |  |  |  |
| **Month** | **Opening Trans** | **Settle** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 962 | 933 | -28 | 963 | 930 | 1781 |
| Dec  2007 | 991 | 960 | -31 | 993 | 956 | 6511 |
| Mar  2007 | 1008 | 977 | -31 | 1009 | 974 | 4576 |
| May  2008 | 1013 | 988 | -29 | 1017 | 985 | 1180 |
| Jul  2008 | 1022 | 999 | -29 | 1022 | 997S | 614 |
| Sep  2008 | 1018 | 1010 | -27 | 1019 | 1007S | 94 |
| Dec  2008 | 1025 | 1017 | -28 | 1031 | 1025 | 53 |
| Mar  2009 |  | 1026 | -28 |  |  | 0 |
| May  2009 |  | 1038 | -28 |  |  | 0 |
| Jul  2009 |  | 1051 | -28 |  |  | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=07&dmrDay=20&dmrYear=2007&commodityID=1&commodityType=future) |  | **1000** |  |  |  | **14,809** |

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| --- | --- | --- | --- | --- | --- | --- |
| **Friday** | **17th August** | **2007** |  |  |  |  |
| **Month** | **Opening Trans** | **Settle** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 931 | 927 | -6 | 945 | 920 | 2,401 |
| Dec  2007 | 957 | 953 | -7 | 971 | 947 | 6,766 |
| Mar  2007 | 974 | 970 | -7 | 987 | 965 | 3,070 |
| May  2008 | 988 | 981 | -7 | 993S | 977 | 1,270 |
| Jul  2008 | 996 | 992 | -7 | 1003 | 988 | 256 |
| Sep  2008 | 1009 | 1003 | -7 | 1010 | 998 | 215 |
| Dec  2008 | 1023 | 1013 | -4 | 1023S | 1010 | 24 |
| Mar  2009 | 1033 | 1022 | -4 | 1033S | 1021S | 11 |
| May  2009 |  | 1034 | -4 |  |  | 0 |
| Jul  2009 |  | 1047 | -4 |  |  | 0 |
| **Totals** |  | **994** |  |  |  | **14,013** |

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| --- | --- | --- | --- | --- | --- |
| **Average for the week** | [**1006**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=04&dmrDay=10&dmrYear=2007&commodityID=1&commodityType=future) |  |  |  | **11620** |
| **Total for the week** |  |  |  |  | **58,102** |

**New York Board of Trade**

**(New York Futures Market – Summary of Trading Activities)**

**(US$ per tonne)**

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| --- | --- | --- | --- | --- | --- | --- |
| **Monday** | **13th August** | **2007** |  |  |  |  |
| **Month** | **Open** | **Price** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 1848  0 | 1863 | 36 | 1862 | 1847 | 8218 |
| Dec  2007 | 1873  1875 | 1886 | 32 | 1885 | 1872 | 10932 |
| Mar  2008 | 1900  0 | 1913 | 33 | 1900 | 1900 | 2196 |
| May  2008 | 0  0 | 1927 | 32 | 1925 | 1925 | 828 |
| Jul  2008 | 0  0 | 1943 | 34 | 0 | 0 | 60 |
| Sep  2008 | 0  0 | 1958 | 34 | 1958 | 1957 | 4 |
| Dec  2008 | 0  0 | 1983 | 32 | 1977 | 1977 | 143 |
| Mar  2009 | 0  0 | 2006 | 39 | 0 | 0 | 20 |
| May  2009 | 0  0 | 2020 | 39 | 0 | 0 | 0 |
| Jul  2009 | 0  0 | 2034 | 39 | 0 | 0 | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=14&dmrYear=2007&commodityID=1&commodityType=future) |  | [**1953**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=14&dmrYear=2007&commodityID=1&commodityType=future) |  |  |  | **22401** |

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| **Tuesday** | **14th August** | **2007** |  |  |  |  |
| **Month** | **Open** | **Price** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 1875  0 | 1853 | -10 | 1875 | 1850 | 7479 |
| Dec  2007 | 1890  1895 | 1871 | -15 | 1895 | 1866 | 11277 |
| Mar  2008 | 1918  0 | 1898 | -15 | 1918 | 1899 | 2182 |
| May  2008 | 0  0 | 1911 | -16 | 0 | 0 | 552 |
| Jul  2008 | 0  0 | 1926 | -17 | 0 | 0 | 2 |
| Sep  2008 | 0  0 | 1942 | -16 | 1944 | 1944 | 4 |
| Dec  2008 | 0  0 | 1969 | -14 | 0 | 0 | 59 |
| Mar  2009 | 0  0 | 1989 | -17 | 0 | 0 | 0 |
| May  2009 | 0  0 | 2003 | -17 | 0 | 0 | 0 |
| Jul  2009 | 0  0 | 2017 | -17 | 0 | 0 | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=15&dmrYear=2007&commodityID=1&commodityType=future) |  | [**1938**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=15&dmrYear=2007&commodityID=1&commodityType=future) |  |  |  | **21555** |

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| **Wednesday** | **15th August** | **2007** |  |  |  |  |
| **Month** | **Open** | **Price** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 1840  0 | 1872 | 19 | 1880 | 1838 | 3834 |
| Dec  2007 | 1845  1847 | 1874 | 3 | 1883 | 1839 | 11033 |
| Mar  2008 | 0  0 | 1897 | -1 | 1898 | 1898 | 3398 |
| May  2008 | 0  0 | 1909 | -2 | 0 | 0 | 452 |
| Jul  2008 | 0  0 | 1925 | -1 | 0 | 0 | 15 |
| Sep  2008 | 0  0 | 1941 | -1 | 0 | 0 | 90 |
| Dec  2008 | 0  0 | 1969 | 0 | 0 | 0 | 119 |
| Mar  2009 | 0  0 | 1987 | -2 | 0 | 0 | 0 |
| May  2009 | 0  0 | 2001 | -2 | 0 | 0 | 0 |
| Jul  2009 | 0  0 | 2015 | -2 | 0 | 0 | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=16&dmrYear=2007&commodityID=1&commodityType=future) |  | [**1939**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=16&dmrYear=2007&commodityID=1&commodityType=future) |  |  |  | **18941** |

