

COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance



Issue No. 341

22nd – 26th June 2009

Cocoa Producers' Alliance



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'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)
22-Jun-09	1651.29	2542.11	1585.33	2494.33
23-Jun-09	1657.44	2559.18	1599.33	2506.00
24-Jun-09	1660.8	2577.58	1594.00	2528.33
25-Jun-09	1707.01	2630.38	1651.00	2565.33
26-Jun	1697.49	2632.84	1634.67	2567.00
Average	1,674.81	2,588.42	1,612.87	2,532.20

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

Monday 22-Jun 2009

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Jul-09	1563	1556	-14	1573	1550	2,350
Sep-09	1596	1584	-17	1601	1578	4,487
Dec-09	1600	1586	-21	1605	1580	4,823
Mar-10	1597	1586	-17	1598S	1580	860
May-10	1596	1590	-11	1600	1585	557
Jul-10	1589	1590	-11	1596S	1585	234
Sep-10	1593	1586	-13	1593S	1579	337
Dec-10	1599	1592	-9	1599	1590	54
Mar-11		1590	-9			0
May-11		1600	-9			0
Totals		1586	5			13702

Tuesday 23-Jun 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul-09	1562	1570	14	1578	1558	1,331
Sep-09	1588	1597	13	1602	1585	3,806
Dec-09	1588	1601	15	1605	1588	2,617
Mar-10	1590	1600	14	1600S	1588	539
May-10	1590	1600	10	1598	1590	151
Jul-10	1597	1601	11	1598	1597	21
Sep-10	1595	1595	9	1595	1595	4
Dec-10		1601	9			0
Mar-11		1599	9			0
May-11		1609	9			0
Totals		1596				8,469

Wednesday 24-Jun 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul-09	1575	1562	-8	1600	1561	3,465
Sep-09	1602	1590	-7	1627	1589	6,644
Dec-09	1604	1597	-4	1624S	1596	1,834
Mar-10	1601	1595	-5	1621	1595	417
May-10	1600	1593	-7	1601S	1599	97
Jul-10	1600	1596	-5	1600	1597	30
Sep-10	1600	1592	-3	1600	1591S	45
Dec-10	1600	1601	0	1600	1600	5
Mar-11		1599	0			0
May-11		1609	0			0
Totals		1593				12,537

Thursday 25-Jun 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul-09	1562	1622	60	1628	1545	2,550
Sep-09	1594	1649	59	1654	1573	8,500
Dec-09	1600	1654	57	1658	1581	2,478
Mar-10	1590	1650	55	1652S	1580	1,030
May-10	1596	1652	59	1653	1585	474
Jul-10	1598	1655	59	1656S	1588	291
Sep-10	1589	1649	57	1649	1580	48
Dec-10		1658	57			0
Mar-11		1656	57			0
May-11		1666	57			0
Totals		1651				15,371

Friday 26-Jun 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul-09	1622	1605	-17	1623	1559	2,233
Sep-09	1653	1631	-18	1653	1588	4,310
Dec-09	1651	1637	-17	1654	1591	1,666
Mar-10	1647	1636	-14	1647S	1601	983
May-10	1649	1637	-15	1649	1627	36
Jul-10	1643	1640	-15	1643	1643	2
Sep-10		1634	-15			0
Dec-10		1643	-15			0
Mar-11		1641	-15			0
May-11		1651	-15			0
Totals						9,230

Average for the week		1653				11862
Total for the week						59,309

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

Monday 22-Jun 2009

Month	Open	Price	Change	High	Low	Volume
Jul-09	2481	2453	-52	2481	2454	26
Sep-09	2510	2480	-40	2510	2475	4,915
Dec-09	2527	2503	-39	2527	2499	941
Mar-10	2535	2510	-39	2544	2506	1,246
May-10	2525	2518	-36	2535	2516	212
Jul-10	2538	2525	-35	2538	2529	4
Sep-10	2540	2527	-34	2540	2528	119
Dec-10	0	2539	-34	0	0	0
Mar-11	0	2543	-34	0	0	0
May-11	0	2543	-34	0	0	0
Totals		2514				7,463

Tuesday 23-Jun 2009

Month	Open	Price	Change	High	Low	Volume
Jul-09	2456	2474	21	2472	2455	23
Sep-09	2475	2489	9	2499	2466	7,030
Dec-09	2504	2510	7	2518	2491	1,323
Mar-10	2505	2514	4	2522	2500	458
May-10	2523	2521	3	2530	2517	61
Jul-10	2526	2526	1	2526	2516	20
Sep-10	2517	2525	-2	2517	2515	10
Dec-10	2541	2540	1	2541	2541	1
Mar-11	0	2544	1	0	0	0
May-11	0	2544	1	0	0	0
Totals		2519				8,926

Wednesday 24-Jun 2009

Month	Open	Price	Change	High	Low	Volume
Jul-09	2523	2486	12	2540	2477	33
Sep-09	2489	2504	15	2594	2489	7,744
Dec-09	2521	2527	17	2585	2520	1,096
Mar-10	2525	2536	22	2577	2525	419
May-10	2579	2542	21	2579	2579	26
Jul-10	0	2547	21	0	0	4
Sep-10	0	2545	20	0	0	9
Dec-10	0	2549	9	0	0	10
Mar-11	0	2553	9	0	0	0
May-11	0	2553	9	0	0	0
Totals		2534				9,341

Thursday 25-Jun 2009

Month	Open	Price	Change	High	Low	Volume
Jul-09	2443	2526	40	2443	2421	7
Sep-09	2512	2556	52	2565	2426	10,926
Dec-09	2521	2578	51	2586	2450	1,515
Mar-10	2512	2590	54	2594	2466	721
May-10	2500	2598	56	2600	2475	147
Jul-10	2484	2607	60	2494	2483	57
Sep-10	0	2608	63	0	0	0
Dec-10	0	2620	71	0	0	0
Mar-11	0	2624	71	0	0	0
May-11	0	2624	71	0	0	0
Totals		2593				13,373

Friday 26-Jun 2009

Month	Open	Price	Change	High	Low	Volume
Jul-09	2475	2525	-1	2538	2475	2
Sep-09	2565	2553	-3	2582	2489	4,376
Dec-09	2600	2578	0	2603	2515	813
Mar-10	2580	2590	0	2595	2525	310
May-10	2581	2599	1	2599	2550	91
Jul-10	2609	2609	2	2609	2609	2
Sep-10	0	2612	4	0	0	0
Dec-10	0	2619	-1	0	0	0
Mar-11	0	2623	-1	0	0	0
May-11	0	2623	-1	0	0	0
Totals		2593				5,594

Average for the week		2551				8,939
Total for the week						53,636

News

Health & Nutrition

Healthier Offerings To Drive Confections Growth

MediaPost Publications - Karlene Lukovitz - Jun 24, 2009

Consumer demand for "better for you" foods very much extends to candy and gum. In fact, this is expected to be the most important driver of the confections industry's growth over the next five years, according to the 2009 Confectionary Industry Trend Report.

The report details the results of the National Confectioners Association's in-depth interviews of 40 industry leaders, including experts/specialists, culinary institute representatives, chefs, specialty retailers, manufacturers and trade press and bloggers. The qualitative research was conducted between Nov. 5 and Dec. 5 of last year.

Hundreds of portion- and calorie-controlled, reduced-fat, sugar-free and fortified candies have been launched over the past four years, and 88% of those interviewed agreed that consumer demand for health benefits and "better for you" ingredients will be the biggest trend between now and 2014.

In addition, 43% said that health-related influences will be the leading influence on new product development.

Nearly half (45%) believe that better-for-you chocolate options will be the most important influence within this 'healthier' trend. Consumers are increasingly aware of the potential heart-health and mood benefits of cacao -- which have been driving dark chocolate sales, in particular. Chocolate manufacturers are now focused on developing enhanced products that promise additional functional benefits.

The chocolate category has also identified a major functional opportunity within skin care, in cocoa butter's recognized benefits as a treatment for dry skin conditions. About one-quarter (23%) of the experts believe that the biggest area of market expansion ahead lies in non-edible products, including skin care lotions, soaps, shampoos and anti-aging products.

Other growth trends within the chocolate segment cited by industry leaders include chocolate and cocoa being used as ingredients in main courses such as salmon, chicken and steak (73%) and appetizers (38%); greater consumer acceptance of chocolates infused with spices, herbs and floral flavors; and sweet and savory combinations such as chocolate with bacon or cheese flavors.

About a third (35%) of respondents believe that portion control will be the most important influence within 'healthier' confections. The success of snack-sized products and 100-calorie packs, for instance, is expected to continue.

One-quarter believe that confections fortified with vitamins, minerals or protein will be the biggest drivers within the rapidly growing better-for-you segment.

Most of those interviewed also agreed that oral health care will drive the chewing gum category. One-quarter said that sugar-free varieties will continue to expand.

International spices and ethnic flavors were also identified as an important influence on U.S. product and flavor development (cited by 58%).

Confection sales grew by 3.7% during the 52-week period ending April 19, according to NCA.

More than 6,000 confections and snack products were launched last year. Chocolate and gum continued to lead the snack category in sales and ranked third in overall food sales.

Health benefits of chocolate
Burlington Alternative Medicine Examiner
Examiner.com - Jun 25, 2009



Chocolate tastes delicious, and has health benefits too!

Reduced risk of heart disease. Chocolate protects against heart disease. Two kinds of polyphenols found in chocolate, flavanols and flavonoids, protect the body against cardiovascular disease (1).

