

COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance



Issue No. 350

24th – 28th August 2009

Cocoa Producers' Alliance



UP-COMING EVENTS

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

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

In the News (from Newspapers worldwide)

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ICCO Daily Cocoa Prices

	ICCO daily price (SDR/tonne)	ICCO daily price (\$US/tonne)	London futures (£/tonne)	New York futures (\$US/tonne)
247 th August	1924.09	3004.68	1869.00	2941.67
25 th August	1967.99	3071.90	1911.33	3016.00
26 th August	1942.08	3031.09	1900.00	2978.00
27 th August	1860.52	2900.53	1834.67	2827.33
28 th August	1851.20	2895.14	1820.00	2818.67
Average	1909.00	2981.00	1867.00	2916.00

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

Monday 24th August 2009

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Sep 2009	1882	1866	-6	1884	1862	1,311
Dec 2009	1889	1872	-10	1892	1866	2,835
Mar 2010	1885	1868	-13	1886	1866	528
May 2010	1878	1867	-13	1888	1867S	633
Jul 2010	1875	1860	-13	1875	1875	9
Sep 2010	1871	1860	-13	1875S	1870S	15
Dec 2010		1857	-13			0
Mar 2011		1855	-13			0
May 2011		1863	-13			0
Jul 2011		1863	-13			0
Average/Totals		1863				5,331

Tuesday 25th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1879	1902	36	1908	1879	1,627
Dec 2009	1883	1914	42	1918	1880	4,682
Mar 2010	1880	1911	43	1915S	1879	1,049
May 2010	1880	1909	42	1911	1880	771
Jul 2010	1899	1900	40	1900	1899	72
Sep 2010	1885	1896	36	1900S	1885	55
Dec 2010		1893	36			0
Mar 2011		1891	36			0
May 2011		1884	21			0
Jul 2011		1884	21			0
Average/Totals		1893				8,256

Wednesday 26th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1905	1884	-18	1905	1880	725
Dec 2009	1911	1902	-12	1922	1891	2,906
Mar 2010	1912	1900	-11	1920	1893	1,229
May 2010	1910	1898	-11	1915	1890	731
Jul 2010	1904	1893	-7	1904	1897	27
Sep 2010	1891	1888	-8	1907	1890	269
Dec 2010		1889	-4			0
Mar 2011		1887	-4			0
May 2011		1880	-4			0
Jul 2011		1880	-4			0
Average/Totals		1890				5,887

Thursday 27th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1903	1820	-64	1905	1790	1,135
Dec 2009	1910	1838	-64	1925	1806	6,807
Mar 2010	1915	1834	-66	1916	1808	900
May 2010	1910	1832	-66	1910S	1822S	57
Jul 2010	1813	1826	-67	1814	1813	5
Sep 2010	1901	1821	-67	1902	1886	83
Dec 2010		1819	-70			0
Mar 2011		1817	-70			0
May 2011		1810	-70			0
Jul 2011		1810	-70			0
Average/Totals		1823				8,987

Friday 28th August 2009

Month	Opening Trans	Settle	Change	High	Low	Volume
Sep 2009	1840	1806	-14	1841	1792	1,193
Dec 2009	1855	1825	-13	1857	1806	4,581
Mar 2010	1849	1820	-14	1851S	1801	1,121
May 2010	1810	1815	-17	1825	1798	480
Jul 2010	1803	1808	-18	1803	1803	1
Sep 2010	1831	1805	-16	1831	1831	5
Dec 2010		1803	-16			0
Mar 2011		1801	-16			0
May 2011		1794	-16			0
Jul 2011		1794	-16			0
Average/Totals		1807				7,381

Average for the week	1807				7168
					35,842

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

Monday 24th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2932	2911	-38	2965	2905	39
Dec 2009	2958	2926	-34	2980	2913	3,400
Mar 2010	2973	2946	-34	2997	2940	491
May 2010	2998	2955	-35	3005	2951	122
Jul 2010	0	2963	-36	0	0	18
Sep 2010	2970	2965	-36	2982	2970	14
Dec 2010	0	2973	-33	0	0	0
Mar 2011	0	2971	-33	0	0	0
May 2011	0	2983	-33	0	0	0
Jul 2009	0	2993	-27	0	0	0
Average/Totals		2959				4084

Tuesday 25th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2977	2998	87	3001	2955	23
Dec 2009	2921	3008	82	3025	2914	8,830
Mar 2010	2973	3023	77	3039	2961	1,829
May 2010	2997	3025	70	3032	2990	562
Jul 2010	3000	3028	65	3034	3000	101
Sep 2010	3025	3027	62	3045	3015	46
Dec 2010	3029	3033	60	3029	3029	1
Mar 2011	0	3031	60	0	0	0
May 2011	0	3043	60	0	0	0
Jul 2009	0	3053	60	0	0	0
Average/Totals		2948				11392

Wednesday 26th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2951	2938	-60	2982	2940	54
Dec 2009	3000	2958	-50	3000	2941	4,312
Mar 2010	3013	2972	-51	3013	2965	813
May 2010	3007	2977	-48	3008	2975	315
Jul 2010	3006	2982	-46	3008	2985	20
Sep 2010	3006	2983	-44	3008	2990	203
Dec 2010	0	2995	-38	0	0	3
Mar 2011	0	2992	-39	0	0	0
May 2011	0	3007	-36	0	0	0
Jul 2009	0	3017	-36	0	0	0
Average/Totals		2982				5720

Thursday 27th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2894	2796	-142	2894	2780	18
Dec 2009	2966	2821	-137	2987	2767	10,974
Mar 2010	2999	2842	-130	3000	2792	1,073
May 2010	2971	2850	-127	2976	2835	253
Jul 2010	0	2857	-125	0	0	6
Sep 2010	3000	2859	-124	3000	2977	86
Dec 2010	0	2866	-129	0	0	0
Mar 2011	0	2864	-128	0	0	0
May 2011	0	2879	-128	0	0	0
Jul 2009	0	2889	-128	0	0	0
Average/Totals		2852				12410