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| **Thursday** | **16th August** | **2007** |  |  |  |  |
| **Month** | **Open** | **Price** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 1840  0 | 1787 | -85 | 1845 | 1787 | 2583 |
| Dec  2007 | 1842  1848 | 1795 | -79 | 1848 | 1791 | 17382 |
| Mar  2008 | 0  0 | 1816 | -81 | 1838 | 1808 | 3760 |
| May  2008 | 0  0 | 1829 | -80 | 0 | 0 | 350 |
| Jul  2008 | 0  0 | 1845 | -80 | 0 | 0 | 22 |
| Sep  2008 | 0  0 | 1860 | -81 | 0 | 0 | 37 |
| Dec  2008 | 0  0 | 1886 | -83 | 0 | 0 | 2159 |
| Mar  2009 | 0  0 | 1913 | -74 | 0 | 0 | 0 |
| May  2009 | 0  0 | 1927 | -74 | 0 | 0 | 0 |
| Jul  2009 | 0  0 | 1941 | -74 | 0 | 0 | 0 |
| [**Totals**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=10&dmrYear=2007&commodityID=1&commodityType=future) |  | [**1860**](http://www.nybot.com/reports/dmrs/etsDMRs/dmrFutures.asp?dmrMonth=08&dmrDay=10&dmrYear=2007&commodityID=1&commodityType=future) |  |  |  | **26293** |

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| **Friday** | **17th August** | **2007** |  |  |  |  |
| **Month** | **Open** | **Price** | **Change** | **High** | **Low** | **Volume** |
| Sep  2007 | 1792  0 | 1775 | -12 | 1810 | 1771 | 1949 |
| Dec  2007 | 1796  1800 | 1779 | -16 | 1814 | 1774 | 12692 |
| Mar  2008 | 0  1823A | 1799 | -17 | 1828 | 1806 | 1818 |
| May  2008 | 0  0 | 1813 | -16 | 0 | 0 | 217 |
| Jul  2008 | 0  0 | 1829 | -16 | 0 | 0 | 480 |
| Sep  2008 | 0  0 | 1845 | -15 | 0 | 0 | 19 |
| Dec  2008 | 0  0 | 1871 | -15 | 0 | 0 | 2133 |
| Mar  2009 | 0  0 | 1898 | -15 | 0 | 0 | 0 |
| May  2009 | 0  0 | 1912 | -15 | 0 | 0 | 0 |
| Jul  2009 | 0  0 | 1926 | -15 | 0 | 0 | 0 |
| **Totals** |  |  |  |  |  | **19308** |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Average for the week** | **1862** |  |  |  | **27125** |
| **Total for the week** |  |  |  |  | **108,498** |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Spot Prices (US$ per tonne)** | | | | | |
|  | **13th August** | **14th August** | **15th August** | **16th August** | **17th August** |
| Main Crop Ghana, Grade 1 | 2371 | 2361 | 2356 | 2277 | 2261 |
| Main Crop Ivory Coast, Grade 1 | 2230 | 2220 | 2219 | 2140 | 2124 |
| Main Crop Nigerian, 1 | 2191 | 2181 | 2182 | 2103 | 2087 |
| Superior Arriba | 2655 | 2645 | 2542 | 2463 | 2447 |
| Sanchez f.a.q. | 2228 | 2218 | 2214 | 2135 | 2119 |
| Malaysian 110 | 1903 | 1893 | 1887 | 1808 | 1792 |
| Sulawesi f.a.q. | 2021 | 2011 | 2056 | 1977 | 1961 |
| Ecuador Cocoa Liquor | 3335 | 3317 | 3248 | 3111 | 3084 |
| Pure Prime Press African Type Cocoa Butter | 5546 | 5516 | 5535 | 5301 | 5254 |
| 10/12% Natural Cocoa Press Cake | 882 | 877 | 862 | 826 | 818 |

**Source: Cocoa Merchants’ Association**

**News**

***Health and Nutrition***

**Cocoa-rich diet may boost thymus antioxidant defenses**

(Foodconsumer.org)

By Ben Wasserman

Aug 13, 2007

Monday -- Cocoa flavonoids may boost one's antioxidant defenses, according to a new Spanish study, adding to a growing body of evidence that a cocoa-rich diet is beneficial to man's health. The study published in the Journal of Agricultural and Food Chemistry found young Wistar rats on cocoa-enriched diets have high activity of the antioxidant enzymes in the body's defense system.

Emma Ramiro-Puig from the University of Barcelona and colleagues fed rats a diet with cocoa equal to 4 or 10 percent of the total diet and measured antioxidant activity in the plasma and certain tissues including the liver and lymphoid organs. The rats on the special diets had their total antioxidant capacity increased in all the body tissues, particularly in the thymus where certain hormones are produced to stimulate cells used in an immune response.

The increase in the activity of superoxide dismutase (SOD) and catalase, enzymes found in the thymus, was dose-dependent, the high dose yielding a high increase, according to the study. SOD is produced endogenously and believed to be more powerful than antioxidant vitamins. It activates the production of antioxidant enzymes including catalase and glutathione peroxidase. The researchers also found an increase in the percentage of thymocytes in advanced development stage, meaning that the cocoa diet promoted the body immune defenses.

*Source: E. Ramiro-Puig, M Urpi-Sarda, F.J. Perez-Cano, A. Franch, C. Castellote, C. Anders-Lacueva, M. Izquierdo-Pulido, and M. Castell, 2007, "Cocoa-Enriched Diet Enhances Antioxidant Enzyme Activity and Modulates Lymphocyte Composition in Thymus from Young Rats", Journal of Agricultural and Food Chemistry, Volume 55, Number 16, Pages 6431-6438.*

**Daily nibbles of dark chocolate may lower blood pressure**

Commentary by Penny Carpenter

Edwards Air Force Base Commissary

8/13/2007 - EDWARDS AIR FORCE BASE, Calif. -- When it comes to satisfying a taste for chocolate, dark chocolate lovers can celebrate once again. Eating a small piece of dark chocolate with less than 30 calories seems to lower blood pressure, according to a recent study published in the Journal of the American Medical Association.

In this study, volunteers ate about one-fourth of an ounce of dark chocolate daily for about five months. This is equal to about one-and-a-half small pieces of dark chocolate a day. People who ate that amount had lower blood pressure readings than those who ate white chocolate. Tests conducted during the study suggested that steady exposure to a small amount of dark chocolate contributed to chemical changes that helped dilate blood vessels and regulate blood pressure. It is important to note that the study volunteers weren't followed long enough to measure if they may have a reduced risk of heart disease.

This research adds to the increasing evidence linking dark chocolate with health benefits and is the first to suggest that just a tiny amount may be helpful. Why dark chocolate? Dark chocolate contains flavonoids, which are plant-based compounds also found in red wine, berries and tea. Dark chocolate has almost four times as many flavonoids as milk chocolate, and white chocolate has none. Flavonoids are known for their heart-healthy benefits. The antioxidants in dark chocolate help your heart by keeping your blood vessels relaxed and protecting against free radicals that contribute to heart disease.

