

# COPAL COCOA *Info*

*A Weekly Newsletter of Cocoa Producers' Alliance*



Issue No. 333

27<sup>th</sup> April – 1<sup>st</sup> May 2009

Cocoa Producers' Alliance



## UP-COMING EVENTS

- ❖ International Workshop on Cocoa Policies, Market Reforms and Level of Implementation of COPAL Scientific Research Workshop Recommendations, Salvador, Bahia, Brazil 15<sup>th</sup> – 19<sup>th</sup> June, 2009

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Do your health a favour, drink Cocoa everyday  
'It's nature's miracle food'

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## ICCO Daily Cocoa Prices

	ICCO daily price (SDR/tonne)	ICCO daily price (\$US/tonne)	London futures (£/tonne)	New York futures (\$US/tonne)
27 <sup>th</sup> April	1644.80	2454.83	1713.33	2395.00
28 <sup>th</sup> April	1656.94	2465.70	1729.00	2405.67
29 <sup>th</sup> April	1655.34	2480.27	1719.00	2416.00
30 <sup>th</sup> April	1639.56	2455.78	1701.33	2393.67
1 <sup>st</sup> May	-	-	-	-
<b>Average</b>	<b>1649.00</b>	<b>2464.00</b>	<b>1716.00</b>	<b>2403.00</b>

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

**Monday 27th April 2009**

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
May 2009	1814	1798	-33	1814	1790	1,164
Jul 2009	1735	1722	-35	1742	1716	1,728
Sep 2009	1725	1710	-33	1731	1710	470
Dec 2009	1725	1708	-29	1725	1705	468
Mar 2010	1718	1705	-29	1721	1708	289
May 2010	1704	1703	-27	1710	1704	168
Jul 2010	1710	1708	-27	1716S	1709S	128
Sep 2010	1709	1708	-28	1709S	1709S	5
Dec 2010		1705	-32			0
Mar 2011		1706	-32			0
<b>Average/Totals</b>		<b>1717</b>				<b>4,420</b>

**Tuesday 28th April 2009**

Month	Opening Trans	Settle	Change	High	Low	Volume
May 2009	1797	1807	9	1816S	1793	2,762
Jul 2009	1722	1738	16	1742	1721	4,149
Sep 2009	1717	1728	18	1730	1716	647
Dec 2009	1708	1721	13	1725	1707S	644
Mar 2010	1710	1718	13	1721	1709S	374
May 2010	1718	1716	13	1718S	1705	118
Jul 2010	1710	1718	10	1715	1710	43
Sep 2010		1718	10			0
Dec 2010		1715	10			0
Mar 2011		1716	10			0
<b>Average/Totals</b>		<b>1730</b>				<b>8,737</b>

**Wednesday 29th April 2009**

Month	Opening Trans	Settle	Change	High	Low	Volume
May 2009	1797	1790	-17	1800	1773	1,598
Jul 2009	1726	1725	-13	1736	1707	4,144
Sep 2009	1716	1719	-9	1726	1700	970
Dec 2009	1710	1713	-8	1721	1699	1,930
Mar 2010	1715	1709	-9	1715	1694S	710
May 2010	1702	1709	-7	1702S	1702S	250
Jul 2010		1709	-9			0
Sep 2010		1709	-9			0
Dec 2010		1706	-9			0
Mar 2011		1707	-9			0
<b>Average/Totals</b>		<b>1720</b>				<b>9,602</b>

**Thursday 30th April 2009**

Month	Opening Trans	Settle	Change	High	Low	Volume
May 2009	1799	1774	-16	1804	1773	2,036
Jul 2009	1730	1707	-18	1739	1706	4,741
Sep 2009	1723	1701	-18	1732	1700	939
Dec 2009	1721	1696	-17	1726	1695	1,459
Mar. 2010	1720	1692	-17	1720	1693	328
May 2010	1720	1692	-17	1720S	1720S	500
Jul 2010	1711	1692	-17	1711S	1711S	2
Sep 2010	1700	1690	-19	1710S	1700	609
Dec 2010		1687	-19			0
Mar 2011		1687	-20			0
<b>Average/Totals</b>		<b>1702</b>				<b>10,614</b>

**Friday 1st May 2009**

Month	Opening Trans	Settle	Change	High	Low	Volume
May 2009	1774	1730	-44	1774	1732	981
Jul 2009	1706	1672	-35	1710	1669	3,306
Sep 2009	1700	1669	-32	1704	1668	1,323
Dec 2009	1695	1662	-34	1697	1659	1,492
Mar 2010	1692	1660	-32	1695	1655	700
May 2010	1680	1661	-31	1694	1656S	137
Jul-10	1692	1663	-29	1696	1680	91
Sep 2010	1690	1661	-29	1690	1682	308
Dec 2010		1658	-29			0
Mar 2011		1658	-29			0
<b>Average/Totals</b>		<b>1669</b>				<b>8338</b>

<b>Average for the week</b>	<b>1669</b>				<b>8342</b>
					<b>41,711</b>

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

**Monday 27th April 2009**

Month	Open	Price	Change	High	Low	Volume
May 2009	2399	2368	-61	2400	2356	17
Jul 2009	2431	2381	-70	2431	2369	3,636
Sep 2009	2414	2390	-68	2417	2378	935
Dec 2009	2413	2403	-69	2419	2394	174
Mar 2010	2410	2415	-68	2425	2405	41
May 2010	0	2415	-68	0	0	1
Jul 2010	0	2423	-66	0	0	44
Sep 2010	2428	2420	-68	2428	2428	
Dec 2010	0	2426	-66	0	0	
Mar 2011	2448	2426	-66	2448	2448	
<b>Average/Totals</b>		<b>2407</b>				<b>4848</b>

**Tuesday 28th April 2009**

Month	Open	Price	Change	High	Low	Volume
May 2009	2389	2380	12	2389	2372	52
Jul 2009	2369	2404	23	2415	2367	4136
Sep 2009	2383	2416	26	2423	2379	602
Dec 2009	2400	2427	24	2425	2400	183
Mar 2010	2422	2440	25	2436	2422	71
May 2010	0	2440	25	0	0	
Jul 2010	0	2448	25	0	0	
Sep 2010	0	2445	25	0	0	1
Dec 2010	0	2451	25	0	0	
Mar 2011	0	2451	25	0	0	1
<b>Average/Totals</b>		<b>2430</b>				<b>5046</b>

**Wednesday 29th April 2009**

Month	Open	Price	Change	High	Low	Volume
May 2009	2370	2379	-1	2370	2370	2
Jul 2009	2408	2403	-1	2429	2376	3,741
Sep 2009	2406	2417	1	2433	2390	1,350
Dec 2009	2420	2431	4	2447	2410	409
Mar 2010	2434	2447	7	2442	2424	472
May 2010	0	2453	13	0	0	12
Jul 2010	0	2468	20	0	0	0
Sep 2010	0	2476	31	0	0	99
Dec 2010	0	2476	25	0	0	0
Mar 2011	0	2476	25	0	0	0
<b>Average/Totals</b>		<b>2443</b>				<b>6085</b>

### Thursday 30th April 2009

Month	Open	Price	Change	High	Low	Volume
May 2009	0	2345	-34	0	0	4
Jul 2009	2425	2375	-28	2444	2367	7,236
Sep 2009	2446	2390	-27	2454	2384	791
Dec 2009	2460	2404	-27	2470	2395	787
Mar 2010	2479	2420	-27	2479	2419	373
May 2010	0	2431	-22	0	0	1
Jul 2010	2450	2445	-23	2450	2450	36
Sep 2010	0	2465	-11	0	0	2
Dec 2010	0	2461	-15	0	0	0
Mar 2011	2450	2461	-15	2450	2450	564
<b>Average/Totals</b>		<b>2420</b>				<b>9,794</b>

### Friday 1st May 2009

Month	Open	Price	Change	High	Low	Volume
May 2009	2290	2301	-44	2290	2290	4
Jul 2009	2371	2324	-51	2395	2300	6216
Sep 2009	2386	2340	-50	2407	2322	791
Dec 2009	2400	2354	-50	2425	2333	787
Mar 2010	2430	2369	-51	2433	2370	373
May 2010	0	2382	-49	0	0	1
Jul 2010	0	2397	-48	0	0	36
Sep 2010	0	2406	-59	0	0	2
Dec 2010	0	2410	-51	0	0	
Mar 2011	0	2410	-51	0	0	1
<b>Average/Totals</b>		<b>2369</b>				<b>8211</b>

<b>Average for the week</b>	<b>2382</b>				<b>1642</b>
					<b>1806</b>

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

	27 <sup>th</sup> April	28 <sup>th</sup> April	29 <sup>th</sup> April	30 <sup>th</sup> April	1 <sup>st</sup> May
Main Crop Ghana, Grade 1	2884	2901	2886	2858	2802
Main Crop Ivory Coast, Grade 1	2704	2724	2721	2693	2621
Main Crop Nigerian, 1	2689	2711	2711	2683	2609
Superior Arriba	2543	2547	2540	2512	2441
Sanchez f.a.q	2636	2642	2641	2613	2566
Malaysian 110	2368	2401	2386	2358	2274
Sulawesi f.a.q	2443	2456	2465	2437	2369
Ecuador Cocoa Liquor	3564	3630	3605	3563	3401
Pure Prime Press African Type Cocoa Butter	5373	5289	5287	5225	5306
10/12% Natural Cocoa Press Cake	1603	1739	1714	1694	1844

Source: Cocoa Merchant Association



# News

## **Health and Nutrition**

**Chocolate coconut slice**  
New Zealand Herald  
Apr 27, 2009



Makes 16

1 cup plain flour, sifted  
2 Tbsp cocoa powder, sifted  
2/3 cup brown sugar  
1 cup shredded coconut  
185g butter, melted  
1 egg, lightly beaten

Chocolate coconut slice.

Chocolate icing

1 1/2 cups icing sugar, sifted  
2 Tbsp cocoa powder, sifted  
40g butter, melted  
1 1/2 Tbsp boiling water

Preheat oven to 180C. Place the flour, cocoa, sugar and coconut in a bowl and mix to combine. Add the butter and egg and mix until just combined. Press into a 23cm-square shallow tin lined with non-stick baking paper.

\* Bake for 20 minutes or until firm to the touch. Allow to cool in the tin. To make the chocolate icing, place the sugar, cocoa, butter and water in a bowl and mix well to combine.

Spread over the cooled slice and refrigerate for 30 minutes or until the icing is set. Slice to serve.

\* A brownie pan is a shallow-sided square slice pan. The shallow sides means the slice bakes more evenly. If you don't have one you can use a 22cm-square cake tin.

