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


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


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 Goverment Organisation (NGO)

17. Dr. Angel Avadi, *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
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 Clara 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
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)