

COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance



Issue No. 392

14th - 18th June 2010

Cocoa Producers' Alliance



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'It's nature's miracle food'

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ICCO Daily Cocoa Prices

	ICCO daily price (SDR/tonne)	ICCO daily price (\$US/tonne)	London futures (£/tonne)	New York futures (\$US/tonne)
7 th June	2206.39	3236.95	2371.00	2971.33
8 th June	2171.29	3189.35	2283.00	2992.67
9 th June	2155.08	3168.76	2259.33	2984.00
10 th June	2137.53	3152.34	2250.67	2971.67
11 th June	2149.89	3173.15	2276.67	2979.00
Average	2164.00	3184.00	2288.00	2980.00

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

Monday 14th June 2010

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Jul 2010	2468	2485	27	2510	2464	2,853
Sep 2010	2354	2351	7	2378S	2341	2,534
Dec 2010	2286	2277	-1	2305	2270	1,406
Mar 2011	2255	2235	-9	2264	2230	866
May 2011	2252	2229	-12	2252	2227	578
Jul 2011	2233	2226	-14	2233S	2233S	1
Sep 2011		2227	-16			0
Dec 2011	2233	2228	-14	2233S	2233S	1
Mar 2012		2222	-14			0
May 2012		2250	-14			0
Average/Totals		2273				8,239

Tuesday 15th June 2010

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2010	2492	2464	-21	2493	2460	2,058
Sep 2010	2360	2348	-3	2366	2338	2,399
Dec 2010	2283	2270	-7	2289	2258	645
Mar 2011	2241	2231	-4	2248	2224	405
May 2011	2215	2225	-4	2215	2215	150
Jul 2011		2223	-3			0
Sep 2011		2223	-4			0
Dec 2011		2224	-4			0
Mar 2012		2218	-4			0
May 2012		2246	-4			0
Average/Totals		2267				5,657

Wednesday 16th June 2010

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2010	2460	2430	-34	2464	2419	3,895
Sep 2010	2348	2318	-30	2364S	2315	4,996
Dec 2010	2268	2248	-22	2285	2245	981
Mar 2011	2230	2212	-19	2245	2212S	516
May 2011	2227	2209	-16	2227	2225	16
Jul 2011	2221	2207	-16	2221S	2221S	300
Sep 2011		2207	-16			0
Dec 2011		2208	-16			0
Mar 2012		2202	-16			0
May 2012		2230	-16			0
Average/Totals		2247				10,704

Thursday 17th June 2010

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2010	2,434	2418	-12	2434S	2410S	3,806
Sep 2010	2,320	2308	-10	2325	2283	4,865
Dec 2010	2248	2238	-10	2255	2216S	539
Mar 2011	2204	2206	-6	2209	2185	148
May 2011	2199	2202	-7	2199	2199	100
Jul 2011	2203	2197	-10	2203S	2203S	100
Sep 2011		2197	-10			0
Dec 2011	2203	2197	-11	2203S	2203S	100
Mar 2012		2192	-10			0
May 2012		2220	-10			0
Average/Totals		2238				9,658

Friday 18th June 2010

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2010	2420	2456	38	2465	2420	1,458
Sep 2010	2306	2345	37	2348	2304	2,629
Dec 2010	2238	2259	21	2264S	2238	1,077
Mar 2011	2200	2226	20	2229	2200	504
May 2011	2211	2222	20	2211	2211	13
Jul 2011		2219	22			0
Sep 2011	2197	2218	21	2197S	2197S	300
Dec 2011		2218	21			0
Mar 2012		2213	21			0
May 2012		2241	21			0
Average/Totals		2262				5,981

Average for the week	2262				8048
					40,239

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

Monday 14th June 2010

Month	Open	Price	Change	High	Low	Volume
Jul 2010	2957	2953	34	2983	2933	4,353
Sep 2010	2969	2973	36	3002	2952	7,196
Dec 2010	2998	2995	31	3024	2980	845
Mar 2011	3033	3019	29	3052	3007	490
May 2011	3042	3026	26	3053	3042	64
Jul 2011	3050	3035	26	3059	3050	28
Sep 2011	3063	3044	31	3063	3036	30
Dec 2011	3073	3054	31	3073	3073	3
Mar 2012	0	3119	31	0	0	0
May 2012	0	3116	28	0	0	0
Average/Totals		3033				13009

