



COPAL COCOA *Info*

A Weekly Newsletter of Cocoa Producers' Alliance

Issue No. 233

28th May – 1st June 2007

Cocoa Producers' Alliance

ICCO Daily Cocoa Prices

	ICCO daily price (US\$/tonne)	London futures (£/tonne)	New York Futures (US\$/tonne)
28 th May	0	0	0
29 th May	1989.63	1040.67	1922.33
30 th May	1964.72	1030.33	1900.00
31 st May	1980.38	1041.33	1904.33
1 st June	1980.61	1038.33	1910.00
Average	1583.00	830.00	1527.00

Up-coming Events



In the News (from Newspapers worldwide)

Health & Nutrition

- Buying Chocolate
- Choc full of goodness
- The healing benefits of chocolate
- Loco for Cocolo Chocolate
- Cacolac Launches Cacolac Infini, New Version of its Iconic Cocoa Drink
- Cocoa compound boosts memory, scientists say
- On the Side | Chocolate, not mockolate

Production & Quality

- Cocoa growers revive industry
- Premium cocoa gets supply chain boost
- Disease Dims Ghana's Mid-crop Cocoa Hopes
- Members of Cocoa Foundation visit Ghana

Business & Economy

- Nigerian cocoa export to boom from June
- Sao Tome and Principe exports US\$500,000 in cocoa in first quarter

Others

- Divine Chocolate Announces First Dividend for Kuapa Kokoo Farmers
- Dry West Africa weather may hit cocoa supplies
- Barry Callebaut Employees Bike to Support Cocoa Farmers
- Cocoa prices to increase further
- Government expands coverage of Cocoa farmer's houses
- De-politicise mass cocoa spraying exercise -MPs

INSIDE THIS ISSUE:

- ✓ ICCO DAILY COCOA PRICES
- ✓ UP-COMING EVENTS
- ✓ LONDON & NEW YORK FUTURES MARKETS UPDATE
- ✓ SPOT PRICES
- ✓ NEWS
- ✓ TIT- BITS
- ✓ ORDER FORM - 14TH INTERNATIONAL COCOA RESEARCH

Have you **had** your cocoa today?

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

Monday 28th May 2007

Month	Opening Trans	Settle	Change	Daily High	Daily Low	Volume
Jul 2007						
Sep 2007						
Dec 2007						
Mar 2007						
May 2008						
Jul 2008						
Sep 2008						
Dec 2008						
Mar 2008						
May 2009						
Totals						

Tuesday 29th May 2007

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2007	1054	1035	-22	1055	1033	5327
Sep 2007	1055	1044	-15	1055	1042	3798
Dec 2007	1053	1043	-13	1054S	1042	2610
Mar 2007	1055	1050	-12	1058	1049S	814
May 2008	1061	1057	-12	1063	1057	122
Jul 2008		1064	-11			0
Sep 2008		1071	-11			0
Dec 2008		1080	-11			0
Mar 2008		1094	-11			0
May 2009		1096	-11			0
Totals		1063				12,671

Wednesday 30th May 2007

Month	Opening Trans	Settle	Change	High	Low	Volume
Jul 2007	1031	1022	-13	1033	1008S	6196
Sep 2007	1039	1033	-11	1041	1020S	5102
Dec 2007	1041	1036	-7	1043S	1023	2287
Mar 2007	1045	1042	-8	1046	1030	1088
May 2008	1045	1049	-8	1053	1040	357
Jul 2008	1053	1056	-8	1053S	1053S	10
Sep 2008	1068	1063	-8	1068	1068	12
Dec 2008	1067	1073	-7	1067	1067	34
Mar 2008		1087	-7			0
May 2009		1089	-7			0
Totals		1059				15,086

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

Monday 28th May 2007

Month	Open	Price	Change	High	Low	Volume
Jul 2007						
Sep 2007						
Dec 2007						
Mar 2008						
May 2008						
Jul 2008						
Sep 2008						
Dec 2008						
Mar 2009						

Thursday 31st May 2007

Month	Open	Price	Change	High	Low	Volume
Jul 2007	1892 1895	1883	5	1899	1866	9145
Sep 2007	1925 0	1909	6	1925	1894	4142
Dec 2007	0 0	1931	5	1922	1922	1118
Mar 2008	0 0	1953	5	0	0	315
May 2008	0 0	1969	4	0	0	136
Jul 2008	0 0	1988	5	0	0	49
Sep 2008	0 0	2006	5	0	0	0
Dec 2008	0 0	2016	6	0	0	104
Mar 2009	0 0	2036	6	0	0	0
Totals		1966				

News

Health & Nutrition

Buying Chocolate

Cathy Thomas/Freedom News Service

May 29, 2007

Buying chocolate used to be a lot less complicated. The supermarket's baking aisle had a limited number of choices. The semisweet chocolate sat next to the unsweetened. German sweet chocolate cozied up alongside packages of chocolate chips. Milk chocolate was stocked next to the checkout counter. Now, the selection process is mind-boggling. Not only are there many more brands, but the labeling has changed. Many chocolate companies have adopted the European system of labeling their goods with the cacao (KA-cow) content.

