



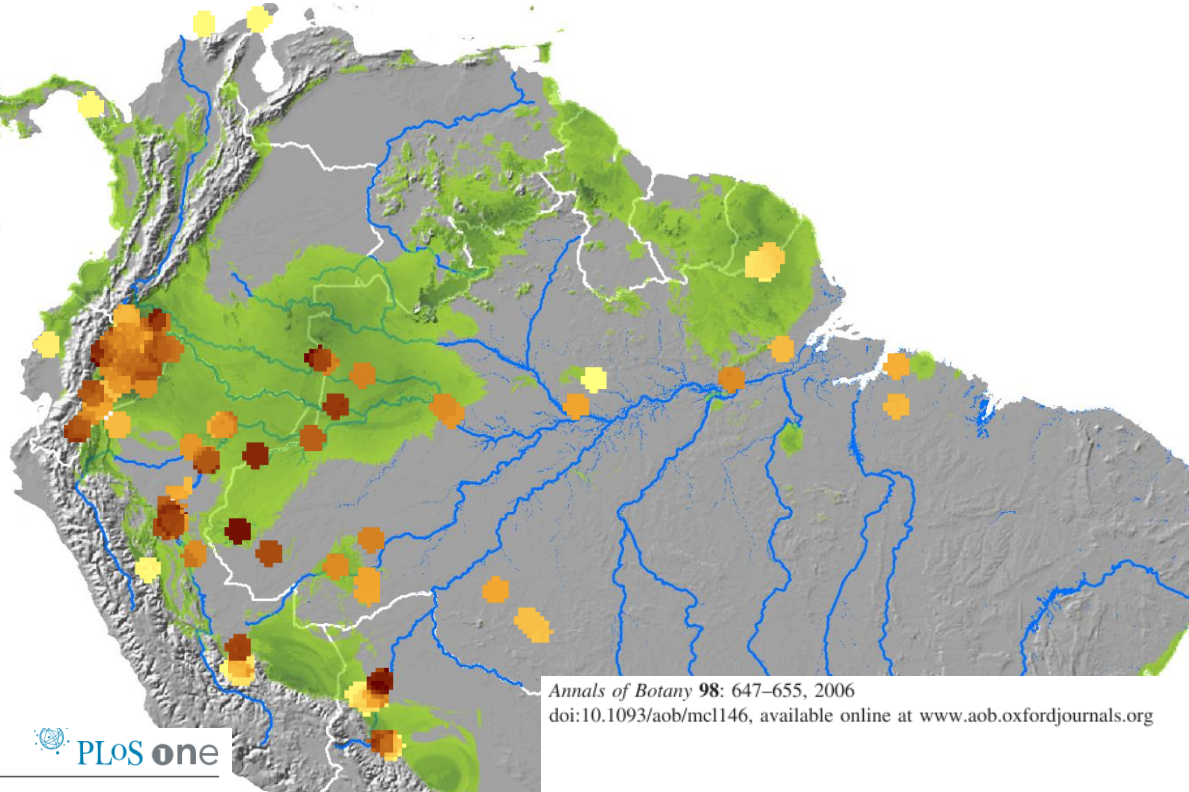
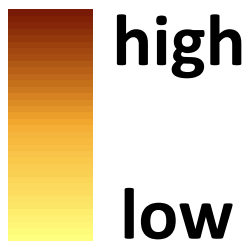
A genetic origin of fine or flavour cacao in southern Peru?

Evert Thomas, Thibault Chaillon, Bertus Eskes, Wilbert Cruz, Carlos Rodriguez, Odicio Campana, Wilton Cespedes

Genetic diversity and spatial structure in a new distinct *Theobroma cacao* L. population in Bolivia

Dapeng Zhang · Windson July Martínez · Elizabeth S. Johnson ·
Eduardo Somarriba · Wilberth Phillips-Mora ·
Carlos Astorga · Sue Mischke · Lyndel W. Meinhardt

Allelic Richness



Annals of Botany 98: 647–655, 2006
doi:10.1093/aob/mcl146, available online at www.aob.oxfordjournals.org