### **Most important facts about chocolate**

Persian Journal

By Manouchehr Saadat Noury, PhD

Apr 29, 2009

Chocolate (in Persian: Shokolaat) is a term referred to a number of raw and processed foods that are made from the seeds of cacao tree (Scientific Name: Theobroma cacao), a tree native to Mexico and the tropical South America. Chocolate is an ingredient used in various snacks and deserts such as cookies, ice cream, pudding, and pie. It can be also a cake, sauce, syrup, or candy, served melted, chilled, sprinkled, and so on. Chocolate may be boxed on Valentine's Day and egged on Easter. It can be also used in cold and hot beverages like Chocolate Milk and Hot Chocolate. In this article the healthy beneficial of chocolate, quotations in favor of chocolate, the detrimental effects of chocolate, and a few facts on the chocolate production in Iran are studied and discussed.

### **HEALTHY BENEFITS OF CHOCOLATE:**

As a person bites into a piece of dark chocolate, his or her body automatically releases Endorphin that boosts both cardiovascular and mental health of that person. Endorphin is a substance secreted in the pituitary gland to remove pain and to introduce pleasure. In fact, the mere scent of the potent goodness of chocolate can put a person in a good mood and that is really what makes chocolate a magical product. The beneficial health effects of chocolate can be listed as follows:

**Antioxidant Effect:** Research shows chocolate contains significant amounts of phenols, the same protective agents that are found in red wine. Phenols help to keep and protect the Low Density Lipoprotein (LDL) from oxidizing. Oxidized LDL is believed to be a key factor in the development of heart disease, so anything that prevents such oxidation can also help to reduce the heart-disease risk. It is also reported that the consumption of a regular low quantity of dark chocolate reduces the possibility of a heart attack. Heart attack is considered to be the result of cholesterol imbalance. The beneficial effects of dark chocolate to the human health as related to heart and the circulatory system have been attributed to the antioxidant activities of Epicatechin which is present in this product.

Chocolate is also a very good source of copper, an essential element in nutrition. ♦ The bean from the cacao tree is naturally abundant in copper. Fortunately, much of the copper is retained when the bean is processed into cocoa or chocolate ♦ noted Carl Keen, Professor of Nutrition and Internal Medicine at the University of California at Davis. Nancy Betts, Professor of Nutritional Science and Dietetics at the University of Nebraska, wrote that, ♦ The typical American diet is low in copper. The recommended safe and adequate range is 1.5-3.0 mg per day, but the average intake is about 1.2 mg. Copper functions as an antioxidant and helps with wound healing, but its most important function is to work with iron in building blood cells and transporting oxygen ♦.

**Anticarcinogenic Effect:** Evidences from the laboratory studies have revealed that cacao and dark chocolate flavonoids may possess some anticarcinogenic mechanisms. More research works are however needed to elucidate the role of cacao and dark chocolate in fighting cancer.

**Aphrodisiac Effect:** In some cultures, chocolate is believed to function as an aphrodisiac, a substance which excites sexual desire. (Aphrodite is the Greek goddess of love). It is documented that the ninth Aztec emperor Montezuma (reigned 1502 - 1520) used to drink chocolate syrup before going to his harem. However, the aphrodisiac effect of chocolate is yet unproven.

**Other Effects:** A study carried out by researcher David Lewis and reported by the BBC indicated that melting chocolate in one ♦'s mouth produced an increase in brain activity and heart rate that was more intense than that associated with passionate kissing, and also lasted four times as long after the activity had ended.

Chocolate appears to soothe and moisten the throat. According to some research works, chocolate may be effective in preventing the persistent coughing. Theobromine, aka Xantheose, is an alkaloid of the cacao and chocolate. This alkaloid has been found to be almost one third more effective than Codeien, the leading cough medicine.

It has been also suggested that the flavonoids present in chocolate may cure diabetes, diarrhea, and other diseases.

**QUOTATIONS IN FAVOR OF CHOCOLATE:** Here are some quotations that indicate the healthy benefits of chocolate:

♦ The superiority of chocolate, both for health and nourishment, will soon give it the same preference over tea and coffee in America which it has in Spain ♦: 3rd US President Thomas Jefferson (1743 ♦ 1826).

♦ All I really need is love, but a little chocolate now and then does not hurt! ♦ America ♦'s Most Endearing Artist Charles M. Schulz (1922 - 2000).

♦ It is not that chocolates are a substitute for love. Love is a substitute for chocolate. Chocolate is, let us face it, far more reliable than a man! ♦ Author and Columnist Miranda Ingram.

♦ After about 20 years of marriage, I am finally starting to scratch the surface of that one. And I think the answer lies somewhere between conversation and chocolate ♦: Movie Actor Mel Gibson in What Women Want.

♦ Research tells us fourteen out of ten individuals like chocolate ♦: American Author and Songwriter Sandra Keith Boynton.



#### DETRIMENTAL EFFECTS OF CHOCOLATE:

Chocolate and the candy bars certainly taste good and have potential beneficial health effects in human nutrition. But people should be also advised that eating chocolate in excessive quantities may increase the risk of obesity without a corresponding increase in activity. And obesity itself is a risk factor for many illnesses like cardiovascular diseases. Steve Infanti quoted researcher Bloom who wrote that, ♦Headaches may be caused by the Phenyl Ethyl Amine (PEA) in chocolate because PEA dilates blood vessels in the brain, a move that can trigger Migraines. It can also promote heartburn by causing a backup of acids from the stomach into the esophagus♦. Research has also shown that milk consumption can cause acne, including any which is mixed with chocolate. Besides, chocolate has one of the highest lead concentrations that constitute a typical Westerner♦s diet. This may lead to a mild lead poisoning. Though studies indicate that the lead consumed through chocolate may not all be absorbed by the human body, there is no recognized threshold for the effects of lead on children♦s brain function and even small amount of lead can cause permanent neurodevelopment deficits such as impaired Intelligence Quotient (IQ) in early life.

**FEW FACTS ON THE CHOCOLATE PRODUCTION IN IRAN:** Here are a few facts on the production of chocolate in Iran:

- A. The first evidence of chocolate♦s presence in Iran comes from a book written in 1662 by the British court physician Henry Stubbe praising the beneficial qualities of chocolate. At the time, Charles II (1660 - 1685) was the King of England and the seventh king of Safavid Dynasty, Abbas II (1642 - 1666) was the Shah of Iran. On the basis of Dr Stubbe♦s book, in 1662 chocolate had already spread in the Middle East as far as Turkey and Iran.
- B. The first factory to manufacture chocolate in Iran was established by two Russian immigrants in Tabriz, the capital city of Azerbaijan province, in 1920 when Ahmad Shah Qajar was in power in Iran.
- C. In Pahlavi era (1925 ♦ 1979), and particularly during the reign of Mohammad Reza Shah (1941 ♦ 1979) when industrial activities were rapidly grown in Iran, many companies and factories of confectionary and chocolate were established in different parts of the country.
- D. In recent years, the chocolate production has been boosted up in Iran due to the increasing demands by some Muslim countries for the Iranian chocolate. It may be due to the fact that those Muslim countries banned Danish and some European chocolates after the controversy caused by a cartoon printed in some journals and magazines in Denmark.
- E. Samples of the various chocolate products manufactured and marketed in Iran are being displayed in the Exhibition of Iranian Biscuit, Confectionary and Chocolate (in Persian: Namayeshgaah-e Biskoo-eet-o Shirinijaat va Shokolaat-e Iran) which is held annually either in Tehran or in one of the cities in different provinces of the country. The most recent one named as 7th International Exhibition of Biscuit, Confectionary and Chocolate was organized by the Association of Iranian Confectionary Manufacturing Companies and it was held in Tehran from 12 to 18 October 2008.

**EPILOGUE:** Research suggests that up to 97 per cent of women and 68 per cent of men experience food cravings, and the chocolate is the most common craved food. Yet, chocolate should not be a significant source of calories in the daily diet of any person. The bottom-line, as many nutritionists advise, is moderation. And if you got a craving for chocolate, never go overboard since too much of something good and beneficial can be also bad and harmful!

#### **Cocoa bean mulch danger**

Welland Tribune

April 29, 2009

If your dog likes to graze in your garden, his treat-seeking nose may lead him to one danger in particular: the sweet-smelling, but potentially harmful cocoa bean mulch.

Ingestion of large amounts of cocoa bean mulch, which contains residual amounts of theobromine -- a methylxanthine found in chocolate and known to be toxic to dogs -- may cause a variety of clinical signs.

These typically start with vomiting, diarrhea and elevated heart rate, and may progress to hyperactivity, muscle tremors and possibly other more serious neurological signs.

Treatment includes administering medical-grade activated charcoal, bringing tremors under control, cardiac monitoring and preventing further exposure.

## ***Production & Quality***

### **DJ Nigeria draws up 10-year Plan to increase Cocoa Production**

MarketWatch (press release)

By Obafemi Oredein, contributing to Dow Jones Newswires; 234 2 7510489.

April 30, 2009

IBADAN, Nigeria, Apr 30, 2009 (Dow Jones Commodities News via Comtex) -- The Nigerian government has drawn up a 10-year plan to increase cocoa production to 520,000 metric tons a year by 2019, a member of the country's National Cocoa Development Committee, or NCDC, said Thursday. Under the plan, the government anticipates cocoa production will reach 400,000 tons a year between 2009 and 2013, and will hit 520,000 tons a year between 2014 and 2019, he said.

Nigeria, the world's fourth largest cocoa producer after Ivory Coast, Ghana and Indonesia, currently produces 242,000 tons of cocoa a year. The NCDC member told Dow Jones Newswires that during the 10-year period the government would also address issues and problems related to cocoa processing, marketing, research and domestic consumption. He said the industry would have a share of the 200 billion naira (\$1.37 billion) agricultural intervention fund to "bail out cocoa, which is the largest non-oil foreign exchange earner for Nigeria."

The private sector, he said, would be invited to partner the government to ensure that the short- and long-term targets were met and to ensure the sustainable growth and development of the cocoa sector. The NCDC, formed in 1999 by government and industry representatives, has a mandate to increase cocoa production and sell subsidized farm equipment, chemicals and fertilizers to farmers in the country's 14 cocoa-producing states.

### **Bamenda: Coffee-cocoa stakeholders meet to overhaul the sector**

Cameroon Radio Television

Source; Cameroon Tribune

30/04/2009



It has not been the best since the government liberalized the cocoa and coffee sectors between 1988 and 1995. The quantity and quality of the products whose activity directly or indirectly impact about six million people have since suffered setbacks.

How to re-launch the sector is the focus at a three day symposium in Bamenda with participants seeking solutions to problems of funding and problems of inputs. The symposium rumbled off on April 29, 2009 during which stakeholders in the sector and partners analyzed problems faced by the sector and proposed solutions. The problems faced in acquiring quality inputs, the needs and responsibility of each stakeholder, financial institutions including other related sectors involved in the financing, production, and marketing chain were discussed.

