

2nd Cocoa Revolution

9 - 11 Mar 2016 | HCM City, Vietnam

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9 Mar 2016, Wednesday

SEPARATELY BOOKABLE

Site Visit to Cocoa Nursery and Cocoa Plantation in Ben Tre, Cocoa Fermentation & Drying Plant

(0730 - 1600 hrs.)

Hosted by **Puratos Grand Place**

- 07:30 Gather at Novotel Saigon Centre Hotel. Bus leaves for Cocoa nursery and cocoa plantation in Ben Tre.
- 09:30 Bus arrives BenTre nursery & plantation
- 11:00 Leave for Cocoa Fermentation & Drying Plant
- 12:30 Leave back to Hotel
- 13:00 Lunch on the way back
- 16:00 Arrive Novotel Saigon Hotel

Day One - 10 Mar 2016, Thursday

- 08:00 Registration
- 09:00 Chairman's Introduction & Welcoming Remarks
- 09:05 **Global Situation and Prospects of the Cocoa and Chocolate Markets - Current Challenges and Opportunities**
 - Growing demand for fine and flavour cocoa – how can Vietnam benefit

Laurent Pipitone, Director of the Economics and Statistics Division International Cocoa Organization (ICCO)
- 09:45 **Cocoa Fermentation R&D through Industrial Post Harvest Center: Case Study PGPV Vietnam**

Mr. Gricha Safarian, Managing Director Puratos Grand-Place® Vietnam
- 10:20 Discussion followed by Coffee Break
- 10:50 **Asia Chocolate Demand and Key Trends**

Mr. Prakash Chand Jhanwer Regional Controller - Olam Indonesia, Laos and Vietnam OLAM Vietnam Ltd
- 11:20 **Cocoa's Latin Future**
 - Recent advances in efficient cocoa production in Latin America

Mr. Doug Hawkins, Partner Hardman & Co
- 11:50 **Managing Cocoa Quality in the Post-Harvest Process**

Mr. Philippe Bastide, Cocoa Expert CIRAD
- 12:30 Discussion followed by Lunch
- 14:00 **Novel Starter Cultures for Cocoa Fermentation allow tuning of Chocolate Aroma**

Prof. Kevin Verstrepen KU Leuven Lab for Genetics and Genomics & VIB Laboratory for Systems Biology, Leuven, Belgium
- 14:35 **Improving Yields to Meet Local Demand – Indonesia's Challenge**
 - Barriers affecting yield - soil fertility degradation, climate change, pests, diseases
 - Solutions to rejuvenate and strengthen cocoa trees, better seeds to improve the situation at the farm level
- 15:10 Discussion followed by Tea
- 15:40 **Natural Micro Nutrients to Improve Cocoa Yield and Control Black Pod Disease**

Terry Goh, Director Essential Plant Solutions Sdn Bhd
- 16:10 **Tachibana's New Challenge for Cacao Beans Marketing**
 - Marketing pyramid for world's origins cacao

Mr. Ikuta Wataru, Managing Director Tachibana & Co Ltd
- 16:40 Final Discussion. Close of Day One

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Day Two - 11 Mar 2016, Friday

- 09:00 Chairman's Introduction
- 09:10 **India on the Cocoa Map**
Chef Varun Inamdar
Master Indian Chocolatier
Founder - The Chocolate Factory Ecuador
(in partnership with Govt of Ecuador)
- 09:40 **Mars Cocoa Development Journey in Vietnam**
• Our Cocoa Development Center/ Cocoa Village Center approach to boost cocoa production and cocoa planting area in Vietnam
Mr. Hai Lam Dinh
Vietnam Cocoa Development Manager
Mars Foods Inc.
- 10:10 Discussion followed by Morning Coffee
- 10:40 **Sustainable Sourcing of Cocoa – Stepping up to the Challenge**
Mr. Roopak Bhat
Strategic Sourcing Manager,
Cocoa, Asia Pacific
Mondelez
(Cadbury Enterprises Pte Ltd)

- 11:10 **Cocoa Quality, Cocoa of Excellence Programme, and the Newly Founded Efforts to Establish a Full Fine Flavor Cacao Grading and Standards System**

