



UP-COMING EVENTS

- ❖ The 2nd Victor Iyama Cocoa Lecture, September 3, 2009 in Akure, Southwest Nigeria. Special presentation by Her Excellency, Erelu Olusola Obada, Deputy Governor of Osun State. "Making Poverty Reduction Work: The Role of Cocoa in Sustainable Development".
- ❖ 72nd General Assembly and Council of Ministers Meetings,, Lome, Togo, 7 – 11 September, 2009
- ❖ 2009 COPAL Cocoa Day. Theme: 'CONSUME MORE COCOA FOR BETTER HEALTH AND A BETTER GHANA', 1st October, 2009, Ghana.
- ❖ 16th International Cocoa Research Conference, Hyatt Hotel, Nusa Dua, Denpasar, Bali – Indonesia, 16 – 21 November, 2009.

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

In the News (from Newspapers worldwide)

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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)
10 th August	1919.21	2982.31	1842.67	2928.00
11 th August	1870.92	2904.12	1810.00	2823.00
12 th August	1906.39	2961.29	1831.33	2892.00
13 th August	1922.87	2995.96	1849.33	2926.00
14 th August	1868.66	2915.47	1805.00	2848.00
Average	1898.00	2952.00	1828.00	2883.00

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

Monday 10th August 2009

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Sep 2009	1781	1823	48	1826	1758	4,719
Dec 2009	1805	1852	50	1854	1785	2,947
Mar 2010	1797	1853	46	1855	1790	886
May 2010	1822	1848	46	1849S	1822	257
Jul 2010	1845	1846	46	1845	1844	4
Sep 2010	1843	1844	46	1843S	1842S	2
Dec 2010		1846	48			0
Mar 2011	1838	1842	48	1838	1838	7
May 2011		1850	48			0
Jul 2011		1850	48			0
Average/Totals		1845				8,822

Tuesday 11th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1810	1790	-33	1830	1781	3,747
Dec 2009	1843	1817	-35	1857	1811	3,284
Mar 2010	1839	1823	-30	1860	1816	1,334
May 2010	1849	1819	-29	1850	1810	794
Jul 2010	1823	1814	-32	1823	1812	58
Sep 2010		1812	-32			0
Dec 2010		1813	-33			0
Mar 2011		1809	-33			0
May 2011		1817	-33			0
Jul 2011		1817	-33			0
Average/Totals		1836				9,217

Wednesday 12th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1782	1810	20	1816	1777	2,231
Dec 2009	1799	1839	22	1843	1799	2,935
Mar 2010	1812	1845	22	1848	1806	1,349
May 2010	1810	1839	20	1841S	1810	396
Jul 2010	1805	1837	23	1825	1805S	147
Sep 2010	1803	1835	23	1804S	1803S	122
Dec 2010		1836	23			0
Mar 2011		1832	23			0
May 2011		1840	23			0
Jul 2011		1840	23			0
Average/Totals		1835				7,180

Thursday 13th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1808	1830	20	1842	1803	2,816
Dec 2009	1840	1856	17	1869	1831	4,627
Mar 2010	1838	1862	17	1874S	1838	868
May 2010	1845	1860	21	1871	1840	1,367
Jul 2010	1842	1855	18	1865	1836	75
Sep 2010	1839	1853	18	1861S	1839S	92
Dec 2010	1841	1852	16	1843S	1841S	69
Mar 2011	1839	1850	18	1839S	1839S	6
May 2011		1858	18			0
Jul 2011		1858	18			0
Average/Totals		1853				9,920

Friday 14th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1825	1785	-45	1836	1783	2,092
Dec 2009	1853	1812	-44	1862	1809	2,712
Mar 2010	1863	1818	-44	1863	1816	296
May 2010	1860	1816	-44	1860	1815S	200
Jul 2010		1811	-44			0
Sep 2010	1850	1809	-44	1850	1850	5
Dec 2010		1807	-45			0
Mar 2011		1805	-45			0
May 2011		1813	-45			0
Jul 2011		1813	-45			0
Average/Totals		1809				5,305

Average for the week	1809				8089
					40,444

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

Monday 10th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2853	2899	62	2964	2834	8,753
Dec 2009	2880	2938	66	2999	2869	7,220
Mar 2010	2909	2952	64	2978	2909	581
May 2010	2900	2960	64	2982	2900	32
Jul 2010	2959	2967	63	2965	2959	4
Sep 2010	2966	2968	61	2966	2966	1
Dec 2010	2981	2982	66	2981	2981	5
Mar 2011	0	2982	66	0	0	0
May 2011	0	2994	66	0	0	0
Jul 2009	0	2994	66	0	0	0
Average/Totals		2964				16596

Tuesday 11th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2871	2824	-75	2904	2792	9,688
Dec 2009	2920	2862	-76	2936	2828	7,450
Mar 2010	2926	2880	-72	2926	2848	1,708
May 2010	2917	2889	-71	2917	2860	604
Jul 2010	2967	2896	-71	2967	2867	83
Sep 2010	0	2899	-69	0	0	0
Dec 2010	0	2906	-76	0	0	0
Mar 2011	0	2906	-76	0	0	0
May 2011	0	2918	-76	0	0	0
Jul 2009	0	2918	-76	0	0	0
Average/Totals		2870				19533

Wednesday 12th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2800	2862	38	2869	2778	14,181
Dec 2009	2838	2900	38	2908	2812	12,537
Mar 2010	2840	2923	43	2925	2835	2,092
May 2010	2855	2932	43	2934	2855	538
Jul 2010	2878	2939	43	2878	2870	118
Sep 2010	0	2942	43	0	0	0
Dec 2010	0	2951	45	0	0	0
Mar 2011	0	2951	45	0	0	0
May 2011	0	2959	41	0	0	0
Jul 2009	0	2959	41	0	0	0
Average/Totals		2932				29466

Thursday 13th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2855	2899	37	2927	2845	8,908
Dec 2009	2881	2932	32	2965	2881	11,163
Mar 2010	2934	2956	33	2985	2934	876
May 2010	2959	2966	34	2986	2956	635
Jul 2010	2954	2975	36	2985	2945	79
Sep 2010	2951	2978	36	2951	2951	1
Dec 2010	0	2987	36	0	0	0
Mar 2011	0	2987	36	0	0	0
May 2011	0	2995	36	0	0	30
Jul 2009	0	2997	38	0	0	0
Average/Totals		2967				21692