Tuesday 15th June 2010

Month	Open	Price	Change	High	Low	Volume
Jul 2010	2959	2933	-20	2966	2905	9,773
Sep 2010	2973	2969	-4	2995	2945	12,996
Dec 2010	3000	2991	-4	3015	2970	1,294
Mar 2011	3019	3013	-6	3038	3004	470
May 2011	0	3021	-5	0	0	18
Jul 2011	0	3028	-7	0	0	3
Sep 2011	0	3038	-6	0	0	1
Dec 2011	0	3046	-8	0	0	0
Mar 2012	0	3112	-7	0	0	0
May 2012	0	3109	-7	0	0	0
Average/Totals		3026				24555

Wednesday 16th June 2010

Month	Open	Price	Change	High	Low	Volume
Jul 2010	2924	2911	-22	2947	2904	3,874
Sep 2010	2969	2955	-14	2982	2953	6,083
Dec 2010	2990	2977	-14	3005	2975	809
Mar 2011	3005	2998	-15	3028	3003	280
May 2011	3017	3006	-15	3022	3011	173
Jul 2011	3030	3014	-14	3030	3021	49
Sep 2011	0	3023	-15	0	0	0
Dec 2011	0	3031	-15	0	0	0
Mar 2012	0	3097	-15	0	0	0
May 2012	0	3094	-15	0	0	0
Average/Totals		3011				11268

Thursday 17th June 2010

Month	Open	Price	Change	High	Low	Volume
Jul 2010	2929	2914	3	2929	2892	330
Sep 2010	2975	2954	-1	2975	2935	3,899
Dec 2010	2984	2977	0	2995	2961	1,235
Mar 2011	3008	2996	-2	3008	2981	814
May 2011	3015	3005	-1	3018	2991	97
Jul 2011	3023	3013	-1	3025	2999	163
Sep 2011	0	3022	-1	0	0	5
Dec 2011	0	3030	-1	0	0	5
Mar 2012	0	3096	-1	0	0	0
May 2012	0	3093	-1	0	0	0
Average/Totals		3010				6548

Friday 18th June 2010

Month	Open	Price	Change	High	Low	Volume
Jul 2010	2920	2932	18	2954	2901	109
Sep 2010	2954	2957	3	2985	2921	4,489
Dec 2010	2970	2981	4	3006	2946	918
Mar 2011	2987	2997	1	3020	2987	155
May 2011	3008	3007	2	3008	3008	25
Jul 2011	0	3014	1	0	0	0
Sep 2011	0	3027	5	0	0	0
Dec 2011	3065	3036	6	3065	3065	3
Mar 2012	3138	3100	4	3138	3138	3
May 2012	0	3097	4	0	0	0
Average/Totals		3015				5702

Average for the week	3015				1037
					1037

NEWS

Health and Nutrition

Thank you for the food of the gods

The Hindu

By Rohini Ramakrishnan

14/06/2010

If you love chocolate, then this is one book that you must read.



There are many things that make us smile. And chocolate is one. The Usborne Little Book of Chocolate is a delightful guide to temptation.

We have gobbled chocolates without a fleeting thought about where this wonder came from. This book begins with the history of chocolate and the nuggets of information that will stun you.

Chocolate comes from Cacao trees that has fruit called, pods. The seeds inside these pods are known as beans. And these are the “magical” beans that give cocoa powder and cocoa butter that are the basic ingredients of chocolates. The tree's scientific name: *Theobroma cacao* which means “Food of the Gods”.

Chocolate even in the ancient days were relished only by the rich. Even today one of the world's most expensive chocolate is a dark truffle, sold in the U.S., for \$250 (that's approximately Rs. 11,400 for a single piece.)

Choco trails

Historians think that this delicious discovery was made by the Olmec people who lived around Mexico 3000 years ago. And the chocolate they made was very different from ours. They made a cold drink from it, adding herbs, spices and chillies.