*Potential financial partners presented available offers for cocoa and coffee farmers.*

In his address, the chairman of the Cocoa and Coffee Inter-professional Board (CCIB), Appolinaire Ngwe acknowledged that funding has been an impediment to the development of the sector. He said the Cocoa and Coffee Inter-professional board was created to ensure a healthy and honest competition amongst stakeholder.

Project Coordinator, of the Cameroon- European Union Support Programme, Andre Marie Lema said the project involves all the seven regions where cocoa and coffee are produced. The cocoa and coffee inter-professional Board support programme-CCIBSP, according to him, contributes in the development of the sector and in the fight against poverty through the sustainable strengthening of professional organization. The

programme has been drawn up to check the duplication of support to agricultural producer organizations. It also guards against fictitious applications and focuses on support to organizations and professionals. Ngouanat Donatien who represented the Governor of the North West Region said government is eager to revamp the sector. He urged stakeholders to work in partnership involving committed farmers without which genuine efforts to revamp the sector will be in vain.

The programme of the symposium involved presentations on commercial bank funding, the Ivory Coast and Rwanda experiences in financing, available solutions for local processing and lastly, the identification of roles of the different actors.

#### **Nestle to help Ivory Coast plant cocoa trees**

[guardian.co.uk](http://guardian.co.uk)

By Ange Aboa

May 1 2009

ABIDJAN, May 1 (Reuters) - Nestle will help Ivory Coast plant about one million new, disease resistant cocoa trees every year to help the world's top cocoa grower boost production in its ageing plantations, the company's CEO told Reuters. The high-yield plants will be available to Ivorian farmers within a year and could see output from new trees doubling or tripling from current levels, but the quality of beans coming out of the country remained a serious concern, Paul Bulcke said.

Although struggling to shake off the effects of a 2002-2003 war, which has left the country divided, Ivory Coast has maintained its position as the world's top cocoa grower, producing about 40 percent of the world's output. But this year's harvest is down 15 percent so far and analysts have predicted a sharp decline in output in coming years -- potentially by about 50 percent -- unless there is an dramatic increase in investment in cocoa. "Starting from 1 million plants per year, we will need at least 10 years to renew nearly all of Ivory Coast's cocoa plantations," said Bulcke in an interview late on Thursday. "Our aim is to renew, in the next 10 years, all the cocoa in this country with plants with higher yield that are more disease-resistant," he said after the opening of Nestle's new research and development centre in Abidjan.

Echoing a similar programme in Indonesia and Ecuador, Nestle, the world's biggest food group, will carry out research on cuttings from Ivorian plantations and help propagate the stronger varieties.

#### **QUALITY CONCERNS**

Exporters have estimated cocoa arrivals at Ivorian ports reached 922,066 tonnes by April 26, down from 1,088,801 tonnes in the same period of the 2007/08 season. The disappointing Ivorian crop has pushed up international cocoa prices, with London-traded cocoa futures, supported by a weak sterling, hitting a 24-year high at over 2,000 pounds per tonne in January. London and New York prices have since eased.

London July cocoa was trading down 5 at 1,702 pounds per tonne at 1350 GMT on Friday while New York July cocoa was \$1 lower at \$2,374 per tonne.

Ivorian cocoa plantations yield, on average, between 400 and 500 kg of cocoa per hectare compared to averages closer to 2 tonnes per hectare in countries such as Malaysia and Indonesia. "We are investing in cocoa research and development because we want to increase the amount of cocoa we buy in the country. That is our intention," Bulcke said. "The problem is that Ivory Coast must maintain the quality of its beans in order to earn more money and make it more profitable for the producers," he said.

Although the top producer in volume, Ivorian cocoa has long faced criticism over its quality. Over the last decade, the percentage of cocoa produced that is rated as poor has risen from 5 to 17 percent, according to Ivorian cocoa regulators. Supply concerns helped cocoa outperform other commodities in 2008, with London-traded cocoa gaining 65 percent on the year despite the financial crisis. But the gradual improvement of the crops in West Africa this year and increasing fears over lowering grindings to weaker demand have created a more muddled picture of the cocoa market.

Both Fortis and the International Cocoa Organisation (ICCO) predict deficits for the 2008/09 season. Fortis also projected a 101,000 tonne deficit for the 2009/10 season but the ICCO said last month there would be a 100,000

surplus next year. Nestle's Bulcke recognised the weakening in demand but cited the 10 percent rise in sales of the company's Kit Kat chocolate bars in the United Kingdom in 2008 as reason for optimism.

## **The Market**

### **Coffee, Cocoa Prices Fall, Flu Outbreak Weighs**

Source: Reuters

27/04/2009

London, April 27 - Coffee, cocoa and sugar futures eased on Monday on concern a flu outbreak in North America could be the start of a pandemic and damage ailing global economies, dealers said. "We are getting a typical market reaction to an event such as this. People are deciding to book profits or avoid long positions until there is more clarity," said soft commodity analyst Abah Ofon of Standard Chartered. The flu outbreak sparked broad-based losses in both commodity and equity markets. The Reuters-Jefferies CRB index, a global commodities benchmark, was down 2.91 or 1.31 percent at 219.95 points at 1429 GMT.

Sugar proved the most resilient after its strong advance to a seven-month high late last week, driven partly by expected strong demand from top consumer India. May raws on ICE fell 0.11 cent to 13.79 cents a lb but stood well above an early low of 13.50 cents.

Ofon said California's new low-carbon fuel rules may also be supportive for sugar in the longer-term, potentially boosting imports of sugar-derived ethanol from Brazil.

*August white sugar futures in London stood \$1.30 lower at \$417.50 per tonne.*

Europe's sugar beet area should rise to 3.10 million hectares in 2009, up from 3.01 million last year although production is seen largely unchanged at 23.5 million tonnes, raw value, analyst F.O. Licht said on Monday. "The rather spectacular finding of this year's analysis of European sugar beet areas is that a rise in sugar beet sowings will most likely be offset by a return of yields to more 'normal' levels from last year's exceptionally high values," F.O. Licht said in a report.

*Cocoa and coffee prices tracked losses in other markets.*

July cocoa on ICE fell \$70 to \$2,381 a tonne with July cocoa in London down 30 pounds at 1,727 pounds a tonne. Dealers said cocoa markets were attempting to consolidate after falling earlier this month on bearish first quarter grind data and improving mid-crop prospects in West Africa with key support seen at \$2,350 a tonne, basis ICE July.

Coffee prices were lower with the market slipping after a strong run-up last week. July arabica futures on ICE fell 3.90 cents to \$1.1555 per lb while July robustas in London slipped \$27 to \$1,483 a tonne.

### **SOFTS-Flu pandemic fears depress markets**

Forex Pros

By Rene Pastor and Nigel Hunt

2009-04-27

\* Swine flu-tied selling hits soft markets

\* Sugar pare losses on constructive fundamentals

\* Coffee and cocoa depressed by flu-linked sales (Adds byline, includes U.S. closing prices and writes through with details, analyst comments)

NEW YORK/LONDON, April 27 (Reuters) - Soft commodity futures endured a drubbing on Monday due to worries a flu outbreak in North American could be the start of a pandemic that may harm already shaky global economies, analysts said.

"People are afraid of the unknown," said James Cordier, an analyst for brokers optionsellers.com in Florida, alluding to the market's reaction to the swine flu outbreak.

"We are getting a typical market reaction to an event such as this. People are deciding to book profits or avoid long positions until there is more clarity," said Standard Chartered soft commodity analyst Abah Ofon.

Soft commodities tumbled across the board.

Those fears subsided somewhat in sugar, which proved the most resilient in the complex, as the sweetener recovered sharply from its lows for the day. "It's probably overblown but over the next 72 hours, we'll know more about it," Cordier said of the flu-inspired sell-off which struck global markets.

New York's July raw sugar contract lost 0.29 cent to close at 13.89 cents per lb. London's August white sugar futures fell 80 cents to conclude at \$418.00 per tonne.

#### COFFEE AND COCOA TRACK DECLINE IN OUTSIDE MARKETS

Coffee and cocoa futures were weakened by the selling tied to swine flu, which has already killed over 100 people in Mexico and has spread far afield to the United States and New Zealand.

In industry news, cocoa arrivals at ports in top grower Ivory Coast reached 922,066 tonnes by April 26, exporters estimated Monday, compared with 1,088,801 tonnes in the same period last season.

London's July cocoa futures contract fell 35 pounds to finish at 1,722 pounds per tonne. New York's July cocoa contract sank \$70 or by 2.85 percent to end at \$2,381 per tonne.

Coffee futures were also hammered as well by risk aversion tied in part to the flu news and weak global markets.

New York's July arabica contract sank 4.05 cents to end at \$1.154 per lb. London's July robusta coffee contract dropped \$40 to close at \$1,470 per tonne. (Additional reporting by Marcy Nicholson in New York; Editing by Christian Wiessner)

#### **SOFTS-Cocoa falls on stronger pound, sugar eyes expiry**

##### **Forex Pros**

By David Brough

2009-04-29

LONDON, April 29 (Reuters) - London cocoa futures fell on investor selling triggered by a stronger pound on Wednesday, and sugar and coffee edged up on a weaker dollar with sugar traders focused on the expiry of the front month contract on Thursday.

Currency fluctuations and rollover business were the main drivers of cocoa trading, dealers said. "It's mainly sterling pushing the market down. Spreads (rollover business) account for about half the volume," one London cocoa dealer said.

Cocoa traders are focused on the outlook for the West African mid crops, with recent reports of a favourable mix of rain and sunshine auguring for a good-sized crop.

London July cocoa was down 17 pounds to 1,721 pounds per tonne in thin turnover of 881 lots at 1049 GMT. ICE July cocoa was up \$3 to \$2,407 per tonne.

In sugar, the market edged up on trade and investor buying, supported by the weaker dollar and firmer oil prices, with traders anticipating a delivery against Thursday's expiry of the ICE May raw sugar contract of 350,000-700,000 tonnes. A senior sugar market source referred to talk that a sugar trade house was seeking to push the market higher.

Dealers referred to firm market fundamentals, driven by India's appetite to import sugar to meet a shortfall after a poor domestic harvest. India is the world's top consumer of sugar.

## FLU CONCERN

Dealers also referred to ongoing concerns that swine flu could erode demand for the sweetener, saying it continued to weigh on the sugar market. "Swine flu could affect consumption because people are travelling less," one trader said. "I think the swine flu issue will weigh on all markets for the time being." If people stay at home to reduce risks of contracting flu, they may consume less sugar. Often sugary products are consumed in social situations, in coffee shops and restaurants.

Dealers said they expected benchmark raw sugar futures to remain in a 13.75-14.25 cents a lb range in the near term.

July ICE raw sugar futures were up 0.07 cent to 14.11 cents per lb at 1047 GMT. London August was up \$1.2 to \$419.60 per tonne in slim volume of 1,209 lots at 1048 GMT.

Coffee futures edged slightly higher, underpinned by a weaker dollar and gains in equity markets, dealers said. "A weak dollar always helps," one London dealer said, adding the robusta market remained rangebound.