Friday 14th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2885	2820	-79	2907	2817	8,858
Dec 2009	2918	2843	-89	2939	2840	13,186
Mar 2010	2950	2867	-89	2960	2865	1,703
May 2010	2960	2879	-87	2960	2895	1,838
Jul 2010	0	2890	-85	0	0	695
Sep 2010	2894	2895	-83	2894	2894	4
Dec 2010	0	2903	-84	0	0	0
Mar 2011	0	2903	-84	0	0	0
May 2011	0	2909	-86	0	0	1,450
Jul 2009	0	2917	-80	0	0	500
Average/Totals		2883				28234

Average for the week	2889				5133
					5133

Spot Prices (US \$ per tonne)

Main Crop Ghana, Grade 1					
Main Crop Ivory Coast, Grade 1					
Main Crop Nigerian, 1					
Superior Arriba					
Sanchez f.a.q					
Malaysian 110					
Sulawesi f.a.q					
Ecuador Cocoa Liquor					
Pure Prime Press African Type Cocoa Butter					
10/12% Natural Cocoa Press Cake					

Source: Cocoa Merchant Association

News

Health and Nutrition

Dietitian's food review: dark chocolate

Examiner.com

August 11, 2009



Dark chocolate hits the spot. You may need to eat an entire milk chocolate bar to satisfy your chocolate craving, whereas just one or two squares of dark chocolate can really do the trick. When consumed in moderation, dark chocolate may provide health benefits and not just empty calories.

Dark chocolate has antioxidants. Antioxidants are also found in red wine, a variety of berries, beans, and many other natural foods. They have been shown to slow oxidative stress in the body,

or damage to the cells by free radicals, which contributes to heart disease and diabetes.

You will reap the most benefits from dark chocolate with the highest cocoa content. Most scientific studies note to shoot for at least 70% cocoa (or cacao). Some great-tasting brands providing a 70% cocoa bar include Green & Black's Organic Chocolate, Dove's 71% Silky Smooth Dark Chocolate, and Lindt's 70% Cocoa bar. These brands also have dark chocolate with a much higher percentage of cocoa, such as Lindt's 99% cocoa bar.

Remember, just one or two squares per day to keep your added sugar and fat intake down. Eating the entire bar does not mean more added health benefits. If you want to get more dietary sources of antioxidants, but without as much calories and fat, try adding berries to yogurt or cereal.

7 Healthy Reasons to enjoy Chocolate--Without the Guilt!

Huffington Post

Dr. Patricia Fitzgerald

August 12, 2009



It might not be much of a surprise when we read about how eating broccoli can lower the risk of certain cancers, or how loaded with antioxidants fruits and vegetables are. It seems that virtually every day we see a report of a newly-discovered health benefit of a fruit or vegetable. We can almost expect foods we know we "should be eating" to eventually produce some research that will show remarkable properties. What a pleasant surprise that we can add the often-forbidden-yet-highly-desired chocolate to that list of healthy plant-based foods. Now there is a way to enjoy chocolate without guilt--and know that it can have a favorable effect on your health!

I've long enjoyed dark chocolate as a treat; now it's an extra bonus to eat a piece and know of its fascinating health-promoting properties. I especially enjoy helping to reduce the guilt-ridden looks on my patients' faces when they confess giving into their chocolate cravings. I try to absolve them of their guilt by citing the latest research and sharing with them how chocolate can be part of a healthy eating plan.

Most of you probably don't need an excuse to enjoy fine chocolate, but just in case you do, here are some healthy reasons to indulge yourself a little:

1. High in antioxidants: Chocolate is high in flavonoids, an antioxidant in the polyphenol category. Antioxidants can help to prevent cell damage and have been linked to prevention of cancer and other degenerative diseases.
2. Helps with cholesterol: Scientists at Penn State found that dark chocolate and flavonoid-rich cocoa powder reduced LDL ("bad" cholesterol) oxidation.

3. Reduces inflammation: An Italian study showed that when volunteers ingested small amounts of dark chocolate, their levels of C-reactive protein (an inflammatory marker) decreased.
4. Lowers blood pressure: A study published in the Journal of the American Medical Association showed that dark chocolate had an effect on lowering blood pressure.
5. Helps with mood: Chocolate contains tryptophan, a precursor of serotonin, which can help with depression. Research also shows chocolate can increase dopamine, a neurotransmitter associated with pleasure. Chocolate also contains phenylethylamine (PEA) known as the "love chemical."
6. Improves blood flow: Research published in the American Journal of Clinical Nutrition has shown that cocoa has anti-clotting, blood-thinning properties that work in a similar way as aspirin. Nobody is suggesting to replace your aspirin with chocolate, but the research is compelling.
7. It's delicious! Research shows that enjoying food and life is beneficial for your health.

So, does one enjoy the health benefits of chocolate with a steady diet of Snickers and Milky Way?

Hardly. It seems that the health benefits of chocolate come in packages that don't include nougat, caramel, or high amounts of sugar.

Most studies were done using cocoa powder or dark chocolate. Experts suggest that adding small amounts (a one ounce piece a few times a week) of dark chocolate to a healthy diet that includes antioxidant-rich fruits and vegetables will give you a variety of phytochemicals (beneficial elements of plants) that have proven health benefits.

Thanks to all of those scientists and the volunteers who allowed themselves to be the subjects for chocolate research so we could learn to enjoy this guilty pleasure with a little less guilt. I hope you had all had fun doing it. I can't think of a better research study to participate in! As I was preparing this blog, I stopped by one of my favorite places in Santa Monica for some homemade, raw, dark, organic chocolate: Zenbunni Chocolates and Curiosities. Within a few minutes of ingestion of this delicious treat, I felt an increased sense of mental clarity, heightened awareness, and mood elevation. One could attribute this to the caffeine and sugar, but this particular bar was low in sugar (only 4 grams) and did not result in the jitteriness that I usually feel if I have caffeine. I'm hoping that my body was enjoying the flavonoids, polyphenols, and other nutrients that nature has provided in such a tasty package.

Readers: How has chocolate impacted your life and/or your health? Any favorite brands, recipes, or tips for fellow chocolate lovers?