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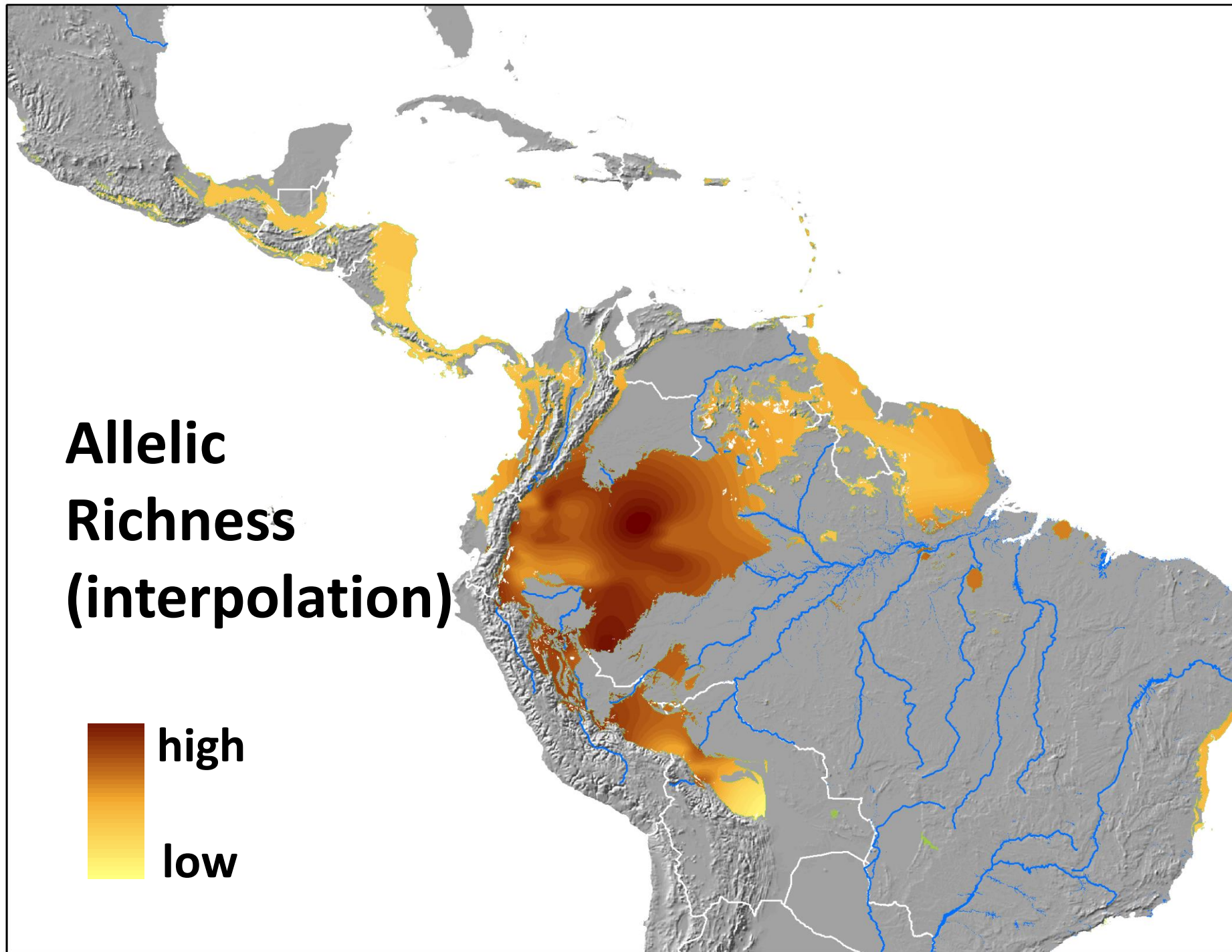
PLoS one