Later, the Aztecs and the Mayans thought the beans were magical and holy and used it for their many rituals. An Aztec ruler is believed to have drunk 59 goblets daily and the solid gold goblets were thrown away after just one use!

But secrets cannot be kept, thankfully in this matter. In 1519, Herman Cortes, a Spanish explorer, brought it to Spain. Different experiments were made by Spanish monks and doctors, till a few Spanish nuns combined sugar and chocolate and the rest is history.

The books help you to find out all you wanted to know about chocolate. The book also explains who a chocolate taster is (a wonderful career option) and the enormous role she plays.

Tiny icons, fact files and boxes accompanied by funny illustrations pepper the book that has “must try” recipes at the end. How about trying the “Chilli hot chocolate” exactly like how the ancient Mexicans made, thousands of years ago?

An excerpt:

The Italian town of Perugia is home to the world's first hotel dedicated entirely to chocolate. Its three floors are names Milk, Dark and Gianduja (a hazelnut chocolate) and guests are given a bar of chocolate with their room key. The hotel has a huge chocolate shop and a restaurant offering an All-Cacao Menu — every dish on it contains cacao.

Production & Quality

Ghana closes main cocoa crop 7 pct below last year

Reuters Africa

Jun 14, 2010



ACCRA (Reuters) - Official purchases during Ghana's main cocoa harvest ended nearly 7 percent below last year, according to official data seen by Reuters on Monday, a figure the government says is being skewed lower by smuggling.

Official purchases declared by private buyers to Ghana's regulator Cocobod -- the best reflection of output from the world's No. 2 grower -- hit 581,437 tonnes by June 3 since the start of the season in October.

That compares to 622,862 tonnes declared during the same period a year ago and is short of the government's initial target of 650,000 tonnes for the main crop.

Ghana's main cocoa harvest runs from October to early June and is followed by a slower "light crop" harvest from late June through September.

Cocobod Director Tony Fofie told Reuters in an interview last week that he expected the light crop to yield 50,000 tonnes in official purchases, sharply below last year's light crop purchases of 76,382 tonnes.

That would leave the full season's official purchases at around 630,000 tonnes, well below Ghana's initial full-season target of 710,000 tonnes.

Ghanaian officials have blamed smuggling for the shortfall in purchases volumes and Fofie said last week that some 60,000 tonnes had been taken illegally out of the country to Ivory Coast and Togo where prices are higher.

The West African state is hoping to clamp down on smuggling with tighter border surveillance and is considering measures to keep its purchase prices competitive with neighbours to discourage illicit trade, Fofie said.

Ghana, on track to become a commercial oil exporter next year after the start of production from the offshore Jubilee oil field, has said it is aiming to boost cocoa production to 1 million tonnes per year by 2012.

Cocobod revised its year-ago main crop purchases volumes downward to 622,862 tonnes from 634,256 tonnes, according to the data. Purchases during the week ended June 3 this season totalled 16,076 tonnes, compared with 7,744 tonnes last year.

April cocoa production records slight growth

Solomon Star

By Moffat Mamu

15 June 2010

Favourable weather condition in the country has continued to contribute to the increase cocoa production for the month of April.

The Central Bank of Solomon Islands (CBSI) in its monthly economic bulletin said average cocoa exported in the month rose marginally by 1.2% to 242 tonnes compared to a 17% fall in the previous month. "Favourable weather conditions helped support improved output this month," the bank said.

On a positive note, international price for cocoa averaged at US\$3,213 (SB\$25, 300.00) per tonne, a 4% increase from the previous month and a 24% improvement from April 2009.

Contracted price for cocoa averaged at GBP£1807 (SBD\$21, 000) per tonne while domestic prices averaged at SBD\$18.72 per kilogram.

Currently the country is going through a season for cocoa harvesting, a period often referred to by farmers as the high peak season.