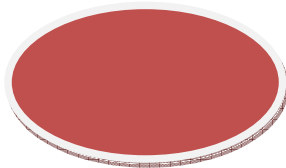
Friday 28th August 2009

Month	Open	Price	Change	High	Low	Volume
Sep 2009	2800	2780	-16	2800	2780	13
Dec 2009	2840	2799	-22	2860	2775	5,631
Mar 2010	2870	2819	-23	2870	2796	564
May 2010	2831	2829	-21	2845	2814	258
Jul 2010	0	2835	-22	0	0	8
Sep 2010	0	2835	-24	0	0	0
Dec 2010	0	2843	-23	0	0	0
Mar 2011	0	2841	-23	0	0	0
May 2011	0	2856	-23	0	0	0
Jul 2011	0	2866	-23	0	0	0
Average/Totals		2830				6474

Average for the week	2835				1177
					1177

Sport Prices (US \$ per tone)

	24 th August	25 th August	26 th August	27 th August	28 th August
Main Crop Ghana, Grade 1	-	-	3458	3321	-
Main Crop Ivory Coast, Grade 1	-	-	3283	3146	-
Main Crop Nigeria, Grade 1	-	-	3261	3124	-
Ecuador ASE	-	-	3098	2961	-
Sanchez F.A.Q.	-	-	3131	2994	-
Indonesian F.A.Q. 115/100	-	-	3035	2898	-
P.P.P. African Type Carton Cocoa Butter	-	-	6734	6422	-



Health and Nutrition

Cocoa prevents hypertension and diabetes –Study

Daily Sun

By Sun News Publishing

August 25, 2009

Hypertension and diabetes, two among the chronic health diseases that account for more than 50 per cent of death worldwide can be prevented or controlled by regular consumption of good quality cocoa product. When taken regularly as beverage without added milk and sugar, natural cocoa powder keeps heart disease, stroke, cancers and age-related neuro-degenerative diseases at bay.

Cocoa prevents hypertension

Chocolate decreased arterial stiffness in healthy young adults. Dr. Vlachopoulos and fellow researchers randomised 17 healthy young volunteers to eat 100g of a commercially available dark chocolate bar rich in flavonoids or a placebo. Those on the chocolate regimen had decreased arterial stiffness but no favourable effects were observed on the placebo.

The findings have several important implications. The heart has difficulty pumping when peripheral arteries are stiff. Stiff arteries can lead to systolic hypertension, which mainly affects the elderly. These findings were further corroborated in another study, which examined the effects of naturally occurring flavonol-rich foods and beverages for endothelial dysfunction of the ageing. According to Dr. Naomi Fisher, MD, Brigham and Women's Hospital, Boston, this study showed that cocoa has favourable vascular effects.

What in cocoa prevents heart disease?

It is now widely known that cocoa contains high levels of chemicals known as phenolics, which may help to lower the risk of heart disease. The bitter astringent taste of unsweetened cocoa indicates presence of the phenolics found in them. The phenolic compounds in chocolate include flavonoids, which are well known anti-oxidants that have been chemically proven to reduce oxidation. Scientific evidence has long indicated that damage done in the body by free oxygen radical (in oxidation) is linked to heart disease, certain cancers, and physical degeneration maladies associated with the ageing process. Anti-oxidants in the blood stream can help to eliminate free oxygen radicals, potentially reducing the risk of developing heart disease, certain cancers, and cerebrovascular disease.

How might the flavonoids in chocolate (or from other sources) prevent heart disease? There is evidence that flavonoids prevent fatlike substances in the blood stream from oxidizing and clogging the arteries. Arteries are the blood vessels that carry blood pumped by the heart to every part of the body. The arteries that carry blood to the wall of the heart itself are most susceptible to the formation of fatty deposits that ultimately hardens them (arteries), making them less able to perform their function.

The fatty deposits in the wall of the arteries are known as atheroma, and the hardening of the blood vessel is known as arteriosclerosis. It is now believed that arteriosclerosis present to some degree in the middle-aged and elderly is caused by oxidation of low-density lipoproteins (LDL) one of the cholesterol types. At first the atheroma causes subtle damage to the artery, but it eventually leads to the formation of advanced plaque. The build up of plaque can lead to the clogging of the arteries, a condition that is a major cause of heart attack.

Cocoa can help prevent diabetes

The high magnesium in cocoa, and the ability of antioxidant flavonols to promote nitric oxide production in the body combine to make the body produce more of the hormone (insulin) that helps to utilize glucose. The insulin produced after ingestion of cocoa powder has been shown to be more active, and hence better at preventing high blood glucose levels that precede or indicate diabetes.

Can Dark Chocolate Halt Heart Trouble?

Online - International News Network

August 27, 2009

ISLAMABAD: Legend has it that chocolate, eaten in copious amounts after a break-up, can mend a broken heart. But can that same delicacy actually prevent the breakage in the first place, at least physiologically speaking?

Two research letters in the Aug. 27 issue of the Journal of the American Medical Association found dark chocolate and drinkable cocoa had beneficial effects on certain measures of heart function. Both were small studies, however, and experts warn it's not yet time to substitute Nestle's dark for tried-and-true fruits and veggies. "Letters to the editors are not the place to change nutrition policy," says Dr. Robert H. Eckel, chairman of the American Heart Association's Council on Nutrition, Physical Activity and Metabolism. "Not only is chocolate high in calories, but one-third of it is fat that can be converted to a monounsaturated fatty acid. This doesn't give us enough information to just open the green light to chocolate consumption."

The first study tried to ascertain the beneficial properties of polyphenols, compounds that are found in various plants including cocoa plants. Thirteen people aged 55 to 64, who had recently diagnosed and untreated hypertension, were randomly assigned to receive either dark chocolate bars with 500 milligrams of polyphenols and 480 calories or white chocolate, also with 480 calories but no polyphenols. After 14 days, the participants abstained from chocolate for seven days, then switched groups.

Individuals who had been taking the polyphenol-rich chocolate saw a reduction in their blood pressure within 10 days. Those in the white chocolate group had no reduction. "The idea that there could be differences between dark and white chocolate that could be related to blood pressure needs to be fleshed out," Eckel says.

There's also the issue of quantity. "The way we process chocolate tends to reduce the concentration of healthful compounds," says Samantha Heller, senior clinical nutritionist at the Joan and Joel Smilow Center for Cardiac Rehabilitation and Prevention at New York University Medical Center.