Cacao is that luscious blend of cocoa butter and cocoa solids. Cocoa butter contributes a pleasing texture and rich mouth-feel. Cocoa solids are what make chocolate taste like chocolate. In most chocolate, the remaining ingredients include mostly sugar. But what buyers see are those wrappers adorned with bold numerals followed by a percent symbol (often written in brightly colored ink). Some markets have more than 20 choices, with everything from 40 percent cacao to 99 percent.

To add to the confusion, some also are labeled organic, or single origin (made with beans grown in one region), or single variety (made with one type of bean). So with today's burgeoning chocolate choices, home bakers may be a little confused when trying to find the perfect one to use in a favorite recipe. "Experiment to figure out which tastes best," says Richard Ruskell, executive pastry chef at the Montage Resort & Spa in Laguna Beach. For generic use in baking, 64 percent is usually good for most people's palates. For some candies a more bitter chocolate is better, such as 72 percent or higher.

Some consumers assume that the higher the percentage the better the chocolate. That isn't necessarily true. "That number has nothing to do with the other ingredients," Ruskell explains. "The chocolate could have artificial vanilla or lecithin. It might have untold preservations." From company to company, information about the ratio between cocoa butter and cocoa solids isn't available. "The chocolate you choose depends on the texture and flavor you're looking for," says Michelle Bracken, executive pastry chef at Zov's Bistro and Bakery in Tustin. "How do you want the final product to come out? You might use a different chocolate for mousse, for example, than candy."

According to Bracken, chocolate with a higher cacao percentage creates a mousse that has a stiff consistency – a result that she says isn't favorable.

Alice Medrich, an award-winning author and chocolate expert, was one of the first writers to offer tips to readers on how to adjust recipes to use chocolate with specific cacao percentages. "Most standard semisweet chocolate is 55 to 60 percent cacao," she writes in "The Essence of Chocolate" by John Scharffenberger and Robert Steinberg, the founders of Scharffen Berger Chocolate (Hyperion, \$35).

"When you want to use Scharffen Berger chocolate or another premium chocolate in a recipe that you've always made with standard baking chocolate, you can avoid unexpected and unwanted results by doing just a little math. First, check the percentage of the chocolate you plan to use. Scharffen Berger 62 percent semisweet can often be used instead of standard semisweet or bittersweet chocolate."

Medrich adds that if the dish ends up being too intense for your taste or if it is too dry (or if it's a ganache – a smooth chocolate mixture used for truffles and icing – and it curdles), use 10 percent less chocolate than the recipe suggests. And add 1 teaspoon of sugar for every ounce of chocolate called for in the original recipe. "For example, if the original recipe calls for 10 ounces of chocolate, use 9 ounces of chocolate labeled 62 percent and add 10 teaspoons of sugar to the recipe." To use a 70 percent bittersweet, she suggests using 30 to 35 percent less chocolate than called for, and adding up to 1 1/2 teaspoons sugar for every ounce of chocolate called for in the original recipe. She says a great chocolate will probably require less additional sugar.

Sounds good. Here are some recipes that make luscious chocolate treats. Most designate a specific "numbered" chocolate.

Choc full of goodness

Joanne Yap, TODAY/so

29 May 2007

Here's good news for chocolate lovers: Results of a recent study have found that food with a high cocoa content, such as dark chocolate, might be beneficial in lowering one's blood pressure. Researchers at the University Hospital of Cologne in Germany found that consuming even small quantities of cocoa-rich foods helps bring both systolic and diastolic (top and bottom numbers in a blood pressure reading) pressure levels down by as much as an average of 4.7 and 2.8 points, respectively.

According to Ms Nehal Kamdar, a dietician at Raffles Hospital, cocoa is good for one's health because it contains natural antioxidant compounds, known as polyphenols and flavanoids. This antioxidant protection also extends to the heart as the fat content in cocoa butter (stearic acid) exerts a neutral cholesterolemic response. By comparing earlier studies conducted on the effects that green tea registers on blood pressure levels, a food that also contains polyphenols, the researchers at the university concluded that cocoa had much more of an impact on reducing one's high blood pressure.