Peru exports 20% of fine cocoa in the world

Andina - Agencia Peruana de Noticias
19/06/2010



Cocoa seeds

Lima, Jun. 19 (ANDINA). The world is learning to consume and appreciate Peruvian cocoa as 20 percent of the world offer comes from the country's central rainforest, reported Víctor Noriega, the agricultural competitiveness regional director of the Ministry of Agriculture. He indicated that within five years, today's 66,000 hectares of cultivations will become into 100,000.

The president of the Peruvian Association of Cocoa Producers (Appacao), Hiderico Bocángel Zavala, said that 18,000 tons of cocoa are exported to companies of fine chocolate of Europe and US.

"For a few years now, the finest chocolate companies arrive in Peru to close their deals directly with producers. There used to be intermediaries and that reduced the incomes of the producer," stated Noriega.

According to El Comercio online version, cocoa exports will rise 10 percent this year and will be destined specially to Netherlands, United States, France, Belgium and the United Kingdom.

The Market

Coffee Rises to 23-Month High on Supply Concern; Cocoa Gains **BusinessWeek**

By Debarati Roy at droy5@bloomberg.net.

June 14, 2010

(Bloomberg) -- Coffee futures rose to a 23-month high in New York on speculation that global supplies may lag behind demand. Cocoa also gained.

Coffee exports from Uganda, Africa's biggest exporter, may fall 17 percent this month, the Uganda Coffee Development Authority said on June 11. European stockpiles fell 4.7 percent to 10.7 million bags on April 30 from a month earlier, the European Coffee Federation said last week. Prices climbed 14 percent in the past five sessions.

"The supply situation is tight," said Rodrigo Costa, a vice president of institutional sales at Newedge USA LLC in New York.

Arabica coffee for September delivery rose 5.5 cents, or 3.8 percent, to \$1.516 a pound on ICE Futures U.S. in New York, after touching \$1.523, the highest price for a most-active contract since July 3, 2008.

In another ICE market, cocoa for September delivery climbed \$36, or 1.2 percent, to \$2,973 a metric ton. The chocolate ingredient declined 9.6 percent this year.

On London's Liffe exchange, cocoa futures for July delivery rose 27 pounds, or 1.1 percent, to 2,485 pounds (\$3,664) a ton. Robusta-coffee futures for September delivery gained \$34, or 2.2 percent, to \$1,558 a ton, sixth-straight gain.

Supply worries keep cocoa prices rising

ConfectioneryNews.com

By Mike Stones,

14-Jun-2010



As demand continues to outstrip supply, the world price of cocoa was more than 12 per cent higher at the end of last week compared with a year ago, according to the International Cocoa Organization (ICCO).

The ICCO daily prices for cocoa beans reached US\$3196 per tonne on Friday June 11, up 12.3 per cent on the price a year ago. The value is calculated from the average price of the quotations of the nearest active futures trading months on NYSE Liffe (London) and ICE futures US (New York) markets.

An ICCO spokesman told ConfectioneryNews.com: "Cocoa prices have been following an upward trend since about October 2006 due to cocoa supply deficits. Some chocolate companies have modified their recipes, including less cocoa, and/or reduced the size of the portions and/or increase the price of the products."

Forecast deficit

The ICCO Secretariat envisages a supply deficit of cocoa beans of 69,000t for the current 2009/10 cocoa year running between October 2009 to September 2010. That compares with a forecast deficit of 18,000t predicted last March.

Plus cocoa bean stocks are forecast to fall to 1.619m tonnes by 30 September 2010. That represents almost 45 per cent of the demand for cocoa beans or more than five months of stocks.

Adding to short-term supply worries are fears that the quality of production from Ivory Coast and Ghana, the world's two largest producers, could be hit by high moisture contents.

Too much moisture, following high rainfall, could cause mold in the crop which would adversely affect quality, according to trade sources.

Production in Ivory Coast, the world's largest producer could also be affected by a viral disease. Growers' representatives have asked for government help in combating swollen-shoot disease which can be controlled only by burning infected trees.

World production

Meanwhile, the ICCO's latest review of the cocoa market, its Quarterly Bulletin of Cocoa Statistics published in May forecast world production of cocoa beans to remain practically unchanged in the 2009/2010 cocoa season with output up by 3,000t to 3.596m tonnes; a rise of 0.1 per cent compared to the previous season.

