

Elevating Quality and Sustainability  
Quito - Ecuador

In Association with the Fine Chocolate Industry Association



PLATAFORMA GUBERNAMENTAL NORTE - QUITO ECUADOR | COMING SOON

**moccca** | Maximizando Oportunidades  
en Café y Cacao en las Américas

**CONEXIÓN**  
CHOCOLATE • ECUADOR



## AGENDA CACAO AND CHOCOLATE SUMMIT 2020

Elevating Quality and Sustainability

The Second Annual International Ecuador Cacao and Chocolate Summit will be held in Quito. It will bring together the many sectors of the cacao and chocolate value chain, including cacao producers, exporters, scientists, industry experts, government representatives, chocolate makers and consumers to discuss the current opportunities and challenges in the fine chocolate industry for Latin America. The goal of the summit is to elevate the fine chocolate industry and grow consumer demand, both domestically and internationally.

COMING SOON

Plataforma Gubernamental Norte - Quito - Ecuador

CADMIUM WORKSHOP			
Day 1:			
TIME	DURATI ON	ACTIVITY	PANELISTS
8:00 - 8:30	30 min	Registration	
8:30 - 8:40	10 min	Welcome remarks	Organizers

8:40 - 9:00	20 min	Cacao and Chocolate Summit - Opening	* Minister of Agriculture *US Ambassador in Ecuador
9:00- 9:45	15 min	Introduction to cadmium	*Professor Pathmanathan Umaharan - Director Cocoa Research Center (CRC) *Professor Eduardo Chávez, FONTAGRO/ESPOL
9:45 -10:30	45 min	Scientific panel	*ESPOL: Professor Eduardo Chávez *CRC: Professor Uma *Bioversity International: Dr. Evert Thomas *INIAP: Manuel Carrillo *Kul: Eric Smolders *AGROSAVIA: Daniel Bravo *Moderator: Dr. Luis Orozco, Deputy Director Research & Innovation MOCCA/LWR
10:30 - 10:45	15 min	Q&A	
10:45 - 11:00	15 min	<b>Break / Networking</b>	
11:00 - 11:45	45 min	Industry panel	*ECOM *Guittard *OLAM *ANECACAO *Asociación de Chocolateros Ecuador *Moderator: Bill Guyton, Executive Director, Fine Chocolate Industry Association
11:45 - 12:00	15 min	Q&A	
12:00 - 1:30	90 min	<b>Lunch / Networking</b>	
1:30 - 2:15	45 min	Mitigation approaches in the countries	*MINAGRI *FONTAGRO -Daniel Bravo *MAG *CENTA *FHIA *Moderator: Professor Eduardo Chávez
2:15 - 2:30	15 min	Q&A	
2:30 - 3:15	45 min	Mitigation measures applied by farmers	*APPCACAO *Fortaleza del Valle *Central America representative *APROCAFA- Jorge Marun
3:15 - 3:30	15 min	Q&A	
3:30 - 4:15	45 min	Communication and dissemination strategies for farmers- Next steps	Panel discussion: ECOM *FCIA *MAG *MINAGRI *Rikolto *MOCCA rep., FONTAGRO Moderator: MOCCA/LWR
4:15 - 4:30	15 min	Q&A	
4:30 - 5:00	30 min	Closing remarks	Professor Uma Cocoa Research Center

# SUMMIT / CONFERENCES

Day 2:

TIME	DURATION	ACTIVITY	PANELISTS
8:15 - 9:00	45 min	Registration	
9:00 - 9:10	10 min	Opening Remarks	Conexión Chocolate
9:10 - 9:45	35 min	Future of fine chocolate	Fine Chocolate Industry Association (FCIA): Executive Director, Bill Guyton.
9:45 - 10:45	60 min	Ecuador premium and sustainable	*Proamazonia *MAG *Guittard *Rikolto *Ethiquable
10:45 - 11:00	15 min	Q&A	
11:00 - 11:30	30 min	<b>Break / Cacao and Chocolate Tasting</b>	
11:30 - 12:15	45 min	Consumer preferences	Carla Martin/*FCIA Excecutive Director: Bill Guyton
12:15 - 12:30	15 min	Q&A	
12:30 - 2:00	90 min	<b>Lunch / Networking</b>	
2:00 - 2:45	45 min	Trends in fine chocolate	FCIA Vicepresident: Lauren Adler *Grocer's Daugther Chocolate Co-founder and HCP Secretary of Treasure: Jody Hayden *Moving Cocoa founder: Marika Santvoort, *A Priori, Founder
2:45 - 3:00	15 min	Q&A	
3:00 - 3:30	30 min	What does the Fine Chocolate Industry mean for cocoa producers?	Kallari, Fortaleza del Valle, UNOCASE, APPCACAO (Peru), Central America, Rep.
3:30 - 3:45	15 min	Q&A	
3:45 - 4:55	70 min	Growing the global market for ecuadorian cacao and chocolate	*Minister Of Foreign Trade (Producción) *MOCCA *MAG - Minister of Agriculture *FCIA / Conexión Chocolate *PMC *US Ambassador
4:55 - 5:10	15 min	Q&A	
5:10 - 5:15	5 min	FCIA Reception invitation	Fine Chocolate Industry Association (FCIA): Executive Director, Bill Guyton.

5:15		FCIA Words & Reception	Fine Chocolate Industry Association (FCIA): Executive Director, Bill Guyton.
<b>SUMMIT / CONFERENCES</b>			
Day 3:			
TIME	DURATION	ACTIVITY	PANELISTS
8:30 - 9:00	30 min	Registration	
9:00 - 9:30	30 min	History and culture of cacao in Ecuador	Minister of Culture of Ecuador
9:30 - 9:50	20 min	Cadmium state of art	Professor Eduardo Chávez, FONTAGRO/ESPOL
9:50 - 10:45	55 min	Agroforestry as a solution to deforestation	*Etele Higonnette *MOCCA Luis Orozco *Rikolto, *Proamazonía *Ecociencia
10:45 - 11:00	15 min	Q&A	
11:00 - 11:30	30 min	Break / Cacao and chocolate tasting	
11:30 - 12:15	45 min	Genetic improvement for better quality and higher productivity	*INIAP *Guitard *MOCCA *Costa Esmeraldas *HCP *Bioversity Perú
12:15 - 12:30	15 min	Q&A	
12:30 - 2:00	90 min	Lunch / Networking	
2:00 - 2:30	30 min	Cocoa quality standards	ECOM: Dan Domingo *TCHO: Brad *Guittard: John Kehoe
2:30 - 3:00	75 min	Bean to bar Ecuador	Conexión Chocolate / UOPROCAE, Hoja Verde / Mujeres Shuar, Pacari / La Y de Cucuy
3:00 - 3:45	15 min	Q&A	
3:45 - 4:30	45 min	Break / Cacao and chocolate tasting	
4:30 - 5:15	45 min	Challenges and successes across the supply chain	*FCIA *UNOCAE *Conexión Chocolate *GDC *APROCAFA *ANECACAO *Dinaminga / FIDA
5:15 - 5:30	15 min	Q&A	

5:30 - 5:45	15 min	MOCCA - FCIA	*FCIA: Executive Director, Bill Guyton. *MOCCA: Cocoa Director, MOCCA project, Latin America Carolina Aguilar
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