In fact, the results of imbibing cocoa were found to be similar to the effect that patients experienced from being on a one-drug therapy for their condition. Based on these findings, the researchers approximated that the effects of cocoa could be expected to reduce heart disease by 10 per cent, stroke by 20 per cent, and death from all causes by 8 per cent.

In addition, researchers at the Netherlands' Centre for Nutrition and Health, which studied the cocoa intake of 470 elderly men over 15 years, also found that a higher amount of cocoa in one's diet was linked to lower blood pressure levels and a reduced risk of death among the participants. But before you pile the shopping trolley high with bars of chocolate and cans of cocoa, Ms Kamdar cautioned against overindulging. This is because cocoa products, while rich in antioxidants, are also high in sugar, calorie and fat content. Too much can thus have the reverse effect — putting on weight from all that chocolate puts one at risk of increased blood pressure.

And not all things cocoa are beneficial. The rule of thumb is that the higher the cocoa content in the product, the better it is.

Hence, dark chocolate, which has as much as 80 per cent of cocoa solids added, is better than milk chocolate, which usually contains less than 20 per cent of the solids. The good news, however, is that one need not consume large amounts of cocoa-rich products to have an effect. Eating about 10g of dark chocolate (equivalent in size to a cube of chicken stock) every day, for example, is sufficient to see the benefits on one's blood pressure levels.

Ms Kamdar advised: "Eating 50g of dark chocolate once or twice a week is sufficient, as having too much of it leads to weight gain. "Chocolate should be included as part of a whole meal plan, as one can also get polyphenols by eating more fruits and vegetables, which are good sources of the antioxidant." Additional foods that are beneficial for people with high blood pressure include low-fat dairy products, fruits, vegetables, whole grains, fish and nuts. Doctors also advise cutting back on salt and making sure your diet has adequate potassium (found in yoghurt, cauliflower, salmon, broccoli) as an inadequate amount could raise blood pressure. And while regular exercise helps lower blood pressure, smoking could cause as much as a 20-point spike in systolic blood pressure levels, so it is best to stay away from cigarettes and alcohol.

The healing benefits of chocolate

By Colleen O'Connor

The Denver Post

May 29, 2007

Littleton, Colo. -- Julie Pech ate chocolate every day for 18 months, all in the name of health research. She compared brands, one after another, as many varieties and brands from around the world as possible. She stocked her home in this Denver suburb with high-octane chocolate, up to 50 pounds stashed in cupboards, as well as cacao beans and cocoa nibs -- raw-chocolate chips. There was Ghirardelli and Dagoba and Valor, always testing and tasting.

Now she's a self-described chocolate therapist, dispensing recommendations on how chocolate can help a variety of ills through her book, "The Chocolate Therapist: A User's Guide to the Extraordinary Health Benefits of Chocolate" (Trafford Publishing). Pech still eats chocolate daily -- 2 ounces a day, or 40 pounds a year -- and maintains a size 3 body that's lithe and muscular. She starts each day with cottage Kx"A""Byu(AxIA(S, BAK&ETB)Rb, DNEA

blueberries, pecans, and chocolate nibs, one of the purest forms of chocolate. "Chocolate is truly good for me," she says. "I'm not indulging. I'm doing something I like and sharing it with other people."

Trend-watchers are focused on the healing powers of chocolate, according to a market research report on the premium chocolate industry released in March. They're tracking such market-drivers as the growing interest in chocolate flavors and chocolate tastings, fueled by new products like Cacao Reserve by Hershey's.

An example of the premium-chocolate trend going mainstream, Cacao Reserve marries the language of wine tasting with exotic varietal names like São Tomé and Santo Domingo. Its chocolate bar Arríba is touted as "dark milk chocolate with a floral aroma and subtle woody herbal notes throughout, hints of roasted nut and caramel." These experts predict the next big growth area will be cocoa and drinking chocolate.

And why not?

A mug of natural cocoa has nearly twice the antioxidants of a glass of red wine, two to three times more than green tea, and up to five times that of black tea, according to the February 2007 edition of Dr. Andrew Weil's "Self-Healing" newsletter.

Chocolate-based skin-care products include Origins new cocoa therapy products, advertised as "body-bettering treatments complete with the addictive aroma of theobroma cacao, heightened with a hint of vanilla, ginger and orange."

