

COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance



Issue No. 351

31st August – 4th September 2009

Cocoa Producers' Alliance



UP-COMING EVENTS

- ❖ 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)
31 st August	1855.73	2906.19	1834.17	2827.00
1 st September	1866.63	2914.97	1848.33	2844.33
2 nd September	1942.60	3030.68	1910.67	2953.67
3 rd September	1926.26	3015.27	1885.67	2947.67
4 th September	1932.84	3020.74	1887.00	2951.33
Average	1905.00	2978.00	1873.00	2905.00

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

Monday 31st August 2009

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Sep 2009						
Dec 2009						
Mar 2010						
May 2010						
Jul 2010						
Sep 2010						
Dec 2010						
Mar 2011						
May 2011						
Jul 2011						
Average/Totals		#DIV/0!				0

Tuesday 1st September 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1809	1824	18	1839	1809	1,143
Dec 2009	1829	1848	23	1863	1829	7,014
Mar 2010	1830	1849	29	1862	1825	2,328
May 2010	1828	1848	33	1861S	1820	1,787
Jul 2010	1809	1839	31	1820S	1809	13
Sep 2010	1816	1834	29	1818S	1816S	9
Dec 2010		1831	28			0
Mar 2011	1809	1829	28	1825	1809S	14
May 2011		1820	26			0
Jul 2011		1820	26			0
Average/Totals		#DIV/0!				12,308

Wednesday 2nd September 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1831	1890	66	1890	1831	905
Dec 2009	1854	1910	62	1915	1844	5,363
Mar 2010	1865	1910	61	1914	1845	1,091
May 2010	1863	1912	64	1913S	1847S	820
Jul 2010	1848	1899	60	1848S	1844S	20
Sep 2010	1842	1895	61	1873S	1839S	44
Dec 2010	1868	1889	58	1868S	1868S	25
Mar 2011	1829	1874	45	1829	1829	52
May 2011		1880	60			0
Jul 2011		1880	60			0
Average/Totals		1894				8,320

Thursday 3rd September 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1890	1862	-28	1901	1861	1,120
Dec 2009	1914	1885	-25	1923	1882S	4,044
Mar 2010	1915	1886	-24	1922	1885	1,337
May 2010	1916	1886	-26	1921	1885	528
Jul 2010	1885	1877	-22	1885	1885	2
Sep 2010		1873	-22			0
Dec 2010		1866	-23			0
Mar 2011	1865	1865	-9	1865	1865	356
May 2011		1857	-23			0
Jul 2011		1857	-23			0
Average/Totals		1871				7,387

Friday 4th September 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1880	1860	-2	1882	1859	8,116
Dec 2009	1898	1887	2	1906	1885	3,633
Mar 2010	1899	1887	1	1907	1885	491
May 2010	1907	1887	1	1907S	1890	74
Jul 2010	1877	1879	2	1877	1877	1
Sep 2010		1875	2			0
Dec 2010		1868	2			0
Mar 2011	1875	1865	0	1875S	1869	237
May 2011		1859	2			0
Jul 2011		1859	2			0
Average/Totals		1873				12,552

Average for the week	1873				8113
					40,567

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

Monday 31st August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009						
Dec 2009						
Mar 2010						
May 2010						
Jul 2010						
Sep 2010						
Dec 2010						
Mar 2011						
May 2011						
Jul 2009						
Average/Totals		#DIV/0!				0

Tuesday 1st September 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	1809	1824	18	1839	1809	1,143
Dec 2009	1829	1848	23	1863	1829	7,014
Mar 2010	1830	1849	29	1862	1825	2,328
May 2010	1828	1848	33	1861S	1820	1,787
Jul 2010	1809	1839	31	1820S	1809	13
Sep 2010	1816	1834	29	1818S	1816S	9
Dec 2010		1831	28	1825	1809S	0
Mar 2011	1809	1829	28			14
May 2011		1820	26			0
Jul 2009		1820	26			0
Average/Totals		#DIV/0!				12308

Wednesday 2nd September 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2837	2923	119	2837	2837	1
Dec 2009	2822	2939	117	2950	2816	8,200
Mar 2010	2885	2961	112	2964	2848	795
May 2010	2890	2970	110	2974	2865	847
Jul 2010	0	2978	110	0	0	602
Sep 2010	0	2980	110	0	0	0
Dec 2010	0	2988	110	0	0	0
Mar 2011	0	2986	110	0	0	0
May 2011	0	2994	104	0	0	500
Jul 2009	0	3000	102	0	0	600
Average/Totals		2972				11545

Thursday 3rd September 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2936	2898	-25	2961	2916	38
Dec 2009	2939	2923	-16	2974	2909	4,584
Mar 2010	2975	2946	-15	2996	2928	704
May 2010	2995	2956	-14	3005	2954	292
Jul 2010	3004	2963	-15	3004	2980	80
Sep 2010	3006	2965	-15	3006	2982	12
Dec 2010	0	2973	-15	0	0	0
Mar 2011	0	2968	-18	0	0	20
May 2011	0	2978	-16	0	0	20
Jul 2009	0	2993	-7	0	0	0
Average/Totals		2956				5750

Friday 4th September 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2933	2896	-2	2933	2902	8
Dec 2009	2942	2936	13	2960	2921	3,003
Mar 2010	2968	2957	11	2974	2942	387
May 2010	2986	2967	11	2986	2957	151
Jul 2010	0	2974	11	0	0	510
Sep 2010	0	2976	11	0	0	0
Dec 2010	0	2985	12	0	0	1
Mar 2011	0	2981	13	0	0	0
May 2011	0	2996	18	0	0	0
Jul 2011	0	3003	10	0	0	500
Average/Totals		2967				4560

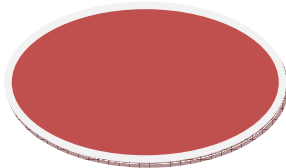
Average for the week	2974				829
					829

Sport Prices (US \$ per tone)

	31 st August	1 st Sept.	2 nd Sept.	3 rd Sept.	4 th Sept.
Main Crop Ghana, Grade 1					
Main Crop Ivory Coast, Grade 1					
Main Crop Nigeria, Grade 1					
Ecuador ASE					
Sanchez F.A.Q.					
Indonesian F.A.Q. 115/100					
P.P.P. African Type Carton Cocoa Butter					

Source: Cocoa Merchant Association

News



Health and Nutrition

The very best hot chocolate

Atlanta Journal Constitution

By mford

September 1, 2009,

It won't be long before I bring down candles and "cobwebs" out of the attic for Halloween. Maybe it's because I'm longing for a New England September, or maybe it's the slight nip in the air today, but I just had to indulge myself in a cup of home-made hot chocolate.

Hot chocolate was one of the many discoveries of the New World during the Columbian Exchange. And Europeans didn't come across silky-sweet nougats and chews wrapped in velveteen boxes. What they found was hot chocolate — a drink considered so potent by the Aztecs that it was reserved for royalty and religious ceremonies. (Montezuma purportedly used it as an aphrodisiac and as a sort of old-world Viagra.)