* Health

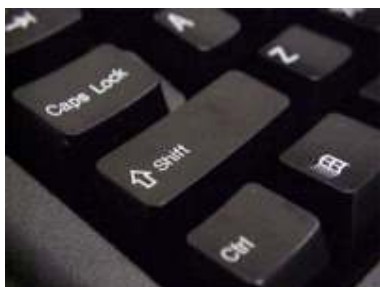
It might not be much of a surprise when we read about how eating broccoli can lower the risk of certain cancers, or how loaded with antioxidants fruits and vegetables are. It seems that virtually ever... It might not be much of a surprise when we read about how eating broccoli can lower the risk of certain cancers, or how loaded with antioxidants fruits and vegetables are. It seems that virtually ever...

Cocoa Beans – Rich source of Iron

Best Syndication

By AnneMing

August 12, 2009



Even though many people have become health-conscious, it is still common for some essential vitamins and minerals to be overlooked in the average daily diet. One of the most commonly overlooked supplements is Iron. Most people assume that they naturally get an adequate supply of iron from their diet, when in reality, much of the world's population is iron-deficient. Iron is an extremely important mineral, and can actually be found in one of the world's major superfoods – Cocoa beans.

Cocoa beans have been subject to much research lately about their potential health benefits. Since cocoa beans have been discovered to contain iron, this adds a good number of

good health advantages. Iron is extremely important for the proper functioning of the human body, being involved in many different biochemical processes.

It is estimated that around 10% of the population are currently suffering from anemia, which is also known as "iron deficiency". This is a condition that is potentially dangerous to human health, though usually initially manifests as a yellowish tinge to the eyes and skin. Since cocoa beans provide iron as a supplement, it could then be surmised that consuming cocoa beans may help protect against anemia. It is also a fairly well-recieved fact that iron deficiency is associated with loss of concentration, as well as moderate fatigue.

Perhaps the most important function of iron in the human body is the production of hemoglobin, the substance that gives red blood cells their crimson color. Red blood cells are essential to good health, since they are responsible for transporting oxygen from the lungs to other areas of the body. Since it is generally difficult for the human body to absorb iron efficiently (it is approximated that less than 10% of iron ingested is actually absorbed), the body stores iron in the bone marrow, liver, spleen and kidneys. Since iron has such a low absorption rate, it is important to consume iron-containing foods, such as cocoa beans, on a regular basis.

Cocoa beans are a fairly rich source of iron, and making cocoa beans an integral part of your diet can be an important step towards overall better health. Since the majority of people do not realize that most of the iron they consume is not absorbed into the bloodstream, the importance of eating iron-rich foods is often overlooked. Cocoa beans provide a good supplemental source of iron, and have many additional benefits that promote good health.

More information from the Author:

Marabel Cocoa Farms - cacao beans - Sanchez and Hispaniola cacao beans producer and importer from the Dominican Republic. Tel: (800) 919-3744; Tel: (626) 446-5995

Chocolate 'cuts death rate' in heart attack survivors

AFP

By Marlowe Hood (AFP)

August 12, 2009



The study claims that consuming chocolate can help ward off the grim reaper if one has suffered a heart attack

PARIS — Heart attack survivors who eat chocolate two or more times per week cut their risk of dying from heart disease about threefold compared to those who never touch the stuff, scientists have reported.

Smaller quantities confer less protection, but are still better than none, according to the study, which appears in the September issue of the Journal of Internal Medicine.

Earlier research had established a strong link between cocoa-based confections and lowered blood pressure or improvement in blood flow. It had also shown that chocolate cuts the rate of heart-related mortality in healthy older men, along with post-menopausal women.

But the new study, led by Imre Janszky of the Karolinska Institute in Stockholm, is the first to demonstrate that consuming chocolate can help ward off the grim reaper if one has suffered acute myocardial infarction -- otherwise known as a heart attack. "It was specific to chocolate -- we found no benefit to sweets in general," said Kenneth Mukamal, a researcher at Beth Israel Deaconess Medical Center in Boston and a co-author of the study. "It seems that antioxidants in cocoa are a likely candidate" for explaining the live-saving properties, he told AFP in an exchange of e-mails.

Antioxidants are compounds that protect against so-called free radicals, molecules which accumulate in the body over time that can damage cells and are thought to play a role in heart disease, cancer and the aging process. In the study, Janszky and colleagues tracked 1,169 non-diabetic men and women, 45-to-70 years old, in Stockholm County during the early 1990s from the time they were hospitalised with their first-ever heart attack.

The participants were queried before leaving hospital on their food consumption habits over the previous year, including how much chocolate they ate on a regular basis. They underwent a health examination three months after discharge, and were monitored for eight years after that. The incidence of fatal heart attacks correlated inversely with the amount of chocolate consumed. "Our findings support increasing evidence that chocolate is a rich source of beneficial bioactive compounds," the researchers concluded. The results held true for men and women, and across all the age groups included in the study.

Other factors that might have affected the outcome -- alcohol consumption, obesity, smoking -- were also taken into account. So should we all be loading up on cocoa-rich sweets? "To be frank, I'm pretty cautious about chocolate because we're working on weight problems with so many individuals," said Mukamal, who is also a practising physician. "However, I do encourage those who are looking for healthier desserts to consider chocolate in small quantities," he said. "For individuals with no weight issues who have been able to eat chocolate in moderation and remain slim, I do not limit it," he added.

The researchers caution that clinical trials are needed to back up the findings of their study. In the meantime, however, a bit of chocolate may not be amiss, they suggest.

Production & Quality

Cocoa farmers to receive fungicides directly

Ghana Broadcasting Corporation

Source: GBC NEWS

9, August, 2009



Dr Yaw Adu-Ampomah, a Deputy Chief Executive of the Ghana COCOA Board (COCOBOD), has announced that as from this year, cocoa framers in the Western and Central Regions would be supplied directly with fungicides and insecticides for the spraying of their farmers. He said the initiative was to minimize the diversion of the chemicals and to ensure that all farms were adequately sprayed.

Dr Adu-Ampomah was speaking at the last of training programmes started last month for CODAPEC gang supervisors, at Asamankese in the Eastern Region on Saturday. He announced that about 6,000 gang supervisors and district chief farmers had been trained under the Black Pod and Capsid Programme in the six cocoa regions of the country. It was aimed at increasing knowledge and improving skills of participants to enable them to effectively help cocoa farmers to increase yield so that the COCOBOD could attain its one million tones of cocoa target by 2010/2011.

Dr Adu-Ampomah said the Black Pod spraying programme started in May this year in some districts and by June all cocoa growing areas had started with the exercise and it would end in October. He also said "The Capsid spraying programme has also just started from Monday August 3, 2009 and it would continue till the end of December this year".

