



# 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 7<sup>th</sup> 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. **Live cartooning** will animate the business sessions. **Interpretation English ↔ French** services will also be provided during both days of the Conference.

### Platinum Sponsor



### Gold Sponsors



### Silver Sponsors



EVENT PARTNERS



## **DAY 1 - Tuesday 17 September**

<b>12:00 – 13:00</b>	<b>FCC lunch (by invitation only)</b>
<b>13:00 – 17:00</b>	<b>FCC Council meeting (by invitation only)</b>
<b>16:00 – 18:00</b>	<b>Forum welcoming reception</b>
<b>16:00 – 18:00</b>	<b>Registration</b>
<b>17:00 – 17:45</b>	<b>Tasting session on “Portuguese Chocolate and Wine pairing” by Chocolate d’Odette &amp; Enophilo</b>
<b>18:00 – 19:00</b>	<b>ECA Board meeting (by invitation only)</b>
<b>19:30 – 23:00</b>	<b>ECA/FCC/CAOBISCO Board dinner (by invitation only)</b>

## **DAY 2 - Wednesday 18 September**

<b>08:30 – 09:00</b>	<b>ECA General Members meeting (by invitation only)</b>
<b>09:00 – 13:00</b>	<b>Registration</b>
<b>09:15 – 10:00</b>	<b>Workshop “Health benefits of chocolate”, Art of Chocolate</b>
<b>09:15 – 10:00</b>	<b>Workshop “The Autonomy of Taste”, York Cocoa House &amp; York Works</b>
<b>09:15 – 11:15</b>	<b>Workshops by Peter Remmelzwaal, Chef Pâtissier</b>
<b>10:00 – 10:40</b>	<b>Workshop “Mega trends in the chocolate industry”, Art of Chocolate</b>
<b>10:00 – 11:30</b>	<b>Degustation workshops by Peter Hernou, World Latte Art Champion</b>
<b>10:45 – 11:30</b>	<b>Tasting session “Supporting Chef’s creativity with fine flavor ingredients” by Davide Comaschi, Maître Chocolatier</b>
<b>11:30 – 12:30</b>	<b>Kick-off lunch (open to all delegates and partners)</b>



**12:45 – 13:10 Official Opening Ceremony**

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

**H.E. Alain-Richard Donwahi**, Minister of Waters and Forests, Côte d'Ivoire

**13:10 – 14:10 Common Floor Price mechanism and Living Income Differential**

**Hon. Brahim Yves Koné**, General Director of the Conseil du Café Cacao, Côte d'Ivoire

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

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

**14:10 – 15:30 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
- 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: Mr Damien Meadows**, Advisor on European and International Carbon Markets, DG CLIMA, European Commission

**Mr Renat Heuberger**, CEO, South Pole

**Mr Soetanto Abdoellah**, Head of R&D Division, Indonesian Cocoa Board

**15:30 – 16:00 Cocoa Break**



**16:00 – 17:15**

**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

**17:15**            **End of Day 1 Business sessions**

**Social programme for all attendees & Casual Dinner**

**18:00**            **Departure in front of the hotel**

**23:00**            **Return to the hotel**



## DAY 3 - Thursday 19 September

**08:30 – 09:00**      **Registration**

**09:00 – 09:10**      **Mrs Catherine Entzminger**, Secretary General, European Cocoa Association

**09:10 – 10:40**      **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: Dr 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

**10:40 – 11:10**      **Cocoa break**



**11:10 – 12:40**

**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

**Keynote speaker: Dr Leonard Mizzi**, Head of Unit, DG DEVCO, European Commission

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

**Mr Benjamin Smith**, Senior Specialist, International Labour Organization

**Ms Albertine de Lange**, Advocacy Lead, Rainforest Alliance

**12:40 – 13:00**

**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 – 01:30**

**Return to the hotel by private bus every 30 minutes**

*Participants at the ECA Forum hereby give their consent that photos will be taken during the event and during the social activities. Some of these photos may be published on the ECA website and social media. No photos or personal details will be used for commercial purposes.*