The first people most likely to have cultivated the cacao tree were the Olmecs, from the Southern coast of Mexico, according to food writer (and demi-god) Harold McGee. From there it spread to Mayan and Aztec cultures; the latter roasted the beans and ground them for use in hot chocolate. They made a paste of the roasted beans, then added spices and hot water.

Numerous accounts of the drinking of cacahuatl (the Nahuatl, or Aztec, word for hot chocolate) abound: foaming broths mixed with human blood, golden cups filled with froth and spices such as vanilla (another New World discovery), wild honey and red achiote.

The Spanish took the drink back to Spain, and for nearly 200 years did little to expand on it, other than add sugar, cinnamon, chiles, saffron and orange. By then they had adopted the Native American custom of making a paste of the roasted beans and cocoa butter, then drying it on leaves to make tablets. Native Americans used the tablets by adding hot water or atole (a kind of hot gunk made of maize) — the first cocoa mix, so to speak.

By the mid-1600s, hot chocolate had spread from Spain to France and England, where new, innovative "coffeehouses" were selling the drink to droves, especially when someone — and no one really knows who — decided to start making it with hot milk instead of water. But I'm so glad she did: hot chocolate is one of the most warming, rewarding — and easy — things to whip up. Here's one of my oldest recipes for the steamy stuff (it originally ran in the AJC's food section).

Satisfy your sweet tooth with expert's history of chocolate

Ball State Daily News

By Tara Jones

9/2/09

While Louis Grivetti has been involved in chocolate research for more than a decade, such dedication to the sweet treat hasn't deterred his enjoyment of it. His favorite candy bar is called "Galaxy," an English chocolate treat found only in the United Kingdom.

When asked if he still eats chocolate, he asked, "Do birds fly?"

From 12 to 1 p.m. today in the Brown Study Room at the Ball State University Museum of Art, Grivetti, professor emeritus from the Department of Nutrition at University of California Davis, will talk about the history of chocolate and its evolution from prized beverage of Latin America to its solid version from Hershey, Penn.

Samples of chocolate made from a "Revolutionary Era recipe" will be provided at the event.

The chocolate research began in 1998 at the request of the Mars family, owners of the famed chocolate bar company known for manufacturing M&M's and Snickers, Grivetti said. Historian Howard-Yana Shapiro and Grivetti led scholars in coming together at the University of California to trace the evolution of chocolate from its conception to its many forms and uses today.

For almost 11 years, more than 110 researchers were involved and traveled across more than 30 countries to uncover archives, archaeological finds and historical documents to trace the trail of chocolate throughout history.

The notes from these travels can be found in the 56 chapters of the book "Chocolate: History, Culture, and Heritage," which can be found in the Ball State University Library.

It is not every day the Ball State University Museum of Art partners with the Department of Family and Consumer Sciences to sponsor an event, assistant professor of family and consumer sciences

Deanna Pucciarelli said.

"Art can be a part of any discipline," Pucciarelli, one of Grivetti's former graduate students, said. "You can learn about art in a lot of different lenses...such as art through the lens of food and paintings."

Grivetti said the first painting that depicts chocolate was from a capstone from the Temple of the Owls, Mexico, in 881.

The history of chocolate began with the domestication of the cocoa tree, *Theobroma cacao*, in South America about 4,000 years ago. The scientific name means "drink of the gods," and begins as seeds in a pod, which is the fruit of the tree.

The Mayans also used cacao for religious rituals, ceremonies, and as currency. The cacao seeds, called nibs, were also used as coins.

At this time, the chocolate elixir was only given to adult males.

"Chocolate was thought to be too stimulating for women and children," Grivetti said.

Trade from the ancient civilizations of the Mayans and the Aztecs, through Mexico to the Caribbean and eventually to Europe spread chocolate across continents.

By 1580, cacao was popular in Spain among the wealthy. Chocolate eventually expanded across Europe as sugar became more available in the 17th century.

The first solid chocolate was produced in Switzerland in 1819, which created a snowball effect of candy companies and products, including Cadbury's Chocolate Company in England and Baker Chocolate Company in the United States, Grivetti said.

Once the confectionery chocolate bar reached the United States, it served a different purpose.

"It got a bad rap as a candy," Grivetti said.

Research in the 1990s documented the therapeutic and medicinal uses of chocolate. Dark chocolate has been proven to contain flavanols, which promote circulation and improve cardiovascular health.

"Chocolate still serves a medicinal purpose in Central America, Mexico, Africa, Asia, and some parts of rural Europe," Grivetti said.

Grivetti's team of researchers found silver and pots and pans that chocolate was served in for Napoleon, Marie Antoinette and Catherine the Great during their travels.

They also uncovered articles and quotes from John Hancock, Benjamin Franklin, Amelia Earhart, Benedict Arnold and hundreds of others who described or took records of chocolate in their daily lives.

"What our team uncovered gives new insight to the evolution of chocolate and how it continues to influence culture today," Grivetti said.

Cannot attend the event? Try a recipe yourself... Videos and recipes

"Chocolate...the superiority of the article both for health and nourishment will soon give it the same preference over tea and coffee in America." Thomas Jefferson predicted the popularity of chocolate in a letter written in 1785.

According to Grivetti, the pods were fermented and roasted to crack the shells, revealing the bean. The beans would then be melted on hot stones, where it could be kneaded. At this time, ingredients could also be added. Then the chocolate solidified, and was scraped into a pot of boiling water. This drink was commonly consumed by the Mayans and other ancient cultures of Latin America for medicinal purposes.

Historical recipe for "Hot Chocolate Milk"

"Take a Quart of Milk, Chocolate without Sugar four ounces, fine Sugar as much fine Flour, or Starch, half a quarter of an Ounce, a little Salt: mix them, dissolve them, and boil them as before."

Directions:

Combine both ingredients in a straight-sided one quart sauce pan and bring them to a boil. When the chocolate is melted and well combined, take the pan off the heat.

Using a handheld immersion blender, agitate the hot liquid to achieve a foamy top. Alternately, put the hot mixture into a countertop blender. Press a dry towel down over the cover of a standing blender during mixing to prevent burns or possible injury. Serve immediately.

Author: Jim Gay

Source: Nott, John, The Cook's and Confectioner's Dictionary, Article 129, 1726, reproduced by Lawrence Rivington, Inc., London, 1980.

Interesting facts:

--In 2006, Mars Incorporated offered 2 million dark chocolate M&Ms for the return of Edvard Munch's painting, The Scream, which was stolen in Norway in 2004.

-In 2007, a British report stated that eating chocolate "causes the human heart rate to rise faster than kissing a loved one."

-Edmund Hillary, the first person to reach the summit of Mount Everest in 1973, stated in an interview that "Tenzing [Norgay] buried a little bit of chocolate and some sweets in the snow" in a gesture to the gods which the Sherpas believed to be present around Everest.

-In 1927, Greek physicians recommended chocolate to be served to tuberculosis patients.

-In 1865, chocolate was served at President Lincoln's second inaugural banquet, the same year he was assassinated.