When you're choosing dark chocolate, look for chocolate that has at least 70 percent cocoa content. Very dark chocolate may be somewhat bitter so you may have to try different ones to find one you like. Also look at the type of fat used to make the dark chocolate and choose one that is made with cocoa butter. It has a neutral effect on cholesterol levels in your body.

Although a little dark chocolate may help control blood pressure, it should not be used as a substitute for diet, weight loss and medications to control blood pressure. Portion control is the key to getting the health benefit of dark chocolate without getting too many calories. Chocolate is high in fat and calories. A 3.5-ounce dark chocolate bar has about 500 calories, whereas, a medium apple has about 60 calories.

*For more information on chocolate or any nutrition topic, post your questions for a quick response at the Defense Commissary Agency dietitian forum on www.commissaries.com.*

**Chocolate good for the heart – study**

Source:: http://www.novinite.com

16 August 2007

Dark chocolate seems to lower blood pressure, but it requires an amount that is less than two Hershey's Kisses to do it, a small study suggests. The new research from Germany adds to mounting evidence linking dark chocolate with health benefits, but it's the first to suggest that just a tiny amount may suffice. Volunteers for the study were randomly assigned to eat just over 6 grams - equal to about 1 1/2 Hershey's Kisses - of either dark chocolate or white chocolate daily for almost five months.

The people eating the dark chocolate experienced a drop in blood pressure without any weight gain, doctors found, compared with no change in blood pressure readings in the white chocolate group. The results echo other small studies of cocoa-containing foods. Cocoa contains flavanols, plant-based compounds that also are credited with giving red wine its heart-healthy benefits. White chocolate does not contain cocoa.

University of Cologne researcher Dr. Dirk Taubert said the blood pressure reductions with dark chocolate were small but still substantial enough to potentially reduce cardiovascular disease risks.

**Study: Chocolate Better than Flouride for Healthy Teeth?**

FOXnews.com

August 16, 2007

For a healthy smile brush between meals, floss regularly and eat plenty of chocolate?

New research suggests an extract of cocoa powder that occurs naturally in chocolates, teas, and other products might be an effective natural alternative to fluoride in toothpaste, according to Tulane University doctoral candidate Arman Sadeghpour. Sadeghpour said his research revealed that the cocoa extract was even more effective than fluoride in fighting cavities, according to a news release from the university.

The extract, a white crystalline powder whose chemical makeup is similar to caffeine, helps harden teeth enamel, making users less susceptible to tooth decay, the study suggested. The extract has been proven effective in the animal model, but it will probably be another two to four years before the product is approved for human use and available for sale, Sadeghpour said. But he has already created a prototype of peppermint flavored toothpaste with the cavity-fighting cocoa extract added, and his doctoral thesis research compared the extract side by side to fluoride on the enamel surface of human teeth.

**Nestle recasts its Black Magic recipes**

FoodAndDrinkEurope.com, France - Aug 16, 2007

By Karen Willmer

16/08/2007 - In a bid to take advantage of the new consumer fad for dark chocolate, Nestle has re-written its Black Magic recipes. With the release of four new chocolates this month under the dark chocolate brand Black Magic, the company will be focusing on new trends in dark chocolate, luxury products and block chocolate. Dark chocolate is becoming increasingly popular under recent research that suggests the health benefits of chocolate with a high percentage of cocoa.

Researchers claim the high percentage of cocoa can help lower blood pressure and prevent cardiovascular disease. One study suggested that a high intake of flavonoids, powerful antioxidants, delivers benefits to the cardiovascular system - and dark chocolate contains almost five times the flavonol content of apples. As part of this trend, Global Industry Analysts said last month that demand for cocoa will increase 2.7 per cent over the next three years, exceeding four million tonnes by 2010.

Another trend Nestle are taking advantage of is the increasing demand for premium block chocolates, as consumers are interested in more luxury products following the rise in wealth and spending power. The company's new range of products will include a dark chocolate collection, dark discovery bars, dark chocolate thing, and black magic tablet bars. As part of the launch, Nestle plans to package the products in a way to reflect its luxury content. This move by Nestle follows Mars' announcement this month that it will re-launch its Galaxy bars under the same trends.

***Production & Quality***

**Gov’t commits ¢18b to boost cocoa production … In Amenfi West this year**

By Emmanuel Akli

August 13, 2007

The district chief executive for Amenfi west in the western region, Mr. Alberto Takyi has hinted that the central government through the district assembly would spend over 18 billion cedis to boast cocoa production in the district this year. He said 10 billion cedis out of the amount would cover the mass cocoa spraying exercise, which begins in August this year. The figure, he continued, would include the cost of labour and the price of the chemicals to be used. Hundreds of the local inhabitants would be recruited for the exercise thus creating employment in the area.

Mr. Alberto Takyi who was speaking in an interview with the Chronicle said the remaining 8 billion cedis would also be used to subsidize fertilizers for the cocoa farmers. He said the district assembly had earmarked 100, 000 bags of the fertilizers with the market value of 230,000 cedis per bag. It would however be sold to the farmers with a subsidized price of 147,300 per bag. Distribution of the chemicals had already started and would continue until the projected hundred thousand bags had been exhausted.

According to the DCE most of the farmers in the area did not know modern farming practices so his administration had taken upon itself to educate the farmers on how to apply the fertilizers to ensure higher yields. He said for instance three bags of fertilizers applied to a one-acre farm should yield 15 bags of cocoa. He regretted that because most of the farmers did not know this simple method, they would buy three bags of fertilizers and use them on three to four acre farm. He noted that no mater how much the government would spend on the subsidization of the fertilizer the desired yields of cocoa would not be achieved if the farmers failed to practice this simple method of farming. This is the reason why I have decided to educate them on how to apply the fertilizers to their farms to bring more yields, he added.

Takyi noted that since the government started the mass cocoa spraying exercise and the subsidy on other inputs such as fertilizers, cocoa production in the district had shot up. He noted that the trend would continue since the government had not indicated her intention to stop the mass cocoa spraying exercise. He also revealed that work on the Asankragwa-Enchi road would soon start. He said Top International Engineering Limited, a Chinese road construction company that had been awarded the contract had already pitched camp at Dunkwa village and would soon start work. Upon completion there would be easy evacuation of cocoa and foodstuff from the area to the marketing centers in Tarkwa and Sekondi-Takoradi.

Amenfi West district is the fourth largest cocoa-producing district in the western region after Juaboso-Bia, Sefwi Wiawso and Aowin-Suaman. Unfortunately road network linking these districts is nothing to write home about. Trucks carting cocoa to the Takoradi Harbour usually get stuck in these muddy roads especially during the rain season. Movement of the local inhabitants also becomes difficult as passenger vehicles find it difficult to ply the roads.