Dr Adu-Ampomah said fungicides, insecticides, hand spraying machines, motorized spraying machines and premix fuel and other inputs had been distributed to the cocoa districts in the country. He said COCOBOD would provide protective materials such as overall dresses, Wellington boots, hats, nose mask and hand gloves to ensure the safety of sprayers.

Dr Adu-Ampomah said more gangs would be recruited if the financial situation of COCOBOD improves. He reminded the sprayers that the CODAPEC programme was sacrificial and they should avoid pilfering of inputs, extortion of monies from farmers, discrimination against farmers, lateness to work and absenteeism. Dr Ampomah urged cocoa farmers to weed their farms and apply fertilizer to their cocoa trees at the right time and to assist the sprayers, to increase yield.

UPDATE:Indonesia 2009 Cocoa Output Likely 480,000 Tons-Assoc Wall Street Journal

By Helen Sun, Dow Jones Newswires; helen.sun@dowjones.com

August 12, 2009,

SINGAPORE (Dow Jones)--Cocoa production in Indonesia, the world's third largest producer, is expected to fall 4% this year to 480,000 metric tons, Indonesia Cocoa Association Chairman Halim Abdul Razak said Wednesday. Old trees, crop diseases, and the government's replanting project all contributed to the decline in production, he said. "This year, around 20,000 hectares of cocoa trees are being replanted, as part of the government replant project," Halim told Dow Jones Newswires.

The country's cocoa output has been hurt in recent years by aging trees and diseases, and the government has launched an initiative starting from last year to upgrade the trees, aiming to achieve higher production. Halim added, however, that "so far, the impact of El Nino is not yet seen." Worries that the El Nino weather pattern could damp cocoa production helped to fuel a rally in ICE cocoa recently. The most active September contract settled at \$2,824 Tuesday, up 6.0% from the end of last year. The previous three major El Ninos in 1973, 1983 and 1997 caused severe drought in Indonesia, affecting the output of its major agricultural products. This year, the phenomenon, though moderate, has already brought drought to Australia and a delayed monsoon to India.

The association's latest estimate is higher than industry participants' estimate of 450,000 tons, but slightly lower than that of the International Cocoa Organization at 485,000 tons.

The main harvest, which usually accounts for 65% of a full year's production, has come to an end, according to Halim. The mid-crop harvest starts from September and lasts until December.

Indonesia is Asia's largest cocoa exporter and the No. 2 grinder in the region after Malaysia. "The current crisis has had an impact on the demand. Only five out of 16 grinders are operating now," he said. The association estimated last month the country's grindings will be 41% lower than last year at 100,000 tons for 2009.

Nigeria's cocoa exports decline by 22%

Source: Bloomberg

Ghana Business News

Aug 13, 2009



cocoa-tree

Cocoa exports from Nigeria, the world's fourth-biggest producer of the commodity, fell 22 percent in June, the Lagos-based Federal Produce Inspection Service said.

Shipments dropped to 6,074 metric tons, from 7,810 tons in the same period a year earlier, the Lagos-based service said in an e-mailed statement yesterday. The service inspects and certifies cocoa beans fit for shipment, after state produce officers have graded them.

Nigerian farmers said last month they had begun harvesting the so-called main crop that is collected between October and April in some growing areas that experienced good rains. Differing weather across Nigeria means the start and end dates of the main- and light-crop seasons vary each year.

The farmers expect the light-crop season to formally end this month.

Nigeria ranks behind Ivory Coast, Ghana and Indonesia as the world's fourth-largest cocoa grower, with output expected to total 229,000 tons in the 2009-10 season, according to the International Cocoa Organization. The crop is the West African country's second-biggest foreign exchange earner, after oil.

Cocoa production soared

Solomon Star

By MOFFAT MAMU

14 August 2009

COCOA, one of the countries most exported commodities, has recorded the highest jump in production for the month of June than other commodities.

The Central Bank of Solomon Islands ICBSI) in its monthly economic bulletin revealed that cocoa export volume used as proxy for production in June soared to 1,095 tons from the May total of 195 tons. "This was a surge of more than 90% over the same month in 2008. "The sharp turnaround is credited to high stockpiles for the last two months combined with lower export shipments as well as a peak harvesting season during the month," the bank said.

Average domestic price for cocoa grew by 6% to \$13.50 per kilogram. Contrary to this, contracted export prices dipped 6% to £1,363 per metric ton after the 1.7% rise in the previous month. The average international price on the other hand increased 9.1% to US\$2,704 (SBD\$21700) per metric ton, as opposed to the 4.1% dip seen in the previous month.

The Market

Processing & Manufacturing

Business and Economy

Making Sustainability Sustainable

Inc.com

By [Tom Szaky](#)

August 11, 2009

When you think of socially responsible, sustainable food companies, which come to mind? Ben & Jerry's? Stonyfield Farm? New Belgium?

How about Mars?

Mars? You mean the company that makes Milky Way, Starburst, and 3 Musketeers, among others? Not likely top of mind for you. Yet. And I'd wager it just may be in the coming years. Why? Mars recently made two monumental commitments, with action and money to back it up. They encompass both what's in and outside the wrapper. And they could even serve as an example and even a resource to you. Yes, you, the perhaps-already-sustainable-in-many-ways company. Read on...

Mars recently committed to purchasing 100 million tons of sustainably sourced cocoa beans, certified by UTZ Certified. While not as well known by you and I as, say, TransfairUSA, UTZ's work is of no less substance. Along with source sustainability certification and verification of supportive workplace practices, they actively reach out to farmers and those in the surrounding communities to educate them on the viability of and market for sustainably grown cocoa.

What impact could this have on you?

If a major player like Mars is committing to have all of its chocolate sustainably sourced, this both sets a precedent for others to follow suit, and it will have ripple effects of an increasing supply, as more farmers see the long term viability of choosing to grow in a planet friendly way. Which means more room for new green chocolate companies. Question is, will it remain a niche, or become the norm?

Mars is taking their commitment beyond the bar, to include the wrapper. Not yet going the Sun Chips compostable route, they've made an agreement with us, the largest such for upcycling of post consumer waste. Translation -- 3,000 tons of packaging that would have otherwise been burnt for power will now be turned into new products. Nineteen candy brands, three cat and dog food brands, plus Uncle Ben's, Seeds of Change, and Flavia to be precise.