-In 1850, the Saturday Evening Post published a recipe for chocolate ice cream.

-1810, 1,500 pounds of chocolate was included in the coronation dinner for King Louis XV of France.

-In 1790, Harvard University rules state "students to be supplied with beer, chocolate, coffee, cider, and tea."

- In 1782, chocolate was served to Princeton University students.

-1779, an English law was passed that stated that "chocolate smugglers found guilty a second time will be banished to the East Indies or the African Coast colonies for life."

-In 1758, "chocolate-related poetry appears in Poor Richard's Almanac."

- In 1661, Samuel Pepys wrote in his diary of using chocolate to cure a hangover and to "settle his stomach."

Alternative Health

Getting Bombed on Chocolate

Alternative Health Journal

By Derrick DeSilva Jr., M.D., Community Expert

September 04, 2009

Central Americans were drinking chocolate 3,000 years ago, new evidence scraped from ancient pottery has found. But those first chocolate beverages were a lot more potent than the hot cocoa we drink today. As seen in *The Week*, back in 1100 B.C. the cacao seed pods were pounded to pulp and fermented to make a strong, bitter cocoa beer, with not even a hint of sweetness. "It was beer with a high kick," study author Rosemary Joyce tells *National Geographic News*.

"It would not have tasted anything like the chocolate we have today." Chocolate beer was apparently highly prized, with Olmecs making special pitchers and drinking cups with which to serve it at celebrations of weddings and births. It wasn't until about 300 years later that the ancient Hondurans started making cocoa without alcohol. In the 16th century, Spanish explorers brought non-alcoholic chocolate beverages back to Europe. Cheers, may we all be blessed with good health.

Chocolate — Yes, You Can

East Hampton Star

By James N. Dillard, M.D.

(09/03/2009) What can you do these days? You can't eat fat. You can't eat carbs or sugar. Forget anything fried. You can't drink much alcohol. Recreational drugs are so late '80s. You've got to wear your shoulder belt or your car dings at you. You can't take shampoo or even water onto airplanes.

You can't sleep around; that's so Mark Sanford, Bill Clinton, and John Ensign now. You've got to eat tofu and bok choy and adzuki beans. Turn off the game, get off the couch, and come for a run. And forget about smoking — they'd attack you with rolled-up yoga mats. What the heck can you get away with these days?

There is still one extraordinary treat, considered for thousands of years to be the greatest of indulgences. And it's pretty darn healthy for you. It's high-quality dark chocolate.

Chocolate is an herbal medicinal like coffee, tea, and other herbal medicines. Just because it's a common part of our culture does not mean that it can't have real medicinal properties. This ancient, native Central American delicacy was considered by the Mayas, Olmecs, Incas, and Aztecs as a "gift of the gods," touted for its stimulant and aphrodisiac qualities. But, as with many things in life, chocolate is neither a god nor a devil.

Various preparations of the Mexican cacao tree bean (*Theobroma cacao*) have been enjoyed for at least 1,500 years. Only the very wealthy in Aztec society were able to partake, and cocoa beans were as close as they ever got to having a solid currency.

In 1828, a Dutch food chemist perfected the technique of mixing cocoa powder with cocoa butter so it would melt in your mouth. In 1878, the Swiss added milk to make our modern milk chocolate. The average American consumes 11.5 pounds of chocolate per year, whereas the Swiss consume twice this amount. Chocolate is by far the most craved substance in our culture, with 40 percent of women and 15 percent of men admitting to regular chocolate cravings.

Researchers have taken this "addictive" quality of chocolate quite seriously. It turns out that there are a number of substances in chocolate that can affect our brain chemistry — genuine pharmacological agents. Over 400 discrete compounds have been found in chocolate, and many of them can affect how you feel.

A couple of compounds, called biogenic amines, are chemically related to adrenaline and amphetamine, and show the ability to regulate mood and depression. Addicts weaned from the abuse drug "ecstasy" (MDMA) have been shown to develop strong chocolate cravings in response to getting clean.

The sweet and fat in chocolate may directly stimulate brain opiate receptors, the same brain cells that respond to heroin and morphine. If that weren't enough, certain fatty acids in chocolate have been shown to activate the same receptors in the brain that are affected by marijuana.

This compound, called anandamine, may activate the parts of the brain that respond to both cannabis and opiates, enhancing possible mood changes after a chocolate bar.

The sugar in chocolate is usually table sugar, which isn't as bad as the high-fructose corn syrup that sweetens almost everything else in our grocery stores. The cocoa-butter fat in chocolate does not seem to increase cholesterol levels. According to one report, it may actually raise the good form of cholesterol (HDL) and drop a bad form of fat (triglycerides) because of the high content of oleic acid in the cocoa butter.

More important, the healthy flavonoids and polyphenols in dark chocolate can lower blood pressure and lower low-density lipoprotein (LDL, or "bad" cholesterol). The content of these healthy compounds in chocolate is much higher, ounce for ounce, than in blueberries, kale, spinach, or broccoli.

Cocoa is packed full of a surprising number of antioxidants (compounds that can protect living tissue from chemical damage). A major one, called catechin, may help protect you from cardiovascular disease and cancer. It is also found in tea, but there are four times the levels of catechins in chocolate compared to black tea.

The flavonoids in cocoa may thin your blood slightly and act as a mild anti-inflammatory. Chocolate's procyanidins have the ability to relax blood vessels, possibly decreasing internal arterial wall damage. And one average chocolate bar has the same level of the antioxidant phenols as those found in a glass of red wine.

There is caffeine in chocolate, but only about 10 milligrams per average 1.65-ounce bar, compared to about 80 to 150 milligrams in a cup of coffee. I wouldn't worry about this amount keeping you up all night. But there is a chemically related compound called theobromine as well, and this may enhance the caffeine effect.

Many women crave chocolate just before their menstrual cycle. It turns out that hormonal fluctuations can change a woman's brain chemistry, fat stores, and appetite. They may crave sweet, high-fat foods at this time, so chocolate is a perfect choice.

This carbohydrate-and-fat jolt can increase brain serotonin, the chemical that regulates mood and depression. In addition, chocolate is very high in magnesium, which has been shown to help with premenstrual symptoms. Experience teaches that it's a perfect PMS food.

Now that you're all ready to run out and stock up on chocolate bars, let me remind you of the downside. Chocolate can increase stomach acid reflux, irritable bowel symptoms in some people, and cause allergic reactions, skin outbreaks, weight gain, and dental cavities.

Some patients say that chocolate can trigger a migraine headache. Though it does contain some tyramine, a common migraine trigger, a well-controlled study from the University of Pittsburgh in 1997 did not show chocolate to cause headaches.

I talk about dark chocolate because milk chocolate has much more fat and sugar, and much lower levels of the healthy compounds. I strongly recommend you wean yourself off milk chocolate and go to at least 60 percent cocoa chocolate. I really don't think the words "milk" and "chocolate" should exist in the same sentence. "White chocolate" is not chocolate.