**Softs - Cocoa up amid global market recovery, healthy supply outlook caps gains**

AFX News Limited

08.13.07

LONDON (Thomson Financial) - Cocoa ticked up as a tentative recovery in global financial markets boosted enthusiasm for the bean, but prices remained at lower levels as the supply outlook looked healthy. Last week, cocoa suffered several days of losses and, while slightly higher today, is still 16 pct off a four and half year high set in early July.

'Right now there's a bit of consolidation, we hope it will rally but there's a lot of liquidation,' said a trader. 'Cocoa's been falling because funds were overstretched, there were record longs. The market ran out of steam at four and half year highs,' he continued. At 3.55 pm, cocoa for September delivery had risen to 963 stg a tonne on the Euronext Liffe, against 948 stg at the close yesterday.

On the supply side, top producer Ivory Coast earlier today reported healthy cocoa arrivals. 'There has been improved weather and the fundamental outlook is better than a couple of months ago,' said the trader. 'People are expecting steady arrival numbers going ahead.'

In other soft commodities traded on the Liffe exchange, coffee for September delivery was up at 1,808 usd from 1,796 usd while No 5 sugar for October delivery was up at 283 usd from 281 usd.

**Cocoa Farmers to Receive More for their Crops**

Ministry of Agriculture & Land

KINGSTON (JIS)

August 13, 2007

As of October 1 cocoa farmers will benefit from an increase in the price paid to them by the Cocoa Industry Board (CIB). In an interview with JIS News, Manager of the Board, Naburn Nelson informed that cocoa farmers would be paid $1,340.06 per box for wet cocoa, up from $ 1,140.06. He explained that this increase is based on a number of factors. "The decline in the Jamaican dollar and the whole matter of the good weather pattern has been encouraging and as a result the production has been over our expectation," he informed. "We had budgeted for over 60, 000 boxes and to date we have already gone 75,000 boxes. So that is almost 15,000 boxes over an above what had budgeted for, for the year. So all of this has contributed to the farmers getting a further increase," he added. The cocoa crop year ends in September.

To bolster the productivity of existing cocoa farmers and the involvement of new ones, the Cocoa Industry Board has also enhanced its support services to farmers. "Cocoa agents, traditionally called collectors, have been working with farmers to encourage them to produce," he informed. The impending increase was first announced by Minister of Agriculture and Lands, Roger Clarke in June of this year, and the Board has since finalized the exact percentage.

**Lake Champlain Chocolates Adds New Flavors & Updates Chocolate Bar Wrappers & Dispenser**

Chris Middings, Lake Champlain Chocolates, <http://www.lakechamplainchocolates.com>, 802-264-2140

13 August 2007

Lake Champlain Chocolates (LCC), a gourmet Vermont chocolate maker, has added several new flavors, updated the packaging, and re-branded the point-of-purchase dispenser for its Chocolate Bars. The new flavors feature higher cocoa content chocolates and nuts. The colorful wrappers give a fresh look to the thirteen flavors in the classic chocolate bar line and visually "pop" on increasingly competitive shelf space. The new dispenser integrates with the balance of the company's packaging, including an organic chocolate bar line.

BURLINGTON, Vt. (BusinessWire EON) July 31, 2007 -- "Chocolate bars are fun and our new packaging reflects that excitement," said Allyson Myers, Director of Sales for LCC. "For many customers, enjoying a chocolate bar is a daily ritual, and we appreciate and respect every aspect of that ritual, from making sure the chocolate is fresh and all natural, to maintaining traditional paper-and-foil wrappers."

The new flavors are Hazelnut Praline with dark chocolate surrounding gianduja -- pure, all-natural hazelnut paste whipped with dark chocolate; Triple Nut with salted almonds, pistachios & cashews in 38% cocoa content milk chocolate; and African Blend with 80% cocoa content dark chocolate blended from Tanzania, Ghana & Sao Thome cocoa beans. Re-branded flavors are Milk Chocolate, Dark Chocolate, Dark Chocolate Almonds, Dark Chocolate Peppermint Crunch, Milk Chocolate Caramel, Dark Chocolate Rum Caramel, Dark Chocolate Raspberry Truffle, Dark Chocolate Coffee Truffle, Sao Thome (70% cocoa content), and Tanzania (75% cocoa content). All flavors are crafted in small batches to ensure absolute freshness.

The bars retail for $2.95-3.50 and are packed in ten- & twelve-count cases. The wrappers are made with 50% recycled fiber and 30% post-consumer waste fiber, processed chlorine free.

Lake Champlain Chocolates offers sweet indulgences that capture the essence of Vermont, the tradition of making fine chocolate, and the pride that goes into each bite. Preservative-free and Kosher-certified, LCC chocolates are crafted in small batches from the finest quality Belgian chocolate and select natural ingredients including local Vermont cream, sweet butter, maple syrup, and honey. LCC chocolates are available online at www.lakechamplainchocolates.com, toll-free at 1-800-465-5909, as corporate gifts & wedding favors, at three company-owned retail stores in Vermont, and nationwide at specialty food & gift stores and upscale hotels & inns.

**Controversy over chocolate**

Bryce Mursch

Aug 15, 2007

NATIONAL (NBC) - Chocolate-lovers, listen up. Some manufacturers are asking the Food and Drug Administration for permission to change the definition of chocolate by replacing one of its key ingredients: cocoa butter. A few manufacturers want to substitute other vegetable fats, like shea butter and palm oil. Some chocolate companies say that's unthinkable. "You'd have some products that would all come from the cocoa bean and you'd have other products that don't. So the real confusion would be to the consumers," explained Gary Guittard of the Guittard Chocolate Company.

The Chocolate and Grocery Manufacturers Associations are behind the proposed changes and insist there will be clear labeling. "They'll always know what is in those products, and to suggest that anything would be mandatory would be really misleading to the consumer," said the Grocery Manufacturers Association's Robert Earl. Using more vegetable oils could make chocolate cheaper, but retailers say true choco-holics don't care about cost. The proposed ingredient changes, which affect hundreds of foods, not just chocolate, aren't expected to be approved by the FDA anytime soon.

**Ivorian main cocoa crop seen around 1.2 million tonnes**

(Reuters)

August 17 2007

ABIDJAN --: Ivory Coast's upcoming October-March main cocoa crop could produce an exceptional harvest of as much as 1.2 million tonnes thanks to excellent rainfall levels and improving husbandry, exporters said on Wednesday.

Four exporters contacted by Reuters in the world's top cocoa producer gave estimates of between 1.185 million to 1.215 million tonnes for the 2007/2008 main crop. "Unless there's some sort of ecological catastrophe, we should have at least 1.2 million tonnes, unlike the 900,000 tonnes we got (in the last main crop) which was more difficult," said the director of one international exporter in Abidjan.