At the same time, Heller points out, "Polyphenols are found in fruits and vegetables with the same if not more health-promoting qualities."

The second study involved 26 participants who were asked to drink cocoa high in flavonoids called flavan-3-ols. In this study, just one drink had a beneficial effect on endothelial function. The endothelium is the inner lining of the blood vessels. Again, though, the study was a small one and also had some methodological problems. "Seventy-seven percent of these people smoked and are probably damaging their endothelium left and right," Eckel says.

Also, the particular endpoint the authors were looking at, flow-mediated dilation, may or may not be a good indication of a person's prognosis. "Keep in mind flow-mediated dilation is not a heart attack," Eckel warns. "It is a very weak surrogate predictor of an unhealthy endothelium." "Chocolate is still chocolate in terms of fat composition," Eckel adds. "Even though there could be some properties of cocoa that are beneficial, we have lots of downsides of caloric consumption that may cut across the grain of benefit." Look for fruits and vegetables for their natural cardioprotective qualities, but don't despair. "If you want a chocolate treat once in a while, the bitterer the better and don't feel badly about it," Heller says.

Production & Quality

Ivory Coast's New Cocoa Crop may not be bigger, Saf-Cacao Says

Bloomberg

By Monica Mark

Aug. 24, 2009

(Bloomberg) -- Cocoa production in Ivory Coast, the world's largest grower of the beans, may not be larger in the 2009/2010 season than this year as trees remain hindered by black pod disease, according to Ali Lakiss, director of San Pedro-based cocoa exporter Saf-Cacao.

The crop year that ends in September will probably reach 1.1 million metric tons and the new crop "won't be any higher than that," Lakiss said by phone from San Pedro, a port town in western Ivory Coast. BNP Paribas

Fortis said in July output may rise to 1.37 million tons from 1.29 million tons for 2008/2009. “Many beans will not be of a commercial standard” for the 2009-2010 season, Lakiss said. The harvest may still start earlier than the normal October beginning when the government sets the price because some beans are ripe for picking, he said.

Saf-Cacao exported 77,217 tons of cocoa in the 2007/2008 season, making it the country’s sixth-largest cocoa-bean shipper, according to the country’s cocoa and coffee exchange, known as the BCC.

Cocoa prices in London jumped 71 percent last year. Global production fell 7.2 percent to 3.5 million tons in 2008/2009 from 3.7 million a year earlier, according to the International Cocoa Organization.

Cocoa production in the Ivory Coast for 2008/2009 was estimated in May at 1.21 million tons by the London-based cocoa organization, down from 1.38 million the year before, partly because higher-than-normal rainfall during May to September 2008 provided grounds for diseases such as black pod and swollen shoot virus to spread.

Rainfall this year has been mixed. The Daloa region, the biggest growing region in the Ivory Coast, had 24.9 millimeters (0.98 inch) of rainfall in the first 10 days of August compared with 69 millimeters in the same period last year, while Sassandra had 26.2 millimeters compared with seven millimeters last year, according to the National Meteorological Service.

The Ivory Coast government in July said it would increase the amount of pesticides distributed to farmers. “Black pod disease has already resurfaced and it’s worrying,” grower Maurice Savadogo said by phone from Abengourou, in the southeast of the country. The chemicals and pesticides distributed by the government “won’t be enough,” he said.

Ivory Coast’s mid-crop is collected from April through September after the main harvest is completed in March. Archer- Daniels-Midland Co. and Cargill Inc. were the largest exporters of the 2007/2008 crop, according to the BCC. *To contact the reporter on this story: Monica Mark in Abidjan via Johannesburg on amonteiro4@bloomberg.net*

Replanted cocoa farms handed-over to Kyekyebiase farmers

Ghana News Agency

GNA

August 24, 2009

Kyekyebiase (Ash), Aug. 24, GNA - The Cocoa Swollen Shoot Virus (CSSVD) Unit of the Ghana Cocoa Board has handed-over 25 treated and replanted cocoa farms to their owners at Kyekyebiase in the Asante-Akim North District. The Unit is engaged in a comprehensive rehabilitation and replanting exercise as part of efforts to tackle the cocoa swollen-shoot disease in the country. At the handing-over ceremony at Kyekyebiase at the weekend, Dr. George Opoku, Ashanti Regional Manager of CSSVD noted that the programme was aimed at assisting farmers to increase crop yield and also protect non-infected cocoa trees from the virus. This way, they would be helping to increase the income of cocoa farmers as well as the foreign exchange earnings of the nation.

Dr Opoku advised farmers whose cocoa trees have been attacked by the virus to co-operate with the unit to cut them down for replanting.

Mr Osei Wiafe-Akenten, Juaso District Cocoa Officer, said they were determined to check the disease, which had been attacking cocoa farms in the area over the years.

The Board has started mass spraying of the rehabilitated farms to prevent re-infection and had advised the beneficiary farmers to take good care of the farms.

Nana Antwiwaa Agyapah, Queen of Kyekyebiase, appealed for an extension of the exercise to include all identified swollen Shoot prone areas in the districts.

Nana Opepem Ababio, Chief of Kwakoko near Kyekyebiase, lauded government for the intervention and called for the provision of adequate spraying machines at subsidized cost to enable the farmers to spray their farms.

Government provides GH¢10.7 million to support youth in agric programme

Ghana News Agency

Source: GNA

August 25, 2009

Accra, Aug 25, GNA - Government has provided GH¢10.7 million to support the youth involved in the farming of crops such as maize, rice, sorghum and soya beans. The regions to benefit from the programme include Northern, Upper East, Upper West, Brong-Ahafo, Ashanti, Central and Volta regions. The total hectares of land under cultivation are around 14,000.

Dr Kwabena Duffuor, Minister of Finance and Economic Planning disclosed this in Parliament on Tuesday when he presented government's supplementary budget to give an overview of the direction of the country's economy. He said government had also released an amount of GH¢10 million to support the 50 percent subsidy on fertilizer for farmers to expand their production. He said forty-one dams were being rehabilitated in the three northern regions to support dry season farming.