July robustas in London stood \$5 higher at \$1,476 per tonne at 1025 GMT. "We are hoping it is going to pick up through \$1,500 but there is a lot of selling to get through," the dealer added, noting origin selling interest just above current levels. Dealers noted May's discount to July had widened to around \$26. The front month had been trading at a premium only last week.

Arabica futures on ICE were also slightly higher with July up 0.45 cent at \$1.1670 per lb.

Dealers said key support just above \$1.14, basis July, had been tested on both Monday and Tuesday but held firm on both occasions, leading some to expect a test of resistance around \$1.1950 in the near future. They noted traders were continuing to monitor a truckers' strike in Colombia, the world's third largest coffee producer, although there had been little market impact so far.

A week-long Colombian truckers' strike has reduced the amount of coffee getting to port for shipment overseas, the country's top exporters' group said on Tuesday. (Additional reporting by Nigel Hunt; editing by James Jukwey)

## **DJ SW Cameroon Cocoa Up to XAF1,000/Kg On Steady Supply –Trade MarketWatch (press release)**

By Emmanuel Tumanjong, contributing to Dow Jones Newswires; [tnuel@yahoo.com](mailto:tnuel@yahoo.com)

May 1, 2009

YAOUNDE, Cameroon, May 01, 2009 (Dow Jones Commodities News via Comtex) -- Prices paid this week for a kilogram of cocoa beans in Cameroon's leading cocoa locality of the South-West Region rose to 960-1,000 CFA francs a kilogram (\$1.99-\$2.10) from XAF925 a fortnight ago, farmers and traders there told Dow Jones Newswires Friday.

The rise was attributed to a steady flow of beans into the markets as the country enters its mid-crop harvest. "Prices are fluctuating between XAF960-XAF1,000/kg because cocoa entering the markets is very steady and of good quality," said Kumba-based middleman trader James Awasum. "The situation could change when more cocoa comes two weeks. Also, more buyers are poised to start buying once the mid-crop harvest enters full gear."

The harvest is due earlier this year, by mid-May instead of the usual June, farmers said, and smooth weather conditions have favored the early mid-crop harvest expected nationwide. "We presently buy cocoa at XAF1,000/kg in Kumba. But in Mamfe, Ekock, Tombel or Banghem, farmers sell it to us at XAF960/kg," said Therese Fon, financial manager for the Cameroon Marketing Company, or Camaco, the biggest cocoa controller in the South-West.

Camaco is based in the main cocoa-growing and marketing town of the South-West Region and officially markets 30,000-35,000 metric tons of cocoa beans yearly. Cameroon's South-West Region officially accounts for at least half the country's yearly cocoa yield of around 187,000 metric tons, leading the Center Region, which produces 30-35% of the total.



## **Processing & Manufacturing**

### **Business and Economy**

#### **PBC records 28.7% increase in profit**

Ghana Broadcasting Corporation

Source: GNA

27, April, 2009



The Produce Buying Company (PBC) registered a net profit after tax of GH¢2.110 million in the financial year ended 2008, as against GH¢0.388 million in the previous year. Cocoa production also rose by 11% from 614,532 tonnes in 2007 to 680,385 tonnes in 2008 and PBC increased its cocoa purchase by 12%, representing 208,482 tonnes, in 2008 to achieve a market share of 31% as against 186,051 tonnes in the previous year.

Nana Timothy Aye Kusi, Chairman of the Board of Directors of PBC, disclosed this at the company's Annual General Meeting (AGM) in Accra on Friday.

Shareholders received 15 Ghana pesewas per share as dividend after deficit on income surplus accounts resulting from losses incurred in the previous years was cleared.

The shareholders also approved resolutions to effect changes in the directorship of the company as well as amended regulations to allow for conversion and/or issuance of shares in electronic data form in compliance with requirements of the Ghana Stock Exchange. Nana Kusi announced that PBC would in the next year venture into shea butter processing as a means to diversifying its revenue base. He said a memorandum of understanding had already been signed with a Brazilian company to provide the PBC with machines to commence the project.

Nana Kusi said the company's haulage system which ensured that cocoa beans from the hinterland were conveyed to accessible towns was also on course. He said management would rationalise the operational activities of the company through society and district reorganization to reduce operational costs and ensure efficiency. He gave the assurance that the company would continue to play a lead role in honouring its corporate social responsibilities to the catchment areas of its operations.

#### **Punta Cana keeps it sustainable**

Canada.com

By Judi Lees, Special to Canwest News Service

27 : 04 : 2009



Punta Cana, on the Dominican Republic's east coast, is well known for its sugar-fine beaches, idyllic weather and all-inclusive resorts. If you are thinking of a visit, be prepared to wear a plastic bracelet.

Just a decade ago there were only two resorts along this beach. Today there are more than two dozen and your trusty wrist trademark ensures your room and all you can eat and drink at the resort of your choice. Most are grand, like the Gran Bahia Principe Ambar. Its 528 five-star junior suites are set in pretty gardens facing a golden beach; there are marvellous swimming pools, a spa and more than a dozen restaurants. (It is part of a three-resort complex and you can

dine in any of the restaurants.) Each day the sun dazzles with its brightness and its worshippers, from countries far and wide, soak up its rays, to say nothing of the overloaded buffets and free booze.

While resort life is a wondrous cure for cold-weather blahs, it is always heartening to learn that there are worthwhile programs going on behind the scenes. If ecotourism is truly responsible tourism, then at first blush, this haven of all-inclusive resorts doesn't sound as if it would qualify. However, when I explored, I found that ecotourism thrives in Punta Cana.

## BEAUTY BEYOND THE BEACH

"I'll show you the countryside," announced my friend Javier when he picked me up from my all inclusive. Soon we were out of the traffic of Bavaro, which is both the name of the area as well as a bustling town near the beach of Punta Cana. This region from Punta Cana north to Playa del Macao is also known as Costa Del Coco for the palms gracing its shoreline. In Javier's small pick-up truck we headed north along the two lane road that meanders through the countryside. Everywhere there is lush growth, punctuated by small farms, some with colourfully painted houses.

We pass through several villages and Javier points out a "gas station" that is a couple of cans of gasoline at a stand. He explains that since there are no gas stations in this area, people buy it in bulk and then sell it by the jug. We also pass fruit and vegetable stands and one roadside vendor has dozens of colourful wooden parrots for sale. Nearby a wood carver shapes yet another parrot.

Soon we turn off the paved road to follow a rugged route up Anamuya Mountain where we careen around deep ruts and over boulders. But the scenery is breathtaking with rolling fields and towering trees; rustic fences border some properties where horses roam; chickens and children along the road are common. We stopped several times to give children items I had brought from Canada - crayons were the most popular and brought out huge grins.

## MEET AN ENTERPRISING FAMILY

Birds scatter from a huge mango tree as we whip around a corner and pull up to eye-catching house - pink trimmed in turquoise - with gorgeous plant life surrounding it. Maria Del Rosario gently rakes coffee and cocoa beans spread to dry on a thick slab of concrete. In an outside kitchen, daughter Marleny stirs a bubbling lentil stew and in a shaded area of Maria's and her husband, Quino Pena's 5.5-hectare (14-acre) farm, a fire is blazing and coffee and cocoa beans are roasting. Their tiny granddaughter, Kiara, chases a kitten among the coffee, cocoa, mango, banana and lemon trees.

Maria, who understands English but answers in Spanish, smiles as she shows us her home. It is tiny but spotless. A solar panel on the roof and a battery are their source of power. The kitchen is a separate structure -- picture a shed with a concrete counter, a few cupboards and a wood stove. Although basic, the kitchen is roomy and its appeal is that it is just steps out the door to fresh, organic fruit and vegetables.

Outside, Maria shows us the large area where coffee and cocoa beans dry in the sun. Next, the dried coffee beans are put in a wooden cylinder and Maria and Quino pound them with a wooden 'bat' to remove the shells. It's a tradition to sing as this pounding takes place.

There is a wonderful aroma from the outdoor shed where two young men, one Luis, the couple's youngest son, stir the roasting coffee and cocoa beans. Quino shows me the next step with the cocoa beans - he processes them through a grinder and out comes huge globs of black chocolate. Most of the cocoa here is used for making the powdered drink that we love in winter; DR is the world's leading exporter of organic cocoa.

Also produced here, along with coffee, cocoa, molasses, vanilla, jams and chutneys, is the infamous mamajuana, which Javier says is taken for everything from stomach ailments to joint pain and jokingly referred to as the Dominican answer to Viagra. It consists of dried plants and roots with rum and honey. It is sold everywhere in DR, but don't try to bring any home; importing it to Canada was recently made illegal.

As Javier and I say good-bye to Maria and her family, Bavaro Runners pulls up and more than a dozen passengers unload from the back of a huge Mitsubishi truck. Maria and Quino's farm is a stop on a day trip with this popular company that introduces tourists to the outdoors and culture of DR. This day excursion also

includes a horseback ride, visits to a rum shack, cigar outlet and sugar plantation as well as a chance to swim and boogie board. There is a stop at a school that the company sponsors. Visitors to DR are encouraged to bring school supplies or other worthwhile items for families.

## HAVE A THRILL

Bavaro Runners offers a variety of excursions. The one I couldn't resist was their zip lines adventure. It takes place in this same region where 10 zip lines are strung among the mountain's verdant canopy. Visitors are well prepped for the 'flights' between 11 platforms. (The company belongs to the Association for Challenge Course Technology and adheres to their strict safety regulations.) What most of us loved was that the zip lines begin with an easy loop across a small valley and extend to a 250 metre long one that has everyone in our group whooping with excitement, including a seven-year old. (Minimum age is 6 years; the oldest person they have taken is a 96-year-old man.)

When I heard there was an ecological centre nearby, I assumed it would be of the "walk-in-the-park" ilk. Instead, I discovered the Punta Cana Ecological Foundation, a not-for-profit organization that manages a 1,012 hectare (2,500 acre) conservation area, an interpretive centre and network of nature trails but also does so much more. This organization, whose board boasts American Ted Kheel, Spanish singer Julio Iglesias and fashion icon and Dominican-born Oscar de la Renta, were here when tourism began to take off. In fact, when an airport was required, they built it and today Punta Cana Airport, which opened in 1984, is still privately owned and run. (Today everything at the airport is recycled.)

With a focus on sustainability, they work with U.S. universities, researchers and the local government; one project saw the development of a health clinic, another is a study that will ensure villages development will not become too dense.

They contribute to local housing, build schools, and in 2001, a biodiversity lab was opened that is utilized by many of the Punta Cana properties to test water quality, among other things. Director Jake Kheel says they are not set up for large group travel, but at this low-key, ecological centre you can walk trails in the Indigenous Eyes Ecological Reserve, enjoying the pristine native foliage, and visit organic gardens - the produce is used locally -- as well as a small ranch.