Cocoa trees on farms in the West African country are laden with large numbers of pods, some of which will be ready to gather in the next fortnight - weeks ahead of the official start to the 2007-08 main crop in early October.

***Business & Economy***

**Swiss Chocolate, English Tea and Dutch Oil - HA, HA, HA!**

By Harry C. Alford, NNPA Columnist

August 13, 2007

The above is an oxymoron. More so, it is an indictment on what happens to Africa, the continent with the richest resources on earth. It is an historical pity that we can't get our minds together in the 21st century and harness vast amounts of resources so that nearly a billion children of Africa can enjoy a quality of life replete with healthcare and economic vitality.

There is not one cocoa plant growing in Europe let alone Switzerland. Cocoa is harvested in Western Africa and the raw product is shipped to Europe for processing. A citizen of Ghana or Cote D'Ivoire has to pay a precious price if he wants to buy chocolate from his corner store and it has the moniker "Swiss Chocolate". Swiss hell! The cocoa was grown down the road.

There is not one tea plant grown in Europe especially not in England. Yet, the British have the monopoly on the finest tea. The "finest tea" - that would be the tea from the highlands of East Africa. Like coffee, the finest tea comes from the mountainous regions of East Africa. Ethiopia, Uganda, Kenya, Tanzania, Rwanda and a few other nations have been blessed with the earth, air and weather that blend together a product that cannot be produced as well in any other place on earth. Millions of tons of it are shipped to Europe and other places for processing and packaging and denied its birthright - Africa.

What is the Dutch Oil Co. AKA Shell Oil? There isn't one oil well in Amsterdam. Yet, boat loads of crude oil from Nigeria, Angola and other areas along the western shoreline of Africa go to Amsterdam for refining. A person in Lagos, Nigeria will pay about $3.50 per gallon for gasoline even though it was generated down the road from the gas station. Conversely, a person in Venezuela pays about 20 cents for a gallon of gasoline because his nation has enough gumption to refine and control its own resources.

The above are just a few examples as to why Africa is poor and Europe is not. We can talk about diamonds, gold, coltran, platinum, flowers and hundreds of other items that are easily marketed in the Western nations that come from the earth of Africa. Here we are in 2007 and the matter should be simple Economics 101 and straight-out good government. Uh oh, that's a problem - straight-out good government.

There are over 40 nations on the African continent. That is way too many to manage and coordinate commerce. Many of these governments should be merged and common trade languages such as Swahili instituted for the sake of viable commerce. Ten super nations could make Africa a very manageable place for economic growth and stability.

Mexico got tired of foreign companies manipulating its oil industry so they nationalized it. Africa, after it consolidates its sovereignty structure, should consider the same for all of its major resources. This should happen for a distinct period of time while it organizes systems to process its resources and direct them to fair markets that will match the value with the price. As they fade away from nationalizing its industries, home-grown corporations can be formed and the entrepreneurial spirit can kick into gear and generate wealth to the savvy and jobs to the millions.

These new nations must have banks who can deal in "hard currency." Money that will not fluctuate in value on a daily basis and has the trust of the people. Right now, with the exception of South Africa, only western banks can offer hard currency in sub-Saharan Africa. Perhaps there could be a multi-nation standard like the Euro is used in Europe. The economy could also have one gigantic stock exchange to compete with the rest of the world.

There is enough African brain power living abroad to staff and assist in this major transformation. If all the educated Africans living in North America and Europe were to return home, the educational indicators of Africa would sky rocket. There would be a need for strong, consistent democracy amongst the new nations. With this, would come intolerance for corruption and a very strict judicial system to handle it.

Right now, China looks to Africa as its new farmland and direct resource for oil. The Chinese are leasing millions of acres for farming and are buying oil above the market rate - just to get it. The United States buys 10 percent of its oil from Africa and that will change to 25 percent within the next 10 years. Africa should do what Saudi Arabia has done. It took control of its resource, oil, and turned a poor desert nation into one of the richest nations in the world. Do it, Africa. Do it now!!

Harry Alford is the co-founder, President/CEO of the National Black Chamber of Commerce. Website: www.nationalbcc.org.

**Fortis widens 2006/07 cocoa deficit forecast, ups longer term surplus forecast**

AFX News Limited

08.14.07

LONDON (Thomson Financial) - Poor cocoa crops from several key producers have forced investment bank Fortis to widen its deficit forecast for the 2006/07 season. The bank now reckons the 2006/07 cocoa season will end in a 258,000-tonne deficit against an earlier shortfall estimate of 236,000 tonnes. 'We have carried out these revisions on the basis of empirical evidence, particularly the weaker-than-expected main crop arrivals from Indonesia, lower-than-anticipated output in Cameroon, and a disappointing temporao (mid crop) from Brazil,' said its monthly report.

In the longer term, Fortis (other-otc: FORSY.PK - news - people ) has raised its 2007/08 surplus forecast to 104,000 tonnes from an earlier guess of 98,000 tonnes, all because of expectations that the Ivorian cocoa crop will come in higher. The Ivory Coast is the world's top cocoa producer.

On the demand side, grindings, which are seen as a demand yardstick, will reach 3.55 mln tonnes this season, and will rise to 3.68 mln tonnes in 2007/08. The bank had previously forecast 3.54 mln tonnes and 3.66 mln tonnes respectively. Elsewhere, Fortis said it sees the 2007/8 Robusta coffee supply-and-demand balance at a surplus of 1.39 mln bags, with production seen at 46.99 mln bags and demand at 45.60 mln bags. Each bag weighs 60 kg.

**Cocoa Project Established at Case to Attract Young Farmers**

Ministry of Agriculture & Land, Jamaica

KINGSTON(JIS)

August 15, 2007

In an effort to attract more young people to the cocoa sector, the Cocoa Industry Board (CIB) has established a young farmers project at the College of Agriculture, Science and Education (CASE), in Portland.

Manager of the Cocoa Industry Board, Naburn Nelson told JIS News that under this project, a demonstration plot has been established on the CASE campus which provided students with on-farm training in cocoa farming, cocoa management and processing. He further noted that after these students have gained the necessary experience in the cocoa production process, they would be moved from the demonstration plot to a five-acre commercial plot.

"The demonstration plot is in what we call shades, and the shades should be matured by December or the latest April 2008. At that point when the shades are matured, we will put in cocoa seedlings. We will plant 200 trees and within 2½ years you can visit them and see cocoa pods on the trees. The commercial time when you can see the real bearing is four years after," he explained.

As a result of this project, other Commodity Boards have also been invited by CASE to implement demonstration plots on the campus. The young cocoa farmers project is also being extended to primary and high schools in cocoa bearing regions across the island. In the meantime, Mr. Nelson noted that momentum has been building among farmers in the cocoa sector. "Farmers are purchasing seedlings and they have planted some 12,000 cocoa seedlings," he said. According to the Manager, most of these seedlings were sold to farmers, and that is a current demand for another 13,000 seedlings.