In the area of fisheries, he said government was tackling the issue of premix fuel and spoke on the reconstitution of the National Premix Committee and the establishment of Landing Beach Committees to supervise premix fuel sales and management at the landing beaches. He said in line with government's agenda to encourage commercial agriculture in mango production, the Export Development and Investment Fund (EDIF) had approved GH¢1.1 million for eight farmer-based organizations and associations in the Northern and Upper West Regions to cultivate 180 acres each of mango plantations, to be intercropped with annual crops like soyabeans, groundnuts and yams. He said the intercropping with the annual crops was expected to ensure judicious use of land as well as increase in food output and improvement of household income in the short to medium term during the gestation period of the mango.

He said the Ministry of Food and Agriculture (MoFA), under the Food Security and Emergency Preparedness Programme, was embarking on an extensive production of rice and maize in some strategic locations in the country. He said an amount of GH¢3.6 million had been provisioned to support the procurement of appropriate machinery and equipment for the planting and harvesting to enable the MoFA to implement the programme successfully.

He announced that COCOBOD had paid outstanding bonuses of GH¢21.2 million relating to the 2008/2009 cocoa season to farmers. He said COCOBOD had also arranged for a US\$1.2 billion syndicated loan facility scheduled to be signed in September 2009 with 25 banks, for cocoa purchases during the 2009/2010 cocoa season. He said the facility was the largest syndicated loan ever contracted to support the cocoa industry in Ghana, since the NDC Government introduced syndicated loans for cocoa purchases in 1993.

On the Savannah Accelerated Development Authority (SADA), the Minister said preparatory work on the establishment of the project was on course and added that government had inaugurated the SADA Implementation Committee to chart a way forward.

ICCO ups Indonesia Cocoa Output Forecast, Grinds down

Source: Reuters

26/08/2009

Singapore, Aug 26 - Indonesia's cocoa output was revised up to 490,000 tonnes in the crop year to September 2009 because of better yields, the International Cocoa Organization said on Wednesday, versus an earlier forecast of 485,000 tonnes.

The ICCO's latest estimates were within market expectations, although some dealers said heavy rains earlier this year, ageing trees and a lack of fertiliser could still mean lower output in Indonesia, which makes up 14 percent of global production.

For grindings, the ICCO pegged Malaysia's output at 270,000 tonnes in the current crop year, higher than the July forecast of 260,000 tonnes but sharply lower than the 331,000 tonnes processed in the 2007/2008 crop year.

Malaysia, Asia's largest grinder, buys cocoa beans mainly from neighbouring Indonesia. "Cocoa output in Sulawesi declined significantly from the level attained in recent years but has remained almost the same compared to the previous season," the ICCO said in its latest report, referring to Indonesia's main producing island. "In Sumatra, mainly in the Aceh, West Sumatra and Lampung provinces, as well as in West Papua,

production has been rising, thanks to the recent establishment of new farms with higher yields which have been reaching maturity," it said.

Indonesia, which is the world's third-largest cocoa producer after Ivory Coast and Ghana, produced 495,000 tonnes of cocoa beans in the previous crop year. "Based on our own estimates, the ICCO's new forecast is still within the acceptable range of 480,000 tonnes. The most important thing is that our bean quality has improved," said Halim Abdul Razak, chairman of the Indonesian Cocoa Association. The introduction of side grafting, a way to rejuvenate old trees by removing non-productive branches and inserting younger ones from more productive trees, helped improve the bean count, said Razak.

Indonesia will next month launch its most aggressive bid ever to revive flagging cocoa production, with \$350 million earmarked for replanting and rejuvenating ageing trees in order to lift output to a record by 2013.

GRINDINGS DOWN FROM LAST YEAR

Tracking declines in Europe and the Americas, the ICCO expected grindings in Indonesia to reach 115,000 tonnes in the current year, versus a previous estimate of 120,000 tonnes, and lower than last year's 150,000 tonnes.

"After a period with only two companies operating at significant capacity, PT Bumitangerang Mesindotama and Delfi/Petra Foods, two additional processing companies were reported to have resumed operations in June 2009," said the ICCO.

"During the 2008/09 season, it was reported that three processing companies closed down and five temporarily stopped operating."

Grinders around the world have cut capacity as demand for chocolates weakened during the global economic downturn, which dealers said contributed to a global supply deficit.

Cocoa futures charged to a year top on Tuesday in New York in a technical rally amid a backdrop of a global deficit while the trade debated whether demand for the main ingredient in chocolate is picking up.

Indonesia Eyes Aggressive Cocoa Programme

Source: Reuters

26/08/2009

Jakarta, Aug 24 - Indonesia will next month launch its most aggressive bid ever to revive flagging cocoa production, with \$350 million earmarked for replanting and rejuvenating ageing trees in order to lift output to a record by 2013.

The world's third-biggest grower after the Ivory Coast and Ghana could exceed its previous output peak of 600,000 tonnes in the next four or five years if the programme is well implemented, analysts say. "The programme is very timely, and necessary. Indonesian output is on a structural decline and there is desperate need to reverse this. Given that high prices alone will not be sufficient, the government has to intervene," Kona Haque, an analyst at Macquarie Bank, said in an email. The use of higher yielding seeds and a sidegrafting technique and the employment of trained workers are considered among the key factors that could make or break the programme.

Indonesia's cocoa output is expected to drop to a range of 470,000-485,000 tonnes this year -- from an estimated 500,000 tonnes in 2008 and 520,000 tonnes in 2007 -- according to analysts, the Indonesian Cocoa Association (Askindo), International Cocoa Organization (ICCO) and Indonesian Cocoa Industry Association.

The slide in output is due to various factors including poor farming techniques and Vascular Streak Dieback (VSD), a fungal disease that has been attacking leaves, branches and tree trunks across the island of Sulawesi, which accounts for about three quarters of nationwide output.

Annual output could reach the previous peak of 600,000 tonnes, provided the programme succeeds, said Macquarie's Haque.

Eric Llull of Noble Resources S.A., part of Noble Group, said production may be stable in the next two seasons, but there could be a rapid spurt in following years supported by output from new growing areas such as the island of Sumatra. While Sumatra is Indonesia's main growing area for palm oil, coffee and rubber, farmers in some provinces on the island have also started to grow cocoa trees in recent years and may account for around a fifth of nationwide production this year. "It is very difficult to quantify at this point and give a number, but I believe we could easily revisit the previously experienced peak," Llull said.