Instead of a fattening sugary dessert, I will often do a chocolate tasting with fresh berries and spiced yogurt after dinner with my friends. My favorite brands are Fauchon, Valrhona, NewTree, Scharffen Berger, Pralus, Green & Black's, Santander, Michel Cluizel, Xocai, Cote d'Or, and Dagoba. But ask your guests to bring their favorite, and everyone can do "Robert Parker" ratings. It's healthier and much less expensive than wine.

Chocolate is an herbal medicine and an unusual food. It is not the great evil that many people have thought, and it may actually be better for us than we ever realized. Of course, exercise is still the best mood enhancer I know, and your daily diet shouldn't treat chocolate as one of the major food groups.

But occasional-to-regular indulgence in moderate amounts is probably a good idea. Our other cultural vices cause much illness and injury. Drug and alcohol abuse are rampant. So if you're going to be stepping up to a bar, you may want to make it a dark-chocolate bar.

Production & Quality

COCOBOD targets one million metric tonnes of cocoa production

Ghana News Agency

September 01, 2009



Accra, Sept. 1, GNA - Ghana Cocoa Board (COCOBOD) has projected to increase the country's annual cocoa production to one million metric tonnes within the next three years. To this end, interventions such as clearing of weeds, free supply of fertilizer and free spraying of cocoa farms have been intensified to enable farmers increase their yield to meet the target.

Currently, Ghana produces 700,000 metric tonnes of cocoa annually.

Mr Anthony Fofie, Chief Executive Officer of COCOBOD, said this to the Ghana News Agency after launching the Cocoa Producers' Alliance (COPAL) Cocoa Day celebrations in Accra on Tuesday. He said the measures were to increase revenue and position Ghana as the leading premium cocoa producer in the world.

The COPAL Cocoa Day, observed on October 1 every year by cocoa producing countries since 2004, is to encourage and promote local consumption of cocoa and its derivatives to ensure good health. This year's celebration under the theme "Consume More Cocoa For Better Health And A Better Ghana" will take place at Suhum in the Eastern Region. There would be an exhibition of cocoa, cocoa products and by-products during the celebration.

Africa produces about 70 per cent of the world cocoa but consumes only three per cent of the commodity.

Mr Fofie said measures had been instituted to remove perceived artificial impediments that prevented spraying exercises on some farms because of the perception that such farmers were inclined towards particular political parties. He said this was necessary to ensure that all farmers benefited from the exercise and assured cocoa farmers of increased and prompt payment of dividends. Mr Fofie urged the public to consume cocoa products not only to improve their health but also contribute to the welfare of Ghanaians.

Cameroon's Cocoa Production Increased 9.4% in 2008-09 (Update1)

Bloomberg

By Pius Lukong

September 3, 2009

(Bloomberg) -- Cameroon's production of exportable cocoa increased 9.4 percent in the 2009-09 season because of improved farming methods, the National Cocoa and Coffee Board said in the capital, Yaounde.

Output jumped to 205,032 metric tons in the 12 months through July from 187,475 tons a year earlier, Michael Ndoping, general manager of the board, said in an interview in the capital, Yaounde, yesterday. Exportable cocoa is the total of exports, the amount of locally processed beans and the stock held by exporters, Ndoping added.

The average farmgate price during the season rose to 835 CFA francs (\$1.82) a kilogram (2.2 pounds) from 787 francs a year earlier, he said.

The Market

Cocoa supplier plans surcharge as yields slump

By Jenny Wiggins in London

September 5 2009

The Financial Times Limited

Armajaro Trading, one of the world's biggest cocoa suppliers, is to charge customers - including Lindt and Ferrero - an extra \$30 per tonne for cocoa to boost production as yields slump and prices soar.

The move by the commodity group, which also manages hedge funds, comes as leading chocolate manufacturers, such as Cadbury of the UK, warn of the rising cost of cocoa.

Cadbury said in July its cocoa prices were up 30 per cent on the year before. Cocoa continues to trade at high levels, with prices now running at about £1,870 (\$3,065) a tonne compared with £1,306 a tonne a year ago.

Nicko Debenham, head of traceability and sustainability for Armajaro - which buys between 350,000 tonnes and 500,000 tonnes of cocoa annually, mostly from west Africa, Indonesia and Ecuador - said the group was "without a doubt" worried about long-term cocoa supplies.

"Farms are only producing very, very poor yields," he said. Armajaro plans to use the premium it charges customers, which also include the US's Kraft Foods and Japanese confectionery group Meiji - to invest in cocoa farms with the aim of increasing yields on existing cocoa plants. It expects this to take several years.

Mr Debenham said Armajaro, which is making the investments under a programme it calls "Source Trust," was not trying to compete with certification programmes such as Fairtrade and the Rainforest Alliance. "We are trying to be complementary," he said, adding that the programme would allow customers to trace their cocoa supplies back to the farmer who produced them.

"There's a greater demand for traceability and a willingness [by customers] to pay a premium if it is seen to be doing good."

Dieter Weisskopf, chief financial officer of Swiss group Lindt, said falling cocoa yields were "definitely concerning" amid expectations demand would rise over the long term. "Chocolate consumption has grown on a consistent basis year-by-year worldwide," he said.

Cocoa grindings, a leading indicator of chocolate production, are down some 6 per cent this year due to the recession. But commodity analysts at BNP Paribas Fortis said this week in a report they expect chocolate demand to pick up as the economy recovers.

"We anticipate a recovery in the chocolate consumption trend that was in place prior to the onset of the recession, which was for consumers to purchase higher quality chocolate."

Cadbury has agreed to buy most of the cocoa used in its Dairy Milk brand under the Fairtrade programme while US confectionery group Mars is being certified by the Rainforest Alliance.

Armajaro also supplies Cadbury, Mars and Nestlé with cocoa.

SOFTS-Sugar retreats from 28-1/2-year high, cocoa soars

By David Brough

LONDON, Sept 2 (Reuters) - ICE raw sugar futures retreated in a chart-based correction on Wednesday from the previous session's 28-1/2-year peak, while cocoa jumped on investor buying and coffee edged up supported by a weak dollar.

The International Sugar Organization (ISO) on Wednesday raised its 2009/10 global sugar deficit forecast to 8.4 million tonnes, compared with its previous prediction of a deficit of 4.5-5.0 million tonnes. [ID:nL2138534]

Traders had anticipated that the ISO would forecast a larger global deficit for 2009/10.

A strong Indian appetite for sugar, after a poor domestic crop and a weak monsoon, has been the main driver for the more than doubling of raw sugar futures prices so far this year.

Dealers said the sugar market was drawing breath after a steady rally over the past week to fresh 28-1/2-year peaks, noting high volatility in intra-day movements but affirming that market fundamentals remained strong. Raw sugar futures prices are likely to rise in the next six months and could potentially test the 28-30 cents a lb area, Lindsay Jolly, a senior economist of the International Sugar Organization (ISO), said on Wednesday. [ID:nL2543470]

Jolly cited strong market fundamentals, including buying by India, the world's number 1 sugar consumer.