As for Pech, she never leaves the house without Palmer's Cocoa Butter lip balm in her purse. She also slathers Palmer's cocoa butter on her face as a daily anti-wrinkle regimen. "I'm walking the talk," she says. "I use chocolate inside and out." Pech is part of the American cultural exploration into the health and science of chocolate. Chocolate "is one of the highest foods on the antioxidant charts," she says, adding that it also contains over 400 flavor compounds and plant chemicals that all benefit the body in some way. But, like good and bad cholesterol, there's good and bad chocolate.

The nutritional value is in the cocoa, so the healthy stuff is dark chocolate with a minimum of 50 percent cocoa solids. "Inferior selections filled with sugar, fat and fillers crowd candy shelves everywhere," she writes. "The chocolate content in many of the mainstream brands doesn't even top 20 percent, much less the 50 percent required to qualify for healthy dark chocolate."

Only buy brands with the percent of cocoa listed on the label, she advises, and avoid chocolates with gooey centers because most filled chocolates are very high in sugar. In her role as chocolate therapist, Pech travels the world with Norwegian Cruise Lines, touting the health benefits of chocolate. She teaches classes on chocolate at the Colorado Free University in Denver.

On her Web site, thechocolatetherapist.com, gift sets of book and bars of healthy chocolate sell out faster than she can stock them. A percentage of book profits go to The Dragyn Foundation, which she created to benefit worldwide children's programs. Her mission, she says, is education. "I'm not saying eat chocolate cake, candy bars and cookies, pigging out on chocolate all day long," she says. "You have to control it. One good thing about eating quality chocolate, when you eat the good stuff you don't need a lot of it to satisfy your craving."

Cocoa compound boosts memory, scientists say

Wednesday, May 30, 2007

CBC News

A natural compound found in cocoa, blueberries, tea and grapes enhances memory in mice, especially when combined with exercise, according to newly published research. The compound, called epicatechin, is one of a group of chemicals called flavonols which have previously been shown to improve cardiovascular function and increase blood flow to the brain.

Salk Institute researcher Henriette van Praag and her colleagues found a combination of exercise and a diet of epicatechin also promoted functional changes in a part of the brain involved in the formation of learning and memory. The findings, published in the May 30 issue of *The Journal of Neuroscience*, suggest a diet rich in flavonols could help reduce the effects of neurodegenerative illnesses such as Alzheimer's disease or cognitive disorders related to aging.

Van Praag and her team fed some mice a regular diet and supplemented the diet of the others with the compound. The researchers also had half the mice in each group run on a wheel for two hours a day. After a month the mice were trained to find a platform hidden in a pool of water. Those that ran on the wheel and consumed epicatechin remembered the location of the platform for longer. These mice also had greater blood vessel growth in the dentate gyrus, the area of the brain associated with memory. Mice that consumed the compound but did not exercise still showed enhanced memory, but not as much as those that also exercised.

On the Side | Chocolate, not mockolate

By Rick Nichols, Inquirer Columnist

Thu, May. 31, 2007

Of course, Michael Recchiuti, the San Francisco chocolatier with the shaved head, is dead-set against watering down the definition of chocolate. But before we get into that - and what a sinister and devious thing it is - there are several more blocks to walk. Recchiuti did his tutorial in Center City years ago, waiting tables at Russell's on Lombard Street where he once had to Heimlich a guy so fat he couldn't get his arms around him (he shoved his belly into a counter; they both survived), baking at The Commissary, and plating elegant desserts at a younger Le Bec-Fin.

So I propose a walk-round before he has to head out to see family; a sister in South Philadelphia and a brother in

Production & Quality

Cocoa growers revive industry

Fiji Times, Fiji - May 28, 2007 Tuesday, May 29, 2007

TAILEVU Cocoa Growers and Producers Co-operative Association Limited are ready to embark on domestic production of chocolate. A Swedish team of eight is in Fiji to perform workshops, lectures and tasting sessions on chocolate manufacturing from farming to retailing. The non-government organisation Cocoa Bello is exchanging knowledge and ideas with cocoa farmers in Tailevu.

Association chairman Joseva Serulagilagi said this would revive the industry, which had declined since the early 90s and bridge the gap of knowledge in both countries. "This is something the farmers have been waiting for. Cocoa was introduced in the 1960s-70s and farmers were selling cocoa beans in terms of exporting," he said, Cocoa Bello chairman and project manager Fabian Rimbors said the project was supported by the Swedish International Development Co-operation. The Swedish team has professionals within the chocolate industry as well as organisational expertise, Mr Rimbors said.