Indonesia's falling output is contributing to a global supply shortage estimated at 80,000 tonnes for the year to September 2009. The deficit has been bullish for prices, which have continued to climb this year after strong gains in 2007 and 2008. The second-month New York cocoa futures contract <CCc2> has added 12 percent so far this year.

NEW SEEDS

The government programme includes the distribution of free fertiliser to boost productivity of cocoa trees over an area of 145,000 hectares, and the production of better seeds and trees.

The government-sponsored Indonesian Coffee and Cocoa Research Institute (ICCRI) is currently working on a key part of the programme, which involves finding productive and disease-resistant trees that can be cloned for seed production.

ICCRI will produce at least 70 million seeds for the planned replanting of 70,000 hectares of cocoa plantations.

The government adopted Nestle SA technology that enables mass production of high-yielding, disease-resistant seeds through somatic embryogenesis (SE), a cloning technique to speed up seed production, and ICCRI has been given the monopoly to use the technology. "The target is to achieve productivity above 1 tonne per hectare (per annum)," said Teguh Wahyudi, a director of ICCRI.

But analysts warn that plants produced from such seeds may have a shorter lifespan.

Good seeds are important to prevent Indonesian cocoa productivity from falling below a critical level of 0.4 tonnes per hectare from a peak of 0.7 tonne in 2006, said Askindo's chairman Halim Abdul Razak. "If farmers can only get 400 kgs per hectare, they will earn around 10 million rupiah (\$994) a year, meaning that they are poorer than people who earn a minimum wage of 1.2 million per month," Razak said, adding that farmers could shift to other crops if productivity falls below the critical level.

ICCRI has produced more than 1 million seeds using the SE technology so far, and the first few trees have already started to produce pods after two years, compared to three years for conventional seeds. The programme also covers tree rejuvenation over an area of 235,000 hectares by side-grafting, where non-productive branches are removed, inserting young branches from other trees which are more productive and resistant to diseases and pests. For the side grafting to work well, the programme may need tight control of the material grafted, Noble's Llull said.

Kuala Lumpur-based Yee Chow Boi, honorary secretary of the Cocoa Association of Asia, said side grafting techniques have been successful in boosting yields of old trees in Malaysia.

Indonesia's output can go back to at least 500,000 tonnes, thanks to such measures, Yee said, adding that once that level has been achieved thanks to good farming practices, "we may be looking at a new platform to grow."

ICCO Cuts 2008/09 Global Cocoa Deficit Estimate

Source: Reuters

26/08/2009

London, Aug 25 - The International Cocoa Organization on Tuesday cut its estimate for the global cocoa deficit in 2008/09 to 73,000 tonnes from a previous forecast of 84,000 tonnes.

The decrease reflected a reduction in its forecast of global grindings in 2008/09 to 3.49 million tonnes from 3.52 million which was partially offset by a downward revision to expected production to 3.46 million from 3.47 million. The ICCO forecast a deficit of 62,000 tonnes for 2007/08.

Cameroon 2009/10 cocoa exports, grindings seen up

The Africa Report

August 27, 2009,

DOUALA (Reuters) - 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 in an interview late on Wednesday. This year's production has already surpassed the 200,000 tonne target previously set for 2010. Cameroon aims to raise output to around 300,000 tonnes within five years. "During the year, commercialised cocoa stood at 205,032 tonnes from a total production estimated at 210,605 tonnes, representing an increase of 17,677 tonnes or 8 percent," Ndoping told Reuters after the 2008/09 season formally closed.

Ndoping attributed the rise to the provision of hybrid high-yielding seedlings, subsidised pesticides and higher global cocoa prices leading to higher farmgate prices in Cameroon and more farmers growing the crop. Average farmgate prices in Cameroon have risen from 750 CFA francs per kg in 2007 to 1095 francs in 2008/09, he said. "I foresee commercialised cocoa production growing by 5-10 percent in 2009/10 - even much more in the coming years and Cameroon soon regaining its position as the fourth biggest world producer," he added. London December cocoa was up 12 pounds at 1,914 at 1115 GMT. Top producer Ivory Coast is battling to maintain its output as poor weather, administrative chaos and high taxation plagued the 2008/09 crop, pushing some farmers away from the previously lucrative crop.

The Market

Cocoa prices go up as farmers expect to reap big

Daily Monitor

Dorothy Nakaweesi

25/08/09

Kampala ... Prices of cocoa are on an upward trend, which experts in the industry attribute to a global supply shortfall from some of the big players like Ivory Coast. Internationally, a tonne of cocoa is selling for almost \$3,000 (Shs6.3 million), up from \$2,600 (Shs5.4 million) recorded early this year. A local farmer is earning Shs3, 700 per each kilogramme of cocoa, up from the previous price Shs3, 400.

Industry experts say the upward price trend in Cocoa prices started a month ago and they predict that farmers will get even better prices. The rise in cocoa prices comes at a time when the world is recovering from the effects of the economic recession, which has seen consumers in the developed world restrict their discretionary spending.

In an interview with Business Power, the Managing Director, Esco (U) Ltd, Mr Phillip Bates, admitted the increase in the international prices. He said; "this means a lot to the farmers who will be able to take their children to school, pay their medical bills, and put more and better food on the table". The farmers' good times could, however, be cut short by the expensive dollar, which has rallied in the Shs2100-Shs2,000 range for over four months now making Uganda's importers spend a lot more money in bringing products to the market. These costs are later transferred to consumers through higher prices.

Nevertheless experts in the cocoa industry say Uganda's advantage still lies in increased production of this commodity to be able to pass the cost of the overheads to larger volumes. Uganda cocoa exports have increased to about 12,000 tonnes up from the previous 6,000 tonnes exported in 2004.

Esco is the market leader exporting almost half of the current production. Other exporters are Olam (U) Ltd which exports about 2500 tonnes while Ugacof (U) Ltd and Bakwanye are the other exporters. Mr Suresh Iyer, export manager Olam (U) Ltd, is optimistic that increasing production will make the country earn big time. "What needs to be done is for farmers to maintain the quality of cocoa, which is still regarded as one of the best globally," Mr Iyer said.