Increased brain power. Flavonoid-rich foods such as chocolate, wine, and tea improved cognitive performance in the elderly (2). They improve brain health by increasing blood flow through the vessels of the brain (3), decreasing risk of dementia and stroke (4,5).

Decreased inflammation, though only in women (sorry, guys!) (6).

Possible antidepressant effects. While the study was with rats, cocoa extract had a measureable antidepressant effect on the rodents (7).

Improvement in type 2 diabetes. Supplementation with dark chocolate (without sugar!) resulted in increased beta cell function and improved insulin sensitivity (8).

Improved cholesterol levels. Cocoa powder, as a hot beverage twice a day, decreased LDL (bad) cholesterol and increased HDL (good) cholesterol (9,10).

Psychological well-being. A study with Finnish men revealed that chocolate preference in old age was linked with better health and psychological well-being (11).

Antibiotic / antimicrobial properties. Cocoa polyphenols have even shown some antimicrobial activity in the lab (12) !

Thinner blood and improved blood flow. Cocoa flavanols thin the blood by inhibiting platelet aggregation, the stickiness of blood cells that creates clots (13,14).

As a sports recovery drink. A study with athletes compared chocolate milk, electrolyte drink and carbohydrate-replacement drink. Chocolate milk was similarly effective to electrolyte drink when consumed between two sessions of strenuous exercise (15).

Decreased blood pressure (17,18,19).

Decreased risk of death. In a study with elderly men in the Netherlands, higher cocoa intake was linked with decreased all-cause mortality (16).

Keep in mind that most of the studies were done with dark chocolate or unsweetened cocoa powder. Adding lots of sugar will take away any benefits related to blood sugar control.

As with most things, chocolate is not for everyone. It contains caffeine which can increase seizures in epileptics (20).

All chocolate is not created equal. Dark chocolate (vs. milk chocolate or white chocolate) has much higher flavonoid and flavanol content, the ingredients responsible for most of the health benefits (21). Regular cocoa is also more beneficial than cocoa processed with alkali (also known as Dutch process). The Dutch process decreases levels of the health-promoting ingredients (22).

In moderation, don't be afraid to indulge in a little chocolate now and then. It can be good for you!

Lower Your Blood Pressure with...Chocolate

By: Melanie Grimes

HealthNews - Melanie Grimes - Jun 27, 2009

With one in three Americans suffering from high blood pressure, chocolate could be the new wonder drug. Harvard University studied a tribe of Indians from a Caribbean island off Panama who have perfect blood pressure numbers and a lower incidence of death from heart attacks and strokes, diabetes and cancer.

The Kuna Tribe

What is their secret? The Kuna tribe members drink five cups of cocoa each day. Researchers are investigating the tribe, their diet, and the effect of chocolate on their health. They have discovered that chocolate has a relaxing effect on blood vessels, allowing for better blood flow due to the presence of flavanoids. Flavanoids are a type of antioxidant and chocolate is one of the best sources. Researchers suspect that the flavonols stimulate the production of nitric oxide, which increases blood flow and acts as a blood thinner. Nitric oxide also stimulates insulin production so chocolate may be an aid to diabetics, as long as the chocolate contains no damaging sugars.

Chocolate and Blood Pressure

A study published in 2003, in the Journal of the American Medical Association (JAMA) reiterated the same findings—that chocolate lowers blood pressure. The research, conducted in Germany, studied 13 people between the ages of 55 and 64 who had blood pressure numbers of 153 over 84. After consuming a 100-gram bar of either dark or white chocolate daily, the numbers showed the health benefits of the dark chocolate.

Other Nutrients in Chocolate

Chocolate contains other beneficial nutrients as well, including large quantities of potassium zinc, magnesium and iron. Magnesium is known to help with muscle cramps. Magnesium deficiency is considered one of the reasons that women crave chocolate during PMS. The cacao bean contains fiber that can lower cholesterol levels, especially when combined with the healthy fat in chocolate. As a cholesterol reducer, studies have shown that chocolate increases the HDL-C levels (the “good” cholesterol) and decreases oxidation of the “bad” cholesterol, LDL. Chocolate also contains copper, which is utilized in numerous metabolic functions. Also containing Vitamin E and Vitamin B, chocolate may prove an aid to memory retention.

Chocolate and Mood

Chocolate has long been touted for its effects on mood. The phenylethylamine in chocolate raises the serotonin and the dopamine receptors that control brain chemistry and even pain reactions. Stimulating these receptors is known to reduce hunger and increase libido, leading the chocolate’s reputation as a gift for lovers.

Many chocolates are now on the market with low sugar content, or alternatives to sugar. Dark, raw or organic chocolate will contain more of the healthy nutrients. Fair trade and sustainable beans are also being imported and used by boutique chocolatiers, providing greater access to healthy chocolate for all.

Production & Quality

Ivorian Cocoa Farmers Fear Rain Damage to Mid Crop

Source: Reuters

Abidjan, June 22 - Abnormally heavy rain in some of Ivory Coast's main cocoa growing regions last week further stoked fears that the mid crop harvest volume would be cut by water damage and disease, farmers said on Monday.

Rainfall in the coastal and eastern cocoa growing regions of the world's biggest producer has been higher this year than it was last year, intensifying attention paid by world markets to the April-September phase of what has been a disrupted season.

"It's rained heavily in the bush for two weeks," said Labbe Zoungana who farms on the outskirts of San Pedro.

"It's heavy rain. If the pattern continues this week, lots of flowers and pods will fall from the trees and reduce the mid crop harvest," he said.

Farmers in coastal regions San Pedro, Tabou, and Abidjan said heavy rains and insufficient sunshine could not only reduce the size of the mid crop but also damage the quality of beans already harvested.

Cocoa futures fell on Monday, extending last week's fall from a two-month peak, in what traders said was largely a currency-related move. Cocoa for delivery in September <LCCU9> traded at 1,587 pounds per tonne in London by 1430 GMT, down 14 pounds from Friday's close.

In the eastern Ivorian region of Abengourou, near the border with world number two producer Ghana, a second consecutive week of heavy rains favoured the return of fungal infection black pod disease, which thrives in the wet conditions, farmers said.

"We fear that a lot of pods are going to start blackening in the next few weeks because the conditions are getting ripe for the return of the disease," said farmer Josph Amani.

In centre-western region Daloa and western region Soubre, the weather was far more conducive to cocoa growth.

"Conditions are good for cocoa. We received 78 mm of rain last week along with lots of sunshine," said an analyst working for a plantation near Soubre, the heart of the cocoa belt.

Below is a table showing rainfall in mm during the second 10 days of June, according to analysts' data.

Region	2009	2008
Abidjan	359	219
Daloa	48	62
Gagnoa	77	16
San Pedro	103	67
Sassandra	41	72
Tabou	208	24
Yamoussoukro	182	55

Ivorian Cocoa Bean Exports 677,141 T by June 9

Source: Reuters

22/06/2009

Abidjan, June 19 - Cocoa bean exports from top grower Ivory Coast reached 677,141 tonnes by June 9, customs data showed on Friday, compared with 857,774 tonnes in the same period of the previous season. Customs data showed 5,033 tonnes of beans were exported from the West African state's two ports between May 29 and June 9.

That compared with 15,410 tonnes of beans exports from Abidjan and San Pedro ports in the previous two weeks.

Nigeria: Oyo to Distribute 1million Cocoa Seedlings

AllAfrica.com - Yemi Bamidele - Jun 23, 2009

Ibadan — In its determination to boost cocoa production in the country, the Oyo State Government has raised 1,000,000 hybrid cocoa seedlings for free distribution to farmers all over the state this planting season.

The state's governor, Otunba Christopher Adebayo Alao-Akala, declared in Ibadan on Friday, that is in addition to a total of 2,900,000 hybrid cocoa seedlings previously distributed free by the present administration to the local farmers.

In a keynote address delivered on his behalf by his Deputy, Alhaji Taofeek Oladejo Arapaja, at the launching of the free distribution of cocoa seedlings for the current planting season held at the premises of the state's Horticultural Centre, Moor Plantation, Ibadan, the Governor further announced that his administration would soon release a sum of N35million budgeted for the procurement of cocoa chemicals and inputs for this planting season, in continuation of the great priority placed on cocoa production.

He posited that Oyo State government places high premium on cocoa development "in realization of the important role cocoa had played in the socio-economic life of the country before the petroleum oil boom of the early seventies when commodities such as cocoa, palm-kernel, palm oil, groundnut and cotton generated over 90 per cent of the nation's foreign exchange earnings."

To this end, the governor called on cocoa farmers all over Oyo State to avail themselves of the free hybrid cocoa seedlings currently being distributed at designated locations in the 19 Cocoa Producing Local Government Areas of the State

The Project Manager, Oyo State Tree Crops Development Unit of the State Ministry of Agriculture, Pastor Gabriel Olusoji Kehinde had advised cocoa farmers in the state to make the best use of the chemicals and inputs made available to them and avoid the use of banned, obsolete or inappropriate ones that could reduce the quality, grade and subsequently the price of their produce.

Ivorian Mid-Crop Cocoa Forecasts Cut to 240,000 Tons

Source: Reuters

Abidjan, June 24 - Ivory Coast's mid crop cocoa harvest may be as small as 240,000 tonnes, down from 320,000 tonnes last year, as a result of damage caused by unusually heavy rains, exporters and analysts said on Wednesday. The high rainfall that coastal and eastern cocoa growing regions of the world's top grower have received this month has focused market attention on the April-September phase of what had already been a disrupted season.

Initial forecasts for a mid crop harvest of 275,000 tonnes have been scaled back to 240,000 tonnes because of the rain damage, which has led to up to 40 percent of beans being rejected by exporters.

