



eca
european cocoa association

European Cocoa Forum 2016

Conference Programme

Thursday 15th - Friday 16th September 2016
Valamar President Hotel, Dubrovnik (Croatia)

DAY 1 – Thursday 15 September



- 8:00 → Registration** – Desk at lobby area (7th floor)
- 10:00 ECA Board meeting (by invitation only)** – Room Ruda (4th floor)
- 11:00 ECA General Members meeting (by invitation only)** – Room Daksa (6th floor)
- 11:45 Kick-off lunch (open to delegates and partners)** – Restaurant (6th floor)
- 12:45 Official Opening Ceremony** – Rooms Olipa 2, 3, 4 (7th floor)
Mr Matthias D'hondt, Chief Executive Officer, Molenbergnatie NV; ECA Chairman
- 13:00 Key note speech: European Commission's perspective on sustainable production of tropical agricultural commodities** – Mr Roberto Ridolfi – (Director, DG International Cooperation and Development, European Commission)
- 13:15 Panel discussion: Harnessing market opportunities in Central and Eastern Europe**

Key topics:

- Gathering views from panelists on perspectives for future growth in Central and Eastern European markets
- Illustrating the key drivers and potential stumbling blocks
- Demonstrating if/how growth is different from what can be observed in other regions (e.g. BRICs, Middle East and North Africa, etc)

Panelists:

Mr Damir Bulić (Chairman of the Board, Kraš – Croatia)

Ms Marija Carić (Chief Engineer for Product Development, Kraš – Croatia)

Mr Victor Voitov (Chairman of the Board, Inforum – Russia)

Mr Franco Del Fabbro (CEO, Heidi Chocolate - Romania)

Moderator: Mr Gerry Manley (CEO, Olam Cocoa; ECA Board member)

14:15 Coffee break

14:45 Panel discussion: Climate Change

Key topics:

- Addressing the challenges for worldwide cocoa production linked to changing weather patterns
- New mitigation measures aimed at curbing the effects of global warming

Panelists:

Mr Christian Bunn (Postdoctoral Fellow, International Center for Tropical Agriculture - CIAT)

Ms Brigitte Laliberté (Expert of Cacao Genetic Resources, Bioversity International)

Mr Michael Zerr (Economist, Cargill)

Moderator: Mr Joseph Larrose (Head of Sustainable Sourcing, Touton)

15:45 Tasting and testing session - Mr Ed Seguire (Guittard) and Ms Maria Salvadora Jiménez (Daarnhouwer)

16:30 End of Day 1 Business sessions

13:00 Guided Tour for partners – departure in front of the hotel

Exploration of **Lokrum Island**, a small romantic island and protected natural park located opposite Dubrovnik's old town. Activities at this oasis of peace include visits to the botanic garden, old Benedictine Monastery and small salt water lake as well as swimming.



16:30 Return to the hotel

17:45 Social programme – departure in front of the hotel

A private visit to the Franciscan Monastery and Dubrovnik's old city

Dinner at the enchanting 'Banje Beach' restaurant



23:00 Return to the hotel



DAY 2 - Friday 16 September

Business sessions: Rooms Olipa 2, 3, 4 (7th floor)

- 8:00** **Registration (until 9:00)** – Desk at lobby area (7th floor)
- 8:30** **Keynote speech: Ghana's Efforts at Sustaining Cocoa Production** - Dr Stephen Kwabena Opuni, Chief Executive of Ghana Cocoa Board
- 9:00** **Panel discussion: How can we better match scientific cocoa research and industrial expectations?**

Key topics:

- Priorities and needs of the research community and industry
- How to promote smart, efficient initiatives/good practices that ensure safety and quality control while supporting successful agri-businesses
- Finding the most effective methods & tools to treat and control major pests & diseases e.g. Black pod, Pod borer, CSSV, VSD
- The role of innovation in helping improve yields, soil health, quality and profitability at the cocoa farm level

Panelists:

Dr Wongbé Yte (Directeur Général, Centre National de la Recherche Agronomique (CNRA) – Côte d'Ivoire)

Mr Philippe Petithuguenin (Directeur Général Délégué Adjoint à la recherche et à la stratégie, Centre de Coopération Internationale en Recherche Agronomique pour le Développement (CIRAD) – France)

Dr G. J. Anim-Kwapong (Executive Director, Cocoa Research Institute of Ghana - CRIG)

Dr Jayne Crozier (Trade and Commodities Coordinator, Centre for Agriculture and Biosciences International (CABI) – United Kingdom)

Moderator: Mr Martin Gilmour (Cocoa Sustainability R&D Director, Mars)

- 10:00** **Panel discussion: Regulatory concerns for the cocoa sector and potential impact on business operators**

Key topics:

- Main food safety issues affecting the European cocoa sector related to contaminants
- Challenges in guaranteeing safety of cocoa products and ensuring compliance with an evolving regulatory environment
- ECA's activities in anticipating legislative and policy changes to the benefit of its members

Panelists:

Mr Frans Verstraete (Deputy Head of Unit, EU Commission, DG Sante) – by video

Ms Ann Duponcheel (Global Trade & Regulatory Affairs Manager, Barry-Callebaut)

Mr Marc Joncheere (Manager Technical and Regulatory Affairs, Cargill)

Mr Paul Bontenbal (Manager Technical Support and Innovation, Dutch Cocoa BV)

Moderator: Mr Harold Poelma (President Cocoa and Chocolate, Cargill; ECA Board member)

11:00 Coffee break

11:30 Panel discussion: What does innovation look like in B2B and B2C markets?

Key topics:

- Case studies presenting key innovative products and services along the supply chain
- Future trends while addressing the rationale behind innovation

Panelists:

Mr Peter Boone (Chief Innovation and Quality Officer, Barry-Callebaut)

Mr Richard Pelrine (Lead Regional Economist, West and Central Africa Division, International Fund for Agricultural Development – IFAD)

Moderator: Mr David Rose (Director, LACS Training)

12:30 Closing comments by the ECA Executive Committee

Mr Matthias D'hondt (Chief Executive Officer - Molenbergnatie NV, ECA Chairman)

Mr Steven Retzlaff (President of Global Cocoa - Barry-Callebaut, ECA Vice President)

Mr Derek Chambers (Manager Cocoa Trading - Sucres & Denrées, ECA Treasurer)

13:00 Lunch for delegates and partners – Restaurant (6th floor)



8:45 Guided Tour for partners – departure in front of the hotel

Discovery of the beautiful **Konavle** region south of Dubrovnik, a fertile valley encircled by mountains with olive groves and wineries. On the way, partners will stop at authentic villages, taste traditional products, visit an old flour mill and learn more about local silk crafts.



13:00 Return to the hotel

18:15 Social programme – departure in front of the hotel

Cocktail cruise in the bay around the old city walls

Gala dinner at the Fortress Revelin in Dubrovnik's old city

After-party at the Fortress Revelin club (with a DJ)



23:30 – 02:00 Bus transfer to the hotel (every 30 minutes) – taxis available nearby