If a mammoth company like this can make such a huge commitment to repurposing its waste, what's stopping you? Ideas? Money? Creativity? Figure out how you can do it as easily as possible, while profiting at it. Can you do it? How would you do it? We started with a composter and plastic bottles out of our people's curbside recycling bin (unbeknownst to them). You can do it too, in a way fitting for your industry. We'd love to hear your ideas, stories, and successes. Drop me a comment here.

BIOTONE Introduces Cocoa-Comfort Massage Lotion

Business Wire (press release)

August 11, 2009

SAN DIEGO--(BUSINESS WIRE)--BIOTONE announces Cocoa-Comfort™ Massage Lotion with Cocoa Butter, nature's ultimate hydrator, to soothe and balance the skin and enhance its texture and tone. The versatile new product, developed for use in all modalities, offers longer workability, which results in less reapplication.

In addition to Cocoa Butter, which contains natural antioxidants, Cocoa-Comfort Massage Lotion also includes several other organic ingredients and is paraben free. Avocado Oil, a leading ingredient, softens, soothes and protects the skin due to its high fat content and Vitamin A and C components. Soy Oil helps contribute to a more radiant skin by helping even skin tone and texture, and Aloe Vera promotes healing and is soothing to the skin. Cocoa-Comfort Massage Lotion is non greasy and pump-able. "We wanted to create a new professional massage therapy product to take advantage of the wonderful properties inherent in Cocoa Butter for moisturizing and protecting the skin," said Jean Shea, BIOTONE CEO and founder. "The product assures our customers of the kind of excellent workability and versatility they have come to expect from BIOTONE, and they now have another unique option to offer clients who are seeking skin moisturizing benefits from their massage."

Pricing and Availability

The new offering is available in an eight-ounce refillable pump bottle for \$7.95 MSRP, a 32-ounce pump bottle for \$21.90 MSRP and a one-gallon container for \$39.75 MSRP. To order call BIOTONE at 800.445.6457.

About BIOTONE

BIOTONE, headquartered in San Diego, CA, is the leading manufacturer of superior quality professional massage oils, cremes, lotions and gels as well as spa body, face and foot treatment products. Founded in 1980, BIOTONE is a family-run, woman-owned business. The company sells its products in the US and Internationally. More information can be found at www.biotone.com or by calling 800.445.6457.

'New' non-melting Swiss chocolates

AFP

By Hui Min Neo (AFP)

12/08/2009

GENEVA — Chocolates that melt into a gooey mess at the bottom of a bag on a sweltering day are one inconvenience that people living in the warmer parts of the world know all too well. But this may soon be a thing of the past, thanks to a firm in this chocolate-loving country where chocolate is also serious business.

With sights notably on Asia, the Barry Callebaut firm, a key player in the chocolate business, is developing a variety that withstands temperatures up to 55 degrees C (131 degrees F) before melting.



Even better, it is low in calories.

"In India, consumers don't eat a lot of chocolate today, and there are logistics issues in the distribution of chocolates," said Hans Vriens, who is the firm's chief innovation officer. "As the chocolate melts, the package doesn't look very good anymore," he said.

Switzerland exported some 111,494 tonnes of chocolate worth 924 million francs (869 million dollars, 603 million euros) in 2008 and another 73,475 tonnes worth 894 million francs was sold at home, according to Chocosuisse, the Association of Swiss Chocolate Manufacturers.

The biggest export destinations are Britain, Canada, France and Germany.

Though already the world's biggest cocoa supplier and chocolate maker counting giants Nestle and Hershey among its clients, Barry Callebaut, like other chocolatiers, is constantly working on innovations to entice new clients.

The heat-resistant chocolate, which the firm has dubbed "Volcano", is aimed at "markets that don't have good cooling chains or warmer temperature markets like China, India, southern Europe, southern United States and Latin America," said Vriens. Heat-resistant chocolate in itself is not new. It has been a standard issue of both the Swiss and the US armies, but it has never been produced on a commercial scale.

Vriens said that "Volcano", which would melt on contact with saliva and has a "crunchy" texture, differed from the army version as it's made with the usual cocoa butter, unlike the military issue which substitutes vegetable fats for this key ingredient.

While experimenting on the heat-resistant aspect of "Volcano", the research team stumbled upon a welcome side effect -- fewer calories. The goal, however, is to maintain the taste of regular chocolate. "There's no point sacrificing taste for lower fat or sugar... The trick is lower calories without people noticing," said Vriens.

Another of the firm's aims is to produce what Vriens called "healthier" chocolates that preserve some of the 230 out of 700 natural components found in cocoa beans that carry health benefits.

One of these is theobromine, a substance that acts similarly to caffeine, and phenylethylamine, which acts like an anti-depressant. "It's a known stimulant," Vriens said, referring to phenylethylamine. "You can preserve it and then you can make 'happy' chocolates." While the race is clearly on for new chocolate products, most firms treat research like industrial secrets.

Nestle, the world's biggest food company, said for "competitive reasons, we are not able to provide details about current research and development activities."

Simon Robertson, Nestle's research and development manager for chocolate, confectionery and biscuits, however, hinted that priorities include "pleasure of chocolate, healthier options, as well as more affordable options in some markets."

And in a testament to chocolate as truly big business, he said Nestle next month will open its first research and development facility "entirely dedicated to the development of premium and luxury chocolate." "It will bring together both internal and external know-how of international chocolate-making professionals such as top confiseurs, sensory experts and packaging designers," he said.

Independent Swiss chocolatiers, meanwhile, are taking a wait-and-see approach to such industrial innovations like heat-resistant chocolate. "I need more information about it. I will not buy a product if I don't know what exactly is in it and how exactly it was made," said Roger Rohr whose grandfather started the Geneva-based Chocolats Rohr in 1936. He fears it could involve a "complete denaturing" of chocolate. "It is very important for me to be able to tell my clients that what we are offering are made from ingredients that are as natural as possible," he said.

Labour Issues

Let us deal with the issue of child labour

Modern Ghana

By theghanaijournal - The Ghanaian Journal

Aug. 14th 2009

As part of efforts to eliminate child labour in the country, the ruling National Democratic Congress - NDC government has voted an amount €1.3 million to 47 municipal and district assemblies and 18 non-governmental organizations. The allocation of the said amount is aimed at implementing programmes that will see an end to child labour particularly in cocoa growing areas.