Heavy rain was damaging the flowers and young pods that should develop for harvest later in the season, an Abidjan-based exporter said.

"A large majority of the flowers that came out in large numbers in recent weeks have fallen and the pods are waterlogged," he said.

"We had high hopes when we saw all the flowers in the plantations in the west and southwest, but right now those have turned to disappointment. We can expect to produce less than 275,000 tonnes with arrivals at less than 200,000 tonnes."

Farmers in key growing regions have said heavy rains and insufficient sunshine could not only reduce the size of the mid crop but also damage the quality of beans already harvested.

The rains have made the muddy routes of the interior impassible for trucks, meaning that cocoa beans are stuck in the bush and at greater risk of deterioration in the humid environment.

Figures showed around 9,000 tonnes of beans were delivered to the West African state's two ports between June 15 and June 21, down from 12,509 tonnes in the same week a year ago.

"The volumes are falling every week in contrast to last year," said another European exporter in Abidjan, pointing out that the low quality of beans being received meant they would do nothing to increase the arrivals figures.

"Then later on, there will not be enough cocoa pods to supply the ports."

Benchmark cocoa futures for delivery in September <LCCU9> traded at 1,582 pounds per tonne in London on Wednesday, a slight rebound from Monday's decline to a six-month low.

Cocoa industry operators said they expected arrivals to total about 50,000 tonnes in July and 30,000 tonnes in August while September figures would depend on the development of the mid crop over July and August.

"All depends on September," said one shipper in the port of San Pedro. "If the harvest starts early enough in that period we could still have more than 200,000 tonnes."

Cameroon cocoa exports up 9.3 pct after 10 months

Fri Jun 26, 2009

YAOUNDE (Reuters) - Cameroon exported 169,303 tonnes of cocoa beans in the first 10 months of the 2008/09 season, up 9.3 percent on the same period last year, data from the National Cocoa and Coffee Board (NCCB) showed on Friday.

The figures, confirmed by the Cocoa and Coffee Interprofessional Board (CCIB), showed that Cameroon exported 3,627 tonnes in May, up 3 percent from April.

"This increase was to be expected as the mid-crop harvest got underway and we look forward to seeing more and more beans exported over the next two months before the season comes to end," said NCCB statistician Simeon Tchomte.

"The rise confirms our early predictions that this year's production will beat last year," he said.

Cocoa output from Cameroon, the world's fifth biggest grower, hit a record high of 187,533 tonnes in the 2007/08, and is expected to exceed 200,000 tonnes this year.

Lone local grinder SIC-CACAO did not buy and cocoa in May, but purchases since the beginning of the season stood at 25,117 tonnes in April.

Total cocoa production for the first 10 months of the season was 194,420 tonnes, already above last season's volume.

The Market

Commodity prices rebound on dollar weakness

By SARA LEPRO – Jun 23, 2009

NEW YORK (AP) — Commodity prices rebounded Tuesday from a sharp sell-off the day before as the dollar resumed its descent against other major currencies.

Commodities have largely been under the command of the dollar in recent months. Prices for basic materials including oil, wheat and silver have been rising as the dollar steadily weakens and falling on the few occasions when the dollar has risen.

On Tuesday, the greenback lost more ground against the euro and the British pound.

The U.S. currency has tumbled since March as investors' appetite for risk increased along with hopes for a quick economic turnaround. Although the dollar has wavered lately, analysts believe it will continue to face pressure, especially if the Federal Reserve keeps interest rates low.

The Fed is widely expected to keep its benchmark interest rate at a record low of near zero at the conclusion of its two-day policy meeting on Wednesday. However investors will be watching closely to see how the Fed describes the current state of the economy and whether it provides any clues about coming changes to its interest rate policy.

"What the market may look for is to see if they are going to give any indication of how long they'll keep rates low," said James Steel, an analyst with HSBC in New York.

Keeping interest rates low can help revitalize a sagging economy by encouraging borrowing, but that can also weaken a currency by encouraging investors to park their money elsewhere for higher returns.

Commodities are priced in U.S. dollars, so a weaker dollar makes them more attractive for foreign buyers. At the same time, the steady decline in the dollar has investors worried about inflation, which would also be supportive of higher commodity prices.

On the New York Mercantile Exchange, gold for August delivery added \$3.30 to \$924.30 an ounce, while July silver rose 14 cents to \$13.8450 an ounce. Palladium prices rose, while platinum for July delivery fell.

Among base metals, September copper futures gained 6.8 cents, or 3.2 percent, to \$2.2120 a pound. Aluminum prices rose 1.4 percent.

On Wall Street, stocks traded mixed in a narrow range after the National Association of Realtors said May sales of existing homes rose less than expected. Investors have become nervous in recent weeks that the economy's recovery may not be as strong as hoped.

Analysts said traders also were holding back from making any big bets ahead of the conclusion of the Fed's meeting.

Oil prices broke from a two-day slump and moved higher on the Nymex.

Light, sweet crude for August delivery rose \$1.74 to settle at \$69.24 a barrel. A lot of money has moved into the crude market in recent months, due in no small part to the weaker dollar. Energy experts believe this has resulted in artificially high prices that do not accurately reflect future levels of demand.

Retail gas prices also have been on a steady rise, but are still far below where they were this time last summer.

In other Nymex trading, gasoline futures rose 3.35 cents to \$1.8932 a gallon, while heating oil futures rose 4.15 cents to settle at \$1.769.

Natural gas for July delivery fell 6.4 cents to settle at \$4.007 per 1,000 cubic feet.

Grain prices were higher on the Chicago Board of Trade.

September wheat futures rose less than a penny to \$5.7575 a bushel, while corn for September delivery added 3.75 cents to \$3.9725 a bushel.

July soybeans jumped 27.5 cents to \$11.79 a bushel.

Cotton and cocoa prices rose, while coffee futures fell.

SOFTS-Cocoa futures bounce from lows

Wednesday June 24, 2009

By Sharon Lindores

LONDON, June 23 (Reuters) - Cocoa futures bounced higher on Tuesday, partly due to industry buying, and were seen well-supported after hitting lows in London and New York on Monday.

Coffee futures traded lower, weighed by renewed uncertainty over the outlook for the global economy, while sugar remained rangebound supported by trade, fund and investor buying, dealers said.

The euro rose against the dollar as equity markets stabilised after steep losses in Asia and the U.S., but investors remained cautious ahead of Wednesday's U.S. Federal Reserve policy meeting.

The slightly weaker dollar and pound make dollar and sterling-denominated futures better value in terms of other currencies.

Cocoa dealers said the market was set for a recovery, having been on a downward trend since June 10.

"I think the market was due a bit of a bounce," a cocoa trader said. "There's big support in London and quite a bit of industry around these levels."

London September cocoa was up 9 pounds at 1,592 pounds a tonne at 1251 GMT, after touching a low of 1,578 pounds a tonne on Monday, the lowest level for the second month since mid-December 2008.

September cocoa on ICE was up \$9 at \$2,489 a tonne, having hit a session low of \$2,472 a tonne earlier.

"Technically we are on quite a key level of support and I think the longs will protect it and industry needs to buy, so I think the market will come up from here," the trader said.

"I think London's leading the way," he said, adding there is investor and fund interest in the market.

DOWNWARD TREND

Coffee futures were pushed lower by renewed concerns about the outlook for the global economy.

"It's just a general economic picture, everything took a bit of a hammering yesterday," a coffee trader said. "The bearish sentiment is generally there."

London robusta coffee futures for September were down \$20 at \$1,359 per tonne, having sunk to \$1,330 on Friday, the lowest level for the benchmark second month since the contract was relaunched in January 2008.

New York's September arabica contract was down 0.85 cents at 1.11960 per lb.

The London-based trader said coffee futures need to go through a period of consolidation.

He said there was a bit of origin selling, and a lack of buying at present.

However, coffee sales in Vietnam are expected to pick up this week after domestic prices, tracking gains in London, rose 2.5 percent on Tuesday from late last week, traders said.

Sugar futures edged up slightly.

"We've moved away a little bit from following the wider commodity picture," a sugar trader said. "Recently the market has been caught in a slightly tight range."

ICE October raw sugar was up 0.41 cent at 16.65 cents per lb, while July was up 0.41 at 15.49 cents. London August white sugar was up \$11.10 at \$434.00 per tonne.

"The bigger factor remains we still have a positive set of fundamentals underlying the market," the trader said, referring to a buoyant South Asian appetite for the sweetener.

"There's good underlying trade buying and also support from some of the funds just looking to hold the market on the dips."

Dealers also said they were keeping an eye on the slow progress of the monsoon in India, which has swung to a net importer from a net exporter of sugar.

