

The European Cocoa Forum: Addressing food safety and current cocoa quality challenges

What are the main food safety concerns affecting the European Cocoa Industry? Which latest fermentation techniques can optimize cocoa quality and flavour? What can we learn from the fruit juice industry about preserving authenticity, quality and CSR compliance? What is best practice to define fine flavour chocolates while ensuring an optimal sensorial experience for consumers?

The 7th European Cocoa Forum, from 17th to 19th September 2019 in Lisbon, will hold a specific panel discussion with high-level speakers on “*Optimising cocoa quality*” to answer these questions and more:

Confirmed moderator and panellists include:

- ✓ Mr. Gerard A. Manley (ECA Board member, Managing Director and CEO Cocoa, OLAM),
- ✓ Sabine Jülicher (Director Food and Feed Safety and Innovation, DG SANTE, European Commission),
- ✓ Joachim Tretzel (President, SGF International e.V. Industry Association for voluntary self-control in the fruit juice industry),
- ✓ Darin Sukha (Research Fellow/Food Technologist, Cocoa Research Centre, University of the West Indies),
- ✓ Maria Florencia Williams (Global R&D Manager and Head of Global Sensory, Barry Callebaut).

This Panel will focus on four leading themes:

1. What are the current **food safety concerns** affecting the European cocoa sector?
 - What are the reasons behind setting the current EU Cadmium Maximum Residue Levels (MRLs) on Chocolate products?
 - What action is ongoing at European level on **Mineral Oil Hydrocarbons (MOHs)** and what are the next steps for setting maximum levels for certain commodities?
 - What is the scope of the current revision of **pesticides MRLs, notably for neonicotinoids**, and how will these changes affect the cocoa production chain?
2. What experiences can we gain from other food sectors, such as the fruit juice industry, in applying an innovative monitoring system checking conformity with food safety, quality and labelling standards? Which potential benefits can such a system bring in terms of traceability and Corporate Social Responsibility?
3. What are the latest developments in **optimized fermentation** and **quality management approaches** towards genetics-based branding of cocoa varieties?
 - How can **diversity** in the cocoa genome be preserved and valued to appreciate different flavour potentials?
 - What is the status of the current research on **new fermentation techniques? How can these innovative techniques** shape different cocoa properties and flavours?

4. What are the **best practices** to characterize and deliver consistent fine flavour & chocolate?
- What are the new consumer trends for fine cocoa and chocolate creation?
 - How can best practices for manufacturing **fine flavour chocolates** and their quality along the chain end-to-end be better controlled for the creation of unique flavours?

Participants at this year's European Cocoa Forum will also be able to discover taste and sensorial experiences from worldwide prestigious Chef Chocolatiers through a range of innovative workshops and tasting sessions.

Our last panel will be announced soon - with the topic of the integrity and credibility of the cocoa supply chain in tackling deforestation and child labour.

Register for the Forum at www.eurococoa.com.