This means a better quality crop put on the market will earn the country a premium price. Players in the sector have embarked on an expansion programme and over 17,000 hectares of land have been planted with cocoa up from 15,000.

Officials from the Cocoa Development Organisation (CDO) anticipate that by the end of this year, the hectares of land on which cocoa has been planted will have reached 18,000. This means that in the next five years, production is destined to increase by 4,000 tonnes from the programmes launched in Mpigi, Mukono, Jinja, Bundibugyo, Kamwenge and Kiboga. Over 10,000 farmers produce cocoa countrywide.

Though expert opinion is divided on whether the high prices will be sustained in the light of increased production the Export Promotion Export Board (UEPB), Deputy Executive Director, Mr Ben Naturinda said; "we still hope to meet our annual targets because we have expanded our markets unlike a few years ago when we depended so much on the developed markets of EU and US".

The Common Market for Eastern and Southern Africa (Comesa), East Africa Community (EAC), and the United Arab Emirates are some of niche markets that Uganda is exploiting. Comesa alone has become Uganda's lead export market destination with close to 40 percent of the total exports. Recent figures recorded by UEPB indicate that in 2008 Uganda earned over \$3 billion from the export of both goods and services.

Processing & Manufacturing

Cocoa and real chocolate needed to make top quality chocolate ice cream

Seattle Times

By Kathleen Purvis

August 26, 2009

Ice cream expert and author Bruce Weinstein tells why chocolate ice cream recipes call for cocoa and real chocolate not chocolate syrup.

Q. Why do chocolate ice cream recipes call for cocoa and real chocolate? Why can't you just use chocolate syrup?

A. For the answer, I turned to a real ice cream expert, author Bruce Weinstein. Weinstein and Mark Scarborough, have written a long list of cookbooks, including "The Ultimate Ice Cream Book" with more than 500 recipes. It came out in 1999, but it's still in print and Weinstein says it has sold more than a quarter-million copies.

So, why can't you just squirt chocolate syrup into your ice cream recipe? "Because of all the water," Weinstein says. "The first ingredient in chocolate syrup is water." You'll not only dilute the flavor, you'll also dilute the fat that gives ice cream its creaminess and you'll end up with a mixture that is unpleasantly icy.

Besides the water issues, Weinstein says, chocolate syrup isn't concentrated enough to give you great chocolate flavor. Remember, cold makes things more difficult to taste, which is why ice cream mixtures usually have larger amounts of flavorings like vanilla extract.

"The reason recipes call for home cooks to use real chocolate and cocoa is the concentrated flavor and the purity," he says. Chocolate syrup is fine for drizzling, but make the ice cream underneath as good as it can be.

Business and Economy

Cocoa Emporium

Manchester Confidential

August 24, 2009



Lynda Moyo gorges on our region's finest chocolates

Greg Wallace came up to Manchester a few months ago whilst filming his new TV show and, given his sweet tooth, he did stop and purchase some chocolates. He described them as "Probably the best chocolates I've ever tasted."

I came across Helen Rawle and her delicious cookies during a lindy hop dancing class in Fallowfield a few weeks ago. Helen was there to take part in the class but being the lovely, motherly lady she is, she brought along the homemade cookies for the hungry hoppers. Normally I reject people's homemade baking efforts as none can live up to that of my Gran. However, being polite, I tried one of Helen's. It was immense.

Puzzled as to how an ordinary member of the public could create a cookie to rival Millies, it all became clear when I overheard that Helen is in fact the cookie queen and she resides in the Cocoa Emporium...



History: As is often the case when someone is really good at something, it started out as a hobby. Former insurance broker Helen said: "I've always loved baking and chocolate but started falling more in love with making all things with chocolate. Gradually it took over as people asked me to make chocolates for presents. When I was looking for a career change, it seemed quite natural to take my hobby and attempt to turn it into a new career. Last October I started the business part-time, running stalls at a couple of farmers' markets in Lancashire. I went full-time on 1 May and we now undertake about 12 markets a month."

What does it sell? Handmade chocolates can be purchased on the website and at various markets and shows around the North West.

Those delicious chocolate cookies, cakes by the slice, and also cupcakes are often available at the markets too and Helen even takes requests for chocolate birthday cakes.

What makes these different to most other choccies is their short shelf life. Helen bakes her chocolates fresh using natural ingredients that will inevitably go off. But that's a good thing.

One has to wonder what they put in certain chocolates to make them last so long. As Helen said: "We create our chocolates using Valrhona Chocolate. This is a specialist chocolate used by the best chefs which always wins awards for its taste and high quality. When we create our chocolates, we don't use any artificial preservatives, use the finest ingredients and we make them fresh each week. Our chocolates have a short shelf life of four weeks as we make them using only Valrhona chocolate, double cream, a little butter, a little sugar and the flavour which is added into the chocolate. There is only cocoa butter in our chocolate and real vanilla."

Why go there?

As obesity levels rise and pennies become more precious, chocolate is something which you would have thought to be at the bottom of our wish-lists. However, there are actually a few myths to be dispelled, according to Helen:

"Chocolate is actually good for you, especially dark chocolate. However it needs to be good, high quality chocolate with any other items added to it kept to a minimum. Chocolate contains low cholesterol and slight stimulants from theobromine and caffeine, which in small quantities, can have health benefits. Chocolate also contains a selection of vitamins and minerals. Dark chocolate is particularly rich in magnesium, iron and zinc. As with a lot of things, a small quantity of quality chocolate will not harm your health and, in balance with a good diet and regular exercise, tastes good and makes you feel better."



Good news then, although 'small quantities' isn't what most people are thinking as they break off a piece of a king-size Dairy Milk. But is that addiction or greed?

Helen added: "Most people are not addicted to chocolate, they are addicted to sugar and especially white refined sugar. A lot of commercial chocolate is made of up to 80 per cent sugar. If I was to give you pure cacao, you wouldn't eat it, it's very bitter. When people say they crave chocolate, it's not the chocolate fix they are after but the sugar rush that it gives them."

Who shops there?

Everyone – including me. We tried a selection of Cocoa Emporium chocolates in the Confidential office, for the purposes of this review, of course. Gordo was straight in there with bells on.

