



International
Symposium on
Cocoa
Research

ISCR 2022

POSTERS SESSION 3

INNOVATIONS TO SUPPORT COCOA PROCESSING & MARKET DEVELOPMENT

1. **Dr. Marycarmen Utrilla-Vázquez**, *Revaluation of cocoa cultivation: physicochemical characterization of the pod and mucilage of three main types of cocoa in Chiapas*, Universidad Politécnica de Tapachula-Ingeniería Agroindustrial
2. **Ms. Julie Lestang**, *Rapid characterization of the chemical profiles of cocoa beans fermented with anti-fungal co-cultures*, Laboratory of Food Biochemistry, Department of Health Sciences and Technology, ETH Zürich
3. **Mr. Zachary Dashner**, *Breaking off a piece of cadmium uptake in T. Cacao*, Penn State University
4. **Prof. Alejandro Caro-Quintero**, *Metagenomics and expression analysis reveals that members of the Erwiniaceae and Enterobacteriaceae are active players in the initial steps of cocoa fermentation*, Departamento de Biología, Facultad de Ciencias, Universidad Nacional de Colombia
5. **Ms. viviana Alexandra Carvajal**, *The global cocoa and chocolate value chain: key players and opportunities for developing countries*, CIESTAAM
6. **Ms. Leidy Machado Cuellar**, *Organoleptic quality assessment of Theobroma cacao L. in cocoa farms in northern Huila, Colombia*, Centro de Formación agroindustrial - Regional Huila - Servicio Nacional de aprendizaje SENA
7. **Ms. Kathryn Yadira Guzman Pacheco**, *Digital QR classification system for cocoa trees*, Servicio nacional aprendizaje SENA
8. **Prof. Ramiro Ramirez**, *Effect of soil characteristics on cadmium absorption and plant growth of Theobroma cacao L. seedlings*, Universidad Nacional de Colombia, sede Medellin
9. **Mr. Santiago Guzman Penella**, *Link between volatile composition of cocoa beans and the use of yeast starter culture during fermentation*, CIRAD, UMR Qualisud
10. **Dr. Ralph Armah**, *Organizational innovations along Ghana's Cocoa Value Chain*, Institute of Statistical, Social and Economic Research (ISSER), University of Ghana
11. **Mr. Jesse Dekeyrel**, *Improving the institutional capacity of Colombia and Ecuador to mitigate trade barriers due the high cadmium levels in cacao*, KU Leuven
12. **Mrs. Anna Bruederle**, *Cash transfers to increase cocoa farmer resilience and protect children – Evidence from Ghana*, International Cocoa Initiative
13. **Ms. Gloria Abaidoo**, *Impact of cocoa pod maturity and storage on cocoa quality*, Nestlé
14. **Mr. James Butubu**, *Manufacture of Craft chocolate using local technological innovations and supportive Cocoa Regulation*, ABG Department of Primary Industry
15. **Mr. Alexandre Bellion**, *Innovative fine cocoa fermentation system by means of vertical stirring integrated into a stainless steel tank.*, Alexandre Chocolat conseil & developpement .B.V
16. **Ms. i Gusti Agung Ayu Widiastuti**, *Strengthening cacao market development through added value innovation (fermentation) for cocoa farmers in Jembrana - Bali - Indonesia*, Non Government Organisation (NGO)
17. **Dr. Angel Avadí**, *The quest for quality of Ecuadorian cocoa: Certification and traceability*, CIRAD Unité recyclage et risque
18. **Mr. Simon Perrez Perrez Akoa**, *Impact of pollen genetic origin on compatibility agronomic traits and content of bioactive compounds in cocoa*, Department of Biochemistry, Faculty of Science, University of Yaounde