Deputy Minister of Employment and Social Welfare, Mr Antwi-Bosiako Sekyere, announced this at a three-day workshop organized in Kumasi for municipal and district chief executives from cocoa growing districts in 6 regions of the country. The six beneficiary regions are Eastern, Brong Ahafo, Ashanti, Volta and Central.

According to the deputy Minister, his outfit has already given out materials such as bicycles, computers and its accessories and motorbikes to the district assemblies for the smooth implementation of the programme. That, to us on this paper, is an indication of how government is determined and serious at solving child labour which is gaining notoriety in cocoa areas.

Although the action taken by government is not spread towards eradicating child labour across the country, we think by targeting the menace in cocoa growing areas is in itself commendable. Child labour which ever form it takes must be condemned in no uncertain terms.

In recent times, there have been media reports on the widespread of child labour in the cocoa industry. And this has attracted concerns both domestically and internationally. It is a fact that our country derives much of its foreign exchange from the sale of cocoa which is the mainstay of her economy. Therefore the issue of child labour in that sector has the potential to reduce drastically our earnings in that respect.

Besides, it is important to note that the practice of child labour deprives the child of realizing his/her potential and often many of them suffer extreme physical abuses which sometimes affect them permanently. Not only this, these children have also been made to work under extremely harsh conditions with some working over time.

We take delight in the fact that the workshop addressed the issue of the high illiteracy rate in such areas. There is no question about the fact that poverty has not contributed to forcing children to work on cocoa farms. Most parents who have pushed their children into child labour have given the reason that their children must contribute their quotas towards the survival of their families.

It is however disheartening that many of the children who work on the farms receive a pittance for their tireless efforts. That is exploitation in the highest sense and must therefore be stopped. In fact government must make it a policy to prosecute people who allow children into child labour.

The paper would encourage the assemblies to come up with programmes that will economically empower and improve the welfare of farm families. In that sense, it will help curb if not minimize the prevalence of child labour in cocoa areas. We will also urge the government to spread its efforts of combating child labour in the country by not targeting the problem in cocoa areas but the entire country. Child labour is a multi-faceted problem and must be solved from all angles.

Environmental Issues

Ivorian rains good for cocoa, lack of sun a concern

Reuters South Africa

Mon Aug 10, 2009



ABIDJAN (Reuters) - Light rains in most of Ivory Coast's cocoa regions last week boded well for the upcoming 2009/10 (Oct-Mar) main crop, but the lack of sun added to disease fears, farmers said on Monday.

Across the world's top cocoa producer, farmers said rains during previous months had triggered plenty of flowering which was turning into pods and could lead to an abundant crop compared with last season.

But they warned of the lack of sunshine at a time when sun is vital to strengthen the

development of pods. "There has been lots of cloud cover all week and we haven't had enough sun," said farmer Roger Tano, on the outskirts of Soubre in the heart of the cocoa belt. "With the strong rains that fell in the months before, the trees have produced lots of flowers that are turning into little pods. In August we need lots of sun to help them grow and to prevent black pod disease from destroying them," he added.

In Daloa region, which produces a quarter of Ivory Coast's total output, conditions were favourable for the development of the main crop but the harvest was still seen heavily dependent on the weather in the weeks to come. "If we have plenty of sun this month, we will have more pods to harvest than last year," said farmer Attoungbre Kouame.

Similar growing conditions were reported in coastal regions of San Pedro and Sassandra, in the western regions of Gagnoa and Meagui, and the southern regions of Divo and Aboisso. In Abengourou, near the eastern border with the world's second-largest cocoa producer Ghana, farmers also complained of a lack of sun.

Research & Development

Chocolate Pod: Not So Sweet for Bean Growers - US Study

Source: US Government

11/08/2009

New, virus-resistant snap beans could soon be on tap, thanks to genetic sleuthing by Agricultural Research Service (ARS) scientists in Prosser, Wash. The target of their investigation, a strain of the clover yellow vein virus, is the culprit behind chocolate pod, a disease that causes unsightly defects on snap bean pods, ruining their marketability.

Soybean aphids transmit the virus while feeding on bean plants, but spraying insecticide to prevent such feeding isn't always effective or economically feasible. Incorporating genes for resistance into the crop offers a better approach, according to ARS plant pathologist Richard Larsen. Toward that end, he and ARS geneticist Phil Miklas developed a polymerase chain reaction (PCR)-based test for detecting the chocolate pod virus and distinguishing it from other bean pathogens.

They were able to do so by identifying the sequence of amino acids that make up the virus' coat protein, explains Larsen, who, along with Miklas, works in the ARS Vegetable and Forage Crops Research Laboratory at Prosser. The research was published in the journal *Plant Disease*. The test, which yields results in less than a day versus weeks by traditional methods, has become a critical screening tool in the search for resistant bean germplasm. Only one snap bean variety out of 63 the researchers screened showed some resistance to chocolate pod.

Fortunately, a gene found in dry edible beans conferred stronger resistance. Even better, the gene "coexists" with another, dubbed *bc-3*, which confers resistance to other bean pathogens, including bean common mosaic virus and bean yellow mosaic virus.

Larsen and Miklas plan on crossing the resistant dry beans with the susceptible snap beans so that they, too, will reap the benefits of possessing multiple virus-resistance genes. Commercial cultivars developed from such crosses will be especially important for snap bean farmers in Wisconsin, Michigan and other Great Lakes states, where the first outbreak of chocolate pod occurred in 2001.

Research and Markets: 2009 U.S. Chocolate from Cocoa Confections Manufacturing Industry Report Including 2010 Forecasts Across 50 U.S. States and Over 900 Metro Areas

Live-PR.com (Pressemitteilung)

© Research And Markets 2009

14.08.2009

(live-PR.com) - DUBLIN, Ireland (Research and Markets) - Research and Markets (http://www.researchandmarkets.com/research/107e72/2009_u_s_chocolat) has announced the addition of the "2009 U.S. Chocolate from Cocoa Confections Manufacturing Industry Report" report to their offering.

The U.S Chocolate from Cocoa Confections Manufacturing Industry report, published annually, contains timely and accurate industry statistics, forecasts and demographics. The report features 2009 current and 2010 forecast

estimates on the size of the industry (sales, establishments, employment) nationally and for all 50 U.S. States and over 900 metro areas. The report also includes industry definition, 5-year historical trends on industry sales, establishments and employment, a breakdown of establishments, sales and employment by employee size of establishment (9 categories), and estimates on up to 10 sub-industries, including chocolate candy, chocolate bars, cocoa butter, instant cocoa and baking chocolate.