***Processing & Manufacturing***

**Starbucks retools cocoa drink**

By Associated Press

TED S. WARREN

August 15, 2007

SEATTLE -- Starbucks Corp. will start selling packages of premium "drinking chocolate" nuggets in US grocery stores and other retail outlets this fall after an exorbitantly rich chocolate drink failed in stores two years ago. Starbucks, which has teamed up with Hershey Co., also plans to roll out a line of chocolate candies next spring that will include a coffee-infused premium dark chocolate bar, milk chocolate squares with flecks of chai tea, and an espresso truffle. The cubes of drinking chocolate will come in three flavors: a blend of dark and European-style milk chocolates, one with a marshmallow nestled in the middle, and a third infused with peppermint.

At a tasting session Starbucks offered a for group of journalists, a recipe based on three heaping tablespoons of the chocolate nuggets mixed with about 6 ounces of nonfat milk was not nearly as thick and rich as Chantico, a drink Starbucks discontinued in late 2005, about a year after it was launched. Some complained it tasted like a melted chocolate bar. Others said they liked it, but wanted to be able to customize it, which they couldn't do in stores. "Which is a great thing about this one because . . . you can make it exactly the way you want it," said Sherry Maple, director of Starbucks' chocolate platform.

Starbucks, the world's largest specialty coffee retailer, and Hershey, the nation's largest candy maker, are developing other confections and have not yet decided exactly how many will be sold at first, said Traci Gentry, director of global chocolate innovation at Hershey. Starbucks has no immediate plans to sell the new chocolate products in its thousands of US coffeehouses.

Starbucks and Hershey have developed guidelines aimed at improving labor standards, making farming practices ecologically sustainable, and boosting income for farmers. Their goal is for all the cocoa beans they buy to be farmed according to those standards, but executives said it's unclear how soon that will happen.

**And now from Zurich, a Chocolate Academy in Mumbai**

Lekha Agarwal

Mumbai,

August 18 2007

Come 2008 and the city’s chocolate connoisseurs will have a new place to head to: a Chocolate Academy, meant exclusively for confectioners.

Zurich-based Barry Callebaut, among the world’s premier manufacturers of high quality cocoa, chocolate and confectionery products, has announced plans of opening its first Chocolate Academy in the Indian sub-continent, right here in Mumbai. Scheduled for a January or February 2008 launch, the academy will be their 8th globally —others are in Belgium, Canada, France, Poland, Singapore, Switzerland, and the United Kingdom. Declining to reveal its exact location in Mumbai — “the paperwork is not yet complete” — Maurizio Decio, Barry Callebaut’s vice-president (Asia Pacific) said, “It will be close to good infrastructure to enable our customers easy access.”

Ranging from one to three days, the courses will initially only be open to professional “chocolate artisans” — that is pastry chefs, bakers, confectioners and caterers — and are tailored to “advance their skills in the nuances of chocolate technique.” The curriculum includes beginner, advanced and specialised courses on chocolate processing and a range of techniques and applications — from molding, enrobing and sculpting to decorations and flavourings.

While participants can either be employed or wishing to start out in a new business, it will be awhile before housewives and hobbyists — or semi-professionals, as Barry Callebaut calls them — can partake in the mouth-watering, sumptuous courses. “We are aware a significant amount of semi-professionals are interested in such courses. We hope to be able to offer places to these groups in due course,” Decio added. Also, while the academy does not take students, there maybe an opportunity for some since the company is mulling emulating the set-up they have with several colleges in other countries. “We work very closely with educational establishments and offer a course to students who want to learn the fine art of confectionary, which is offered to them as part of the college curriculum,” Decio added. Here, Barry Callebaut “will try to collaborate in India” as well.

The move to establish a presence in India is in line with Barry Callebaut’s strategy to increase the share of sales generated in regions outside Western Europe and North America from 11 per cent to 20 per cent by 2010. “The sheer size of the Indian population and the growing economic power of the region mean that the growth potential of the region’s chocolate market is substantial,” Decio said explaining the reasons behind selecting India, where the firm is already selling three of its brands — the main Callebaut brand, French brand Cocoa Barry and Carma, which is their Swiss gourmet offering.

**Fake foods: Chocolate lovers draw the line**

Tribune Editorial

08/14/2007

Processed cacao beans yield a liquor comprised of 50-60 percent cocoa butter. It's the primary ingredient in chocolate. Always has been, always will be. Maybe.

U.S. manufacturers are trying to sweet talk the federal government into changing the definition of chocolate to allow vegetable oils to substitute for cocoa butter. For large candy manufacturers, it would be the equivalent of finding the golden ticket in a Wonka bar. Cocoa butter costs about four times more than vegetable oils, so even a small reduction in the amount of cocoa in the mix would mean big savings. And while officials with the Grocery Manufacturers Association say the savings "could" be passed on to consumers, chances are it would land in Big Chocolate's pocket.

It should be noted that the industry is already free to take as much chocolate as it wants out of chocolate. But without the rule changes to allow a lower percentage of cocoa butter, the candy would have to be labeled "imitation" chocolate, which could hurt sales. Better to disguise the imitations as the real thing and fetch a premium price, the industry seems to be saying. But chocolate fiends, and candy makers concerned about product purity, are uniting against this assault on our favorite comfort food. Hundreds of chocoholics have written the federal Food and Drug Administration protesting the proposed changes. Chocolate lovers don't want candy makers to fudge on the ingredients. They want their chocolate to be chocolate.

Consumers seem less concerned about other foodstuffs. The federal Food and Drug Administration, acting on recommendations from a consortium of food industry groups, will decide if manufacturers can add and substitute ingredients in nearly 300 manufactured foods. But citizen complaints have centered almost exclusively on chocolate.

While it's nice to see American consumers have a meltdown about the quality of their candy, they're missing the big picture. In this age of additives, preservatives, herbicides, insecticides, hormones and bioengineering, they should be concerned about all foods, not just sexy products like chocolate. Perhaps chocolate can serve as a signature species for pure food advocates, much like the polar bear did for global warming opponents, and help raise public awareness and increase public input into food issues. We need to maintain the integrity of our food supply. After all, we are what we eat.

***Others***

**Photo: A Holiday Gift That Gives: Divine Chocolate Offers Americans a Way to Play a Powerful Role in Ending Poverty in West Africa**

Author : Divine Chocolate

Mon, 13 Aug 2007

WASHINGTON, /PRNewswire/ -- Divine Chocolate today announced three new products perfect for gift giving this holiday season. The first farmer- owned, Fair Trade chocolate company, Divine's innovative business model is changing the chocolate industry by empowering farmers and delivering more benefits from the booming US chocolate market directly back to cocoa growers in Ghana.