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19. **Prof. Irene Chetschik**, *Novel time- and location-independent postharvest treatment of cocoa beans: "moist incubation" of unfermented and dried cocoa nibs*, Zurich University of Applied Sciences - Institute of Food and Beverage Innovation
20. **Dr. Da Lorn**, *Yeasts potential interactions influencing the formation of fine aromas during cocoa fermentation process*, QualiSud, Université de Montpellier
21. **Dr. Lydie Besançon**, *Is transfer of precursors and aroma compounds produced by yeast during cocoa bean fermentation influenced by the tissue bean structure?*, CIRAD
22. **Mr. Pierre Marie Theodore Etoa Abena**, *Improving the wellbeing of Congolese by promoting cocoa made in Congo: assessing challenges limiting good market access of its cocoa beans*, Projet d'Appui à la Relance du Secteur Agricole (PARSA)_TEREA
23. **Ms. Verina Ingram**, *Transparent and collective-voices in modelling a a nation-wide cocoa traceability system for Cameroon, from farmgate to port of exit*, Wageningen University and Research
24. **Ms. Brigitte Laliberte**, *Cocoa quality and flavour: Towards a common language for increased value and market access.*, Cocoa of Excellence, Alliance of Bioversity International and CIAT
25. **Ms. Lucette Adet**, *Physiological traits, yield, yield components and bean dynamics relationship of different cocoa genotypes under drought*, Wageningen University and Research
26. **Mr. Santiago Hilarión Pastor-Soplín**, *Utilization of cocoa genetic resources in Peru from university research (2016-2021)*, Universidad Científica del Sur.
27. **Dr. Fernando Teixeira Mendes**, *Official rural credit for cacao in the amazon: problem or solution?* CEPLAC
28. **Ms. Ruth Fabiola Peña Correa**, *Microscopy of roasted cocoa nibs and cocoa butter extractability*, Wageningen University and Research
29. **Mr. Daniel Kofi Abu**, *The dynamics of sustainability and traceability of cocoa production in Ghana: inventory and analysis*, Tropenbos Ghana
30. **PROAmazonia**, *Cartographic strategy of traceability*, PROAmazonia
31. **Dr. Patrick Descombes**, *Detection and analysis of Cacao Swollen Shoot Virus by Capture Sequencing – a universal method*, Nestlé
32. **Mr. Filippo Roda**, *Cocoa price forecasting as a tool to increase future contracts potential in managing farmers' price volatility risk.*, Areté - The Agri-food intelligence company
33. **Ms. Thao Thi Thu Pham**, *Farmer segmentation: An approach to find aspiring cacao intercroppers from a population of coconut farmers*, Alliance of Bioversity International and the International Center for Tropical Agriculture (CIAT)
34. **Ms. Nathalie Ciara Walker**, *A direct sourcing model based on key quality metrics for Costa Rican cocoa*, School of Agricultural, Forest and Food Sciences, Bern University of Applied Sciences (BFH)
35. **Dr. Elodie Jean-Marie**, *Guiana (amazonian endemic cocoa) : Chemical composition and biological potential*, Laboratoire COVAPAM UMR QUALISUD
36. **Mr. Alexis José Zambrano**, *New smells and flavours of Venezuelan cocoa (Theobroma cacao L.)*, Universidad de Los Andes
37. **Mr. Alexis José Zambrano**, *Sensory and chemical quality of Venezuelan cocoa (Theobroma cacao L.)*, Universidad de Los Andes
38. **Mr. Edward Amankwah**, *Tracking green commodities, Ghana Beyond Aid and cocoa-based agro -tourism in Ghana: the nuances of certification and chocolate consumption*, Center for Environmental Governance (CEGO)
39. **Dr. Erasmus Khj zu Ermgassen**, *Harnessing publicly available data to improve transparency in cocoa supply chains*, UCLouvain



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40. **Mr. Pierre Poirot**, *Development and selection of new yeast starters for cocoa beans fermentation – effect of different *Saccharomyces cerevisiae* yeast strains on the volatile profile and sensory attributes of resulting chocolates*, Lallemand SAS
41. **Mr. Tobias Lohmueller**, *Quality and yield management during winnowing*, Hamburg Dresdner Maschinenfabriken GmbH
42. **Mr. Cristian Díaz-Muñoz**, *Steering cocoa fermentation, a fine-scale follow-up of mixed-strain starter cultures*, Vrije Universiteit Brussel, Research Group of Industrial Microbiology and Food Biotechnology
43. **Prof. Luis Javier López-Giraldo**, *Mathematical prediction of sensory properties in cocoa liquor using volatile compounds composition*, Universidad Industrial de Santander
44. **Ms. Jennifer Jackeline Garcia**, *Kinetics of cadmium bioaccumulation in seeds of five cacao varieties*, Universidad Nacional Agraria - La Molina
45. **Mr. Abiodun Oluwasola Ajewole**, *Effect of inclusion of cocoa powder on proximate composition chemical, mineral and sensory qualities of Unripened cheese-‘Warankashi’*, Cocoa Research Institute of Nigeria (CRIN)