Industry Definition and Related Industries

NAICS 31132: Chocolate & Confectionery Mfg from Cacao Beans

This industry comprises establishments primarily engaged in shelling, roasting, and grinding cacao beans and making chocolate cacao products and chocolate confectioneries.

Related Industries

- Snack Food Mfg.
- Supermarkets & Grocery Stores
- Convenience Stores

U.S. Census Categories

NAICS 31132 Chocolate & confectionery mfg from cacao beans is 100% comparable to SIC 2066 Chocolate & cocoa products

Sub-Industries

- Cacao bean processing
- Shelled cacao beans
- Cocoa and cocoa products
- Cocoa butter
- Instant cocoa
- Powdered cocoa
- Chocolate
- Baking chocolate
- Chocolate bars, solid
- Chocolate candy, solid
- Chocolate coatings and syrup

For more information visit http://www.researchandmarkets.com/research/107e72/2009_u_s_chocolat

Leavening affects cocoa flavanols levels

United Press International

Aug. 14, 2009 at 1:38 PM

HERSHEY, Pa., Aug. 14 (UPI) -- The choice of leavening agent is a key factor in the levels of cocoa anti-oxidant activity and flavanols in a baked product, U.S. researchers said.

Scientists at The Hershey Co. and Brunswick Laboratories in Norton, Mass., found more than 85 percent of cocoa flavanols were preserved in recipes for chocolate frosting, hot cocoa drink and chocolate cookies. The scientists initially saw that 50 percent to 95 percent of the flavanols were lost in making chocolate cakes. After further investigation, they found that the use of baking soda in the chocolate cake recipe was associated with increased pH of the cake, darker color and a loss of flavanols and anti-oxidant activity during the baking process.

The study, published in the Journal of Food Science, found use of only baking powder in the cake recipes allowed complete retention of the anti-oxidant activity and cocoa flavanols, but the cake was flat. However, by partially substituting baking powder for the baking soda, the cake pH was moderated and almost all of the flavanols were retained while still resulting in a cake with acceptable color and height, the study said.

Promotion & Consumption

50,000 visitors expected for commodity event

Malaysia Star

By HANIM ADNAN

August 10, 2009

In 2007 the Malaysia International Commodity Conference saw only 10,800 visitors

PETALING JAYA: The biennial Malaysia International Commodity Conference and Showcase (MICCOS) 2009 that will kick off in Serdang on Thursday is expected to draw about 50,000 visitors, a significant increase over the 10,800 visitors to MICCOS 2007.



Themed “Commodity As An Industry”, the four-day event is organised by the Plantation Industries and Commodities Ministry. It will showcase the latest technologies, innovations and products in palm oil, rubber, cocoa, timber, pepper, tobacco, kenaf, jatropha and sago. The event is targeted at commodity producers, manufacturers and exporters from Malaysia and abroad.

There will be business matching and seminars for investors and smallholders on major commodities like palm oil, timber, cocoa and rubber. MICCOS 2009 has the full support of the Malaysian Palm Oil Board (MPOB), Malaysian Rubber Board (MRB), Malaysian Timber Industry Board, Malaysian Cocoa Board (MCB), Malaysian Pepper Board and National Tobacco Board.

Other related agencies supporting the event are Malaysian Palm Oil Council, Malaysian Rubber Export Promotion Council, Malaysian Timber Council (MTC), Malaysian Timber Certification Council and Malaysian Furniture Promotion Council.

An official from MTC told StarBiz: “I believe MTC has managed to attract the largest foreign participation for MICCOS 2009.” MTC is organising a Global Timber Buyers mission with a total 49 delegates representing 35 companies from 16 countries; including Germany, Greece, Uzbekistan, Hungary, Poland, India, United Arab Emirates, Pakistan and China.

In addition, about 100 participants from 61 Malaysian timber-based companies will take part in the business-matching session at MICCOS.

MPOB chairman Datuk Sabri Ahmad, meanwhile, said the board would focus on sustainability issues to narrow the information gap with stakeholders as well as deliberate on what the palm oil industry was undertaking. “To ensure that local palm oil is produced on a sustainable basis, we want to inform the public on MPOB’s new technologies that can boost productivity and add value to the commodity,” he added.

At MICCOS 2009, MPOB will hold a seminar on environment and sustainability to encourage industry players to adopt practices such as reducing green house gas emission and increasing the application of biofertilisers. “We will also focus on assisting smallholders to increase their income via increasing output as well as integrated livestock and cash crops farming,” said Sabri.

Some 20,000 smallholders are expected at MICCOS 2009.

National Smallholders Association (NASH) president Datuk Aliasak Ambia said the event would be a good avenue for smallholders to get the latest updates on the progress of major cash crops like palm oil and rubber. “Apart from the upstream activities, NASH wants smallholders to consider venturing into downstream activities to further improve their income,” he added. Aliasak said NASH was also pushing hard to encourage rubber planting among smallholders and planned to seek MRB assistance for this purpose. NASH represents about 400,000 smallholders nationwide.

Datuk Aliasak Ambia ... NASH wants smallholders to consider venturing downstream

MCB director-general Datuk Dr Azhar Ismail said: “Many overlook the significant contribution of RM3.35bil by the cocoa sector to the country’s export earnings in 2008.” In fact, there has been growing interest to plant cocoa in Malaysia among big planters and smallholders. Through its participation in MOCCIS 2009, MCB wants to educate potential cocoa players on the opportunities in and incentives for upstream and downstream activities. Cocoa smallholders are eligible for an incentive of RM6,500 per ha. Meanwhile, big plantation companies can find out more about new high-yield clones provided by MCB.

Ghana: Children of Cocoa Farmers Deserve Better

AllAfrica.com

10 August 2009

Education, as the adage goes, is the bedrock for the development of every nation. A country that looks down on education does so at her own risk, because the future of that country will be bleak. The Asian tigers have become what they are today, because of the special attention they paid to education.

Though Ghana is now performing well, to the extent that Nigerians are now sending their wards to Ghana to pursue university education, the impact is being felt in the urban centers only. Nowadays, it is very difficult for children from poor homes in the rural areas, to rise through the academic ladder to enter our universities, as it used to be some years back.