Sampling the Espresso, his eyes disappeared to the back of his head in pleasure. He said: "It's a good, clean chocolatey flavour laced with smooth coffee. Mmmmm. Lovely. I like the bean in the middle and the crunchy texture against the creamy chocolate that's smooth and buttery." And the Mint was, in his words, "an After Eight on steroids."

Jonathan Schofield also favoured these local delights, describing the Praline as "light, full of flavour, not too sweet and with a high cocoa content yet pleasantly milky."

The Cocoa Emporium hype has spread further afield than our own local food critics. TV foodie Greg Wallace is now a fan, to Helen's delight.



She said: "Greg Wallace came up to Manchester a few months ago whilst filming his new TV show and, given his sweet tooth, he did stop and purchase some chocolates. He described them as "Probably the best chocolates I've ever tasted." That certainly made my day. Most of our customers have their favourites and one of our most popular is the Cherrylicious which is a dark chocolate cherry brandy with a whole kirsch cherry inside. Our Coca-Cola cake has also been a big hit at the markets, going down very well with lunchtime shoppers at Manchester Piccadilly Real Food Market."

possibly a café bar too, selling baked goods, chocolate and great home-wines from local suppliers and beers, independents. And deservedly so. remain financially afloat, for the time the pipeline

She said: "That's my dream and fingers there. I'd love to be able to then do courses. I'll also shortly be looking at chocolate parties for people who want to learn about chocolate in their own home."



Future: Helen wants to open her own shop and handmade chocolate cooked food, alongside again, from However, in order to being, the idea remains in

crossed one day I'll get chocolate-making undertaking luxury

Verdict:

One taste of Helen's chocolates will make you realise that the chocolate you've been buying all these years from the newsagents is in fact cack, not cacao. Try some real chocolate immediately.

Prices start from £5.50 for a box of eight chocolates. For more information on where to buy Cocoa Emporium chocolates, please visit thecocoaemporium.co.uk

Cadbury(i) Dairy Milk(i) Goes Fair Trade in Canada

SYS-CON Media

By: Marketwire .

Aug. 25, 2009

Cadbury announces today an 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. "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, 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.

Follow us on Twitter!

Receive news on this announcement and all things Dairy Milk in Canada by following Cadbury Dairy Milk Canada on Twitter: @DairyMilkCanada.

About Cadbury North America

Headquartered in Parsippany, New Jersey with a Canadian head office in Toronto, Cadbury North America is the Canadian, U.S., Mexico and Central America combined business unit of Cadbury plc - a leading global confectionery business with number one or number two positions in over 20 of the world's 50 largest

confectionery markets. In Canada, Cadbury is the country's largest confectionery company and the brand portfolio includes some of Canada's best-loved chocolate, candy, cough and gum brands such as: Cadbury Dairy Milk(i), Caramilk(i), Mr. Big(i), Cadbury Creme Egg(i), Cadbury Mini Eggs(i), Wunderbar(i); Dentyne(i), Trident(i), Stride(i), Bubblicious(i), Halls(i), and Maynards(i). In Canada, some Cadbury "firsts" include the first 100-calorie chocolate bar (Cadbury Thins(i)), the first sugar-free breath freshening gum (Dentyne(i)) and the first liquid centre pellet gum with dual flavour combinations (Trident Splash(i)). Our people create brands people love with passion, dedication and drive. For more information visit www.canada.cadbury.com.

About TransFair Canada:

TransFair Canada is the only certifier of Fair Trade products in Canada. It is a registered not-for-profit organization, and the Canadian representative to the Fairtrade Labeling Organizations (FLO) International. Together with FLO, TransFair Canada monitors and audits the supply chains of a number of products, including coffee, cocoa, sugar, tea, flowers, and rice, to ensure compliance with internationally-recognized Fair Trade standards from the producer to the point of packaging. The Fair Trade Certified Mark is the image that appears on products that have been Fair Trade Certified in Canada, and is consumers' third-party guarantee that Fair Trade standards have been met. For more information visit www.transfair.ca.

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Uganda: Cocoa Factory to be set up in Bundibugyo

AllAfrica.com

By Ronald Kalyango

26 August 2009

Kampala — A factory to process cocoa beans into intermediate products, including cocoa butter, powder and paste for export, is to be set up in Bundibugyo district. Agriculture minister Hope Mwesigye disclosed the information during a visit to Esco Uganda's factory in Bundibugyo.

Esco Uganda exports dried cocoa beans to Europe. "We are in final negotiations with an investor to have a factory established in the country," said Mwesigye. Esco Uganda site manager Godfrey Kizito said they process 5,000 tonnes of cocoa beans annually, which they export to the United Kingdom. The company has 7,000 out-growers from whom it buys a kilo of cocoa beans at sh3,600. Kizito said they give the farmers planting materials, tarpaulins and trays.

John Muwanga, the co-ordinator of Support for Tea and Cocoa Seedlings Project at the Ministry of Agriculture, said Uganda's cocoa exports for 2008 fetched \$26m from 13,000 metric tonnes, up from \$20m from 10,006 tonnes the previous year. The sector expects to earn \$35m from 15,000 tonnes this year. Muwanga said under the strategic intervention programme launched in 2002, their target is to produce 50,000 metric tonnes per year by 2014.

Under the programme, cocoa seedlings are distributed to farmers and one million seedlings have been planted annually since 2002 in the beneficiary districts. The districts include Mukono, Jinja, Kamuli, Iganga, Mayuge and Wakiso. Others are Mpigi, Luwero, Kiboga, Mubende, Kibale, Hoima, Masindi, Kamwenge and Bundibugyo.

Muwanga said Bundibugyo has 4,000 farmers with each farmer having at least one acre planted with cocoa. He said with the increased production, they were trying to counter the impact of the high rate of poor handling practices, which exist in almost all cocoa growing districts. Muwanga said with value addition, farmers will stand a chance of earning three times more than the market price of sh4,000 per kilo.

The proprietors of Olam, a cocoa buyer, also decry the poor handling of the crop. "We have been engaged in cocoa exportation since 2002, but Uganda's cocoa prices continue to suffer on the international market because of poor handling practices," Iyer Suresh, Olam's procurement manager, said recently.