Foods and Softs Outlook - June 26, 2009

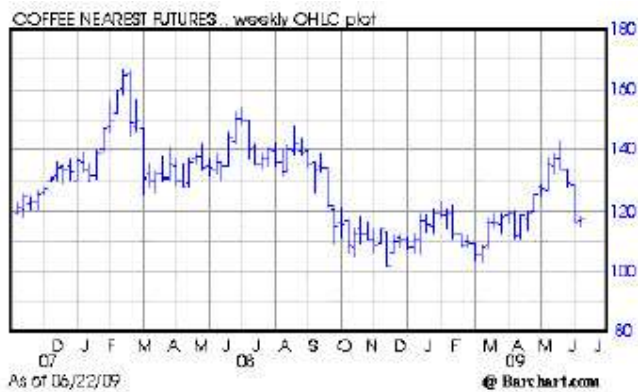
Friday, June 26, 2009

by [CRB Research Team](#) of [Commodity Research Bureau](#)



Foods and Softs Outlook - An Excerpt from CRB'S Futures Market Service

COFFEE—July Nybot Arabica coffee prices have trended down to a 1-3/4 month low since posting their recent 9-3/4 month high. Bearish factors include (1) an exceptional Brazilian coffee harvest, fueling speculation of a larger-than-expected crop, and (2) the +23% y/y rise in May Brazil coffee exports to 2.45 mln bags. Bullish factors include (1) the USDA's Jun 12 cut in its 2009-10 global coffee output estimate due to an expected drop in Brazil's crop as its coffee trees enter their off-year production cycle, and (2) ICO's cut in its global coffee output estimate for the year ending Sep 30 to 126 mln bags from a prior forecast of 133.4 mln bags. Large specs as of Jun 16 cut their moderate long position to 22,376. USDA coffee summary: 2009-10 world coffee production 127.4 mln bags (-5.5% vs 2008-09's record 134.8 mln bags); 2009-10 world ending stocks at 35.3 mln bags (-12% vs 2008-09's 40.1 mln bags).



COCOA—July cocoa prices are oscillating in the middle of a 10-month trading range. Bearish factors include (1) ICO's hike in its forecast for a 150,000 MT global cocoa surplus for 2010, up from an Apr estimate of 100,000 MT, (2) ICO's prediction that global cocoa-bean grindings may drop -6.5% in the year ending Sep, the biggest fall since records began in 1960-61, and (3) weak demand as Q1 North American cocoa bean grindings slid -13% and Q1 European cocoa bean processing fell -11%, the steepest drop in 7 yrs. Bullish factors include (1) dollar weakness, and (2) excessive rains in the Ivory Coast that may threaten cocoa crop quality. Large specs as of Jun 16 held a moderate long position of 24,445.



SUGAR—July sugar prices resumed their 2-1/2 month upmove to a 2-3/4 year high. Bullish factors include (1) India, the world's second-largest sugar producer and biggest consumer, importing sugar for the first time in 3-years after India's SMA prediction that India's sugar crop this year may tumble -45% to 14.65 MT, and (2) the ISO's hike in its estimate for a 2008-09 world sugar deficit of 7.8 MMT, +81% from a Feb estimate of a 4.3 MMT deficit. A bearish factor is ISO's cut in its world sugar deficit estimate to 4.5 MMT for the year ending Sep 2010 from an earlier prediction for a 7.8 MMT deficit. As of Jun 16 large specs held a large long position of 159,370. USDA Sugar crop summary: 2009-10 world production 159.9 MMT (+7.5% y/y vs 148.7 MMT in 2008-09), consumption 159 MMT (+1.0% y/y from 157.5 MMT in 08-09), ending stocks 31.2 MMT (-2.4% y/y from 31.9 MMT in 08-09).



SOFTS-Raw sugar eases, seen testing key support

By Sharon Lindores

LONDON, June 26 (Reuters) - Raw sugar futures on ICE fell on Friday as the market pulled back from contract highs on investor selling and looked set to test key support levels, dealers said.

Coffee and cocoa prices also fell, tracking losses in oil and wider commodity markets.

Dealers said weakness in sugar was largely driven by technical factors with prices falling despite India's strong appetite for raws.

"It is not unreasonable to expect a pullback towards 17 cents a lb," said James Kirkup, senior sugar broker with Fortis Commodity Derivatives.

"Then technicians are looking for the market to fall. Where the resistance was (during the rally), is where the support now lies," he added, referring to support in October at 17.00 and at 16.92 cents per lb.

ICE October raw sugar futures were down 0.23 cent to 17.47 cents at 1525 GMT after earlier setting a contract high of 17.75 cents per lb.

London August white sugar futures were down \$5.70 to \$446.20 per tonne.

Robusta coffee futures on London also fell with the market remaining under pressure after its steep fall during the last couple of weeks, dealers said.

Prices have fallen about \$300, or nearly 20 percent, in two weeks weighed partly by bearish fundamentals with supplies outstripping demand.

RECOVERY ANTICIPATED

Dealers said, however, the market should be able to stabilise around current levels and could then start to recover in the medium term.

"I'd expect a blip up, but when that will be I'm not entirely sure," he said, adding that roaster buying could start to pick-up soon.

London's September robusta contract was off \$14 at \$1,299 per tonne, having touched a contract low of \$1,250 on Thursday. New York's September arabica contract edged down 0.95 cent to \$1.1930 cents per lb.

"We haven't seen these levels in London or New York for a while, so to me it seems a good opportunity to increase long positions, the dealer said. "(Thursday) may have been a little bit exaggerated from where it should have been.

"It looks too weak and cheap to stay around these levels so in the long term I think it will climb and in the short term I think we'll track sideways and maybe negative."

Meanwhile, rains falling in the world's top coffee grower Brazil, are heaping worries about quality and extra work on farmers who are trying to dry new beans and suspending harvesting, growers and forecasters said. [ID:nN26258436]

In Vietnam and Indonesia, two other key growing areas, farmers have been holding back stocks due to falling prices. [ID:nSP453517]

Cocoa was down with a firm pound also contributing to weakness in the London market. A strong pound makes sterling-denominated futures more expensive in terms of other currencies.

Commerzbank said in a note Friday that medium term fundamentals support a rise in cocoa prices.

"Owing to unfavorable weather conditions, projections for the so-called mid crop (from April to September) in the Ivory Coast, the by far largest cocoa producer globally, were revised down to 240,000 from 275,000 tons. Elsewhere, the cocoa supply is also limited," Commerzbank said.

September cocoa in London was down 61 pounds at 1,588 pounds while September cocoa on ICE was \$60 lower at \$2,496 a tonne.

Processing & Manufacturing

UPDATE:Barry Callebaut CFO Sees Small Buys,Outsourcing Deals

CNNMoney.com - Jun 25, 2009

ZURICH -(Dow Jones)- Swiss chocolate company Barry Callebaut AG (BARN.EB) is looking a smaller acquisitions and further outsourcing deals, Chief Financial Officer Victor Balli said Thursday.

After recently arranging the divestment of its European consumer business to Spanish Natra S.A. (NAT.MC), the globally-active producer of intermediate chocolate products is now looking at internal growth, Balli told Dow Jones Newswires in an emailed response to questions.

The negotiations regarding the Natra deal have made good progress and the transaction is expected to close in September 2009, according to Balli.

The partners said earlier this year the transaction, through which Barry Callebaut will become a minority shareholder in the Spanish holding, depends on long-term financing details. Natra, which plans a capital hike, will buy a minimum of 85,000 tons annually of liquid chocolate from Barry Callebaut.

Natra shareholders will decide on the new structure at a general meeting June 30.

"In that regard we have made it clear that we will primarily grow organically going forward but that we might consider smaller acquisitions which complete an existing business of ours, like the acquisition of Danish vending mix company Eurogran," he said.

Balli said the company is currently negotiating a number of smaller outsourcing contracts of around 10,000 tons each. "Some will materialize and some won't," he said.

In the past few quarters, Barry Callebaut has clinched major outsourcing deals with global chocolate giants such as Hershey Co. (HSY) and Nestle S.A. (NESN.VX) .

Barry Callebaut is in a position to continue outgrowing the general market and gain market share, according to Balli. The U.S. and China are expected to be the first markets to recover from the current economic crisis, and the company has a strong presence in these countries, Balli noted.

A further expansion focus is South American, where Barry Callebaut plans to build a production plant in Brazil. "With this, we will have a nearly ideal global presence and operational footprint for the next years, and we will concentrate on filling up these factories," Balli said. Global chocolate market volumes have declined 3%-3.5% in Barry Callebaut's nine month reporting period as of May, Balli said. However, price increases have resulted in growth in important markets such as Russia and the U.K. in value terms, he said.

Cocoa prices are still high but not far away from a fundamentally justified level, the CFO said. The cocoa September future closed at GBP1,590 per ton on Wednesday.

Cocoa supply and demand appear to be "pretty close," Balli said, adding prices may fluctuate in the short term due to changes in weather and speculative transactions. Balli said the company has had no indication its major shareholders may want to reduce their stakes. Jacobs Holding owns more than 50% of Barry Callebaut, and members of the Jacobs family hold an additional combined stake of some 17%.

Commenting on the recent appointments of a chief executive and a new head for the U.S. market, Balli said he doesn't foresee any further changes to the senior management.

CEO-elect Juergen Steinemann will take up his position Aug. 1, filling the post of former chief executive Patrick De Maeseneire who left to head temporary employment company Adecco S.A. (ADEN.VX).

Business and Economy

Confectionery Industry Forecast Is Sweet: Globally Inspired Flavors, Eco-Friendly and Health Minded Trends Lead New Product Innovations

National Confectioners Association

Chocolate and Candy Remain Recession Resistant WASHINGTON, June 24 /PRNewswire/ -- Experimenting with flavors, flexibility and variety, confectionery makers are thinking outside the bar to provide consumers with chocolate and candy innovation that will drive consumer purchasing over the next five years, according to the National Confectioners Association's (NCA) Confectionery Industry Trend Report 2009. Even in economic uncertainty, the industry continues to post gains.

"Insight from the confectionery industry's leading influentials provides an appetizing future for consumers and the industry alike," says NCA President Larry Graham. "Chocolate and confections are treats that consumers can count on to be affordable luxuries. Our industry provides people with new choices, new experiences and old favorites that provide moments of happiness to be enjoyed any time."