Meanwhile, back at the resort, sipping a pina colada at the swim-up-to bar or chowing down at one of the buffets, it's kind of nice to know that sustainable tourism is alive and well in this beautiful beach resort.

## TRAVEL TIPS

Transat Holidays flies to the Dominican Republic from November to May. [www.transatholidays.com](http://www.transatholidays.com)

To check out the tours mentioned in this story: [www.bavarorunners.com](http://www.bavarorunners.com)

There are many activities that can be booked through the Transat Holidays representative at your resort.

Currency is the Dominican Peso: one peso is worth about 25-35 cents Canadian. In Punta Cana, Canadian cash was readily accepted.

Water: While all the water at the resort restaurants is filtered, it is recommended that resort tap water be used only to brush teeth. Drink bottled water.

When you arrive, several reservations have been made for you to dine at the resort's a la carte restaurants. However, you soon realize that there are favourites; the Mako Japanese Restaurant is an example. Reservations can be made at the desk in the lobby; plan to make them early so you get the time and restaurants of your choice.

ATM: The Gran Bahia Principe has two ATM machines. Proceed with caution.

If it does not readily dispense money, don't continue to put your card in. My card was not returned and there was nothing anyone could do to assist me.

There is also a bank that is "open" 9 a.m. to 4 p.m. However, it is often closed during this time for "breaks". If you see a bank open, go in and use it.

Tipping: Just because it is an all-inclusive does not mean that you don't tip. Tips left on the restaurant table are shared by the staff; if you give it to a waiter personally, it is pocketed. Tips (as well as clothing items) for maids should be left on the pillow.

### **Amazingly Fresh Organic and Raw Chocolate**

PR.com (press release)

27/04/2009

Long Island City, NY, April 27, 2009 --(PR.com)-- Gnosis Chocolate is the most exciting new chocolate company on the Cocoa Scene. Started just over a year ago in March 2008, Gnosis Chocolate is 100% raw and organic. Entirely vegan, Gnosis is free of milk, as well as gluten, soy, and peanuts.

All of the company's growth has been fueled by word-of-mouth, Vanessa Barg, the company's young founder and President, has done no advertising. Without any marketing or assistants, stores in New York started requesting Gnosis Chocolate. She designed a label (in a Word document), added PayPal into her health counseling website, and began making chocolate.

Most recently, Whole Foods has requested Gnosis Chocolate. Already the 13 amazing flavors are carried in over one hundred stores across the country and are in stores as far as Cyprus, Sweden, and Germany. What's perhaps more amazing is that every part of the chocolate-making process is done by hand. There is not a single mechanized process at Gnosis. Chocolates are poured and packaged by hand. Chocolates are made in small batches, each containing the essential ingredient you can only get with handmade food: love. This 'love' element can be felt and tasted by those who try it.

Barg, now 24, first worked as a certified holistic health counselor. Wanting to give her clients something they'd be excited to eat in keeping with their healthy diet, Barg began mixing up her first batches of raw (not heated above 112°F) chocolate. All ingredients are minimally processed, close to their natural state. Agave is used as a sweetener as many people find cane sugar a trigger of compulsive eating.

Initially conflicted as to whether this chocolate could help bring people to better health, Barg soon got her answers as emails streamed in from thankful customers. Gnosis chocolate was helping them change their diet to avoid unhealthy sweets and choose foods full of nutrients.

Ingredients are selected for each flavor based on their nutritional prowess. The most potent superfoods are combined to complement the highest quality raw chocolate. Raw chocolate, itself, is one of the Top 10 superfoods. Each flavor starts out as Simplicity, the "plain" flavor, with the highest concentration of raw chocolate in the line. Besides cacao, it also has Crystal Manna, a blue-green mineral-rich algae, which contributes additional Phenethylamine (PEA), further enhancing this bar's ability to improve mood, mental focus, and help people feel great.

The most brilliantly blended flavor is SuperChoc. A veritable nutritional powerhouse, SuperChoc contains over 20 herbs including: ashwaghandha, Siberian Ginseng, Ginkgo Biloba, and reishi mushroom extract. These are just a few of the adaptogens which help enhance endurance. There are also antioxidant-rich goji berries and açai powder. Gnosis Chocolate has limited edition flavors regularly, with new flavors celebrating special events or the change in season. Check GnosisChocolate.com for new flavors and the ChocoBlog and get ready for some deliciously healthy intensity.

### **DJ UPDATE: Fuel shortage hits Cocoa Industry in SW Nigeria –Traders**

MarketWatch (press release)

By Obafemi Oredein; Dow Jones Newswires; 234 2 7510489

April 27, 2009

IBADAN, Nigeria, Apr 27, 2009 (Dow Jones Commodities News via Comtex) -- (Updates with details on pipeline fire, industry comments) A shortage of petroleum products in southwestern Nigeria is slowing down cocoa marketing and transport in the region, traders said Monday.

Tunji Ibikunle, a trader in Ibadan, capital of Oyo state, said gasoline and diesel oil used by lorries and trucks for transporting cocoa have become scarce in major cities and towns in the state since the weekend. "Farmers are today (Monday) finding it difficult to move cocoa from the farms to drying centers while buyers are having problems transporting the commodity to grading centers and to warehouses due to a shortage of gasoline and diesel oil," he told Dow Jones Newswires. He said there are long lines of cars, buses and trucks at filling stations that don't have gasoline and diesel to sell. He added that merchants and local buying agents are also having problems transporting cocoa to exporters in Lagos.

"There is a shortage of gasoline in Akure and other parts of Ondo state. This will affect the cocoa trade in the state," Akinwale Ojo, executive secretary of the Cocoa Association of Nigeria, or CAN, told Dow Jones. "Cocoa is coming out well, we are seeing an increase in cocoa production due to the good rainfall in the southwest but there will be a problem in moving the cocoa without gasoline," Ojo said. Ondo is the largest cocoa producer in Nigeria, accounting for 40% of the country's annual production of 242,000 metric tons.

A gasoline dealer in Ibadan said the fuel shortage apparently resulted from the pipeline fire in the southwestern Ogun state last week. The Pipelines and Products Marketing Co., or PPMC, said two of its managers were killed and two others were severely injured in the fire, which was allegedly caused by vandals in the Arekpo area of the state.

An official of the Cocoa Merchants Association of Nigeria said more mid-crop cocoa was being produced and farmers needed to transport the beans to drying centers after fermentation on the farms. He said cocoa transporters could increase freight charges if they buy fuel from the black market at higher prices than normal pump prices. He also said rainfall was becoming more frequent and cocoa stored for a long time in stores and warehouses risk going bad because of the high humidity levels.

#### **Ask Dr. Denton: What About Chocolate?**

Catholic Online ([www.catholic.org](http://www.catholic.org))

4/28/2009



**Eating about 30 calories a day of dark chocolate was associated with a lowering of blood pressure without weight gain or other adverse effects.**

Dirk Taubert, M.D., Ph.D., of University Hospital of Cologne, Germany, and colleagues feel the cocoa polyphenols, a group of chemical substances found in plants, such as the flavanols (antioxidant), are believed to be beneficial to health, and are thought to be the blood pressure lowering component of cocoa.

PORTSMOUTH, Va. (Catholic Online) - Here is a recent letter I received along with my answer for our readers:

**Dear Dr Denton,**

Easter Sunday was beautiful but what do I do with the excess amounts of chocolate eggs and bunnies left over waiting to fatten me up?

**Dear Chocolate bunny lover from Nebraska,**

Do not despair we all enjoyed the Great Feast of Our Lord's Resurrection in many ways. The majority of us at the end of Passover and beginning of the Easter Celebration indulged in a little chocolate joy. First, let me share a little history for those of us who are chocolate lovers. Between 1500 and 300 B.C. the Olmec Indians of Central America began harvesting and using cocoa "kawkawa". The culture and traditions of the cocoa were passed on to the Mayan civilization including "xocoatl," (sho-KWA-til). Xocoatl was and is a crushed cocoa drink which was consumed by the Mayan leaders around 300 B.C. – 500 A.D.

The Mayan culture extended the cocoa reign to the Aztec world as a form of currency between 600 – 1000 A.D. Both the Mayan and the Aztec civilizations used the cocoa as a raw bitter drink for medicinal and ritual purposes. They felt the powerful drink gave the gift of health and vitality. They were right. Wow talk about an antioxidant superfood! Christopher Columbus brought cocoa to Spain in 1492, and the King and Queen were not



impressed with the ugly oval shaped pods. On or about 1527 Cortez conquered the Aztec empire and brought cacao beans, equipment and recipes for preparing chocolate from Mexico to the Spanish court of King Charles V. Spanish monasteries became the processing grounds for the cocoa beans to keep the chocolate techniques a secret for nearly another century. Ah yes and like many secrets they slipped out and the rest is history .... That is World Wide Chocolate Bliss.

OK. OK... on to the research.... Boring but Vital! Remember that antioxidants are scavengers which protect your body. They in essence help prevent cancer and other diseases by playing a roll in the destruction/neutralization of free radicals which damage the body if not balanced. According to a study published April 2007 in the Archives of Internal Medicine. Researchers from the University Hospital of Cologne in Germany compared the results of 10 different studies dating from 1966 to 2006, five examining the effects of cocoa on blood pressure, and five examining the effects of tea. Both cocoa and tea are high in plant compounds called flavonoids (antioxidant), which prior studies have linked to reduced cholesterol levels and blood clotting risk. The cocoa studies lowered the blood pressure an average of 4.7/2.8 mmHg. This level of blood pressure reduction has the potential to reduce the risk of stroke by 20%, coronary heart disease by 10%, and premature death by 8%.

In an article published in 2008 Journal of Nutrition, dark chocolate bars were found to decrease cholesterol and systolic blood pressure. In this double-blinded study, the participant ate two dark chocolate bars, CocoVia, each day for four weeks. The study was funded in part by Mars Inc. and they also supplied the dark chocolate bars. Plant sterols and cocoa are thought to be the component of the bars which lead to these results. Eating about 30 calories a day of dark chocolate was associated with a lowering of blood pressure without weight gain or other adverse effects, according to a study in the July 2007 issue of JAMA. Dirk Taubert, M.D., Ph.D., of University Hospital of Cologne, Germany and colleagues feel the cocoa polyphenols, a group of chemical substances found in plants, such as the flavanols (antioxidant), are believed to be beneficial to health, and are thought to be the blood pressure lowering component of cocoa.

Alan Crozier, a biomedical scientist at Glasgow University published an article in Nature which looked at the levels of antioxidants - known to be beneficial to health - in the bloodstream after ingestion of chocolate and milk. In the study, 100 grams of plain chocolate was given to one group of volunteers, 200g of milk chocolate to another and 100g of plain chocolate and a glass of milk to a third. Levels of antioxidants in the blood plasma rose by 18 per cent in those who ate dark chocolate on its own. The effect, however, does not happen when people eat milk chocolate, or plain chocolate with a glass of milk. Milk appears to slow the absorption of antioxidants. SOOOOOOOO DON'T have MILK with your evening dark chocolate..... Maybe a small glass of champagne?