Premium cocoa gets supply chain boost

FoodProductionDaily-USA, France - May 31, 2007 By Catherine Boal

30/05/2007 - Agricultural group Bioversity International has begun a new project on sustainable and organic farming - designed to benefit both producers of gourmet single-origin chocolate and cocoa farmers in Nicaragua. The €500,000 scheme, which is funded partly by the Austrian Development Agency, aims to improve yields and bean quality in a remote area of Nicaragua where rapidly-changing land use has resulted in a decrease in the number of fertile cacao plants. It is hoped the scheme will strengthen the supply chain and give manufacturers access to better quality, organic cacao.

Organic chocolate has increased in popularity in the past few years to become an important sector in the global chocolate market. It is an area of growth targeted by major manufacturers such as Cadbury, who own UK's organic firm Green & Blacks, and Hershey, who own organic subsidiary Dagoba. According to market researchers Leatherhead International, the UK organic chocolate market is the largest in the EU with sales of \$35 million (£27.3m) in 2005.

By investing in the communities at the start of the supply chain, the Bioversity International organisation hope to bolster trade links while ensuring growers receive a fair price for the beans. Around 1200 farming families are based in the Waslala community which is experiencing dwindling numbers of high-quality cacao trees. The Bioversity project will bring together local farmers, scientists and foreign chocolate producers to introduce sustainable farming practices to the area.

Bioversity scientist Dr Michael Hermann said: "With our partners we will work at all steps in the chain from cacao farmer to chocolate eater to give everyone a taste of the riches of cacao diversity. "I don't know which I am looking forward to more, better lives for the farmers or better chocolate," he added.

Disease Dims Ghana's Mid-crop Cocoa Hopes

Source: Reuters

31/05/2007

Ahafo Ano, May 30 - A white caterpillar wriggles on a dead cocoa leaf in the outstretched hand of Ghanaian farmer Kojo Efriyah. Poor rains have already cut cocoa output in Ghana, the world's No. 2 producer, and these bugs, which Efriyah calls "Akrokom" in his native Twi tongue, are making matters worse. Their small size belies the damage they cause, burrowing into cocoa trees and causing leaves to wilt, he said. Efriyah is at a loss to know how to deal with the pest. "I don't know what insecticide to use," he said, pointing with his machete to a damaged tree on his farm in the Ahafo Ano district, the heart of Ghana's cocoa-growing Ashanti region.

The prevalence of pests and diseases and a lack of know-how among Ghanaian farmers about ways to treat them are eroding hopes for a plentiful light or mid crop this year in the West African country. A lack of rain and a harsher-than-expected harmattan, a wind which blows down from the Sahara desert, has already hurt production. The 2006/07 main crop, scheduled to close later this week, is unlikely to exceed 550,000 tonnes. Total production for the 2006/07 season is expected to fall short of an earlier forecast of 700,000 tonnes.

Farmers have been harvesting the smaller light crop beans since March, but this stage of the harvest will officially open in the coming weeks. While rains have now started in many parts of Ghana -- bringing relief to farmers who have seen their pods shrivel in the sun and golden leaves turn brown -- many say it is too late to

boost the light crop. "The weather is hot, this year has been bad for the cocoa," said farmer Edward Boadi Adjei, who nonetheless anticipates he could get eight bags of beans from his 14 acres during the light crop.

But another grower, Akwesi Adjei, last saw rain three weeks ago and says he has not had any cocoa to sell from his 24-acre farm since February. Pods are hardly visible at the moment on his farm or on others in Ahafo Ano. But there are plenty of the small white flowers that blossom into cocoa pods, pointing to what could be a strong and early start to the 2007/08 main crop. On some farms, labourers are busy weeding and pruning trees in preparation for the coming main crop. Akwesi Adjei doubts he will get more than the odd bag of cocoa here and there before the next main crop. "Because of the sun, when the pods are coming, it comes just small, small. When you open them, the beans are also small," he added. Disease also remained a problem, he said. "But for the black pod, we would get more," he said.

Members of Cocoa Foundation visit Ghana

Source: GNA

31-May-2007

Members of the Cocoa Foundation, a global body that deals in the processing, manufacturing and trading of cocoa has paid a maiden visit to Ghana to understudy the handling of the country's major cash crop. The 66-member foundation, on a five-day visit to Ghana had toured some major cocoa growing areas and interacted with the farmers.

Isaac Osei, Chief Executive Officer of Ghana Cocoa Board (Cocobod), who led the delegation to the Osu Castle to call on Vice President Alhaji Aliu Mahama, said the members have been exposed to the handling of the cocoa beans and quality control.