With in-depth insight from 40 industry experts, including top manufacturers, market researchers, award-winning chocolatiers, nutritionists and confectionery makers, NCA's Industry Trend Report captures the confectionery trends and influences that will foster growth of the industry through 2014. Top line category trends include:

- Chocolate explosion
- Health benefits
- Flavor fusions
- International influences

So, what's next?

Experts believe that the next "big" trend in confections will be healthier confectionery options, specifically a growing demand for health benefits and 'better for you' ingredients, according to almost nine out of ten (88 percent) experts. Already, we are seeing consumers embrace portion-control sized treats and the potential health benefits of higher cacao content in chocolate. As consumers continue to lead healthy lifestyles, health benefits will heavily influence manufacturers to focus largely on developing 'better for you' confections, especially new types of enhanced chocolate treats.

More than sweet and good to eat, manufacturers will take steps toward social responsibility. Sixty-five (65) percent of experts say eco-friendly manufacturing efforts, like recyclable packaging, will influence product development and consumer purchasing.

"For 125 years, the National Confectioners Association and its members have brought innovation and reinvention, always meeting the demand to fit consumers' lifestyles," Graham adds.

Choc-full-of-it

America's favorite flavor, chocolate, will emerge as one of the largest growth drivers for the industry in new, delicious and exciting ways. Experts predict consumers can expect to find chocolate and cocoa popping up more frequently as a key ingredient in main courses alongside salmon, chicken and steak, according to 73 percent of experts surveyed. Not just for dinner, 38 percent of insiders say to be on the lookout for cocoa and chocolate in appetizers.

Chocolate and Candy Remain Recession Resistant WASHINGTON, June 24 /PRNewswire/ -- "Chocolate is a classic indulgence," commented Susan Smith, senior vice president of NCA's Chocolate Council. "From its

potential health benefits to its organic roots and inclusion as an ingredient in many types of sweet and savory foods, we have only begun to experience the versatility of chocolate."

Embracing versatility may mean more of an emphasis on global influences and flavor pairings, according to the survey. Forty-three percent of experts say consumers are going to become more open to chocolate and flavor infusions that include spices, salts, herbs and floral flavors. For example, exotic fruit pairings such as mango will become more prominent and we'll start to see ethnic flavors emerge in popularity with herbs being incorporated into chocolate dishes. Consumers can also expect to see sweet and savory combinations like chocolate and bacon, as well as chocolate and cheese duos appear in stores and on the menu.

In the chocolate and cocoa category, the potential health benefits of the antioxidants found in chocolate will continue to be evidenced as new and positive health-related findings are discovered. Nearly half of those surveyed say consumers can expect to see more research into the potential health benefits of milk chocolate and dark chocolate, including exploration of naturally occurring cocoa compounds and positive effects on mood and blood pressure levels.

Additionally, one-third of experts say consumers will become more knowledgeable about the global origin of the chocolate they enjoy. Embracing origins helps consumers to breakdown cacao percentage and connect the provenance of the cocoa bean to the final product. All chocolate begins with cocoa beans, the fruit of the cacao tree. The tree, *Theobroma cacao*, produces pods that hold cacao beans. These trees grow only in tropical regions around the world within a close proximity to the equator. Therefore, many exotic locales can lay claim to a connection with chocolate including regions like Africa, the Dominican Republic, Malaysia, Indonesia and South America.

Better for You, Inside and Out

Consumers are finding new ways to incorporate traditional candy as part of a healthy, active lifestyle. Since 2005, the confectionery industry has responded to market demands by introducing hundreds of portion-controlled, calorie-controlled, reduced-fat, sugar-free and fortified products. And there's no sign of a slowdown, according to experts. Forty-three percent say health-related influences will be the leading influence on new product development in the confectionery industry overall. Within the health category, drivers include:

Chocolate and Candy Remain Recession Resistant WASHINGTON, June 24 /PRNewswire/ --

- 35 percent of industry leaders cite portion control as the leading influencer. The popularity of snack-sized products and 100-calorie packs, which give consumer the full flavor of their favorites, in smaller, reduced calorie options, is expected to continue.
- 25 percent point to fortified products - confections with added vitamins, minerals or protein.
- 45 percent note an emerging trend towards healthier chocolate options.

More than offering potential heart health benefits, chocolate and cocoa may benefit your body and mind overall. The experience of chocolate is extending beyond an edible edition and into personal care products. The benefits of cocoa butter, which is an essential ingredient of all chocolate, will also continue to materialize. Currently doctors and scientists recognize cocoa butter as a skin protectant recommended for the treatment of dry skin conditions. To that end, 23 percent of experts agree that skin care products will be the next big market expansion when it comes to non-edible cocoa products including skin care, soap and shampoos, lotions and anti-aging products.

The majority of respondents also say that oral health care will drive the chewing gum category. One-fourth of experts say sugar-free options will become increasingly common, along with dental professionals' backing and the American Dental Association approvals.

Out-of-the-Box Innovation

In 2008 alone, more than 6,000 new confectionery and snack products debuted to meet consumer demand. Candy, chocolate and gum continued to lead the snack category in sales and ranked third in food sales overall in 2008. And the confectionery industry posted a 3.7 percent gain for the 52-week period ending April 19, 2009.

As classic candies remain tried and true favorites overall, a maturing American palate is trending toward twists, turns and more innovative product creations.

Experts say limited editions - which allow confectionery makers the freedom to experiment with flavors in a variety of ways - will continue to prevail. Limited-time product extension will be big, experts think, such as introducing dark chocolate versions of classic milk chocolate candies. Experimental limited editions will also include more entertainment promotional ties and new twists on old favorites, such as unconventional flavor combinations.

When it comes to kids' candies, experts say it's all about intense new flavors and interactive experiences. Respondents comment that this dynamic category is unique and different from all other products in the market, catering to the more attention-grabbing, fun and entertaining products that kids like.

Chocolate and Candy Remain Recession Resistant WASHINGTON, June 24 /PRNewswire/ -- Global Influences

International spices and ethnic flavors will also have a large influence on new U.S. products and flavor development overall, 58 percent of experts say. While Asian and Latin flavors will serve as the biggest influences on U.S. confectionary product launches, insiders point to Europe as the birthplace for international confectionery trends now and in the coming years. Although Europe is most frequently perceived as the origin of confectionery trends, Japan appears to be an emerging influencer in the candy industry.

And when it comes to America's global influence, one in three industry experts say U.S. trends will have the greatest impact on the dark chocolate market. Twenty percent say the U.S. market for confections will influence product pricing and economic issues overseas.

For more information on emerging trends, chocolate and candy statistics and much more, please visit www.candyusa.org.

About the National Confectioners Association (NCA): Founded in 1884 in Chicago by representatives of 69 confectionery manufacturing firms, the National Confectioners Association is one of the oldest, most respected trade associations in the world. Today NCA has more than 600 members and is the major association representing the entire confectionery industry, offering education and leadership in manufacturing, technical research, public relations, retailing practices, government relations and statistical analyses. NCA fosters industry growth by advancing and promoting the interests of the confectionery industry, its customers and its consumers.

About NCA's Confectionery Industry Trend Report 2009: These in-depth interview findings are from a diverse mix of 40 elite confectionary experts from among the most knowledgeable within the confections industry (e.g., chocolate and confectionary experts/specialists, representatives of culinary institutes, chefs, experts within NCA's staff, specialty retailers, manufacturers, bloggers, and editors/publishers of food and candy magazines). The telephone interviews were conducted from November 5 to December 5, 2008, and averaged 45 minutes in length. Because these in-depth interviews were qualitative in nature and do not represent a randomly selected sample of those working within the confectionary industry, a sampling margin of error cannot be reported.

SOURCE National Confectioners Association

Global Cocoa, Chocolate and Sugar Confectionery Manufacturing - New Company and Market Analysis
PR-Inside.com (Pressemitteilung) - Jun 23, 2009

This is the replacement for the June 2008 edition of Global Cocoa, Chocolate and Sugar Confectionery Manufacturing report. Industry Market Research Synopsis This Industry Market Research report provides a detailed analysis of the Global Cocoa, Chocolate and Sugar Confectionery Manufacturing industry, including key growth trends, statistics, forecasts, the competitive environment including market shares and the key issues facing the industry. Industry Definition The Global Cocoa, Chocolate and Sugar Confectionery Manufacturing industry is primarily engaged in the following: (1) shelling, roasting, and grinding cocoa beans to make chocolate cocoa products and confectioneries; (2) making a range of chocolate candy products where the chocolate ingredient is bought from producers; (3) making a range of sugar and non-sugar candies as well as chewing gum from ingredients such as starch, fruit, preservatives, emulsifiers, flavorings etc. which are purchased from manufacturers. The products are subsequently sold to confectionery and grocery wholesalers, retailers, and to export markets. Report Contents The Key Statistics chapter provides the key indicators for the

