



eca
european cocoa association

2019 EUROPEAN COCOA FORUM SEPTEMBER 17-18-19, Lisbon

Join hundreds of people from across the cocoa value chain, including high-level officials from key cocoa-producing countries, for the 7th edition of the European Cocoa Forum.

This Forum is designed to give you the possibility to:

- ❖ **Learn about current challenges and opportunities** in the cocoa sector
- ❖ **Listen to high-level representatives** from cocoa-producing countries, the European cocoa and chocolate industry, European and international institutions, cocoa-related organisations as well as civil society
- ❖ **Participate in engaging discussions** during the 4 dedicated business sessions
- ❖ **Expand your business network** while interacting with delegates from cocoa-producing countries, customers, suppliers and fellow cocoa colleagues

*The Conference will be held at the **Pestana Palace Hotel**,
a venue with strong ties to Portugal's cocoa history.*

Platinum Sponsor



Gold Sponsors



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EVENT PARTNERS



DAY 1 - Tuesday 17 September

12:00 – 13:00	FCC lunch
13:00 – 17:00	FCC Council meeting
13:00 – 17:00	FCC workshop
16:00 – 18:00	Forum welcoming reception
17:00 – 17:45	Workshop “Portuguese Chocolate and Wine pairing” by Chocolate d’Odette and Enophilo
18:00 – 19:00	ECA Board meeting (by invitation only)
19:00 – 23:00	ECA/FCC/CAOBISCO dinner for Board/Council Members

DAY 2 - Wednesday 18 September

08:30 – 09:00	ECA General Members meeting (by invitation only)
09:00 – 13:00	Registration
09:15 – 10:00	Workshop “Health benefits of chocolate” by Art of Chocolate
09:15 – 10:00	Workshop by Mr. Peter Remmelzwaal, Chef Patissier
10:00 – 10:40	Workshop “Mega trends in the chocolate industry” by Art of Chocolate
10:00 – 10:40	Degustation Workshop by Mr. Peter Hernou, World Latte Art Champion
10:45 – 11:30	Tasting session on “Supporting Chef’s creativity with fine flavor ingredients” by Davide Comaschi
10:45 – 11:30	Degustation Workshop by Mr. Peter Hernou, World Latte Art Champion
11:30 – 12:45	Kick-off lunch (open to all delegates and partners)



13:00-13:30

Official Opening Ceremony

Ms. Catherine Entzminger, Secretary General, European Cocoa Association

Mr. Steven Retzlaff, ECA Chairman, President of Global Cocoa, Barry Callebaut

Mr. Alain-Richard Donwahi, Minister of Waters and Forests, Côte d'Ivoire

13:30 – 15:00

Panel I: How should we best address the cocoa supply chain's climate agenda and reduce its carbon footprint?

Key topics

- Hearing about the EU's goals for building a low carbon economy and being alerted on the EU tools related to Product Environmental Footprint and Life Cycle Assessment
- Gathering views from panelists on climate change model projections and complex interactions between cocoa cultivation, climate change and hydrological cycle in West Africa, Latin America and Asia
- Defining strategic options to reduce greenhouse gas footprint of the cocoa and chocolate value chains by identifying the Business case for Climate actions
- Learning more about the Indonesian experience in raising awareness on environmental friendly practices to tackle climate change
- [Press article](#)

Speakers

Master of Ceremony: Mr. David Rose, Director, LACS Training

Moderator: Mr. Patrick Poirrier, ECA Board Member, CEO, Cémoi Chocolatier

Keynote speaker: Ms. Beatriz Yordi, Director, DG CLIMA, European Commission

Ms. Emily Black, Professor in territorial processes and climate, University of Reading, Senior Research Fellow at the National Center for Atmospheric Science

Mr. Renat Heuberger, CEO, South Pole

Mr. Soetanto Abdoellah, Chairman, Indonesian Cocoa Board

15:00 – 15:30

Cocoa Break



15:30 – 17:00

Panel II: Values in Cocoa: Technology and price volatility? Value in unblocking the blockchain? How is value distributed?