The President of the Foundation, Bill Guyton, told the Vice President that the delegation were in the country to pursue the vision of cocoa sustainability and how best to share expertise to improve on the production of the bean. Vice President Mahama said it was a scientific fact that Ghana's cocoa was the best in the world. He stressed: "We produce the best cocoa beans in the world. I am not boasting. When you talk about cocoa, you are talking about Ghana. Cocoa takes a central stage in the country's economy."

Vice President Mahama noted that Ghana stands by quality, while efforts are being made to reduce the risk attached to the crop production. He dismissed global concern that Ghana was using child labour to produce the crop, explaining that the introduction of child friendly policies such as school feeding programme and the capitation grant implied that the country was serious about the proper upbringing of children. Vice President Mahama appealed to members of the foundation to be partners with Cocobod to ensure quality in the production and processing of cocoa.

Business & Economy

Nigerian cocoa export to boom from June

Business Day, Nigeria

EJIOFOR ALIKE

May 30th, 2007

The Nigeria's cocoa export is set to witness a boom in the next couple of weeks amidst expected bumper harvest and high-quality output that will begin in June. The sluggish trading is expected to pick up within two weeks when the mid crop harvest begins in the south west part of the country, the main cocoa growing region. There has been a lull in export of the commodity from Nigeria, the world's fourth biggest cocoa grower since March. This is because buyers shunned the market, citing poor quality and low bean counts in peripheral cocoa growing regions.

Ondo State accounts for around 40 percent of Nigeria's annual production of about 200,000 tons, and its mid crop harvest will start in mid-June. "Business is still dull because quality beans are scarce. I bought three bags (100 kg sacks) yesterday instead of the 10 tonnes I wanted. Things should pick up in the next two-to-three weeks when the light crop from Ondo begins," said Jacob Abiodun, a licensed agent, who buys beans for exports. The mid crop is also known as the light crop because the beans are lighter and cheaper than the main crop harvested from October to February. He said bean count for Ondo cocoa would be around 250-260 grams per 300 beans compared with 180-200 grams for the mid crop from other states. "We are still not in the market, but we should start buying by mid-June," said another international trader in Lagos.

are Kuapa Kokoo members (60% of the national executive board of Kuapa Kokoo are women). As owners of Divine, the farmers have two seats on the Divine corporate board, a share in the profits, and a seat at the table of global trade.

Sophi Tranchell, Managing Director of Divine Chocolate Ltd says: "For many start-up companies, announcing the first dividend is a welcome stage of the company's growth. For Divine Chocolate it is a momentous occasion as it proves that with the support of British chocolate lovers we have been able to create a successful and profitable business which, through ownership, directly benefits cocoa farmers in West Africa."

Mr Ohemeng Tinyase, Managing Director of Kuapa Kokoo Ltd. and non-executive director of Divine Chocolate Ltd said, "For us, farmer ownership always made Divine Chocolate special. For the first time our members benefit as owners of a wonderful chocolate brand, and not only as suppliers of excellent fairly traded cocoa."

The decision to launch a Fair Trade chocolate company in the UK was made at the Kuapa Kokoo AGM in 1997. With the help of NGO Twin Trading, and Body Shop International, plus the support of Comic Relief and Christian Aid, Divine Chocolate Ltd (formerly The Day Chocolate Company) was launched in UK in 1998. The company tackled the difficult task of how to finance a company without handing over ownership to those who had capital. Through the intervention of the British Department for International Development, who provided a

Liffe benchmark September cocoa futures were up £14 or 1.4 per cent at £1,047 per tonne in moderate volume of 2,434 lots in early afternoon trade.

Pipitone said the cocoa market had foreseen a 2006-07 global deficit for many months. "There is no expectation of a large (global) deficit in 2007-08," he added. But he said industry could emerge as a major buyer in the coming months as it appeared to be under-supplied. "Industry is probably a little bit under-covered compared with what we are used to," he said, adding "We expect industry to become a significant buyer in the coming months."

Barry Callebaut Employees Bike to Support Cocoa Farmers

CHATTANOOGA, Tenn.,

SOURCE Brach's Confections, Inc.; Barry Callebaut

June 1, 2007 /PRNewswire-FirstCall/ -- Barry Callebaut, the world's leading manufacturer of high-quality cocoa and chocolate products launched the "Ride for Life" project to support cocoa farmers in Africa. The chocolate maker encourages its employees to bike 49,710 miles (80,000 kilometers) -- twice around the world -- to support the construction and equipment of a medical center in Ivory Coast. The Company has asked employees in each country to bike a certain number of kilometres -- together.