industry for at least the last three years. The statistics included are industry revenue, industry gross product, employment, establishments, exports, imports, domestic demand and total wages. The Market Characteristics chapter covers the following: Market Size, Linkages, Demand Determinants, Domestic and International Markets, Basis of Competition and Life Cycle. The Market Size section gives the size of the domestic market as well as the size of the export market. The Linkages section lists the industry's major supplier and major customer industries. The Demand Determinants section lists the key factors which are likely to cause demand to rise or fall. The Domestic and International Markets section defines the market for the products and services of the industry. This section provides the size of the domestic market and the proportion accounted for by imports and exports and trends in the levels of imports and exports. The Basis of Competition section outlines the key types of competition between firms within the industry as well as highlighting competition from substitute products in alternative industries. The Life Cycle section provides an analysis of which stage of development the industry is at. The Segmentation chapter covers the following: Products and Service Segmentation, Major Market Segments, Industry Concentration and Geographic Spread. The Products and Service Segmentation section details the key products and/or services provided by this industry, highlighting the most important where possible to demonstrate which have a more significant influence over industry results as a whole. The Major Market Segments section details the key client industries and/or groups as well as giving an indication as to which of these are the most important to the industry. The Industry Concentration section provides an indicator of how much industry revenue is accounted for by the top four players. The Geographic Spread section provides a guide to the regional share of industry revenue/gross product. The Industry Conditions chapter covers the following: Barriers to Entry, Taxation, Industry Assistance, Regulation and Deregulation, Cost Structure, Capital and Labor Intensity, Technology and Systems, Industry Volatility and Globalization. The Barriers to Entry section outlines factors that can prevent a new company from entering this industry and also gives an indication of the extent to which this occurs. The Taxation section details all kinds of taxation that are specific or are particularly important to this industry, including taxation concessions. The Industry Assistance section refers to any government and/or other measures designed to improve the performance of this industry. The Regulation and Deregulation section details any applicable regulation and/or deregulation to this industry. The Cost Structure section details the average costs for a company operating in this industry as a percentage of total revenue. The Capital and Labor Intensity section provides a guide to the amount of capital used in production/providing a service compared to the amount of labor in the total mix of inputs. The Technology and Systems section acknowledges the latest technology and/or systems available to this industry within the country. Technology refers to machinery and equipment and systems refers to methods of production that enable better and more efficient production. The Industry Volatility section refers to the year on year fluctuations which occur in industry output. The Globalization section gives an indication of the extent to which the industry is global based on factors such as the level of foreign ownership, the proportion of demand accounted for by foreign operators and the volume of production conducted in other countries. The Performance chapter provides an analysis of both the industry's Current Performance and Historical Performance. The Current Performance section provides the key analysis for the industry over the past five years with key performance indicators discussed. The Historical Performance section details previously important events in the development of the industry. The Key Competitors chapter lists the major players in the industry as well as an analysis of each major player's activities in the industry. Market share information is included where possible. The Key Factors chapter covers the industry's Key Sensitivities and Key Success Factors. The Key Sensitivities section outlines the key factors that are outside the control of an operator in the industry, but are likely to have significant impact on a business. The Key Success Factors section details the factors within the control of an industry operator and which should be followed in order to be successful in the industry. Often this will include behavior that will help to minimize the effects of the Key Sensitivities. The Outlook chapter is a key analysis section of the report and outlines expectations for the key industry indicators over the next five year period, including forecasts.

Global Cocoa, Chocolate and Sugar Confectionery Manufacturing - a new market research report on companiesandmarkets.com

[www.companiesandmarkets.com/Summary-Market-Report/global-cocoa,- ..](http://www.companiesandmarkets.com/Summary-Market-Report/global-cocoa,-..)

Labour Issues

Cocoa's future is bleak - Farmers

NEXT - Jun 23, 2009

Unless young Nigerians are quickly made to develop interest in cocoa cultivation, the future of the cash crop is bleak, a cross section of farmers has said.

A number of old cocoa farmers, who spoke with the News Agency of Nigeria (NAN) on Monday in Ibadan, said that the crop could go into extinction if young and able-bodied Nigerians were unwilling to take over its cultivation.

"We farmers are getting old and the youth are not interested in the cultivation of the crop. This has being our predicament," said Josiah Olayiwola, Chairman Ogo-Oluwa Cocoa Association of Nigeria (CAN).

"We hardly have our young ones getting involved in cocoa farming. Once they are through with their primary or secondary education, they head for towns and cities in search of fast money," he said.

Also speaking with NAN, Olajire Babalola, a farmer, said that cocoa's long gestation period had made it unattractive for the youth as they see its cultivation as a waste of time and energy.

"Most youths are not used to hard labour, all they want is to make fast money and buy big cars. We want them to have genuine interest in cocoa farming.

"It is disheartening that those of them (youth) who even studied agricultural sciences are not also showing interest in farming, as all they are interested in is how to make quick money," he said.

Gabriel Kehinde, Project Manager, Oyo State Tree Crops Development Unit, urged the government to encourage youths to go into farming by allocating more funds to the agriculture sector.

Mr. Kehinde said that although government was doing its best to improve the sector, more farm hands were needed to boost cocoa production.

He said that at present, Oyo State had 4,800 registered cocoa farmers.

Voluntary codes help fight child labour

Radio Australia - Sen Lam - Jun 23, 2009

Updated June 24, 2009 11:17:44

In the face of the global financial crisis, competition among low wage countries has become ever more intense.

This may lead to the growth of sweatshop conditions and the use of child labour, or forced labour in a range of industries - from coffee and cocoa growing, to garment and carpet manufacturing. But regulating labour standards at the international level is notoriously difficult. Well my next guest believes consumer pressure may be the solution to creating more just labour conditions in developing countries.

Environmental Issues

Rainforest Alliance Certified Cocoa and Ingredient Chocolate Products

New Initiative to Expand Reach to Smallholder Farmers, Significantly Expanding Blommer's Support for Sustainable Cocoa Farming

Submitted by: Blommer Chocolate Company, The

CSRwire.com — East Greenville, Pa. - June 24, 2009 - Blommer Chocolate Company, North America's largest processor of cocoa beans and ingredient chocolate products, today announced a new initiative with the Rainforest Alliance to produce a line of certified cocoa and ingredient chocolate products. Blommer will work with the Rainforest Alliance in helping certified cocoa farmers maintain a healthy environment. The initiative also will help ensure improved, more sustainable livelihoods for participating cocoa communities. Blommer's

new Rainforest Alliance Certified(TM) cocoa and ingredient chocolate products are now available in its premium organic line and standard product offers are anticipated in 2010.

In announcing the new venture, Kip Walk, Director, Cocoa Department, Blommer Chocolate Company, said, "Blommer Chocolate Company has a long-established commitment to cocoa sustainability. We believe cocoa farmers must be provided with the skills and knowledge they need to be more productive and profitable if they are to secure a better quality of life for their families and communities. Our new initiative with the Rainforest Alliance significantly broadens our support for cocoa farming communities while expanding the supply of Rainforest Alliance Certified(TM) cocoa to meet growing demand from manufacturers, retail customers and consumers."

"Blommer's move, as the largest cocoa bean processor in North America, to source from Rainforest Alliance Certified farms will make way for a growth of chocolate products in the United States that benefit the environment and farmers and their families," said Edward Millard, Director of Sustainable Landscapes for the Rainforest Alliance.

The Rainforest Alliance will work with cocoa farmers supplying Blommer to help them meet comprehensive standards for sustainability that protect the environment and wildlife and ensure the well being of workers and local communities. Once the farms achieve these requirements, they will receive the Rainforest Alliance Certified(TM) seal. Independent audits not only will ensure that cocoa produced on these farms meets and maintains these standards, but also will provide farmers access to the higher market prices often available for certified cocoa.

About Blommer Chocolate Company.

Blommer Chocolate Company is North America's largest processor of cocoa beans and ingredient chocolate products and serves customers around the world. Founded in 1939, the family run company has been built upon a commitment to quality, consistency and concern for customers.

Blommer is a leader in advancing sustainable cocoa farming, playing an active role in the World Cocoa Foundation and promoting sustainable farming practices through its privately managed programs in Cote d'Ivoire, Indonesia and Ecuador. Most recently, Blommer joined other industry members in funding the Cocoa Livelihoods Program, a collaborative partnership with the Bill & Melinda Gates Foundation that will significantly improve the livelihoods of approximately 200,000 farmers in West and Central Africa. For more information about Blommer Chocolate Company and its commitment to sustainable cocoa farming, please visit www.blommer.com.

New UTZ certification for world's biggest cocoa producers

By Mike Stones, 25-Jun-2009

Producers in the world's largest cocoa-producing country, Côte d'Ivoire, are taking part in the first independent audits in preparation for the UTZ Certified code of conduct; a programme that sets internationally recognised standards for responsible cocoa and coffee production and sourcing.

The UTZ Certified Good Inside Code of Conduct for Cocoa establishes economic, environmental and social standards that have to be met in order to qualify for UTZ Certified approval. These standards are now being independently audited at three farmer co-operatives in Côte d'Ivoire.

The code aims to promote improved farming practices leading to improvements in the quality and yield of cocoa beans, better income for farmers and enhanced sustainability in the supply chain. It sets out standards on food and farm safety, the safe and efficient use of fertilisers, good labour practices, safe and healthy production practices, protection of natural resources and biodiversity and long-term productivity.

The cocoa programme has been developed over the past two years by Cargill Cocoa & Chocolate, Ecom Agroindustrial, Mars and the international development organisation Solidaridad.

Customers and consumers

Commenting on the launch of the audits Harold Poelma, managing director Cargill Cocoa, told ConfectioneryNews.com: "We believe that quality cocoa, grown in a sustainable way, is essential to the economies and livelihoods of farming communities in cocoa growing countries, as well as to Cargill, our customers and consumers."

“The code of conduct, and the first independent audits of its application, are significant because they help farmers to produce more and higher quality cocoa in better circumstances for themselves and their workers and families with less damage to the environment.”

Despite global recession, Poelma believes consumers’ interest in assurance standards like UTZ Certified continues to grow. “Cargill and its partners believe that consumers are still concerned about the environmental and social costs of what they buy. Trust in brands is as vitally important as ever in this time of crisis and this is a way to ensure that,” he said.

“The UTZ Code of Conduct lays down requirements that will help ensure that cocoa is produced in a sustainable, responsible and safe way, which we and our partners believe remains important to consumers.”