Traders agreed that Indian buying has been a key factor driving this year's sugar rally.

"The Indians have been the key fundamental reason behind the strength," Pierre Sebag of London-based consultancy Sugar K Ltd told Reuters.

"The fundamentals have been driving the market and will probably continue to drive it upwards," he added.

A European broker said in a report that India was believed to have bought nearly one million tonnes of raw sugar over the past three weeks, taking the total so far this year to 4 million tonnes out of a 6 million tonnes requirement.

ICE October SBV9 raw sugar futures were down 0.58 cent or 2.4 percent to 23.66 cents per lb at 1611 GMT, having touched a 28-1/2-year peak of 24.85 cents a lb on Tuesday.

London October white sugar futures LSUV9 reversed early gains to stand down \$13.00 or 2.2 percent at \$569.50 per tonne, having touched a record high of \$603.60 per tonne on Tuesday.

Cocoa futures rose on investor buying aided by the softer dollar.
Fortis said the El Nino weather pattern continued to raise risks of tight supplies.

"In the background we still have the developing El Nino, although latest meteorological analyses suggest this El Nino has become slightly dormant," it said in its latest monthly report.

"No-one can tell whether that means it will ebb away quietly or lash out later in the year."

Fortis added, "A strong El Nino will exacerbate what is already going to be a very tight balance."

London December cocoa LCCZ9 gathered upside momentum late in the session to stand up 65 pounds or 3.5 percent to 1,913 pounds per tonne, while ICE December cocoa CCZ9 was up \$113 or 4 percent to \$2,935 per tonne.

Coffee futures rose, supported by the weaker dollar, but appeared set to remain rangebound in the near term, dealers said.

ICE December arabica futures KCZ9 were up 1.6 cent to \$1.2170 per lb, while London November robustas LRCX9 were up \$23 or 1.6 percent to \$1,432 per tonne. (Reporting by David Brough; Editing by Peter Blackburn)

Processing & Manufacturing

Chocolate is still a sure bet for Nestlé

Swissinfo - Sep 4, 2009



Confectionery provides a big boost to Nestlé's bottom line (Reuters)

Swiss food and beverage giant Nestlé is weathering the economic downturn better than many other companies thanks to – among other factors – its chocolate business.

As a sign of this good health, Nestlé will open on Monday a chocolate excellence centre in Broc, canton Fribourg, on the site of one of its oldest production facilities.

Chocolate, along with other confectionery, constitutes a large chunk of Nestlé's business. It represents 11.3 per cent of the company's turnover, less than its beverage sector, but still more than fresh milk products.

"The Nestlé brand is intrinsically linked to chocolate production," said René Weber, an analyst at Vontobel Bank. "That's why I don't believe the rumour about the group selling it off."

Rumours started as a result of the consolidation movement that has taken place in the confectionery sector over the past few years. With the Cadbury-Adams and Mars-Wrigley mergers, Nestlé now faces two competitors with bigger market shares.

For the moment though, the chocolate business is not affected by the economic crisis, according to Bank Bordier analyst Christophe Laborde. Nestlé's decision to invest in its new chocolate centre makes sense in light of current trends.

"Chocolate makers want to control the entire production process, from research and development (R&D) to the final product as well as the raw materials," he told swissinfo.ch.

This strategy helps keep a grip on costs, which are influenced by suppliers, producers and contractors. "That allows chocolate makers to not be too affected by variations in the cost of their basic raw material, cocoa, which is being sold at historically high prices," Laborde added.

« Nestlé is so huge that the potential for substantial growth is not there. » Bank Bordier analyst Christophe Laborde

Investments

Switzerland has been fortunate with Nestlé over the past decade. The multinational has invested an estimated SFr2.5 billion (\$2.35 billion) and created 2,300 jobs (out of a total of 9,000) during that period.

One-fifth of its research investments stay at home too, even though the Swiss market represents just two per cent of its turnover.

"For products with high added value like Nespresso and R&D, Switzerland is a good location," Weber told swissinfo.ch. "Quality of life and working conditions here make it easier to attract staff."

Nestlé remains a global player though, a fact that has contributed to keeping afloat in tough economic times, according to Weber. Growth in Asia has helped overcome a decline in sales in Spain, for example.

Sales however dropped slightly during the first half of the year and growth for 2009 is expected to be lower than initially planned.

The group's capacity to weather the crisis also lies in the fact that its activities are largely recession-proof and that its brands are well positioned.

Other factors include efforts to cut down on costs and a long-term growth strategy – focusing on core business and increasing productivity. Lower milk prices have also helped Nestlé.

"A company does not have to pass on entirely the effects of lower prices to its customers," explained Laborde. "It can keep prices and margins at a reasonable level, and use whatever is left over to promote its products more."

Crossroads

Laborde reckons that overall profits will be down over the next few months, put under pressure by falling prices. He adds that the group's size makes it difficult for Nestlé to find ways of increasing growth.

But Weber says that growth in developing countries and an increasing global population will be all the company needs. "It's difficult to find any weaknesses with this group," he points out.

Laborde is not so sure. "Nestlé is so huge that the potential for substantial growth is not there," he told swissinfo.ch. "Purchasing a competitor's division in a specific sector won't boost growth."

The Bordier analyst believes Nestlé is at a crossroads. The company must decide what to do with ophthalmological specialist Alcon. It has already sold one-third of its shareholding to Swiss pharmaceutical giant Novartis.

Once it completes the sale of its remaining shares to Novartis in 2010 or 2011, Nestlé will be giving up an important source of profits, with a profit margin of about 34 per cent. But it could also earn SFr25 billion from the share sale.

What it would do with this cash remains unclear. Nestlé could reduce its debt and launch another share buyback operation to boost shareholder profits. Or it could purchase another company to increase growth and improve its margins.

Business and Economy

Cadbury Introduces Fair Trade Chocolate

Food Manufacturing

September 2, 2009

Cadbury announces today a historic agreement that will transform the accessibility of Fair Trade Certified chocolate in Canada and enable Canadians to make an important difference in the lives of thousands of cocoa

farmers. By summer 2010 Cadbury(i) Dairy Milk(i) bars will begin to proudly display the Fair Trade Certification mark, bringing Fair Trade certified chocolate to grocery stores, gas stations, convenience shops and corner retailers across Canada. Cadbury Dairy Milk is the first major confectionery brand in Canada to be Fair Trade Certified. With an estimated 22 million bars sold annually, it is expected to double the amount of Fair Trade Certified chocolate sold in Canada.

"We are deeply proud to make Fair Trade certified chocolate accessible right across Canada by working together with TransFair Canada to achieve certification for our biggest global brand and one of Canada's leading chocolate bars," says Gary Scullion, General Manager for Canada, Cadbury North America. "Fair Trade is designed to improve the lives of the cocoa farmers in Ghana, Africa that we source from by guaranteeing fair payment for their crop, and also paying an additional social premium fee that goes to community improvements. Canadians have the opportunity to be catalysts of change by purchasing Fair Trade Certified Dairy Milk chocolate, knowing it will improve the lives of 40,000 farmers in Ghana, and that is truly extraordinary."