To view the Multimedia News Release, go to: http://www.prnewswire.com/mnr/divinechocolates/29300/

"Americans love chocolate, and choosing to buy Fair Trade chocolate empowers farmers to create a better life for themselves and for their families," said Erin Gorman, CEO of Divine Chocolate. "Our new products are beautiful and delicious and most importantly, they truly embody the spirit of hope and joy found during the holidays." Divine's new holiday items include:

-- Divine Chocolate Advent Calendar, which combines delicious Fair Trade

chocolate with a traditional nativity theme. Tucked away behind every

door on the calendar is a delicious Divine treat.

-- Divine Chocolate Gold Coins, embossed with a "Fair Deal for cocoa

growers" logo on one side and a cocoa tree on the other; and

-- Divine Chocolate After Dinner Mints, delicate slim squares of delicious

dark chocolate, with smooth natural peppermint fondant centers.

The Advent Calendar will be available this holiday season at Whole Foods stores across the country, and all holiday items will be available online at <http://www.agreatergift.org/>. Most of the world's cocoa is grown in West Africa. While the chocolate market in the US is worth nearly $13 billion, the average cocoa farmer receives as little as $300 per year. Few farmers in West Africa have ever tasted chocolate.

All of the cocoa in Divine's high-quality chocolate comes from the farmers of Ghana's Kuapa Kokoo cooperative, part owners of Divine. The cocoa is purchased on Fair Trade terms, and a Fair Trade premium is invested by Kuapa Kokoo into schools, clean drinking water, mobile medical clinics, and women's entrepreneurship projects. As owners of Divine, farmers have two seats on the Divine corporate board, a share in the company's profits.

A full range of Divine chocolate bars is available at independent retail locations and in natural foods stores across the country, as well as online at http://www.agreatergift.org/. Divine was first launched in the UK in 1998 and earlier this year opened a US company based in Washington, D.C. Divine is committed to empowering cocoa farmers in West Africa and educating consumers about the difference they can make by eating Fair Trade chocolate:<http://www.divinechocolateusa.com/>.

http://www.prnewswire.com/mnr/divinechocolates/29300" mime-type="application/octet-stream"/>

Video: http://www.prnewswire.com/mnr/divinechocolates/29300

**Ghana: Children in Cocoa Communities - Our Future**

Public Agenda (Accra)

OPINION

13 August 2007

Lately, there has been a lot of controversy over whether child labour actually exists in the cultivation of cocoa and generally in the agriculture sector. Any time the issue comes up, the normal response is often,"Oh there is no child labour in farming in Ghana", or "we have all helped our parents on the farms before, and gotten to where we are today so what is the big deal of children helping their parents on the farm? "We are training them to be good farmers so what all this noise about". You can get these responses from a cross section of the society like Doctors, Lawyers, Teachers, Engineers, and Politicians.

We do not have to look very far to see children working in Ghana, On your way to work when all children are suppose to be in school, some children from the age of twelve years are seen selling during school hours, when the others are in class studying or are seen carrying heavy loads from the farm to the market. On the issue of all of us ever helping our parents on the farm, if we will be truthful to our selves, those of us who really helped our parents on the farm will testify that, if we had not been engaged on the farm, we would have advanced further than we are now in our careers.

Would we not be limited by injuries or illness acquired from working on the farm? But we think our children should still go through the same experience. On training them, you can bear with me that there are other ways to learn farming and still give children a chance to be educated, protected and cared for, as enshrined in the Children Act of 1996. One key issue at the moment is that consumers of chocolate world wide are concerned about whether there is the worst form of child labour in cocoa production. If there is, what are we doing about it?

The International Labour Organisation (ILO) convention 182, classifies four categories of work as the Worst Forms of Child Labour. These are: 1) Engagement or recruitment of children into slavery and all forms of slavery- like practices such as child trafficking and forced labour.

2) Engagement or recruitment of children for illegal activities such as production and trafficking of drugs, and smuggling of cocoa

3) Engagement or recruitment of children in pornography and pornographic performances, prostitution.

4) Engagement of children in hazardous Work. Hazardous work is that which by the nature involves risk or danger especially to health, safety and moral of a person.

The pilot phase of the Yen Daa Kye (YDK) project in twenty four cocoa communities in three districts in Ghana has identified that, children assist parents in cocoa farming in Ghana. They sometimes engage in hazardous activities such as spraying, using dangerous implements, and are not given any form of protections. However, parents and communities by identifying the need to protect children are changing their attitude/approach by placing the child first in all issues and looking at what is in their best interest.

In cocoa production, there are a lot of activities children engage in, which are very risky. For instance, the use of sharp implements for harvesting Cocoa, popularly called 'go to hell' can be very dangerous even to the adult, much more to a child. Koku Pii (not real name) A fourteen year old boy in a community near Wassa Akropong had his ear and side of face cut off when the sickle fell off the supporting stalk and cut part of his face and part of the ear off while he was harvesting cocoa. He now has a big scar on the face for life. Children involved in applying chemicals on cocoa by fetching water are also in danger as they come into contact with the chemical on their skin or inhale them, which is harmful to the child's health and could potentially lead to death. These are what pertain on the farms.

The question is, should we leave our children, who are our future to suffer these things? What would our future be if potential cocoa farmers, agriculturist, teachers, agronomist, engineers etc are not there because they were not educated? Should we not be educating and protecting all children in Ghana? The issue we all need to look at critically is how to protect and prevent children who through factors such as lack of awareness on parental roles, low income of families and lack of educational facilities in the communities end up engaging in work to help support the family. Some times providing protective clothes for the farm is a solution or supervising a child to work or better still putting mechanism in place by the community to protect these children from these negative effects.

From the YDK experience of dialoguing and sensitizing communities members on the issue, parents now buy simple rubber sandals for children, reduce loads children carry and communities come out with bye laws on protecting children on the farms. These are simple but cost effective solutions that can help address the issue. We can all do something for these children rather than try to defend the issue, by changing our attitude or advising families or friends who are cocoa farmers. Let as all work to protect our future, our children especially those in cocoa growing communities in Ghana.

**Volta farmers vow to stop smuggling**

Source: GNA

16-Aug-2007



Bagged cocoa beans ready for export.