Certified sources

Mars Inc, one of the founding members, recently announced that they will source 100 per cent of its cocoa from certified sources by 2020, including UTZ Certified.

The code was developed after consultation with more than 100 cocoa stakeholders worldwide, including farmers, farmer organisations, government officials, non governmental organisations, traders, chocolate companies and other experts. The International Cocoa Organisation (ICCO) acted as observer in this process.

The first official version of the code is now available on www.utzcertified.org/cocoa in English, French, and Spanish.

Côte d'Ivoire is the world's largest cocoa producer, with over 800,000 small-scale farmers and representing over 40 percent of the world's supply.

Utz means ‘good’ in a Mayan language.

Research & Development

Australia sweet for chocolate

Garry Barker

WA today - Garry Barker - Jun 23, 2009

A consortium of biotechnology scientists and food experts, with a state of the art processing company in Melbourne, is aiming to carve a niche for Australia in the \$75 billion a year world chocolate market.

The scientists have set up Horizon Science, the wholly owned subsidiary of which, Cocoa Australia, is running a trial plantation of 1200 cacao trees on a 20-hectare plantation in Mossman, in far north Queensland. The trees, now four years old, have begun to yield.

Nearly three-quarters of the world's cocoa production comes from West Africa, which has the right climate for cacao trees. But similar temperatures, rainfall and soil types exist in northern Queensland and, according to Janice Falzon, chief executive of Farm by Nature, the Melbourne-based chocolate-making company associated with Horizon Science, bean production here is better than in West Africa.

Horizon Science was founded by Dr David Kannar and Dr Barry Kitchen, two scientists well known in the Australian biotechnology and food industries. Dr Kitchen spent 21 years working with chocolate for Cadbury.

They were joined in the Horizon Science venture by Ross Dobinson, a Melbourne businessman specialising in technology start-up companies.

Their aim with Horizon Science is to conduct research and develop new food ingredients in the sugar, chocolate and dairy industries.

Test production of chocolate has begun in a small milling plant on the Mossman site but soon all of the cocoa bean production will go to Farm by Nature, which has invested millions of dollars on a state of the art chocolate production and packaging plant in Scoresby.

Production began in Scoresby in December using cocoa products from larger companies such as Cadbury, and already lavishly packaged bars of wine-infused chocolate, under the Cocoa Farm label, have been exported to Britain and Germany and sold through wineries and wine shops around Australia. About half the production has been exported.

"We're aiming very much at the prestige end of the market," says Ms Falzon. Cocoa Farm's production so far has centred on wine-infused chocolate bars and coated muscat berries, using a patented process that Ms Falzon says is unique - "a world first that was difficult to perfect".

Cocoa Farm also has chocolate flavoured with lime and chilli, the latter a growing taste among aficionados of a food not only high in the antioxidants beloved of the health-food set, but also said to contain an enzyme that fosters love in the human mind. Since the time of the conquistadores, it has been known as an aphrodisiac.

Chocolate is said to have originated in the Amazon more than 4000 years ago and cacao trees were first farmed by the Mayans on the Yucatan Peninsula 1500 years ago.

The Aztecs accorded it mystical properties and believed that the seeds of the cacao tree were brought to them by the god Quetzalcoatl riding to earth on a beam of light from the morning star.

The Mayans and Aztecs used the bitter paste of ground cacao seeds to make a thick, cold, unsweetened spicy drink called xocoatl, from which the English word chocolate comes.

Spanish buccaneer Hernando Cortez, who brought the beans to Spain in 1528, disliked the bitterness and added sugar, vanilla, nutmeg, cloves and cinnamon. Spanish nobility embraced sweet chocolate and its aphrodisiac reputation.

High-quality chocolate is growing in importance as a healthy food, Ms Falzon says. It contains more antioxidants than green tea or blueberries, although the downside is that it also carries more calories.

What's the next innovation in the world of confectionery?

June 26, 2009

Daniel Palmer

Australian Food - Daniel Palmer - Jun 25, 2009

Experimenting with flavours, flexibility and variety, confectionery makers are thinking outside the bar to provide consumers with chocolate and confectionery innovation that will drive consumer purchasing over the next five years, according to the National Confectioners Association's (NCA) Confectionery Industry Trend Report 2009 from America.

"Insight from the confectionery industry's leading influentials provides an appetising future for consumers and the industry alike," NCA President, Larry Graham, suggested. "Chocolate and confections are treats that consumers can count on to be affordable luxuries. Our industry provides people with new choices, new experiences and old favorites that provide moments of happiness to be enjoyed any time."

With insight from leading manufacturers, market researchers, award-winning chocolatiers, nutritionists and confectionery makers, the report discovers leading category trends, including:

- * Chocolate explosion
- * Health benefits
- * Flavour fusions
- * International influences

What's next?

Almost nine out of the ten experts surveyed (88%) believe that the next "big" trend in confections will be healthier confectionery options, specifically a growing demand for health benefits and 'better for you' ingredients. Already, the American industry body has seen consumers embrace portion-control sized treats and

the potential heart health benefits of higher cacao content in chocolate. As consumers continue to lead healthy lifestyles, health benefits will heavily influence manufacturers to focus largely on developing 'better for you' confections, especially new types of enhanced chocolate treats.

More than sweet and good to eat, manufacturers will take steps toward social responsibility. Sixty-five per cent said eco-friendly manufacturing efforts, like recyclable packaging, will influence product development and consumer purchasing.

Choc-full-of-it

Chocolate is anticipated to emerge as one of the largest growth drivers for the industry in new and exciting ways. Experts predict consumers can expect to find chocolate and cocoa popping up more frequently as a key ingredient in main courses alongside salmon, chicken and steak. Not just for dinner, 38 per cent of insiders say to be on the lookout for cocoa and chocolate in appetizers.

"Chocolate is a classic indulgence," Susan Smith, senior vice president of NCA's Chocolate Council, noted. "From its potential health benefits to its organic roots and inclusion as an ingredient in many types of sweet and savoury foods, we have only begun to experience the versatility of chocolate."

Embracing versatility may mean more of an emphasis on global influences and flavour pairings, according to the survey. Forty-three per cent of experts say consumers are going to become more open to chocolate and flavour infusions that include spices, salts, herbs and floral flavours. For example, exotic fruit pairings such as mango will become more prominent and we'll start to see ethnic flavors emerge in popularity with herbs being incorporated into chocolate dishes. Consumers can also expect to see sweet and savoury combinations like chocolate and bacon, as well as chocolate and cheese duos appear in stores and on the menu.

In the chocolate and cocoa category, the potential health benefits of the antioxidants found in chocolate will continue to be evidenced as new health-related findings are discovered. Nearly half of those surveyed advise that there will be more research into the potential health benefits of milk chocolate and dark chocolate, including exploration of naturally occurring cocoa compounds and positive effects on mood and blood pressure levels.

One-third of experts also contend that consumers will become more knowledgeable about the global origin of the chocolate they enjoy. Embracing origins helps consumers to breakdown cacao percentage and connect the provenance of the cocoa bean to the final product. All chocolate begins with cocoa beans, the fruit of the cacao tree. The tree, *Theobroma cacao*, produces pods that hold cacao beans. These trees grow only in tropical regions around the world within a close proximity to the equator. Therefore, many exotic locales can lay claim to a connection with chocolate including regions like Africa, the Dominican Republic, Malaysia, Indonesia and South America.

Better for You

Since 2005, the confectionery industry has begun responding to market demands for healthier alternatives by introducing hundreds of portion-controlled, calorie-controlled, reduced-fat, sugar-free and fortified products. And there's no sign of a slow down, according to the NCA's research. Forty-three per cent say health-related influences will be the leading influence on new product development in the confectionery industry overall. Within the health category, drivers include:

- * Portion control. 35 per cent of industry leaders cite portion control as the leading influencer. The popularity of snack-sized products and 100-calorie packs, which give consumer the full flavour of their favorites, in smaller, reduced calorie options, is expected to continue.

- * 25 per cent point to fortified products - confections with added vitamins, minerals or protein.

The experience of chocolate is extending beyond an edible edition and into personal care products. The benefits of cocoa butter, which is an essential ingredient of all chocolate, will also continue to materialise, the research argues.

The majority of respondents also say that oral health care will drive the chewing gum category, as sugar free options get the approval of dentists.

Innovation

In 2008 alone, more than 6,000 new confectionery and snack products debuted in the US. Candy, chocolate and gum continued to lead the snack category in sales and ranked third in food sales overall in 2008. And the confectionery industry posted a 3.7 per cent gain for the 52-week period ending April 19, 2009 as comfort food received support in a recessionary environment.

Experts say limited editions - which allow confectionery makers the freedom to experiment with flavours in a variety of ways - will continue to prevail. Limited-time product extensions will be big, experts think, such as introducing dark chocolate versions of classic milk chocolate candies. Experimental limited editions will also include more entertainment promotional ties and new twists on old favourites, such as unconventional combinations.

When it comes to kids' candies, intense new flavours and interactive experiences are the order of the day. Respondents comment that this dynamic category is unique and different from all other products in the market, catering to the more attention-grabbing, fun and entertaining products that kids like.

Global Influences

International spices and ethnic flavours will also have a large influence on new products and flavour development overall. Insiders point to Europe as the birthplace for international confectionery trends now and in the coming years. Although Europe is most frequently perceived as the origin of confectionery trends, Japan appears to be an emerging influencer in the candy industry.

And, when it comes to America's global influence, one in three said that US trends will have the greatest impact on the dark chocolate market, while twenty per cent believe the US confectionery market will influence product pricing and economic issues overseas.