Mr. P. K. Tekper, the Vice-President of Kuapa Kokoo cooperative from which Cadbury is sourcing Fair Trade cocoa, said: "We are very happy that Cadbury's have made this further commitment. The premium that we have already received from Cadbury has made a real difference to our lives. Our plans for the future are to build fourteen community projects next year, invest in the health care of our farmers and to put in place a 'Kuapa Kokoo Extension Services' to farmers to ensure sustainability of cocoa in the world market."

Cadbury's partnership with the Fairtrade Foundation in Britain and Ireland - which welcomed Fair Trade Cadbury Dairy Milk bars in July - has already resulted in the transfer of the equivalent of approximately \$883,000 CDN to Ghana, the first instalment of the Fair Trade social premium. This is part of Cadbury's overall investment into cocoa sustainability through the Cadbury Cocoa Partnership.

Cadbury has a century-old commitment to sustainable and equitable cocoa farming in Ghana, Africa, where Cadbury was instrumental in developing the cocoa trade and this year, Cadbury celebrated the 100th anniversary of its first full cocoa crop from Ghana. In 2008 Cadbury established the Cadbury Cocoa Partnership, an initiative that will guide efforts to improve the lives of cocoa farmers, including Fair Trade certification. With the certification of Cadbury Dairy Milk across five markets, including Canada, Cadbury will quadruple the sales of Fair Trade cocoa from Ghana under Fair Trade terms, from 5,000 to 20,000 tones. As the number one buyer of Ghanaian Fair Trade cocoa, Cadbury is signaling to cocoa farmers its belief that Fair Trade is the preferred, rigorous certification system, and one that is committed to delivering tangible change for them and their communities.

"The certification of Cadbury Dairy Milk will improve the lives and communities of over 40,000 cocoa farmers and 6,000 sugar farmers, ensuring a guaranteed income, viable growth and hope for a prosperous future," says Rob Clarke, Executive Director of TransFair Canada, the national Fair Trade Certification body and Canadian member of the Fairtrade Labelling Organization (FLO) International (<http://www.fairtrade.net/>) . "Cadbury Dairy Milk going Fair Trade also provides Canadians with an unprecedented opportunity to share in the success of these farmers and the presence of the Fair Trade Certification mark on every bar provides independent assurance that Fair Trade standards were met."

Cadbury Australia/New Zealand also announced today Fair Trade certification for Cadbury Dairy Milk in their markets, further expanding Cadbury's commitment to ethical and sustainable sourcing and cementing Cadbury Dairy Milk as the largest Fair Trade Certified chocolate brand in the world. These two announcements follow the initial commitment by Cadbury in March of this year for Cadbury Dairy Milk to go Fair Trade in Britain and Ireland - the first Fair Trade certified Cadbury Dairy Milk bars were shipped to retailers in Britain and Ireland this past July.

Fair Trade Certification of Cadbury Dairy Milk

Cadbury's commitment to Fair Trade in Canada will mean that approximately 11 per cent of all chocolate products Cadbury sells in Canada will be Fair Trade Certified. This announcement applies to the entire pure chocolate Cadbury Dairy Milk range: Cadbury Dairy Milk 42g, 100g and 200g; Cadbury Dairy Milk Thins, the first 100-calorie bar in Canada and Cadbury Dairy Milk treat size for Halloween. Cadbury intends to ship the first Fair Trade certified bars in Summer 2010.

The Cadbury Cocoa Partnership

Last year Cadbury announced the establishment of the Cadbury Cocoa Partnership (<http://www.dearcadbury.com/>), a groundbreaking, global initiative supported by the United Nations Development Programme under which Cadbury is investing the equivalent of approximately \$82 million CDN to secure the sustainable socio-economic future of cocoa farming. The equivalent of approximately \$55 million CDN is allocated to Ghana, Africa, where Cadbury and its partners are addressing the challenges farmers face and working to improve productivity and grow the industry. The Cadbury Cocoa Partnership works on the ground to improve farmer yields, expand biodiversity of crops, invest in community development and establish progressive partnerships. The scale of investment and the level of company commitment make this the largest cocoa program of its kind.

Prior to the establishment of the Cadbury Cocoa Partnership, Cadbury had committed to community improvements in Ghana and by 2008 Cadbury had led the construction of 850 wells, benefitting more than 130,000 people; donated books and provided support to help communities build libraries and educational facilities; and Cadbury will send 5,000 bicycles to Ghana, Africa in November 2009 as a result of The Bicycle Factory promotion. The bicycles will be donated to communities in Ghana, where they are to be used in the communities, including helping children get to school and improving access to education.

Fair Trade Certification

Fair Trade is an alternative approach to conventional trade and is based on a partnership between producers and consumers. Fair Trade Certification is an independent monitoring and auditing system that ensures standards have been met. It directly impacts more than 1.5 million democratically organized producers and workers in 58 developing countries and provides consumers with a simple and reliable method to make a difference in peoples' lives through their purchases. Fair Trade is specifically designed to help producers improve the quality of their lives and take more control over their futures.

- Fair Trade Certification aims to ensure democratic associations of family farmers receive a guaranteed fair price for their goods to cover the cost of sustainable production and provide security during fluctuating world markets;
- Fair Trade Certification ensures an additional social premium fee is paid that farmers invest to improve the social, economic and environmental conditions within their communities;
- Fair Trade Certification offers long term contracts with producers and ensures access to advance credit of up to 60 per cent of the value of contracts.

Francis Sampson Kwesi, a 48 year old cocoa farmer from the Ghanaian village of Kromameng, one of those involved in the Cocoa Partnership and now hoping to gain Fair Trade Certification, added: "One of the main benefits is that I can invest the proceeds out of the cocoa in things such as the upkeep of the children's school fees, as well as in developments for the whole community, such as building roads. It helps us to have a higher standard of living, as although the land here (in Ghana) is good for cocoa growing, when we are not in the season of cocoa, we need everything else to help make the environment more conducive for cocoa growing."

The certification of Cadbury Dairy Milk products will be monitored and audited by TransFair Canada and FLO-Cert, the independent certification arm of the Fair Trade Labeling Organizations (FLO) International. Together they ensure compliance with internationally-recognized Fair Trade standards from the producer to the point of packaging.

Campco to raise éclair production capacity

ImagesFood.com

Source: Hindu BusinessLine

03 Sep 2009

Considering the demand for cocoa-based products in the market, Central Arecanut and Cocoa Marketing and Processing Cooperative (Campco) Ltd is planning to expand the production capacity of various products at its chocolate factory in Puttur of Dakshina Kannada district.



S R Rangamurthy, president, Campco informed that considering the demand for éclairs in the market, the cooperative is planning to expand éclair production capacity at its chocolate factory in Puttur. The éclair production unit will be expanded at a cost of Rs 3.80 crore.

Madhusudana Rao, Managing Director, Campco said that the existing unit produces around 300 tonnes of éclairs a month. Though the proposed unit will have the capacity to produce additional 500 tonnes of éclairs, nearly half of that will be used for the time being.