Key topics

- What impact new technologies are having upon price behavior in cocoa?
- Why does blockchain matter? How can it add value? How can value be captured in cocoa?
- Where is the value? What are the key findings of the "ECA/EU/FAO comparative study of the distribution of value in European Chocolate chains"?
- [Press article](#)

Speakers

Master of Ceremony: Mr. David Rose, Director, LACS Training

Moderator: Mr. Paul Davis, ECA Board Member, Head, Cocoa department, SUCDEN

Dr. Guy Wolf, Global Head of Market Analytics, Marex Spectron

Mr. Mischa Tripoli, Economist, Trade and Markets Division, Food and Agriculture Organization of the United Nations

Mr. Christophe Alliot, Director, BASIC

17:00

End of Day 1 Business sessions

Social programme for all attendees & Casual Dinner

17:45

Departure in front of the hotel

23:00

Return to the hotel



DAY 3 - Thursday 19 September

08:30 – 09:00 **Registration**

09:00 – 10:30 **Panel III: Optimising cocoa quality: Addressing key food safety regulatory challenges, New fermentation approaches with best practices towards expressing genetic flavor potential, and Management of fine flavor from bean to bar**

Key topics

- Hearing about current food safety concerns affecting the European cocoa sector
- Look over the fence and take a view on industrial self-control in the fruit juice industry to safeguard food safety by inspection of fruit authenticity, material and process quality and CSR compliance
- Learn about latest developments in optimized fermentation and quality management approaches towards genetics based branding of cocoa varieties
- Being informed on the best practices to characterize and deliver consistent fine flavour & chocolate
- Chefs Chocolatiers sharing their passion for chocolate
- [Press article](#)

Speakers

Master of Ceremony: Mr. David Rose, Director, LACS Training

Moderator: Mr. Gerard A. Manley, ECA Board Member, Managing Director and CEO
Cocoa, Olam

Keynote speaker: Ms. Sabine Jülicher, Director for Food and Feed Safety, Innovation,
DG SANTE, European Commission

Dr. Joachim Tretzel, President, SGF International e.V. Industry Association for voluntary self-control in the fruit juice industry

Dr. Darin Sukha, Research Fellow/Food Technologist, Cocoa Research Centre, University of the West Indies

Dr. Maria Florencia Williams, Global R&D Manager and Head of Global Sensory, Barry Callebaut

10:30 – 11:00 **Cocoa break**



11:00 – 12:30

Panel IV: How can we raise the integrity and credibility of the cocoa supply chain in tackling deforestation and child labour?

Key topics

- Presenting the EU framework as well as the anticipated EU options to tackle deforestation and child labour in commodities' supply chain
- Implementing a responsible business conduct – key steps in reaching the target for a sustainable cocoa
- How child labour has been addressed efficiently, notably through the due diligence system, in other tropical commodities
- Certification in a transforming sector – how can governments, companies and standards work together to address deforestation and child labor in the cocoa sector
- [Press article](#)

Speakers

Master of Ceremony: Mr. David Rose, Director, LACS Training

Moderator: Mr. Harold Poelma, ECA Board Member, President Cocoa and Chocolate, Cargill

Hon. Joseph Boahen Aidoo, Chief Executive, Ghana Cocoa Board

Mr. Leonard Mizzi, Head of Unit, DG DEVCO, European Commission

Mr. Benjamin Smith, Senior Specialist, International Labour Organization

Ms. Albertine de Lange, Advocacy Lead, Rainforest Alliance

12:30

Closing comments by the ECA Executive Committee

Mr. Steven Retzlaff, ECA Chairman, President of Global Cocoa, Barry Callebaut

Mr. Wim Groen, ECA Vice-Chairman, CEO, ECOM / Theobroma BV

Mr. Henk-Jan Weekhout, ECA Treasurer, Director, C. Steinweg-Handelsveem B.V.

13:00 – 14:30

Lunch for all delegates and partners

Social programme for all attendees & Gala Dinner

17:30

Departure in front of the hotel

23:30 – 01:00

Return to the hotel by private bus every 30 minutes