But production is expected to fall by 2 per cent in Africa; down by 51,000t to 2.469m tonnes. Africa is expected to remain by far the largest cocoa producing region, accounting for almost 69 per cent of world cocoa output in 2009/2010.

Ivory Coast's cocoa output is forecast to fall to 1.190m tonnes in 2009/2010, nearly 3 per cent lower than the 1.223m tonnes production recorded for the previous season. Lower production is attributed to lower than normal rainfall during the summer of 2009.

Coffee Caps Biggest Weekly Gain Since 2006 in N.Y.; Cocoa Rises

BusinessWeek

By Elizabeth Campbell <ecampbell14@bloomberg.net>

June 18, 2010

(Bloomberg) -- Arabica coffee rose, capping the biggest weekly gain since 2006, amid tight supplies and quality problems with the crop in Brazil, the world's biggest grower. Robusta prices also gained in London, and cocoa rose.

Coffee futures climbed to a 27-month high in New York, while prices in London have rallied 17 percent this month. Brazilian farmers are having quality issues with the crop that will keep supplies "limited," said Judith Ganes-Chase, a Katonah, New York-based commodity consultant.

"The physical market is tight," said Ganes-Chase. "The Brazilian crop isn't going to save the market from itself here. There just isn't that much coffee around."

Arabica coffee for September delivery rose 4.3 cents, or 2.7 percent, to \$1.621 a pound on ICE Futures U.S. in New York. Prices jumped 11 percent this week, the biggest such gain since Jan. 6, 2006. Earlier, prices touched \$1.6305, the highest level for a most-active contract since March 6, 2008.

Robusta-coffee futures for September gained \$20, or 1.3 percent, to \$1,571 a metric ton on London's Liffe exchange.

Compared to the arabica market, robusta supplies are bigger because of stockpiles in supplier and consumer markets, Kona Haque, an analyst with Macquarie Group Ltd. in London, wrote in a report this week. The variety is used in instant coffees and blends. "The extent of the surge was mostly due to technical factors, and this could mean that an equally sharp retraction could be on the cards," researcher F.O. Licht said in a note released today and dated June 17.

Through June 16, coffee stockpiles have declined 27 percent this year to 2.3 million bags in warehouses monitored by ICE.

In New York, cocoa for September delivery advanced \$3, or 0.1 percent, to \$2,957 a ton. The chocolate ingredient climbed 0.7 percent this week, the first such gain this month. On Liffe, cocoa for July delivery rose 38 pounds, or 1.6 percent, to 2,456 pounds (\$3,637) a ton.

Processing & Manufacturing

Business & Economy

Lindt USA Continues Expansion With New Cocoa Liquor Facility

Source: Lindt & Sprungli

16/06/2010

Lindt & Sprungli, the world's leading producer of premium chocolate, today unveils a new state-of-the-art bean roasting facility at its U.S. headquarters in Stratham, N.H. The new 40,000-square foot, multi-million dollar cocoa liquor plant provides Lindt USA with the capability to clean, roast and grind cocoa beans, and ultimately to create cocoa liquor, a key component in the chocolate production process.

The expansion allows Lindt USA to control the entire chocolate production process, from bean to finished product, at the Lindt USA manufacturing facility - a major reason why all Lindt premium chocolate is of exceptional quality. This level of control is something few chocolate manufacturers in the world have the ability to do, and ensures that with Lindt, consumers experience the ultimate chocolate taste, made from the finest ingredients.

A leader in the premium chocolate category, Lindt achieved the fastest growth of all chocolate brands in the U.S. market in 2009, along with substantial gains in market share. The new roasting facility is the latest development of Lindt USA's ongoing expansion efforts, which includes the addition of 350,000-square feet of production, packaging and distribution facility space over the last four years.

"Lindt's major investment in the U.S. production facility reinforces our commitment to the highest quality standards and our desire to accommodate the growing consumer demand for premium chocolate," said Ernst Tanner, CEO and Chairman of the Board of Swiss-based Lindt & Sprungli Group. "The U.S. cocoa liquor plant

is another example of Lindt's ongoing passion for producing the most premium chocolate made from the finest ingredients."