The production may be increased based on the demand for the product, he said. Stating that there is a good demand for choco-chips in the north Indian market, Rangamurthy said the cooperative is planning to invest around Rs 80 lakh for increasing the production of choco-chips at the chocolate factory. Campco is also planning to invest around Rs 96 lakh for increasing the production of industrial cocoa products.

The chocolate factory at Puttur is likely to get ISO 22000 certification by the end of March 2010, he said. The cocoa-based industry is witnessing a growth of around 20 per cent every year. In such a situation, farmers should grow more cocoa as an intercrop in the arecanut and coconut plantations, he added.

Considering the demand, Campco had arranged for the supply of cocoa seedlings to its members at subsidised rates during 2008-09.

COCOBOD releases bonuses to cocoa farmers

Sept. 3, GNA - The Ghana Cocoa Board (COCOBOD) announced on Thursday that the second tranche of the 2007/08 crop year bonuses for all cocoa farmers has been released to Licensed Buying Companies (LBCs) for payment to the farmers.

A statement released by the Chief Executive of COCOBOD, Mr Tony Fofie, reminded all LBCs that failure to pay bonuses to cocoa farmers was a serious malpractice under the regulations and guidelines on internal marketing of cocoa.

"Any cocoa farmer who has not yet received payment for the bonuses should report the LBC to the nearest regional or district offices of the Quality Control Company of COCOBOD," it said.

It advised defaulting LBCs to pay all outstanding bonuses to cocoa farmers without any further delay or risk withdrawal of licence and criminal prosecution.

Labour Issues

Environmental Issues

Research & Development

CRIG to facilitate poverty reduction in cocoa growing areas

Peace fm Online

Source: GNA

Date: 30-Aug-2009

The Cocoa Research Institute of Ghana (CRIG) on Saturday said it would facilitate poverty reduction programmes among populations in cocoa growing areas.

It is therefore facilitating the promotion of more profitable ways of preparing "alata samina" also called "alata soap, throughout the cocoa growing areas.



Dr Jemmy Takrama, Senior Research Officer of CRIG, said this at a workshop for women groups in the Kadjebi, Jasikan and Akpafu areas of the Volta Region, on new ways of making “alata samina.” He said the new ways which was an improved version of the traditional method would help the women make more profits.

The Rural Enterprises Project of the National Board for Small-Scale Industries (NBSSI) collaborated in the programme, which is funded by the World Cocoa Foundation.

Dr Takrama said similar workshops had been organized for women in the Western, Brong-Ahafo and Central Regions and that the aim of CRIG was for people in the cocoa production areas to put cocoa by-products to good use. Dr Takrama, who is also the Project Coordinator, said the women were being trained in packaging and costing too.

Promotion & Consumption

Others

Ghana: Do Not Politicize Cocoa Spraying Issues - Experts

Daniel Nonor

2 September 2009

A group of experts in the agro-chemical and cocoa research sectors have observed that the cocoa sector remained critical to the nation's economy and development, and should therefore be handled on a non-partisan basis.

Specifically, the experts advised stakeholders in Ghana's cocoa industry, including political parties of all shades and individual politicians, not to introduce any manner of partisan political considerations into issues concerning the national cocoa spraying exercise.

The view of the experts was that insects and fungi, which attack and destroy cocoa farms, did not come in party colours, and did not see the trees or pods they destroy in party colours, instead, the insects and fungi could attack any farm, and put less money into the pockets of individual farmers and the coffers of Ghana.

The experts, drawn from the Tema-based agro-chemical manufacturer, Chemico Limited, and the Tafo-based Cocoa Research Institute of Ghana (CRIG), had over the past two months been spreading that appeal, as part of their introductory messages to farmers and sprayers who participated in courses focused on cocoa farming techniques.

The training course took the experts to 58 cocoa farming districts in six regions - Ashanti, Volta Eastern, Central, Western and Brong Ahafo. A joint team of three Chemico officials and four CGRIG officials trained the farmers and sprayers on the correct application of Chemico-products, particularly Akate Master Insecticide, champion and fungi-kill fungicides and cocoa-feed fertilizer.

Chemico officials involved in the training were, Mr. Winfred Tse, Marketing Manager, Mr. Gregory Amponfi, Business Development Manager and Mr. Kwaku Gyamfi, Area Manager in charge of the Northern sector. The CRIG officials were Dr. J. Y. Opoku, National Black Pod Control Coordinator, Dr. Ofori Frempong, National Hi-tech Coordinator, Dr. A. A. Afrifa, Soil Scientist, and Dr. A. R. Cudjoe, Acting Head, Etymology Unit.

A release from Chemico Limited at the end of the training course, disclosed that the objective of the exercise was to upgrade the farmers' and sprayers' skills on the application of Chemico products, as well as the benefits of approved cocoa farming practices.

Another general advice from the experts at the various points of call, the release stated, was that individual farmers and the nation stood to benefit immensely from the correct application of Chemico insecticides and fungicides, the adoption of a high-tech programs for applying cocoa-feed fertiliser and good cultural practices.

The CRIG officials, Dr. Frempong and Dr. Afari, for example, told the farmers they could raise cocoa produce to between 25 to 30 bags per acre, while the nation could meet its 2010 target of one million metric tonnes of cocoa production.

The officials also stressed the need for farmers to buy healthy pods from the Cocoa Seeds Producing Unit, for the establishment of the nurseries, and to keep about six to eight shade trees on each acre of cocoa farm.

The Cocoa farmers, they added, should refrain from the use of fake products which could result in insect and fungi resistance

TIT-BITS

(Business Recorder – www.brecorder.com)

Indonesia cocoa exports jump

JAKARTA (September 06, 2009): cocoa bean exports from Indonesia's main growing island of Sulawesi rose 88 percent to 47,527 tonnes in August, from 25,261 tonnes a year ago, trade data showed on Friday, a sign of improving demand from grinders. August exports also surged 60 percent from 29,725 tonnes shipped out a month before. The rise in exports was led by some direct shipments to the United States and Brazil during the month.

London sugar down; cocoa and coffee up

LONDON (September 05, 2009): October white sugar at Liffe ended \$12.80 lower at \$537.20 per tonne on Friday, recovering after sliding 7.5 percent to a one-month low of \$508.50 as funds sold. Dealers said improving crop prospects in top consumer India weighed on the market. December cocoa ended 2 pounds higher at 1,887 pounds a tonne.

US MIDDAY: sugar slips; coffee and cocoa rise

NEW YORK (September 05, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Friday. December arabica coffee contract rose 3.10 cent, or 2.6 percent, to \$1.2390 per lb at 11:40 am EDT (1540 GMT). Session range from \$1.2060 to \$1.2430. Arabica futures rose to three-day highs in mostly technical trade, said brokers. October raw sugar contract fell 1.49 cent, or 6.4 percent, to 21.65 cents per lb at 11:35 am. Trading range from 20.50 to 23.64 cents.