There are many prominent Ghanaians who came from poor backgrounds in the rural areas, but because there was equity in education at the time, they were able to make it to where they are today. It was apparently to check some of these imbalances that the government of Ghana instituted scholarship schemes for wards of cocoa farmers in the country. Unfortunately, the objective for which this scheme was established is being abused.

It is common to see rich people in the urban areas grabbing cocoa scholarships for their children, whilst the poor cocoa farmer struggles to get his children educated.

The Chronicle thinks that if this unfortunate development is not checked, it will further widen the dichotomy between the standard of living in the rural areas, and that of the urban centers. The Chronicle therefore supports the position of the Deputy Minister for Employment and Social Welfare, Mr. Antwi Bosiako Sekyere, that scholarship quotas must be given to brilliant but needy students in the cocoa growing areas.

The Deputy Minister was quoted by the Ghanaian Times as saying that the quota had become necessary, because the COCOBOD's scholarship scheme does not cover children in all cocoa-growing areas. We, at The Chronicle, believe that if this suggestion is taken on board, it will go a long way to promote education in the rural areas.

Cocoa is the backbone of Ghana's economy, but unfortunately, the farmers who have made this happen, most often live and die in squalour. Surely, this situation could have been prevented, if their children are well educated to take proper care of them when they grow old.

We do not think the government will be in a position to give scholarships to children of all cocoa farmers in the country, but at least, the greater percentage should be made to enjoy the facility, instead of allowing the urban people to take over something that does not belong to them.

Survey reveals low level of education in cocoa growing areas

Ghana News Agency

August 12, 2009

Kumasi, GNA - A survey conducted last year by the National Programme to Eliminate Worst Forms of Child Labour in Cocoa (NPECLC), has revealed that about 54 per cent of school going children in cocoa communities are unable to read and write. This is in spite of the fact that school enrolment and attendance rates in these areas have improved significantly.

Professor Daniel Buor, Provost, College of Arts and Social Sciences of the Kwame Nkrumah University of Science and Technology (KNUST), made the findings public at the 2nd Partners' Forum organised by NPECLC in Kumasi on Wednesday. The survey, he said, raised questions about the quality of education in the cocoa communities, which is a cause for concern for all.

Participants at the forum were drawn from Non Governmental Organizations (NGO's) and institutions that implement child labour programmes in cocoa growing areas. They discussed pragmatic policies and measures

that would help eliminate worst forms of child labour in the country. Prof. Buor called for interventions that would be tailored towards promoting formal education of children and equal opportunities. He urged media practitioners to continue educating and drawing public attention to the need to avoid all forms of child abuse in the Ghanaian society.

Mrs Rita Owusu-Amankwah, the National Programme Manager of the NPECLC, said Ghana had received international recognition and commendation for the commitment it had shown towards fighting the child labour menace. "Now patronage of Ghana's cocoa by international trade partners is no more threatened and this laudable achievement should be sustained since our partners are watching us with eagleeye," she noted. She called for stronger partnership among the participants and the District Assemblies to curb the menace.

Nana Adusei Poku, Akyempimhene of Kumasi, who chaired the function, said it was important to address the educational imbalance.

TIT BITS

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

London sugar and cocoa up; coffee down

LONDON (August 13, 2009): White sugar futures hit a record peak on Wednesday on expectations of strong demand from top consumer India and tight global supplies. cocoa futures rose, with London getting support from a weak pound, making sterling-denominated futures better value in terms of other currencies. Coffee futures eased, pressured by a firm US dollar, dealers said.

US MIDDAY: sugar and cocoa higher; coffee weakens

NEW YORK (August 13, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Wednesday. December arabica coffee contract fell 0.35 cent to \$1.3970 per lb at 11:08 am EDT (1508 GMT). Trading from \$1.3865 to \$1.4045. Arabica futures dropped in overbought conditions but rose briefly as the US dollar fell against a basket of currencies, said traders.

White sugar hits record high

LONDON (August 14, 2009): Liffe white sugar futures prices again hit record highs on Thursday and raw sugar hovered just below Wednesday's 28-1/2-year top on tight global supplies and robust demand, dealers said. cocoa futures rose, dragged higher by a commodities rally based on rising optimism about economic growth. However, coffee futures eased in moderate volumes and remained rangebound.

US MIDDAY: coffee and sugar down

NEW YORK (August 14, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Thursday. December arabica coffee contract fell 2.25 cents to \$1.3645 per lb at 11:03 am EDT (1503 GMT). Session range from \$1.3495 to \$1.3940. Arabica futures fell on profit-taking from overbought levels despite the weak dollar, and on September/December spreads, said traders.

Ivory Coast cocoa prices fall

ABIDJAN (August 14, 2009): cocoa farmgate prices in Ivory Coast growing regions fell last week, as mouldy beans and high moisture content weighed on prices, farmers and exporters said on Thursday. A purchasing manager of a European cocoa exporter said prices at Abidjan port had slightly fallen between 670-700 CFA francs (\$1.46-1.52) per kg compared to 700 CFA for the previous period, as deliveries were full of mouldy and humid beans.

US MIDDAY: sugar, coffee and cocoa tumble

NEW YORK (August 15, 2009): Prices of the ICE Futures US coffee, sugar and cocoa markets early on Friday. December arabica coffee contract down 1.25 cents at \$1.348 per lb at 7:10 am EDT (1110 GMT). Dealing from \$1.335 to \$1.3555. October raw sugar contract slid 0.55 cent to 21.66 cents per lb at 7:11 am. Moving from 21.63 to 22 cents. December cocoa contract shed \$19 to \$2,913 per tonne at 7:12 am. Ranging from \$2,905 to \$2,930.

Commodity prices end mixed

LONDON (August 16, 2009): Commodity prices traded mixed last week amid caution over future demand for raw materials despite positive economic data from the United States and Europe, where recession ended for some countries. Sugar prices reached a 28-year peak, however, pushed higher by tight supplies of the commodity.

Cameroon cocoa prices start season at five-year high

YAOUNDE (August 16, 2009): Farm gate cocoa prices in Cameroon, the world's fifth biggest producer, hit their highest level in five years at the start of the 2009/10 (August-July) season, farmers and traders said on Friday. Prices were between 1,020-1,050 CFA francs per kg, up around 10 percent from July, said Joseph Nde, manager of Cameroon Marketing Commodities (CAMACO), a major cocoa growing and exporting company in the South-West region.