

## Management Of The Cocoa Industry In Nigeria

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The Building Blocks of Risk Management (FRM Part 1 2020 - Book 1 - Chapter 1)**CACAO FARMING: Native Cacao is Better than Hybrid Variety Cocoa Soils Management Of The Cocoa Industry**  
patterns in the cocoa industry and their potential impacts on stakeholders along the value chain, in particular small cocoa farmers who constitute the backbone of cocoa production worldwide. It also discusses these farmers' integration into world cocoa markets, highlighting some critical issues they face.

**COCOA INDUSTRY: INTEGRATING SMALL FARMERS INTO THE GLOBAL ...**

The Cocoa Management System (CMS) will capture the biometric information of the farmer, the land holding the farms and information on conditions of the farms, including the soil properties.

**COCOBOD Creates System For Cocoa Sector Database / Social ...**

Improving livelihoods and ensuring a long-term supply of cocoa by providing farmers with the resources they need and helping them to manage their farms professionally and sustainably. Download the Cargill Cocoa Sustainability Progress Report. Farm development follows training in our sequential approach to helping farmers thrive.

**Sustainable cocoa farming methods | Cargill Cocoa ...**

Known as the Cocoa Management System (CMS), the exercise will collect detailed information on cocoa farmers and their farms, as well as other stakeholders operating in the sector.

**COCOBOD begins data gathering to enhance cocoa sector ...**

The Cocoa Industry Board is the sole marketing agent for Jamaican cocoa. Battered by Hurricane Sandy in 2012, the island's cocoa industry is slowly returning to a path of growth. Secretary Manager at the Cocoa Industry Board (CIB), Leroy Grey says the industry returned to positive growth during the 2013-2014 crop year with a 10 per cent increase.

**Management Of The Cocoa Industry In Nigeria**

Vice President Mahamadu Bawumia on Friday launched the Cocoa Management System (CMS) to create a comprehensive digital database for cocoa farmers for effective and efficient management of the cocoa...

**Ghana's cocoa management goes digital**

The global foodservice industry is aiding in the growth of gourmet & specialties cocoa-based offerings and the foodservice giants are demanding greater customization, value-added, and multifunctional solutions, which are further projected to flourish the market.

**Cocoa and Chocolate Market Size, Trends, Share | Global ...**

The Cocoa Processing Company (CPC), a largely state-owned processing plant, in the 2014/2015 crop year had to import 15,500 metric tonnes of light crop cocoa beans from Côte d' Ivoire to stay afloat. The seemingly unabating troubles of CPC pushed management to shut down two of its processing plants.

**The challenges of the cocoa industry: a myth or reality ...**

Nowadays the cocoa industry faces multiple problems. Apart from tropical climate, growing cocoa requires very specific conditions, such as shade and well distributed damping, as well as a wide ...

**Cocoa Industry - Statistics & Facts | Statista**

Lindsay Goble Oct 22, 2020. Africa produces more than 70% of the world's cocoa, but the farmers at the core of the \$100 billion+ industry are barely making enough money to survive. At the same time, cocoa farming is responsible for millions of hectares of deforestation, eliminating as much as three million hectares of forest between 1988 and 2008 alone.

**Could a Group of Farmers in Cameroon Signal a Change in ...**

Accra, Oct.23, GNA - Vice President Mahamadu Bawumia on Friday launched the Cocoa Management System (CMS)to create a comprehensive digital database for cocoa farmers for effective and efficient management of the cocoa industry. The CMS is an online portal that will capture the demographics of cocoa farmers, farm sizes, input supplies, payment transactions and facilitate the roll out of the Cocoa Farmers' Pension Scheme.

**Ghana's cocoa management goes digital**

Accra, Oct. 24, GNA - Vice President Dr Mahamudu Bawumia says the launch of the Cocoa Management System (CMS) will play a significant role in the implementation and efficient management of the soon to be launched Cocoa Farmers' Pension Scheme. The CMS is an online portal, which will capture the database of cocoa farmers digitally, and was launched by Vice President Bawumia, October 23 in Accra.