Finally and probably most interesting is the phenomenon of chocolate processing. High temperatures used in the processing of chocolate decreases the amount of antioxidants passed from the raw cocoa to the final chocolate. As much as we like Dutch Chocolate the process requires further heating and processing of the cocoa. The flavor is wonderful but the health benefits decrease. ... Recently I learned of a new cold processing technique which is quite remarkable. "The chocolates have extremely high levels of antioxidants states Marcia Martin a well known chocolate dealer in Virginia". I will say I was surprised by the excellent flavor of this new form of dark chocolate and the high level of antioxidants is real. So what do I think? As always moderation .....bummer! Two small dark chocolates a day. (Keep yourself in that 30 calorie a day level) P.S. Those with almonds or other nuts add a nice twist. Try the new cold processed dark chocolates they're price is high but so are they're health benefits.

P.S.S. Michelle is the Real Chocolate Connoisseur in our House I am just a want to be Willie Wonka. Here are some chocolate resources:

Xocai ([www.HealthWealthChocolate.com](http://www.HealthWealthChocolate.com)) – This is a company that distributes cold processed chocolate They can be reached at [sosmarcia@yahoo.com](mailto:sosmarcia@yahoo.com)

Transition Nutrition ([www.TransitionNutrition.com](http://www.TransitionNutrition.com)) - This company produces chocolate brittles that is excellent. Sacred Chocolate ([https://www.naturaw.com/raw\\_food/store/come...](https://www.naturaw.com/raw_food/store/come...)) - Created by Steve Adler, a minister, all Sacred Chocolate is blessed with prayer. It uses the whole cacao bean, including the skin.

Golden Bean Chocolate [www.goldenbean.com](http://www.goldenbean.com)  
Chocolate Super Foods [www.chocolatesuperfoods.com](http://www.chocolatesuperfoods.com)



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*Dr Denton D. Weiss, M.D. is board certified in both Plastic and Reconstructive Surgery and Otolaryngology-Head and Neck Surgery. He and his wife Michelle strive for an integrated approach to life which recognizes the unity of the body, mind and soul. They are contributing writers for Catholic Online.*

### **Commodities may Shrug Off Flu Scare, Absent Pandemic**

Source: Reuters

28/04/2009

New York, April 28 - A deadly new flu strain is threatening the global economy's nascent recovery and demand for raw materials, but based on recent pandemic scares, there may not be a lasting impact on commodities.

Crude oil, copper, soybeans, corn, coffee and cocoa fell broadly on Monday, with some down up to 3 percent. The virus -- which caused a scare reminiscent of the SARS outbreak in 2003 -- has killed more than 100 people and spread from Mexico to the United States and Europe.

While traders will be quick to sell in a pack in the short term, the outlook for commodities over the longer term had already factored in a range of negative economic scenarios, analysts said. So the virus' impact on commodities will depend on how serious a health issue the world will be confronted with, they added.

Some think Monday's sell-off is just a knee-jerk reaction. "At this point, the fear factor may be overblown," said Eric Richardson, chief executive at California's Cambria Investment Management, which advises institutions and high net worth individuals on commodities exposure.

Market data shows that the SARS, or the Severe Acute Respiratory Syndrome -- and the avian flu that followed it between 2004 and 2005 -- hardly shook the foundations of the super rally in commodities taking shape in those years.

"This thing could also pass without any major or real impact on commodities, like the SARS," Richardson said.

Jet fuel was one market that suffered during the SARS outbreak as global air passenger travel fell more than 8 percent -- and over 19 percent in Asia alone -- during the second quarter of 2003.

Even then, U.S. crude oil prices and the broad Reuters-Jefferies CRB commodities index, fell to no more than six-month lows at any point during SARS.

In contrast, the global financial crisis in recent months had driven the CRB, oil and almost all other commodities, to multiyear lows. "We are down to relatively low levels on many markets and it's going to be hard to press further down unless we actually see some bona fide impact and bona fide pandemic from this flu," said Steve Platt, veteran trader and analyst in a wide range of commodities at Chicago's Archer Financial Services.

U.S. crude and copper prices have risen more than 50 percent since the start of January and grains and softs markets have also began rebounding with investors more confident about the global economy now than they were a few months ago. If the effects of the current flu worsened, demand for jet fuel -- still weak from the global recession -- could take a hit, analysts said.

Some investors could also exploit the situation by shorting certain commodities, and Monday's slump of around 3 percent in soybeans, cocoa and coffee were among examples, analysts said. "We could surely see some profiting from price distortions taking place now," said Darrell Jobman, analyst at TraderPlanet.com, in Westley Chapel, Florida.

Adam Sarhan, who runs New York investment advisory The Sarhan Analysis, concurs: "Our job is to look at the markets as a way to make money. We're neutral now on soybeans and cocoa, but they're candidates to short if they go down further."

### **ETF Focus: Cocoa, tin, Hong Kong**

Citywire.co.uk

By James Philipps

29 April 2009

Hong Kong's high sensitivity to the global economy is a negative, with GDP growth expected to fall sharply in the first half of the year before picking up towards the end of 2009, albeit ending at 0.9%.

Kelvin Lau, an economist at Standard Chartered Bank, says that although the government appears committed to helping small and medium-sized businesses and has pledged further fiscal stimulus, they will get little support from a weak consumer. He says: 'Domestic demand is set to slacken further as unemployment rises, probably above 6% by the end of 2009.'

#### *Demand falls for cocoa as supply deficit increases*

Global demand for cocoa has been under pressure since the fourth quarter last year, and prices have been volatile since the International Cocoa Organisation (ICCO) revealed in February that the supply deficit in the 2008/2009 season had ballooned to 193,000 tonnes.

Prices have lifted from their December lows and the play is whether the fall in demand will outstrip the 5% drop in production that the ICCO is projecting for this season. ICCO says: 'If realised this would reduce the total stocks of cocoa beans to an amount equivalent to 35.3% of projected annual grindings in 2008/09.'

#### *Metals struggle as tin faces oversupply issues*

Despite their recent rally, industrial metals continue to face weakening demand, and tin in particular is being hit by an oversupply issue with Indonesia increasing its exports and Mongolia about to start ramping up production.

Gayle Berry, analyst at Barclays Capital, says the near-term outlook remains dire with any sign of recovery unlikely at least until the end of the year. She says: 'The supply side remains problematic, although this has been partially offset by the contraction in demand.'

#### **Ivory Coast's Cocoa Mid-Crop may be smaller due to Poor Weather**

Bloomberg

By Pauline Bax

April 29, 2009

(Bloomberg) -- Cocoa farmers in the Ivory Coast, the world's largest producer, say the mid-crop may be smaller- than-expected due to unfavorable weather in growing areas.

The mid-crop, the smaller of two annual harvests, is unlikely to exceed 220,000 metric tons, compared with 320,000 tons last year, said Ali Lakiss, director of Saf-Cacao, the largest domestically-owned cocoa buyer, by phone from the western port of San Pedro today. To contact the reporter on this story: Pauline Bax in Johannesburg at [pbax@bloomberg.net](mailto:pbax@bloomberg.net)

#### **Farmers ask Government to entrust sale of fertilizer to Food and Agriculture offices**

Ghana Broadcasting Corporation

Source: GBC NEWS

29, April, 2009



Farmers in the Amenfi West District have asked government to entrust the sale of fertilizer to Food and Agriculture offices in the districts for transportation and sale. Speaking to Twin-City Radio in Sekondi a cocoa farmer at Manso Amenfi in the Amenfi West District of the Western Region, Hashiru Ansong, said farmers face a lot of challenges in purchasing fertilizers when it is entrusted into the hands of cocoa purchasing clerks in the districts.

He said, farmers who do not send their cocoa to certain purchasing clerks find it difficult to receive or purchase fertilizers from such clerks. Mr.

Ansong also urged government to set up committees to take a second look at the cocoa mass spraying exercise which has come to a halt following the change of government. He said the exercise which was initiated by the past government, exhibited a lot of loopholes. He hoped the present government will re-activate spraying exercise and see to its successful operation.

## **Pataxte,(Theobroma Bicolor):Real White Chocolate Of The Maya ?**

Cleveland Indy Media

By Tony Ryals

Apr. 29, 2009

Like a living archeological artifact as well as a little used plant of great social and economic value.....

... They rejoiced over the discovery of that excellent mountain that was filled with delicious things, crowded with yellow ears of maize and white ears of maize,... with pataxte and chocolate, with countless zapotes and anonas, with jocotes and nances, with matasanos and honey... - quote from Maya Popol Vuh

We accidentally discovered or rediscovered 'pataxte' several years ago at the Tostaduria Antigua ,(in Antigua, Guatemala corner 7th Avenida and 6th Calle),when we found it mixed in the chocolate beans we were roasting and grinding.In order to grind after lightly roasting cacao or chocolate beans to make unsweetened ground chocolate and chocolate honey bars,(we are the only ones in the world to use honey instead of sugar as a chocolate 'candy' sweetener to my knowledge),we used to remove the thin 'shell' that wraps each of the many seeds or 'beans' or 'nibs' before grinding.Well you might imagine my surprise to find one white 'pataxte' seed in every 3 or 4 pounds of chocolate and imaging it to be a 'mutant' chocolate bean or seed that had somehow turned white as if it were a chocolate 'albino' and simultaneously it had lost all hints of the bitterness of a cacao bean and it's taste was-is almost neutral - a lot like cow's milk in a seed ! In fact the only known modern use for pataxte that I have found is a drink called 'tiste' that also contains ground tortillas and a plant called 'achote' when in fact I find it makes a very good nut milk by itself with a taste very much like cow's milk that other nut milks - almond,macademia - can't duplicate.Also the pataxte butter or fat content is amazing in terms of both its similarity to and difference from cacao butter.I only found maybe less than a dozen pataxte seeds mixed in our cacao beans after perhaps 3 or 4 years of roasting but maybe that is because we ceased peeling and husking the cacao beans thin shell or skin and simply ground the beans,thin shell and all.In fact I'm not sure if shell is the correct word,it's not a nut after all, but like a nut, it is a seed.....

It was the very whiteness of pataxte or Theobroma bicolor that gave me the immediate idea of making a real 'white chocolate' out of it in the first place.I searched the internet at the time and found that no one else had suggested such an idea although some Spanish language websites did call Theobroma bicolor 'chocolate blanco' or 'white chocolate', only they didn't take their own spanish slang to its conclusion and suggest making a wholesome white chocolate candy or confection with it,much less using honey to do so.At least one chocolate website whose owner and blogger visited our store a while back took the concept for her own without mentioning pataxte white chocolate was my idea but she concluded that her Guatemala pataxte experiment tasted like 'matza balls' which might be alright for certain occasions but luckily not the way our pataxte experiments and honey bars have turned out.