Ed Seguire

Guittard Chocolate

- 12:00 Final Discussion. End of Conference

- 12:30 Lunch

3 Ways To Register

Online: www.cmtevents.com
Email: huiyan@cmtsp.com.sg
Tel: **(65) 6346 9113**

Per Person Fee for Conference:	(USD)
Regular Fee for 1	1495.00
Group Fee for 3 or more	1295.00

Site Visit to Cocoa Nursery and Cocoa Plantation: 9 Mar (per person) 100.00

Pay Online By 5 Feb with Visa/MasterCard & SAVE USD75 (per person) -75.00
Not applicable with any other discount

CUSTOMISED SPONSORSHIP OPPORTUNITY

Package available include **Corporate, Exclusive Luncheon & Cocktail sponsor**. Exhibition / catalogue display can be arranged upon request. Contact fiona@cmtsp.com.sg

Program details published herein are confirmed as at 07/01/2016.
Please visit <http://www.cmtevents.com/main.aspx?ev=160311>
for latest information on speakers & topics.

“Towards FINE Flavor Beans & Cacao Grading Standards...” “Will Vietnam be the first ASEAN producer to attain ICCO star ranking?”

Accelerated global demand for fine or flavour cocoa is rising in tandem with desire for high quality chocolates. Worldwide major chocolate and confectionary manufacturers with premium products require fine or flavour cocoa from specific origin bean varieties to attain the distinctive taste and colour. Many new chocolate artisans are emerging as well, seeking even more demand for this cocoa variety type.

There is a huge price difference between fine flavour cocoa and conventional cocoa. Where the latter can be priced between \$2,000 per MT to \$2,800 per MT, fine cocoa niche can fetch up to \$5,000 per MT with the high end ones commanding prices up to \$10,000 per MT !!!

The Central American country Ecuador is currently the world leader for fine flavour cocoa beans. Regulated by the ICCO other producing countries with such status includes Papua New Guinea, Madagascar and Venezuela. What are the ICCO's (International Cocoa Organisation) criteria on assessing a country's potential as fine flavor cocoa bean producer and what new efforts are established for full fine flavor cacao grading and standards system

Last September the ICCO panel recommended that Vietnam's cocoa production be considered as fine or flavour origin. The results will be announced in May this year by the ICCO Council. This will be revolutionary with Vietnam being the first South East Asia producer to attain fine flavour cocoa variety.

In a country where rice and coffee takes priority Vietnam is on the path to expand its cocoa production. With its ambitious incoming industrial cocoa plantations planned from 3500 MT (annually) to 50,000 MT in eight to ten years can Vietnam deliver ?How will Vietnam rise to the challenge to be a major fine flavor producer ?

Other ASEAN member Indonesia as the world's 3rd largest cocoa producer is keen to maintain its position. Cocoa bean output is expected to rise at least 5 percent this year ; will the Jakarta government's scheme to boost production help offset any damage to crops from the current El Nino-linked dry weather ? Indonesia also faces quality concerns and lack of incentives for local farmers to boost the cocoa sector.

CMT's 2nd Cocoa Revolution aims to answers these critical issues...Bringing together leading panel of authoritative industry speakers from markets to quality improvements, you can expect to learn and share effectively from this comprehensive summit.

Key highlights

- Do not miss - ICCO's keynote speech on Global situation and prospects of the cocoa and chocolate markets -Current challenges and opportunities.
- Cocoa Fermentation R&D through industrial post harvest center: case study PGPV Vietnam
- Olam's take on Asia Chocolate Demand and Key Trends
- Status of Cocoa's Latin Future
- Managing cocoa quality in the post-harvest process
- Novel starter cultures for cocoa fermentation allow tuning of chocolate aroma
- Improving Yields to meet local demand – Indonesia's Challenge
- Natural micro nutrients to improve cocoa yield and control black pod disease
- Tachibana's new challenge for cacao beans marketing
- Putting India on the Cocoa Map
- Mars cocoa development journey in Vietnam
- Mondelez perspective on Sustainable sourcing of Cocoa – Stepping up to the challenge
- Cocoa quality, Cocoa of Excellence programme, and the newly founded efforts to establish a full fine flavor cacao grading and standards system

PLUS an optional tour to Puratos Grand-Place new cocoa fermentation facility and cocoa nursery and plantations in Ben Tre on the 9th of March.

Sign up now for group discounts. Contact *Huiyan* at huiyan@cmtsp.com.sg for more information.