



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, in Lisbon 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.*



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 registration, welcoming drinks and social activities
	Workshop (tbc)
19:00 – 23:00	ECA/FCC/CAOBISCO dinner for Board/Council Members

DAY 2 - Wednesday 18 September

8:00 – 13:00	Registration
9:00 – 10:00	ECA Board meeting (by invitation only)
9:00 – 11:30	Workshops (tbc)
10:30 – 11:00	ECA General Members meeting (by invitation only)
11:30 – 12:45	Kick-off lunch (open to all delegates and partners)
13:00	Official Opening Ceremony



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 chain by identifying the key climate physical and regulatory risks
- Learning more about the business case for climate actions

Speakers

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

Moderator: *Mr. Patrick Poirrier, ECA Board Member; CEO Cemoi*

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 comparative study of the distribution of value in European Chocolate chains”?

Speakers

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

Moderator: Mr. Paul Davis, ECA Board Member; Head Cocoa, S&D Sucden

Mr. Jonathan Parkman, Joint Head of Agriculture, Marex financial

Mr. Mischa Tripoli, Economist, Trade and Markets Division, Food Agriculture Organization

Mr. Christophe Alliot, Director, BASIC

17:00

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

8:00 – 9:00

Registration

9:00 – 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 the EU initiatives towards the harmonization of a global food safety framework and on the current food safety issues affecting the European cocoa sector
- 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

Panelists

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

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

Keynote speaker: Ms. Sabine Juelicher, Director Food and feed safety and Innovation, DG SANTE, European Commission

Dr. Joachim Tretzel, President of Sure Global Fair (SGF)

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 forest risk commodities
- How child labour has been addressed efficiently, notably through the due diligence system, in other tropical commodities

Panelists

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

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

Keynote speaker: *Mr. Leonardo Mizzi, Head of Unit, DG DEVCO, European Commission*

Mr. Benjamin Smith, Senior Specialist, International Labour Organization

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 Theobroma

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

13:00 – 14:30

Lunch for all delegates and partners

14:30 – 16:30

Workshops (tbc)

Social programme for all attendees & Gala Dinner

18:00

Departure in front of the hotel

From 23:30

Return to the hotel