What's most surprising to me about the list of plants quoted from the Mayan Popol Vuh above,(aside from the strange omission of beans and chiles,etc.,from the Popol Vuh list),is the fact that two Theobroma species - both Theobroma Cacao and Theobroma bicolor or chocolate and 'pataxte' - are mentioned ! So it would appear that 1200 year old Mayan ceramic or clay pottery that has been shown to still contain traces of the theobromine molecule common to cacao and other Theobroma plants after all those years may not be from chocolate alone and could as well have come from preparing and storing pataxte or Theobroma bicolor as from cacao itself .

What we have discovered at the Tostaduria Antigua is that pataxte or Theobroma bicolor has a butter or fat content very similar to cacao itself in terms of texture and hardening and melting properties ! And because cacao butter is comparable to olive oil in terms of nutrients including omega fatty 3 acids,etc., it stands to reason that its relative pataxte or Theobroma bicolor also has a nutritious high quality fat or butter content as well.In fact because the Amazon region of South American also has a variety of Theobroma bicolor other researchers in Brazil have done some research on its powerful antioxydants as well as other beneficial molecules of Theobroma bicolor,whose common name is macambofor the Afro-Brazilian religion of that same name.And I have run across mention that Theobroma bicolor is indeed used in the Amazon to extract its butter fat in order to supplement or compete in the market for cacao butter or cacao butter alternatives.

We at the Tostaduria combine honey with ground pataxte to make a real 'white chocolate' with all or many of the same nutrient values as whole chocolate beans;(that we also roast grind and combine with honey). 'Traditional' white chocolate (dating to 19th century Europe),is nothing but cocoa butter,sugar and milk and even then chocolate confectioners often substitute even hydrogenated oil for cocoa butter in their race to

make their product as cheaply as possible ! Pataxte 'white chocolate' sweetened with honey just like our regular chocolate 'nibs' bars is like the best of dark chocolate cacao bars containing not only antioxidants amino acids vitamins as well as a high quality butter fat that is comparable to olive oil.

Our research shows that pataxte or *Theobroma bicolor* makes a very interesting nut milk with a creamy nut butter of its own as well and can be used as the base for a white sauce very much like U.S. southern style gravy or as the base for a cheese sauce,(just as gravy or white sauce can be),replacing the need for flour,butter or milk !And while we have a dearth of information on how the Maya may have prepared pataxte,it was probably prepared as a drink just like cacao and was held or stored in the same ceramic vases used to prepare or hold cacao drinks.The still existing tradition of preparing a drink,'tiste',from pataxte in old cacao growing Pacific coastal plains land is about the only remaining historic or even modern use of this marvelous tree that can provide shade for its plant relative, cacao.

It certainly would have made - and an enterprising chef could certainly make at present - a mole sauce which is made by grinding and cooking seeds and nuts including cacao or chocolate into a spicy sauce.I also found a reference to a 'mole blanca' or white mole sauce on a Mexican food recipe sauce but pataxte should make the ultimate rich and creamy real white mole sauce !While pataxte is as neutral in flavor,particularly unroasted, as unsweetened cacao is bitter it has all the qualities of the finest of nuts in the world. Like its cacao plant or bush relative that it can provide shade and soil stability for,pataxte seeds or 'pepitas de pataxte' ,come inside a large fruit that falls from the tree when ripe.To my knowledge no fermenting or leaving seeds in the rooting fruit to ferment is required or desired of pataxte, only removing the seeds from the fruit to dry.....

Pataxte habitat appears to have been marginalized on the Pacific coastal plain of Guatemala in the last decades of the 20th century by large scale agricultural mono-culture, especially cotton and sugar cane and cattle.Paradocically many cacao growers do not even have pataxte growing on their land and providing shade and soil protection and biological diversity as was once the tradition.

Perhaps pataxte like cacao could be used to reforest depleted lands devoted to open field agriculture for too many years and to even provide a crop of equal or greater economic demand than sugar cane,cotton or cattle do at present.

Nonetheless pataxte cultivation and reforestation should be encouraged wherever possible in low land humid tropics and particularly to compliment and diversify cacao crops. Maybe at some point in the future consumers of chocolate may enquire about pataxte and other ecological and soil protecting shade trees when enquiring about a particular cacao growing region or chocolate product from a particular chocolate manufacturer or confectionaire just as coffee drinkers often enquire about shade trees in fincas(large coffee plantations) or cafetales(small coffee farms),today.

Pataxte like cacao produces a fruit with the seeds inside that from a commercial viewpoint are,like cacao, more important than the fruit itself. And pataxte like cacao also appears to produce fruit and thus seeds all year round but fruit and thus seed production increases substantially in the rainy season which in Guatemala is about from May to September or October.And while at present demand for pataxte seeds or 'pepita de pataxte' appears to be mainly local and women and some men prepare a drink called tiste using ground tortillas,achote,pataxte, etc.,it is hard to find outside of the immediate cacao producing area of the Pacific coastal plain and most Guatemalans don't know what pataxte is even though it is mentioned in the Mayan Popol Vuh !

Pataxte is not marketed or bought or sold in Guatemala City for instance and few Guatemalans know the tiste of the coastal plain.In fact it appears that some tiste recipes ignore it as an ingredient altogether so that even all tiste drinks don't necessarily contain pataxte.So strange as it may be pataxte appears to have no market and all history of its use by indigenous culture in general and Maya culinary history in particular appears to be lost.

One distributor of cacao who was actually the person who sold us the sack of cacao beans or seeds or nibs with the few pataxte seeds inside that led to our discovery of pataxte in the first place stated that in his opinion finding a few pataxte seeds mixed in with your cacao beans is a sign of cacao quality.He is probably correct.Pataxte or *Theobroma bicolor* and other trees in a cacao agroecosystem should provide a number of benefits to the cacao growing environment.

When in Antigua, Guatemala come by the Tostaduria Antigua and check out pataxte seeds or 'beans' or to try a pataxte-honey bar for yourself as well as the natural historic dark Meso American chocolate, Theobroma Cacao criollo that made chocolate and the culture of chocolate consumption famous that we lightly roast and grind and mix with honey, a process that we pioneered over the last few years here in Antigua and find perfect for pataxte as well. Also while pataxte-honey alone may be the best, pataxte's neutral flavor makes it ideal for spicing up in a way cacao alone isn't. When you add cinnamon, cardamom, nutmeg, allspice, lemon, etc., to pataxte that or those are the flavors you get whereas cacao has a tendency to hide other flavors in its bitter sweetness.

Less perhaps than 10% of cacao production is now from the historic criollo variety consumed by Maya, Aztec and probably Olmec and lesser known indigenous groups of Meso Americans, perhaps for millennia. The Amazon cacao variety, Theobroma Cacao Forastero, planted around the tropical world in recent times, particularly in Africa, all because of the fame of Meso America's historic criollo variety that made all chocolate famous, comprises probably over 90% of the world cacao production at present but most real connoisseurs of chocolate admit that Theobroma Cacao Criollo is a better quality and no one doubts its history as the chocolate of chocolates and the cacao of civilizations.

### **DJ Indonesia Cocoa Export demand likely to fall this Yr-Traders**

MarketWatch (press release)

By Helen Sun, Dow Jones Newswires

April 30, 2009-

SINGAPORE, Apr 30, 2009 (Dow Jones Commodities News via Comtex) -- Indonesia's exports of cocoa beans and products may slump by as much as 10%-20% this year as the global economic downturn erodes demand for the chocolate-making ingredient, industry officials said Thursday. "Chocolate is a luxury. The situation here isn't improving (in the past few months)," said a South Sulawesi-based official with an international agricultural commodities trading house. "The end demand is falling, and the destocking isn't over," he said, estimating the country's exports of cocoa and cocoa products to fall as much as 20%.

Industry participants said trading has remained sluggish since late last year, and there are no indications of an immediate recovery. Only two grinders, out of a total of 16, in the country are operating at the moment, said Piter Jasman, chairman of the Indonesian Cocoa Industry Association. The cocoa butter ratio, which is viewed as an indicator of demand, has remained at multiyear lows of around 1.8. "The demand for cocoa butter is particularly bad; the demand for powder is improving slightly," Jasman said. Grinders process cocoa beans to get cocoa butter and cake, which is then pressed to powder. Cocoa butter is used to make chocolates.

Cocoa bean exports this year may stay relatively stable, but exports of butter and powder may slump by as much as 30%, Jasman said. Indonesia is the No. 2 grinder in Asia, after Malaysia. "The situation is really bad at the moment. There are lots of stocks in the U.S., and the situation doesn't look positive," said an executive with one of the largest cocoa trading houses in Indonesia. He estimates a 20% decline from last year.

London's July cocoa contract settled at 1,725 pounds Wednesday, down 14% from the year-to-date high of 2,004 pound hit late-January. Indonesia's cocoa bean production for 2008-09 is estimated at 510,000 tons, ranking below Cote d'Ivoire and Ghana, according to the International Cocoa Organization.

### **Nigeria: Ondo to activate Cocoa Factory**

AllAfrica.com

Leye Adewumi

30 April 2009

Idanre cocoa processing factory which had been abandoned for the past 22 years is to be reactivated by Governor Olusegun Mmiko-led administration in accordance with 12 -point agenda of the governor.

This was disclosed by Commissioner for Commerce and Industry, Mr. Akin Akingbesote on Tuesday during his official tour to the factory at Alade Community, Idanre Local Government Area Ondo of State. The Commissioner who had earlier inspected the machines and equipment inside the factory stated that the factory was a joint project between the state and federal governments, adding that he and his Permanent Secretary, Mrs. Titi Adeyemi had decided to send a communiqué to the Minister on how to make the abandoned factory operational. His words: 'I will book an appointment with the Minister. Both of us will cross-fertilize ideas. There is a need for work to start in this factory. I am quite aware that most of the equipments there are obsolete. We will talk to government. Nobody who could be as rich as the government. We will ask for counterpart funding.



If the equipments need re changing, we will look for new ones. If it is repairs that are needed, we will look towards it. But I will surely bring experts. Within the next one week, we are going to bring in cocoa experts that have worked in various cocoa processing industries like Stanmark in Ile Oluji.

Traditional rulers at the occasion including the Owa of Idanre, Oba Dr. Fredrick Aroloye, Aladeokun of Alade, Oba Segun Ayodele Akinbola; Awosunyeof Atosin, Oba Olakunle Ogunlowo expressed confidence in the present government for deeming it fit to activate the cocoa factory. According to Oba Segun Akinbola, Idanre is the largest producer of cocoa in Ondo State . Hence, a need for the processing factory in the area. When operational the factory will process cocoa beans for making cakes, chocolate, butter and biscuits.