Over 200 Cocoa farmers along the country's eastern frontier with the Republic of Togo have resolved to stop the smuggling of the commodity in the area. The farmers from Baglo-Odumase, Baglo-Buem, Kute and Ayoma made this declaration at a one-day outreach programme to sensitise cocoa farmers on scientific techniques in the treatment of swollen shoot disease at Baglo-Odumase in the Jasikan district on Wednesday. The programme was organized by the Cocoa Swollen Shoot Virus Disease Control Unit (CSSVDCU) of the Cocoa Board. They contended that the quest to meet their financial obligations and responsibilities forced them to engage in the smuggling activities and pledged to turn a new leaf.

Speaking to the participants, Mr Attah Barfi Boateng, Deputy Volta Regional Manager of the CSSVDCU stressed that a holistic destruction of the disease by uprooting affected trees and subsequent replanting was the guarantee for the future and sustenance of the cocoa industry. He called on major stakeholders including agencies and farmers to coordinate their programmes and policies towards the eradication of the disease and urged them to embrace the new scientific techniques in Cocoa farming. Mr Boateng who likened the viral disease to that of HIV/AIDS said it was highly infectious with long gestation period and in some cases leading to "stem elephantiasis" which affects the roots. He said by government policy, a hectare or 2.5 acres of an infected cocoa farm attracted a treatment and replanting grants of GHC 408.

The Deputy Regional Manager said the affected trees were usually replanted with high yielding and drought resistant hybrid seedlings with shorter maturity periods between two-and-half to three years, which could be intercropped with plantain, cocoyam and maize. Mr Boateng said unlike other cocoa diseases such as capsids and black pod, CSSVD could only be eradicated by uprooting the entire tree, adding that, only consented and concerted efforts could facilitate its eradication.

Mr Osam-Dade Okwan, Volta Regional Quality Control Officer announced that the region lost 35 percent of the over one thousand tons of cocoa from produced in 2006 to poor fermentation procedures resulting in "purple beans". He said this is contrary to the region's 1,000 tons of the commodity to the national haul, which was declared the best in the country in 2005. He advised cocoa farmers to stop smuggling the commodity into Togo, since such nefarious activities was enriching that country at the expense of Ghana, which they turn to for shelter, health and education among others.

Mr Philemon Ankah, representative of the Produce Buying Company (PBC) assured the farmers that PBC had employed pragmatic measures to facilitate the purchase of cocoa all-year-round and that their toil would be adequately rewarded. He urged the farmers to take advantage of the Cocoa Board Scholarship, which is dependent on the number of sales one makes, to educate their children, rather than smuggling across the border.

**Chocolate has long, rich history**

Source: inventors.about.com/library/inventors/blchocolate.htm

By BARBARA YOST

Gannett News Service

August 15, 2007

***A brief history of chocolate:***

* 1500 to 400 B.C.: The Olmec Indians are believed to be the first to grow cocoa beans as a domestic crop.
* 250 B.C. to 900: The consumption of cocoa beans was restricted to the Maya society's elite, in the form of an unsweetened cocoa drink made from the ground beans.
* 600: Mayas migrate into northern regions of South America, establishing the earliest known cocoa plantations in the Yucatan.
* 14th century: The drink became popular among the Aztec upper classes who usurped the cocoa beverage from the Mayas and were the first to tax the beans. The Aztecs called it xocalatl, meaning warm or bitter liquid.
* 1502: Columbus encountered a great Maya trading canoe carrying cocoa beans as cargo.
* 1519: Spanish explorer Hernando Cortez recorded cocoa usage in the court of Emperor Montezuma.
* 16th century: The Spanish began to add cane sugar and flavorings such as vanilla to their European cocoa beverages.
* 1570: Cocoa gained popularity as a medicine and aphrodisiac.
* 1657: The first chocolate house was opened in London by a Frenchman. Chocolate was considered a beverage for the elite class.
* 1674: Eating solid chocolate was introduced in the form of chocolate rolls and cakes, served in chocolate emporiums.
* 1730: Cocoa beans dropped in price and were within the financial reach of common folk.
* 1765: Chocolate was introduced to the United States when Irish chocolate maker John Hanan imported cocoa beans from the West Indies into Dorchester, Mass., to refine them with the help of American Dr. James Baker. The pair soon after built America's first chocolate mill, and by 1780 the mill was making Baker's chocolate.
* 1861: Richard Cadbury began the Cadbury chocolate giant and created the first known heart-shaped candy box for Valentine's Day.
* 1876: Daniel Peter of Vevey, Switzerland, experimented for eight years before finally inventing a means of making milk chocolate for eating.
* 1897: The first known published recipe for chocolate brownies appeared in the Sears, Roebuck and Co. catalog.
* 1926: Belgian chocolatier Joseph Draps starts the Godiva Co. to compete with Hershey's and Nestle in the American market.

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

**New York cocoa futures higher**

NEW YORK (August 15, 2007): US cocoa futures closed firm Monday, in a correction higher supported by short-covering in a market seen as oversold after dipping to a 3-1/4-month low late last week, traders said. "The market came down pretty hard the last couple of weeks. We're heading into one of the peak demand periods," said Judy Ganes-Chase of J Ganes Consulting.

**New York cocoa lower**

NEW YORK (August 16, 2007): US cocoa futures settled lower on Tuesday, pressured by front-month liquidation ahead of first notice day August 20 and a weak pound relative to the dollar, traders said. "You're getting close to first notice period in September so I think you're getting a little bit of liquidation on the September position," one trader said.

**Nestle launches buyback, ups outlook**

ZURICH (August 16, 2007): Nestle said it would plough profits into a $21 billion share buyback programme and shun major acquisitions as pricing power helped it overcome soaring input prices to post a forecast-beating earnings rise.

**London coffee, cocoa and sugar tumble**

LONDON (August 17, 2007): Coffee, cocoa and sugar futures tumbled around three percent on Thursday as jitters over liquidity in other financial markets swept across commodities causing investment funds to sell, traders said. London's benchmark November coffee contract ended down $64 or 3.7 percent, at $1,685 a tonne, the lowest since mid-May and taking the market's losses this week to some $150.

**New York cocoa finishes mixed**

NEW YORK (August 17, 2007): US cocoa futures closed mixed on Wednesday amid heavy position rolling as good buying support buoyed prices off session lows, traders said. "The main feature was market selling off earlier on and finding decent support around the $1,830/$1,840 level (basis December)," one trader said.

**Ivorian main cocoa crop seen around 1.2 million tonnes**

ABIDJAN (August 17, 2007): Ivory Coast's upcoming October-March main cocoa crop could produce an exceptional harvest of as much as 1.2 million tonnes thanks to excellent rainfall levels and improving husbandry, exporters said on Wednesday.

**PROMOTION OF THE CONSUMPTION OF COCOA AND COCOA PRODUCTS BY COPAL DURING THE AFRICAN CUP OF NATIONS 2008 IN GHANA**

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**Hope Sona Ebai,**

Secretary General

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