Bean roasting is an integral part in developing the final flavor of premium chocolate, and Lindt always controls this process, whether in the new U.S. cocoa liquor plant, or in other Lindt manufacturing plants around the world. The expanded Lindt USA facility now makes chocolate from bean to finished product for the United States, Canada, Mexico, England and Australia using Lindt's 165-year-old Swiss recipes and quality standards. To commemorate the facility expansion, Governor John Lynch and the Stratham Board of Selectmen both declared June 16 as Lindt Chocolate Day in the state of New Hampshire and in the town of Stratham, N.H.

Lindt is one of few chocolate manufacturers in the world that controls all aspects of the chocolate-making process, starting with the careful selection of the finest cocoa varieties, to the careful and expert processing, and ultimately with the elegant packaging. All Lindt Chocolate products reflect a deep passion for craftsmanship, innovation and high-quality ingredients, including:

- Selection of the finest ingredients - Lindt only uses the best quality cocoa beans and is one of the main purchasers of finest grade cocoa, Criollo and Trinitario beans, which are the rarest and most flavorful beans. Lindt controls every step of bean processing, beginning with the roasting process and combining the beans with the highest-quality ingredients, ensuring pure, delicious chocolate flavors
- Sophisticated refinement - Lindt employs proprietary processes and state-of-the-art production facilities to deliver exceptional chocolate products. In fact, in 1879, pioneer Rodolphe Lindt set a memorable milestone in Swiss chocolate history by inventing the conching process, which refines chocolate to reveal the ultimate texture, smell and taste.
- Chocolate expertise - For more than 165 years, Lindt Master Chocolatiers have utilized years of experience and extensive training to create premium chocolate of the highest quality. Lindt's recipes are unmatched in quality, innovation and taste
- Innovation - Innovation is at the core of Lindt's heritage and Lindt Master Chocolatiers spend years perfecting each new recipe and product. Lindt is passionate about creating new and exquisite chocolate creations that lead to the ultimate chocolate experience

Labour Issues

Report On Elimination of Child Labour In Cocoa Presented

Peace FM Online

Source: ISD (Michelle Fafa Agbenorto)

19-Jun-2010



A presentation of the report of the Committee of Enquiry to investigate the Administration, Financial and Technical operations of the National Programme for the Elimination of Worst Form of Child Labour in Cocoa (NPECLC) has been presented in Accra.

The Committee which comprise a Five Member Committee was inaugurated on the 22nd of April 2010 to investigate the operations of the NPECLC, in the wake of a story that was reported and published by the Enquiry newspaper and was carried by News Africa, an NGO.

Presenting the report on the findings, the Chairman of the Committee, Dr. Francis Dakura noted that the relevance of the publication is that

there were wider ramifications for the continuous and successful implementation of the NPECLC programme, especially when the programme had an external donor funding component.

According to him, the committee had at its disposal all the relevant and necessary official documents as well as materials to ensure that its work was thorough, fair and transparent. He indicated that through their investigations, the committee visited a number of districts as part of its field findings and interacted with various parties and interest groups as well as individuals who were involved throughout the investigations.

Dr. Dakura elaborated that some officials who were investigated include the District Social Welfare Officers and the Community Development Officers as well as the District Co-ordinating Directors. "The final report of the investigations has been completed, compiled and submitted to the Minister for Employment and Social Welfare for his study and further action on its recommendations," he reiterated.

Dr. Francis Dakura, therefore, expressed their appreciation to the media for their high level of dedicated professionalism and decorum exhibited throughout the strenuous exercise and hoped that they will be able to carry it across the international media, especially with the involvement of external donors for a positive and objective analysis of the outcome of the work of the committee.