### **Hershey inks deal with Barry Callebaut for Van Houten**

Alibaba News Channel

30 Apr 2009



While retaining ownership of the traditional Van Houten brand, cocoa and chocolates maker Barry Callebaut will grant to The Hershey Company an exclusive license of the Van Houten brand name and related trademarks in Asia Pacific, the Middle East and Australia/New Zealand for consumer products. Barry Callebaut will continue to use the Van Houten brand in its gourmet and vending mix business worldwide. Barry Callebaut has been producing cocoa and chocolate

products for more than 150 years. It is a fully integrated company that masters every step from the sourcing of cocoa beans to the shelf. It serves the entire food industry, whether it is industrial food manufacturers, professional users of the products or retailers.

### **Labour Issues**

### **Cocoa processing company sends 3000 workers home**

Joy Online

Source: Ghanaian Chronicle

27 April 2009

About 3000 workers of the West Africa Mills Company Limited (WAMCO), a Takoradi-based cocoa processing firm, have been asked to go home following the inability of the company sell its products on the international market.

The local Union Chairman, Mr. Jimmy Gyan, who broke the sad news to the workers at a recent meeting held in Takoradi, said the production house of the company was full of finished products, but they were having problems marketing them, due to the global economic crisis. Jimmy confirmed the meeting and the decision to ask the workers to go home, when a reporter of the Chronicle contacted him on phone. He could however not tell when the workers would return to work.

A management source also told the paper that the workers had been asked to go home because of the global economic crunch, and that they had not been laid off as was being perceived by some of them. The source further said that the company had materials available for production, but due to the global economic crisis they had decided to suspend production.

Another source also confided that though the global economic crisis had contributed to the current status of the company, there also appears to be a conflict between the German owners of the company, and the Cocoa Marketing Company (CMC), which is affecting the smooth running of the company.

Workers of the company who spoke with The Chronicle in an interview, dismissed the claim that they had been asked to go home and that they would be recalled. To them they had been laid-off, because all their salaries had been paid to them. They dismissed management's position that they had been asked to go home because of the global economic crisis. The workers contended that the struggle over the ownership of the company, coupled with the absence of a board of directors, was the source of the crisis the company was facing.



## **Chocolate Injustice**

Cornell University The Cornell Daily Sun

By Sara Fergusson

April 27, 2009

Tags: A Window on Justice, Center Box Story, CornellSun.com Exclusive, chocolate, justice

The sweet taste of chocolate is something we probably all enjoy once in awhile, but chocolate is the cause of cruel and abusive treatment to one of the world's most vulnerable populations. While child labor has been around since the dawn of civilization, the use of young labor is becoming an increasing problem in countries that harvest cocoa. Considering that chocolate is one of our most satisfying pleasures, cocoa is in high demand - and cheap labor is vital for maintaining low production costs for struggling farmers.

The serene landscape of the Ivory Coast in Africa is the largest supplier of cocoa, accounting for more than 43% of production. Consequently, the US Department of State estimates that more than 109,000 children in Cote d'Ivoire's cocoa industry work under "the worst forms of child labor," and that some 10,000 are victims of human trafficking or enslavement. Among other cocoa producers are Ghana, Indonesia, Nigeria, Brazil, and Cameroon. Child workers are forced to work long hours using machetes to harvest cacao pods from tall trees while facing brutal beatings if they do not perform at a fast speed. Further, the children walk dozens of miles each day in oppressive and potentially deadly heat to get to the farms. This eliminates opportunity for education and severely limits childhood development. As could be expected, nearly half of the population in Cote d'Ivoire is illiterate, placing children in a cycle of exploitation and poverty.

After intense scrutiny, chocolate producers had agreed to end child exploitation by 2005, but this date passed with unnoticeable change and the date was extended to July 2008. Still, companies such as Hershey, Nestle, and M&M/Mars have done little to end this inhumane situation and they continue to reap obscene profits. Thus, children continue to work on cocoa farms in hazardous tasks. "Many of these children work on family farms, the children of cocoa farmers who are so trapped in poverty have to make the hard choice to keep their children out of school to work". Some parents are left with no choice but to sell their children in hopes that they will send their earnings home. However, most earn little or nothing for working more than 12 hours each day. " Though he had worked countless days harvesting cocoa pods -- 400 of which are needed to make a pound of chocolate -- Diabate has never tasted the finished product. "I don't know what chocolate is," he told the press.

While it's difficult to give up one of our most delicious desserts, we can help just by purchasing chocolate that is a little less "bitter". This link (Warning: PDF) provides a list of chocolate suppliers from "bitter" to "sweet" with bitter representing the companies with the greatest use of child labor.

## ***Environmental Issues***

## ***Research & Development***

### **Nestle Opens R&D Centre in West Africa to improve local Agricultural Crops**

Source: Nestle S.A.

30/04/2009

Vevey, 30 April 2009 - Nestlé today inaugurated a new R&D centre in Abidjan in the presence of Ivorian government representatives including Amadou Gon Coulibaly, Agriculture Minister, Ibrahima Baongo Cissé, Scientific Research Minister, Gabriel Lohoury-Guigui, Special Advisor for Scientific Research to the Head of State, and Nestlé CEO Paul Bulcke.

The new R&D centre will focus on improving the quality of locally-sourced raw materials, including cocoa, coffee and cassava, and on adapting products to the nutritional needs and tastes of West African consumers. Better quality crops in West Africa will allow Nestlé to source more raw materials locally, which in turn will raise the income and the quality of life of local farmers. This is a further illustration of the principle of Creating

Shared Value, Nestlé's way of doing business, which simultaneously creates value for the company and the communities in which it operates.

The new R&D centre will help Nestlé address the problem of disease and ageing plantations affecting the West African cocoa harvest every year by helping to promote the propagation of millions of high-yielding, disease-resistant cocoa trees across the region over the coming years.

Over the last 30 years, Nestlé has developed advanced technology enabling the mass production of trees with desirable characteristics through somatic embryogenesis. This enables the propagation of high-yielding, disease-resistant plants on a broad scale to rejuvenate cocoa and coffee plantations. This approach, which tends to curtail deforestation as it eliminates the need to expand existing plantations, is already being successfully implemented in different parts of the world.

In Ecuador and Indonesia, Nestlé has provided technical assistance to accelerate the propagation of superior cocoa tree varieties. Since the project started last year, as many as 1.1 million high-yield, disease-resistant cocoa plantlets have been distributed in Indonesia, a figure which should reach 70 million by 2011.

The same approach has been used for coffee. Over the last five years, Nestlé coffee propagation projects in Mexico and Thailand have provided farmers with around 1.5 million high-yielding, disease-resistant plantlets every year, which are expected to cover a total of 10,000 hectares of agricultural land in both countries by 2015.

### **Promotion**

### **Others**

**Bougainville on guard to stop PNG cocoa pest**  
Radio New Zealand International  
26 April, 2009



Officials in the autonomous Papua New Guinea province of Bougainville have stepped up measures to prevent an infectious cocoa pest from entering the province. Residents are being warned to take care not to bring the cocoa pod borer to the island after the insect caused extensive damage to the cocoa industry in East New Britain.

The Executive Manager of the Cocoa and Coconut Research Institute, Dr Samson Laup, says Bougainville is the country's second largest producer of cocoa and it could be disastrous if the insect is introduced to the area. He says other countries have given province insight on how to stop the pest. "On the issue of management, technology has been formulated with the inclusions of ideas and all the practices that have been adopted in Indonesia and also in Malaysia and with other practices that are now being formulated in the country that suited the country."

Dr Samson Laup says tougher quarantine measures are in place, including a stop to foreign cocoa plants entering Bougainville.

## **TIT BITS**

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

### **Commodities may shrug off flu scare, absent pandemic**

NEW YORK (April 30, 2009): A deadly new flu strain is threatening the global economy's nascent recovery and demand for raw materials, but based on recent pandemic scares, there may not be a lasting impact on commodities. Crude oil, copper, soybeans, corn, coffee and cocoa fell broadly on Monday, with some down up to 3 percent.

### **London cocoa falls; sugar, coffee rise**

LONDON (April 30, 2009): London cocoa futures fell on investor selling triggered by a stronger pound on Wednesday, and white sugar and coffee edged up on a weaker dollar with sugar traders focused on expiry of the front month contract. Currency fluctuations and rollover business were the main drivers of cocoa trading, dealers said.

### **US MIDDAY: cocoa rises, coffee flat**

NEW YORK (April 30, 2009): US cocoa moved up a shade in early trade Wednesday, with a boost from the firm pound, while arabica futures were flat in continued consolidation following Monday's drop, traders said. Arabica coffee for July delivery was flat at \$1.1625 per lb by 8:57 am EDT (1257 GMT).

### **Sugar rises in London**

LONDON (May 01, 2009): Sugar futures rose on Thursday, boosted by a slightly weaker dollar and end-month fund buying with traders focused on the expiry of May raws on ICE. cocoa prices were lower, with improving prospects for crops in West Africa weighing on the market, while coffee pared losses after rebounding off a key support level.

### **US MIDDAY: coffee, cocoa down**

NEW YORK (May 01, 2009): Arabica coffee futures eased early Thursday, on pressure from the commodity complex, while US cocoa futures reversed down on the heels of the weak pound, traders said. Arabica coffee for July delivery down 1.35 cents at \$1.1515 per lb. by 9:16 a.m. EDT (1316 GMT). Session range from \$1.15 to \$1.1685 per lb. July volume at a light 2,685 lots.

### **London sugar, coffee rise; cocoa tumbles**

LONDON (May 02, 2009): Raw sugar futures rose sharply on Friday with a large delivery against the expiry of the May contract seen driven partly by a big appetite for imports from top consumer India. Coffee futures also rose sharply boosted by a broad-based advance in commodity markets.

### **US MIDDAY: coffee jumps, cocoa mixed**

NEW YORK (May 02, 2009): Arabica coffee futures jumped 2.4 percent in early trade Friday on new-month buying, with the firm commodity complex and equity markets providing a boost, while US cocoa was mixed, traders said. Arabica coffee for July delivery rose 2.80 cents, or 2.4 percent, at \$1.1870 per lb by 9:11 am EDT (1311 GMT).

### **Commodity prices end mixed amid signs of US recovery**

LONDON (May 03, 2009): Commodity prices traded mixed last week as the market reacted to signs of a tentative recovery in the recession-battered US economy, while the world also faced the threat of a swine flu pandemic. "The energy and base metal commodity sectors appear to have completed short lived corrections lower and are now well placed to re-attempt" a rebound, said Dresdner Kleinwort analyst Karen Jones.

### **New York cocoa drops**

NEW YORK (May 03, 2009): US cocoa futures plummeted to finish at an eight-week low Friday, ignoring the firm commodity complex and falling through a key support level, attracting a flurry of late-day long liquidation, traders said. Benchmark July fell \$51 or 2.1 percent to settle at \$2,324 per tonne, the lowest close for the second-month contract since March 10.