As each country's employees hit their target, Barry Callebaut contributes funds towards this special social project. Medical services will be provided at reduced rates to cocoa farmers and their families who are members of Barry Callebaut's "Quality Partner" Program. Saturday, June 2, employees of Brach's Confections, a subsidiary of Barry Callebaut, will participate in a "Ride the River" bike tour in Chattanooga to support this initiative. On June 18 Chattanooga local -- Chad Horne along with 44 other employees from around the world will bike Mont Ventoux, a steep mountain (which is part of the tour de France) in southern France also called "The Giant of Provence."

Barry Callebaut's presence in the origin cocoa growing countries of Africa and the Americas has led the company to support several projects in support of the cocoa farmers and the local population. These projects, for

Brach's Confections, Inc. is one of America's leading manufacturers of confections. Founded in 1904 by Emil J. Brach, the company produces nearly 200 varieties of confections, including hard candies and chocolates. The company is best known for its StarBrites Mints(R), Milk Maid Caramels(R), Maple Nut Goodies, and Double Dippers. Brach's is a wholly owned subsidiary of Swiss-based chocolate and confectionery company Barry Callebaut AG.

Cocoa prices to increase further

Sunday Observer, Sri Lanka - surekha@sundayobserver.lk

by Surekha Galagoda

2 June 2007

The Department of Export Agriculture has started a new cocoa plantation in the Moneragala district to increase the extent of land under cocoa cultivation, said Director Meezan and Company (Pvt) Ltd S. Abdul Cader. Cader who is also the Convenor Cocoa Sub committee (SAPPTA) said that as the local production is insufficient to meet the indigenous demand of the confectionery industry, they import cocoa beans and butter thereby draining our foreign exchange. He said that if our large coconut plantations start growing cocoa as an intercrop it would result in an additional income for the industry and Sri Lanka could export cocoa beans. The Department of Export Agriculture provides free plants and advice to cocoa growers to increase cocoa cultivation.

Cocoa beans command a good price internationally due to the internal war in Ivory Coast and cocoa plants being damaged in Jakarta as a result of the tsunami. The Ivory Coast which supplies 40% of cocoa beans to the world market cannot meet the demand due to the internal war which has pushed the price of cocoa beans to US\$ 1500 per tonne during the last couple of years while it increased to US\$ 2000 in November 2006. This has resulted in price increases locally as well to over Rs 150 per kg. The price increases have benefited the local as well as international producers. He said that in Sri Lanka cocoa is mainly grown by small holders while a few large plantations too grow cocoa. As it is mainly a home garden crop no proper care is given to the plants which have resulted in a low yield. Cader said that in 2003 Sri Lanka was able to export 2-3 containers of cocoa beans to Germany while they exported one container in March.

In 2004 the production of cocoa was 600 metric tonnes while it increased to 900 metric tonnes in 2005, but as the demand was higher than the supply, the confectionery industry had to import cocoa beans and butter. Cocoa is grown in the Matale and Kandy districts and recently in Moneragala. The cocoa crop starts in the last week of September. Growers obtain a high quantity of cocoa from October to December while a small quantity can be collected from time to time thereafter.

At present the No. 1 cocoa fetches Rs 165 a kilo while No.2 and 3 fetch Rs 160 and Rs 155 a kilo. It is graded according to the mouldy content. In the event there is a high percentage of mouldy confectionery manufacturers avoid buying it and it is classified as a lower grade. Once the cocoa is plucked we buy, grade and supply the local chocolate producers while the excess produce is exported. Speaking of the future, Cader said that there is a big demand for cocoa globally as Europeans and Americans consume much cocoa. Therefore there is a possibility for cocoa prices to increase further.

Government expands coverage of Cocoa farmer's houses

Source: GNA

2-Jun-2007

The government has decided that the Cocoa farmers housing scheme will be extended to 66 cocoa districts in Ghana. The scheme was initially targeted at cocoa farmers in Western region alone. It was meant to offer cocoa farmers affordable housing and improve their living conditions. Mr. Madison Mahamadu Lansah, Director of the Department of Rural Housing under the Ministry of Works and Housing disclosed this at the Regional Coordinating Council Meeting (RCC) held at Sekondi at the weekend.

He said though the original plan had changed, the focus was still on cocoa farmers. He commended Mr. Joseph Aidoo, former Western Regional Minister for initiating the scheme to alleviate the poverty of cocoa farmers. He said presently each room contains four bedrooms, a kitchen, washrooms and rain harvest facilities. Mr. Lansah said, the use of bricks, clay tiles and other natural building materials were meant to make the houses affordable, environmentally friendly and create local employment. He said each house would cost between 127 and 138 million cedis, which was re-payable in 10 years.