New Vietnam Daklak coffee crop may fall six percent

BUON MA THUOT (September 05, 2009): Vietnam's 2009/10 coffee season starting next month should produce 400,000 tonnes, or 6.7 million bags, in the top growing area of Daklak, down 5.9 percent from the previous harvest, a provincial official said. Vietnam is the world's second-largest coffee exporter after Brazil. Its output, one-third of which comes from Daklak, has been forecast to drop 15-20 percent in the coming season, adding to pressure on global prices because of shrinking supply.

London sugar, cocoa and coffee fall

LONDON (September 04, 2009): October white Liffe sugar ended \$18.60 lower at \$550.00 per tonne on Thursday. Market slipping back after rising to record high of \$603.60 earlier this week on investor selling and signs that physical demand has waned after the surge in prices. December Liffe cocoa ended 25 pounds lower at 1,885 pounds a tonne, weighed partly by the strength of sterling.

US MIDDAY: sugar, coffee and cocoa slip

NEW YORK (September 04, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Thursday. December arabica coffee contract dropped 0.65 cent to \$1.2050 per lb at 11:07 am EDT (1507 GMT). Session range from \$1.2010 to \$1.2240. October raw sugar contract fell 0.59 cent or 2.5 percent to 23.09 cents per lb at 11:08 am.

London sugar sharply lower, cocoa up

LONDON (September 03, 2009): October white sugar at Liffe ended \$13.90 lower at \$568.60 on Wednesday with the market seen technically overbought after soaring to a record high of \$603.60 on Tuesday. December cocoa ended 62 pounds higher at 1,910 pounds a tonne with prices rallying towards last week's five-month high of 1,925 pounds a tonne. Market underpinned by production concerns linked to El Nino weather pattern.

US MIDDAY: sugar sinks; cocoa and coffee up

NEW YORK (September 03, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Wednesday. December arabica coffee contract rose 1.15 cents to \$1.2125 per lb at 11:04 am EDT (1504 GMT). Session range from \$1.2165 to \$1.1990, the lowest since July 22. Buoyed by roaster buying and the weak dollar in quiet dealings, said traders.

US MIDDAY: sugar turns down sharply

NEW YORK (September 02, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Tuesday. December arabica coffee contract down 1.30 cents at \$1.21 per lb at 11:04 am EDT (1504 GMT).

Session range from \$1.2070 to \$1.2350. Reversed lower on a lack of follow-through buying after failing to reach resistance at \$1.2350 amid a lack of fund buying interest, said traders.

London sugar and cocoa soar; coffee steadies

LONDON (September 02, 2009): White sugar soared to a record peak on Tuesday, adjusting to sharp gains on the New York market on Monday when London was shut. cocoa also rose while coffee was little changed, supported by the run-up in sugar prices. October white sugar at Liffe ended \$9.40 higher at \$582.50 on Tuesday, having hit a record \$603.60 earlier.

Dwindling coffee stocks in Vietnam ahead of harvest

HANOI (September 02, 2009): Dwindling coffee stocks in Vietnam ahead of a harvest due to start in six weeks, coupled with a lack of clear market direction, have prompted buyers to wait while exporters were reluctant to sell this week, traders said. Vietnamese farmers are due to start harvesting in the second half of October as usual and coffee cherry picking will peak from November, traders said.

US MIDDAY: sugar at 28-1/2-year peak; coffee, cocoa weak

NEW YORK (September 01, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Monday. December arabica coffee contract down 0.30 cent at \$1.22 per lb at 11:09 am EDT (1509 GMT). Session range from \$1.2030 to \$1.2225. Arabica futures eased despite being technically oversold on fund selling and pressure from a drop in the commodity complex, said traders.

Light rain helps Ivorian main cocoa crop

ABIDJAN (September 01, 2009): Light or patchy rain fell across many of the main cocoa growing regions in Ivory Coast last week, conditions that will encourage a healthy 2009/10 main crop if accompanied by further sunny spells, farmers said on Monday. Farmers in the world's top cocoa grower said they needed more sunshine to ensure the small pods, due to be harvested from early September onwards, develop fully and are not damaged by humidity and disease.

Vietnam sees coffee exports up 15 percent

HANOI (September 01, 2009): Vietnam, the world's second-largest coffee exporter after Brazil, could ship 1.15 million tonnes (19.2 million bags) this year, a rise of 15 percent from 2008, an industry report said. Earnings from coffee, the second-largest export earner after rice, are forecast at \$1.6 billion in 2009, down from \$2.02 billion last year, Chairman Luong Van Tu of the Vietnam Coffee and cocoa Association said in the report seen on Monday.

Cameroon cocoa exports, grindings seen up

DOUALA (September 01, 2009): Cameroon's 2009/10 cocoa exports and grindings should rise 5-10 percent after figures for the 2008/09 season totalled 205,032 tonnes, up 8 percent on the previous year, the managing director of the cocoa board said. The 2008/09 crop was the best since the world's No 5 producer liberalised the cocoa sector in the early 1990s and output will rise due to assistance and training for farmers, Michael Ndoping told Reuters.

Global commodity prices diverge amid recovery hopes

LONDON (August 30, 2009): The prices of raw materials were mixed last week in cautious trade despite increased signs of global economic recovery. The US economy, the world's biggest, appeared to hold on its path of recovery from deep recession as output shrank at an un-revised 1.0 percent pace in the second quarter, government data showed on Thursday.

New York cocoa futures lower after slide

NEW YORK (August 30, 2009): US cocoa futures closed quietly lower on Friday, consolidating in quiet dealings with pressure from weak chart-based indicators following Thursday's 6.5 percent fall, traders said. Benchmark December cocoa on ICE Futures US fell \$22 to close at \$2,799 per tonne.

Sugar at 28-1/2-year peak

NEW YORK (August 29, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Friday. December arabica coffee contract rose 1.55 cents to \$1.2290 per lb at 11:13 am EDT (1513 GMT). Session range from \$1.2170 to \$1.2360. Arabica futures consolidating in light trade after dropping to a six-week low earlier this week, said traders. October raw sugar contract soared 1.08 cent, or 4.8 percent, at 23.57 cents per lb at 11:15 am.

London sugar and coffee up; cocoa lower

LONDON (August 29, 2009): October Liffe white sugar ended \$14.80 higher at \$573.10 on Friday, having hit peak of \$578.50 earlier, the highest level since it hit a contract high of \$589.90 on August 13. The sweetener has been underpinned by strong global demand. December Liffe cocoa ended 13 pounds lower at 1,825 pounds a tonne, in a correction to a recent rally which saw it hit a five-month high of 1,925 pounds a tonne on Thursday.

Ivorian cocoa prices mixed ahead of new season

ABIDJAN (August 29, 2009): Ivory Coast cocoa farmgate prices were mixed this week with mouldy beans and little actual buying hurting some regions but traders starting to seek beans for the new season providing some support for prices elsewhere. Top grower Ivory Coast has endured a torrid 2008/09 season, with arrivals some 15 percent below last year's levels and the April-September mid crop failing to make up for ground lost in quality or volumes of beans.