Farmers are advised to harvest the cocoa when it is ripe. Ripe cocoa is red. They should dry it on tarpaulins then ferment it for seven days before it is dried for five days and then sold. Suresh observed that those who harvest green cherries lose out because they end up selling them at as low as sh500 per kilo.

Cocoa farmers worried

Peace fm Online

Source: Ghana Districts

30-Aug-2009

Some cocoa farmers in the Asante Akim South District have registered their displeasure about the tampering of weighing scales by some purchasing clerks in the district. They said the practice was denying them the right prices for their produce and called on authorities to help check the illegal activities and bring culprits to book.

Expressing their concerns at a meeting to elect a District Chief Farmer at Juaso on Thursday, the farmers said the practice had compelled some of them to sell their produce outside the district. This was in response to a plea by the District Quality Control Officer of COCOBOD, Mr Stephen Acheampong, urging them to desist from selling their produce in adjoining districts.

Mr. E Ofori Barimah was elected the District Chief Farmer in a keenly contested election supervised by the District Office of the Electoral Commission. He polled 20 out of 52 votes to beat three other contestants, with Mr. J A Asiedu Darko emerging the Deputy Chief Farmer.

Mr. De-graft Fokuo, the District Chief Executive, said the assembly would soon set up a task force to check the nefarious activities of purchasing clerks in the district. He said the task force would also be mandated to check the smuggling of cocoa to neighbouring districts that could reduce the annual cocoa production in the district.

The DCE said if this was not checked it could jeopardise the district's chances of benefiting from COCOBOD's upgrading of roads in cocoa growing areas and urged the farmers to assist the assembly in curbing the menace.

Labour Issues

Cadbury to drop cocoa made with child labour

TVNZ

Source: ONE News

August 26, 2009



Confectionary manufacturer Cadbury has announced it will no longer use cocoa produced using African child labour in their main chocolate range.

From April next year Cadbury's most popular dairy milk range will carry a fair trade logo which is used world wide to show ethical company behaviour. Cadbury says this move will triple the amount of fair trade product sold throughout New Zealand.

Non-governmental organisation Oxfam has welcomed the decision which follows the lead of Cadbury in the United Kingdom. "Cadbury is showing real leadership and we hope other New Zealand food manufacturers will follow suit," Oxfam executive director Barry Coates.

ONE News Cadbury chocolate on production line

Coates says the organisation will continue to encourage Cadbury and other chocolate manufacturers to source all of their ingredients for all of their chocolate from fair trade sources. According to Oxfam, sales of fair trade certified products including coffee, tea and chocolate reached NZ\$10.5 million in 2008 - up 50% on 2007.

Last week Cadbury also made the decision to remove palm oil from their chocolate. The palm oil used was sustainably sourced but the ingredient is typically linked to rain forest destruction and its use caused a consumer backlash.

Environmental Issues

Research & Development

Promotion & Consumption

Others

Swollen shoot disease hit Eastern Region

Ghana News Agency

August 28, 2009

Akim Oda, Aug. 28, GNA - About 9,673,424 cocoa trees have been infected with the swollen shoot disease in the Eastern Region, Mr. Francis Antwi Agyei, Deputy Eastern Regional Manager of the Cocoa Swollen Shoot Control Division, announced on Thursday.

Speaking in an interview with the Ghana News Agency at Akim Oda, Mr Agyei said out of the figure, the Boadua District had recorded 283,824 affected trees. He explained that even though Boadua was located in the Central Region, most of its farmlands were in the Eastern Region. It is also a boundary town between the two regions.

Mr. Agyei stated that the Boadua farming community had proved difficult in allow his outreach team to control the virus, irrespective of compensation packages offered them. "Being a virus, the only control measure is by the total removal of the diseased and contact trees. This means the trees are to be cut down", he said.

According to him between November 2006 and August 2007, a total of 147,980 diseased trees had been removed from 214 farms in the region. Out of the figure, 23,809 diseased trees were removed from 18 farms in the Boadua district. He was emphatic that cocoa abounds in the Brakwa area, and noted that almost all the diseased trees recorded from the Boadua district were from Brakwa farmlands. He explained that the name swollen shoot came about as a result of the swelling on the pod, the only symptom by which the disease was recognized.

TIT BITS

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

London cocoa lower; sugar and coffee up

LONDON (August 27, 2009): December cocoa in London ended 12 pounds lower at 1,902 pounds a tonne on Wednesday, in a modest setback, having hit a five-month peak of 1,922 pounds a tonne in earlier trade. October Liffe white sugar ended 80 cents higher at \$574.90 with the market still in a consolidation phase after rising to record highs earlier this month.

US MIDDAY: coffee and cocoa falter

NEW YORK (August 27, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Wednesday. December arabica contract down 0.30 cent to \$1.2110 per lb at 11:01 am EDT (1501 GMT). Session range from \$1.2075 to \$1.2250. Continued lower in thin dealings on bearish technical signals while roasters waited below the market and origin sellers waited for better prices, said traders.

London sugar falls; cocoa and coffee up

LONDON (August 28, 2009): Sugar futures rose to one-week highs on Thursday as the market edged closer to the upper end of a consolidation range, underpinned by strong demand which buffeted it from a commodity-wide fall. cocoa and coffee futures dropped on doubts about a global economic recovery, traders said.

Indonesian cocoa butter sold at 1.85 ratio

SINGAPORE (August 28, 2009): cocoa butter from Indonesia changed hands at ratios of 1.85 times London futures, while demand for powder improved slightly ahead of a Muslim religious festival, dealers said Thursday. In the bean market, prices surged 6 percent in Indonesia's main growing island of Sulawesi after New York futures breached the psychological target of \$3,000 a tonne for the first time since August 2008 on fund buying.

US MIDDAY: cocoa and coffee sink

NEW YORK (August 28, 2009): Summaries of the ICE Futures US cocoa, coffee and sugar markets early on Thursday. December arabica coffee contract fell 3.30 cents to \$1.2120 per lb at 11:17 am EDT (1517 GMT). Session range from \$1.21 to \$1.2490. Retraced gains from Wednesday's rally on investor liquidation and chart-based pressure, with additional pressure from the weak commodity complex, said traders.

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.

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.