Mr. Lansah said the cocoa board; Rural Department and the Agricultural Development bank (ADB) were negotiating on the mode and terms of payment. He said Afransie would have four houses while Yamatwa and

Enchi would get three houses each. The Western Regional Minister said the technology should be made readily available for all civil and public servants, teachers and all Ghanaian workers to adopt and own houses of their own.

De-politicise mass cocoa spraying exercise -MPs

Source: GNA

2-Jun-2007

Alhaji Collins Dauda, NDC- Asutifi South on Friday called on the Ghana COCOBOD to put in place the Village Task Force (VTF) which oversees the implementation of the mass cocoa spraying exercise. He said the COCOBOD has the potential of containing the over-politicization of the mass spraying exercise and prevent stealing, corruption, favouritism and waste that currently permeates the system.

Alhaji Dauda said this in a statement he made on the floor of Parliament to bring attention to the situation that bedeviled the exercise. He argued that while spraying gangs have been put in place in some parts of the cocoa growing areas, the farmers are not aware of this structural arrangement for the establishment of the Task Forces. He questioned why some District Chief Executives, apart from being the political heads are also heads of the District Task Force with oversight responsibility of the task forces.

The Asutifi South MP was emphatic about the situation saying that when he checked to his surprise that not only were some task forces not in place in his constituency and others, but cocoa farmers had the insecticides sold to them. Alhaji Dauda said he was making the statement also to examine the exercise in view of improving it for the benefit of the country's hard working cocoa farmers. The exercise was introduced in 2001 and intended to deal basically with the black pod disease and CAPSID.

The coverage was for the entire Brong Ahafo Region, parts of Western Region, and the Volta Region. For CAPSID, the control was for the Central and Eastern Regions, parts of Ashanti Region and parts of Western Region. Alhaji Dauda said 564.9 billion cedis was spent on the exercise in the 2005/2006 cocoa season and 479.91 billion cedis has been set aside in the current 2006/2007 season from the FOB value of cocoa on the programme. "These are colossal sums of money spent by government on behalf of cocoa farmers and therefore deserve a critical examination," he said.

Contributing to the statement, Mr Sampson Ahi, NDC-Juabeso described the exercise as very important to farmers and must not be politicized in any way. He regretted that too many NPP party activists were serving as chairmen of the task forces and expressed the hope that the appeal by Alhaji Dauda would be heeded to. "This is why I wish to support the appeal that COCOBOD steps into the fray and sort things out."

Mr. Balado S. K. Manu, NPP- Ahafo Ano South, protested claims that the spraying gangs were chaired by NPP activists, arguing, "there is nothing wrong with government doing away with persons who do not share its vision and indeed work against government programmes."

TIT BITS

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

New York cocoa slip

NEW YORK (May 27, 2007): US cocoa futures closed lower on Friday but above a fresh one-week low, pressured by technical selling and limited buying interest ahead of a long weekend in the US and London, traders said.

New York cocoa eases on pressure

NEW YORK (May 31, 2007): US cocoa futures slipped on Tuesday, closing at a 12-day low, weighed by origin and technical selling, traders said. "A little origin selling, I think from Ghana a little chart selling as well," one trader said.

New York cocoa falls to 2-1/2-week low

NEW YORK (June 01, 2007): US cocoa futures closed at a fresh 2-1/2-week low on Wednesday, pressured by the weak pound, speculative liquidation and month-end profit taking while speculative buying prevented deeper losses, traders said.

US MIDDAY: cocoa corrects up

NEW YORK (June 01, 2007): US cocoa futures closed quietly higher Thursday, following four straight sessions of slippage, on two-sided technical trade amid a lack of new fundamentals, traders said. "(There was) a light mixture of everything industry short-covering, a little bit of fund technical buying. Down around this low \$1,880-area was a support area on the charts," one dealer said.

ORDER FORM

14th INTERNATIONAL COCOA RESEARCH
CONFERENCE PROCEEDINGS

	<u>Unit Price</u>
1. Hard Copy (2 Volumes)	\$150.00 plus postage
2. CD-ROM	\$ 50.00 plus postage

Order by Fax or email

Fax: +234 1 263 5684

Mail: cnanga@copal-cpa.org

.....

Fax Order Sheet
No. +234 1 263 5684

14th International Cocoa Research Conference Proceedings
(Please indicate preferred copy)

	<u>Quantity</u>	<u>Amount</u>
<input type="checkbox"/> Hard Copy
<input type="checkbox"/> CD-ROM
	Total:.....	

Mailing address:

.....
.....
.....

E-mail:.....

Date:..... Signature:.....