**Cocoa Management System is an innovation for smooth ...**

The Ghana Cocoa Board (COCOBOD) will soon roll-out the Cocoa Management system, a comprehensive and integrated farmer database, to inform its operations. Once it is done, COCOBOD will be in a better position to plan and execute most of its interventions and programmes in a very coordinated manner. Chief Executive Officer, COCOBOD, Joseph Boaben Aidoo, said the database would be a link between the farmer, COCOBOD, Service providers, input dealers/ suppliers and Banks.

**COCOBOD to roll-out Cocoa Management System - DailyGuide ...**

"The Cocoa Management System is not only in line with the government's digital transformation agenda but will also bring enormous benefits to stakeholders of the cocoa industry, especially ...

**Cocoa Management System Innovation will ensure smooth ...**

COCOBOD through its current management has reached an agreement that will see \$400 per metric ton be paid to every cocoa farmer when the season starts in order to boost the cocoa sector starting in October this year. He made this known while speaking in an interview on Accra-based Peace FM in an interview monitored by MyNewsGh.com early this week.

**GHANA VP PRAISES COCOBOD'S MANAGEMENT OF COCOA - Bar Talks**

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**(PDF) Challenges facing Cocoa Production in Ghana ...**

Vice President Mahamadu Bawumia on Friday launched the Cocoa Management System (CMS) to create a comprehensive digital database for cocoa Ghana's cocoa management goes digital - The Independent Ghana About Us

**Ghana's cocoa management goes digital - The Independent Ghana**

Vice President Mahamadu Bawumia on Friday launched the Cocoa Management System (CMS) to create a comprehensive digital database for cocoa farmers for effective and efficient management of the cocoa industry.

**Ghana's Cocoa Management Goes Digital | Ceditollar**

The Vice President of Ghana, Dr. Mahamudu Bawumia has hailed the management of COCOBOD for a good job done in ensuring that although the cocoa industry has been hit by the pandemic, there will be a ...

Seminar paper from the year 2011 in the subject Business economics - Supply, Production, Logistics, grade: 1.0, Leipzig Graduate School of Management, course: Logistik, language: English, comment: Diese Seminararbeit beinhaltet folgende Themengebiete: - Supply Chain Management - Nachhaltige Entwicklung (Sustainable Development) - Einführung in die Schokoladen- und Kakaoindustrie - Identifizierung von Konzepten zur Einführung eines nachhaltigen SCM in diesen Industrien, abstract: Sustainability has become a significant issue in many companies as it affects their reputation among customers. At the same time, outsourcing and globalization have resulted in the spreading out of supply chains across continents. Therefore, the focus of implementing sustainability has shifted from the single organization to the entire supply chain. This is of particular importance for chocolate manufacturers with their multinational supply chains as they are held responsible by the public for any irregularities which happen in their supply chain. Chocolate brand owners have been confronted with increasing criticism and pressure from politics and public due to the lack of sustainability in their supply chain. A current example is the TV documentary "Schmutzige Schokolade," a film about child labor on cocoa farms in Ivory Coast, for which the Danish filmmaker Mikki Mistrati blames the chocolate manufacturers. The film, which was broadcasted on ARD on October, 6th, 2010, at 11:30p.m., has been sold altogether to 18 countries and was consequently watched by several million television viewers. This paper focuses on Sustainable Supply Chain Management in the chocolate industry. The following chapter contains a short theoretical introduction to the topic. It then focuses on giving an overview of the European, and there specifically on the German chocolate industry. Furthermore, it puts focus on the raw material cocoa from Ivory Coast, as cocoa butter and cocoa powder are among the main ingredi

Almost five million tonnes of cocoa produced annually drives the US\$100 billion global chocolate industry. To sustain the industry, cacao planting materials (seeds and clones) have been successfully moved from the Amazon forests in America to the humid tropical forests of Africa, Asia, and Australia. In more than 150 years of commercial cocoa cultivation, smallholder farmers that supply the bulk of cocoa beans still face several production constraints that impede their efficiency. Scientific technologies have therefore been deployed to remove these constraints by ensuring a continuous supply of good quality cocoa beans to meet growing global demand. This book provides insight into these scientific advances to address these current and emerging problems and to assure the sustainability of the global cocoa industry.

