Highlights from LWR training workshop on cocoa quality standards and quality management
August 12 – 14th, 2016
San Pedro Sula, Honduras

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Third Annual Seminar on Cocoa in the Americas
5-6th September 2016
Sonesta Hotel, Guayaquil, Ecuador.
Key points on current state of the regional industry

• Great potential

• Renewed interest in cocoa

• Small production volumes (100 – 5000MT)

• High quality linked to specialized marketing to derive maximum value

• A need for best practices and quality management systems to:
  ▪ Best express the genetic flavour potential of different varieties in the region
  ▪ Avoid mixing old types and newer hybrids (Criollo vs CCN 51 and CCN Hybrids)
  ▪ Create a chain of custody from tree – bean – bar (Traceability)
  ▪ Build on the unique story of cocoa from the region for specialized marketing
Terms of Reference for Training Workshop

• To build an understanding of the concept of quality along the cocoa value chain.

• Carry out physical quality bean assessments on fermented and dried bean samples – moisture content, bean weight, bean count, cut test and odour.

• Test the “All in One” cocoa quality assessment forms produced from the draft quality assessment protocol.

• Have an introduction to tasting chocolate and cocoa liquors (core and ancillary flavours.)
Take Home points

• Great interest and passion by all

• Young people are very interested in cocoa and getting best quality

• Training needs more time

• Separate trainings on physical and sensory quality assessment over longer time

• Understanding post harvest processing and the linkage of post harvest processing to final flavour quality is vital

• Building human capacity to understand the post harvest processing needs of the cocoa varieties in each country is critical – no one recipe for all!
Linking marketing to history and uniqueness