Environmental Issue

Research & Development

Promotion & Consumption

CICFO to provide daily cocoa drink to pupils

GhanaWeb

Source: GNA

14 June 2010

Accra, June 14, GNA - Management of Centuries International Cocoa-Chocolate Festival Organisation (CICFO), a private entity, has decided to serve breakfast daily to 40,000 school children in Accra and Tema to promote regular consumption of natural cocoa powder and bread. The first phase of the pilot project forms part of the organisation's efforts to support government's policy on the School Feeding Programme in basic schools which seeks to enhance children's nutritional needs, health and promote quality education.

Mr Ben Amponsah Fordjour, Chief Executive Officer of CICFO, announced this at a press conference in Accra on Monday. He extolled the medicinal value of consumption of natural cocoa powder and expressed the hope that daily intake of the beverage would enhance the nutritional needs of school children.

Although Mr Fordjour did not disclose the criteria for the selection of schools and pupils, he said the daily breakfast project would be replicated in 10 other districts in every region. He said management had sought official permission from Ghana Education Service to undertake the project at 50 Ghana pesewas per pupil daily. Mr Fordjour called on the public to consume cocoa beverage without sugar and milk stressing it had medicinal value. He said daily consumption without additives such as milk and sugar cured ill-health conditions such as diabetes, high blood pressure, arthritis, asthma, cancer, constipation and erectile dysfunction.

Mr James Agyenim Boateng, Deputy Minister of Information, said government was committed to sustaining the School Feeding Programme in a manner that would support local producers.

Others

New cocoa initiative to provide 3,000 jobs for youth

Ghanaian Chronicle

By: Phyllis D. Osabutey

Jun 15, 2010



Mr. James Agyenim Boateng, a Deputy Minister of Information

The Centuries International Cocoa-Chocolate Festival Organisation (CICCFO) has introduced an initiative to promote cocoa consumption in schools, hospitals, and corporate entities, which is estimated to provide employment for about 3,000 youth.

The Chief Executive Officer (CEO) of CICCFO, Mr. Ben Amponsah-Fordjour, said the company, with approval from the Ghana Education Service (GES), would promote the national cocoa powder beverage (Royale) with cocoa bread rolls to mainly schools, as a starter, to be taken prior to meals served under the School Feeding Programme to school children.

He noted that the programme, which would be started in phases, would eventually be rolled out throughout the country, thus, personnel would be employed throughout the country for distribution purposes, among others.

He added that the CICCFO was in partnership with 1st Capital Plus to give support to the youth who would be employed under the initiative to set up small businesses to sell their products, saying, “People from the level of Junior and Senior High, as well as tertiary graduates, would be employed.”

According to him, though Ghana’s cocoa was well recognised the world over, Ghanaians themselves hardly patronised cocoa products, and it was particularly worrying that about 70% of Ghana’s cocoa was exported outside the country in its raw form, thus, the initiative was meant to promote increased consumption of cocoa products, and its many nutritional values among Ghanaians.

He explained that the first phase of the programme would be concentrated in Accra and Tema, and later extended to twenty districts each, in all the ten regions, stressing, “it is important to create awareness about the importance of cocoa beverage on a daily basis.”

He hinted that school children would however have to pay a little amount for the cocoa beverage and bread rolls, from the beginning, as the organisation continues to lobby the Ghana Government and international non-governmental organisations (NGOs) to subsidise the product, so that school children could have it for free.

A Deputy Minister of Information, Mr. James Agyenim Boateng, said the initiative by CICCFO was forward-looking in the drive to promote consumption of locally manufactured products, and the creation of jobs for Ghanaian youth.

He noted that the National Democratic Congress (NDC), as a socially democratic government, was willing to support interventions that would promote consumption of locally manufactured goods, thus, he commended CICCFO for its effort, and pledged the government’s support for the sustenance of the school feeding programme, in a manner that would benefit farmers through the patronage of their produce.

A representative of 1st Capital Plus, Mr. Stephen Antoh, said his organisation was supporting the CICCFO because their initiative was worthwhile, especially because it seeks to provide school children with healthy meals.

He added that their involvement would also increase their customer base, “but more importantly, it will provide jobs for people,” explaining, “those who will buy the products, will be entered in a draw, and winners will be assisted to set up companies to promote and sell the products.” “Our commitment is total, and we fully endorse the programme, and also challenge other companies that have the resources to supp