This second edition provides information on recent advances in the science and technology of chocolate manufacture and the entire international cocoa industry. It provides detailed review on a wide range of topics including cocoa production, cocoa and chocolate manufacturing operations, sensory perception of chocolate quality, flavour release and perception, sugar replacement and alternative sweetening solutions in chocolate production, industrial manufacture of sugar-free chocolates as well as the nutrition and health benefits of cocoa and chocolate consumption. The topics cover modern cocoa cultivation and production practices with special attention on cocoa bean composition, genotypic variations in the bean, post-harvest pre-treatments, fermentation and drying processes, and the biochemical basis of these operations. The scientific principles behind industrial chocolate manufacture are outlined with detailed explanations of the various stages of chocolate manufacturing including mixing, refining, conching and tempering. Other topics covered include the chemistry of flavour formation and development during cocoa processing and chocolate manufacture; volatile flavour compounds and their characteristics and identification; sensory descriptions and character; and flavour release and perception in chocolate. The nutritional and health benefits of cocoa and chocolate consumption as well as the application of HACCP and other food safety management systems such as ISO 22,000 in the chocolate processing industry are also addressed. Additionally, detailed research on the influence of different raw materials and processing operations on the flavour and other quality characteristics of chocolates have been provided with scope for process optimization and improvement. The book is intended to be a desk reference for all those engaged in the business of making and using chocolate worldwide; confectionery and chocolate scientists in industry and academia; students and practising food scientists and technologists; nutritionists and other health professionals; and libraries of institutions where agriculture, food science and nutrition is studied and researched.

Food safety management in cocoa and chocolate focuses mainly on incoming hazards and their controls at different stages of processing, as well as prevention of recontamination during further processing. Due to the nature of the products (low moisture, high fat) some specifics need to be taken into account in order to ensure efficient and successful food safety management. The risks associated with these products had been recognized by European industry organizations for chocolate, confectionery and biscuits. In the 1990s, the IOCC published two codes of practice: one based on the HACCP, and one for specific GMPs for the cocoa, chocolate and confectionery industry [(Caobisco) Brochures available from CAOBISCO (Association of Chocolate, Biscuit and Confectionery Industry of the EU).(accessed 02.06.11)]. The microbiological safety of chocolate products can be ensured by consequent application of the HACCP concept and adherence to prerequisite programs to ensure good manufacturing and agricultural practices, throughout the whole processing chain. This includes not only the final processing steps of making chocolate, but starts at the level - and sourcing - of raw agricultural materials used in chocolate making like cocoa and nuts. Microbial data can play an important role in the verification of implemented controls, but their validity and limitations need to be understood (Kvenberg, J.E., Schwalm, D.J., 2000. Use of microbial data for hazard analysis and critical control point verification - Food and Drug Administration perspective. J. Food Prot. 63 (6), 810 -814; Swanson, K.M.J., Anderson, J.E., 2000. Industry perspective on the use of microbial data for hazard analysis and critical control point validation and verification. J. Food Prot. 63 (6), 815-818; Kornacki, J.L., 2006. Microbiological sampling in the dry foods processing environment. Food Safety. Mag., pp.66).

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A highly nutritious crop, cocoa constitutes a significant source of income for small-scale producers. Attractively presented, with full-colour illustrations, tables and step-by-step guides, the text clearly sets out the procedure to start growing cocoa. In addition to recommending a technical schedule for the production of cocoa plants, the guide stresses the importance of phytosanitary protection and post-harvest operations. Useful advice and economic information on the sector is also given in later chapters.

After almost 20 years of declining cocoa production, Ghana has been able in the last decade to increase the share of export prices going to producers and more than double production. Contrary to Washington Consensus prescriptions, these accomplishments were achieved through reforms that did not include market liberalization. In The Cocoa Coast: The Board-Managed Cocoa Sector in Ghana, the authors identify factors that have contributed to Ghana's success in cocoa production. These include the accountability of the government for the sector's performance (cocoa-sector performance being seen as a key dimension of economic management), its interest in maintaining the ability to raise funds globally as a reliable supplier of high-quality cocoa, and its policy of retaining a portion of producer revenues to promote the adoption of yield-enhancing measures. The authors also suggest how Ghana can improve the efficiency of the cocoa sector through measures such as increased transparency and curtailing services that would be better provided by the private sector. The Cocoa Coast will be a valuable resource for policy makers, development specialists, and others interested in different national development paths.