Promotion & Consumption

Fairtrade puts its mark on range of beauty products

Last Updated: 23 June 2009 10:33 PM

Source: The Scotsman

Location: Edinburgh

By Emily Beament

DOZENS of beauty products containing Fairtrade ingredients, such as cocoa butter, sugar and Brazil nut oil, are being launched today to give poor farmers new opportunities to sell crops at a better price.

The initiative will see Boots, Lush, Bubble and Balm, Essential Care and Neal's Yard stock 57 products, including lip balms, face masks, body butters and shower gels carrying the Fairtrade mark for the first time.

The companies involved are also working in direct partnership with the producers of the natural ingredients in Africa, Asia and Latin America to help them develop their business.

The Fairtrade Foundation, which certifies products in the UK, hopes the new range will provide extra outlets in the recession to farmers in countries such as the Dominican Republic.

Producers who are part of associations under the Conacado co-operative umbrella in the Caribbean state have already benefited from a guaranteed price for their cocoa and the "premium" paid by Fairtrade.

The premium, for community projects, has been used to improve schools, build clinics and improve water supplies and conditions for workers at various processing centres.

It has also been spent supporting the development of local businesses, such as those making and selling cocoa wine and running tourist trips to plantations – boosting local incomes.

Others

Hi-tech chocolate

Shiny Shiny - Jun 24, 2009



One of them used to design space shuttles, one of them founded tech ideas mag Wired, and together these two leaders of the tech world have joined forces to make: chocolate.

Yes, not to invent super-computers or start web 3.0, just make chocolate.

Timothy Childs worked on space and video technology but when Louis Rossetto met him at a convention a few years ago, they talked about chocolate. The conversation turned into a business plan and now Tcho (a cunning little combination of 'tech' and 'choc') is an up and running company.

As you might expect from their credentials - it is (apparently) damn good chocolate, and has a strong tech input from start to finish.

More chocolate after the jump.

All machinery in their factory is computerised... to the extent that it can be entirely run by remote control from somewhere half-way round the globe (very convenient), and they go visit their cocoa bean suppliers in countries like Ghana and look at ways of introducing technology in the farming stage of cocoa bean production.

Most interestingly the factory has cameras throughout every machine in the factory and sensors in the chocolate, checking up on its flavour balances at a molecular level. This is great. I wish that technology were affordable. My dinners would be so much better if I could check up on them at molecular level.

Apparently (and the rumours seems to be bouncing around the net) Childs and Rossetto shipped the entire contents of a chocolate factory from the old German castle where it had been residing to San Francisco where Tcho is located, are mixing old traditions with new technology in an unusual way. And they're using Silicon Valley business know-how to whip up funding. A heady combination.

I guess my initial disappointment was that the chocolate isn't moulded into printed circuit board shapes or made to look like robots. In my opinion that would really cement the tech-chocolate connection.

TIT BITS

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

New York cocoa reverses to close down

NEW YORK (June 28, 2009): US cocoa futures settled lower Friday, taking back Thursday's gains after failing to reach a resistance level and attracting selling, traders said. Benchmark September inched down \$3 to finish at \$2,553 per tonne. Wide session ranged from \$2,489 to \$2,582.

US MIDDAY: coffee, sugar and cocoa lower

NEW YORK (June 27, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Friday. September arabica coffee contract down 1.00 cent to \$1.1925 per lb at 11:10 am EDT (1510 GMT). Session range from \$1.1910 to \$1.2090. Continued to move sideways, although the market was viewed as oversold and due for a bounce, said traders.

London sugar, coffee and cocoa down

LONDON (June 27, 2009): August white sugar closed \$4.80 lower at \$447.10 a tonne on Friday, as the market pulled back from contract highs on investor selling. September robusta coffee settled \$19 lower at \$1,294 per tonne, remaining under pressure after its steep fall during the past couple of weeks.

Ivorian cocoa farm gate prices mainly lower

ABIDJAN (June 27, 2009): cocoa farm gate prices many regions of top grower Ivory Coast fell last week as a result of low prices at port and poor quality beans, farmers and exporters said on Friday. World prices as set in London, which influence prices paid at Ivorian ports, set a six-month low on Monday, and at Friday's level of 1,618 pounds (\$2,630) per tonne are down 8 percent from the start of the year.

US MIDDAY: sugar jumps; coffee and cocoa fall

NEW YORK (June 26, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Thursday. September arabica coffee contract down 0.75 cent at \$1.1840 per lb at 11:01 am EDT (1501 GMT). Session range from \$1.1955 to \$1.1755, the lowest for the second position since May 1.

Nigeria cocoa exports fall

LAGOS (June 26, 2009): Nigeria's cocoa exports fell almost 8 percent to 127,064 tonnes in the nine months to April 30 on the same period of the previous season, data from the Federal Produce Inspection Service (FPIS) showed on Wednesday. But on a monthly basis, Nigerian cocoa exports more than doubled year-on-year to 10,286 tonnes in April, the FPIS data showed.

Robusta coffee plummets in London

LONDON (June 26, 2009): Robusta coffee futures on Liffe fell to record lows on Thursday as investor selling triggered stops, while raw sugar on ICE rose with July particularly strong ahead of next week's expiry, dealers said. cocoa prices were sharply higher with prices in London rebounding after setting a new six-month low.

London sugar rises; coffee and cocoa down

LONDON (June 25, 2009): August white sugar closed \$9.3 higher at \$447.8 a tonne, in sympathy with raws which hit the highest level for three years on fund buying, brokers said. Raw sugar futures hit their highest level in three years on Wednesday on fund buying and speculation that major consumer India may need to import more sugar, brokers said.

US MIDDAY: sugar at three-year high, coffee and cocoa up

NEW YORK (June 25, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Wednesday. September arabica coffee contract up 1.50 cents at \$1.2045 per lb at 11:05 am EDT (1505 GMT). Session range from \$1.1830 to \$1.2175. Fund buying in quiet dealings as well as a chart-based bounce off Tuesday's eight-week low pushed prices higher, said traders.

Ivorian mid-crop cocoa forecasts cut to 240,000 tonnes

ABIDJAN (June 25, 2009): Ivory Coast's mid crop cocoa harvest may be as small as 240,000 tonnes, down from 320,000 tonnes last year, as a result of damage caused by unusually heavy rains, exporters and analysts said on Wednesday. The high rainfall that coastal and eastern cocoa growing regions of the world's top grower

have received this month has focused market attention on the April-September phase of what had already been a disrupted season.

London cocoa and sugar up; coffee slips

LONDON (June 24, 2009): September cocoa settled 13 pounds higher at 1,597 pounds a tonne on Tuesday, boosted by a pick-up in industry demand after Monday's decline to a six-month low. August white sugar closed \$15.60 higher at \$438.50 a tonne, tracking sharp run-up in ICE raws. September robusta coffee finished off \$44 at \$1,335 a tonne. Bearish comments from ICO's Nestor Osorio about potential for bumper Brazil crop in 2010/11 weighed on prices.

US MIDDAY: coffee and cocoa slip; sugar soars

NEW YORK (June 24, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Tuesday. September arabica coffee contract down 2.30 cents at \$1.1815 per lb at 11:08 am EDT (1508 GMT). Session range from \$1.2060 to \$1.1785, the lowest since April 30.

London cocoa and sugar down; coffee up

LONDON (June 23, 2009): **cocoa** futures hit four-week lows and sugar fell on Monday as a firmer dollar weighed on the soft commodity complex. But despite the currency's strength, robusta coffee futures edged up after sinking on Friday to the lowest since the contract was revised in January 2008, dealers said.

US MIDDAY: sugar and cocoa ease

NEW YORK (June 23, 2009): Summaries of the ICE Futures US **cocoa**, coffee and sugar markets early on Monday. September arabica coffee contract up 0.10 cent at \$1.1980 per lb at 11:10 am EDT (1510 GMT). Session range from \$1.1920 to \$1.2090. Hovering around the unchanged mark as the market's attempt to bounce from Friday's seven-week low felt pressure from the firm dollar, said traders.

Commodity prices slide after recent rise

LONDON (June 21, 2009): Commodities prices fell over the week, giving back some of their recent gains while precious metals slipped as more confident investors looked to exit safe-havens such as gold, analysts said. Oil prices fell slightly following recent sharp gains although losses were limited in part by unrest in major crude exporters Iran and Nigeria.

New York cocoa lower

NEW YORK (June 21, 2009): US **cocoa** futures finished weak Friday, on chart-based pressure following a sharp drop earlier this week and on pressure from the London market, traders said. Benchmark September closed down \$36 at \$2,520 per tonne. Session ranged from \$2,513 to \$2,566. By 12:34 pm EDT (1634 GMT), September volume at a thin 4,830 lots. US **cocoa** futures felt spillover pressure from London's weak **cocoa** market, that was weighed by long liquidation - traders.

US MIDDAY: coffee and cocoa drop; sugar up

NEW YORK (June 20, 2009): Summaries of the ICE Futures US **cocoa**, coffee and sugar markets early on Friday. September coffee arabica contract down 2.85 cents at \$1.20 per lb at 11:08 am EDT (1508 GMT). Session range from \$1.1980 to \$1.2320. Arabica futures gained downward momentum after falling from a nine-month high, said traders. October raw sugar contract rose 0.14 cent at 15.98 cents per lb at 11:08 am.

London coffee and cocoa hit new lows

LONDON (June 20, 2009): Robusta coffee futures touched their lowest point since the contract was revised in January 2008 as the market pulled back from its recent rally. **cocoa** futures also fell, with the stronger pound weighing on the London market and sugar was little changed in moderate trade.