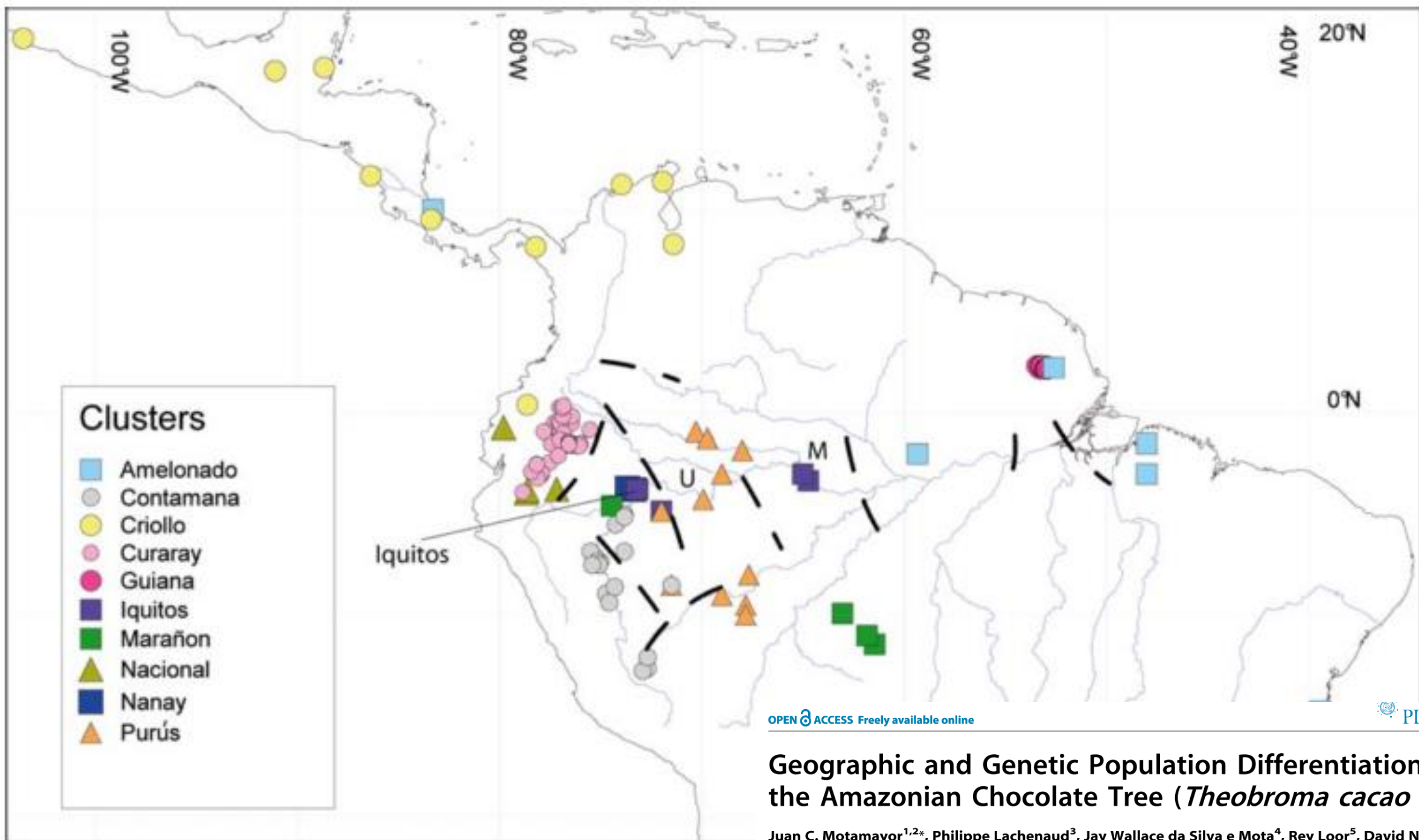
Geographic and Genetic Population Differentiation of the Amazonian Chocolate Tree (*Theobroma cacao* L)

Juan C. Motamayor^{1,2*}, Philippe Lachenaud³, Jay Wallace da Silva e Mota⁴, Rey Loor⁵, David N. Kuhn¹, J. Steven Brown¹, Raymond J. Schnell¹

Genetic Diversity and Structure of Managed and Semi-natural Populations of Cocoa (*Theobroma cacao*) in the Huallaga and Ucayali Valleys of Peru

DAPENG ZHANG^{1,*}, ENRIQUE AREVALO-GARDINI², SUE MISCHKE¹,
LUIS ZÚÑIGA-CERNADES², ALEJANDRO BARRETO-CHAVEZ² and
JORGE ADRIAZOLA DEL AGUILA²





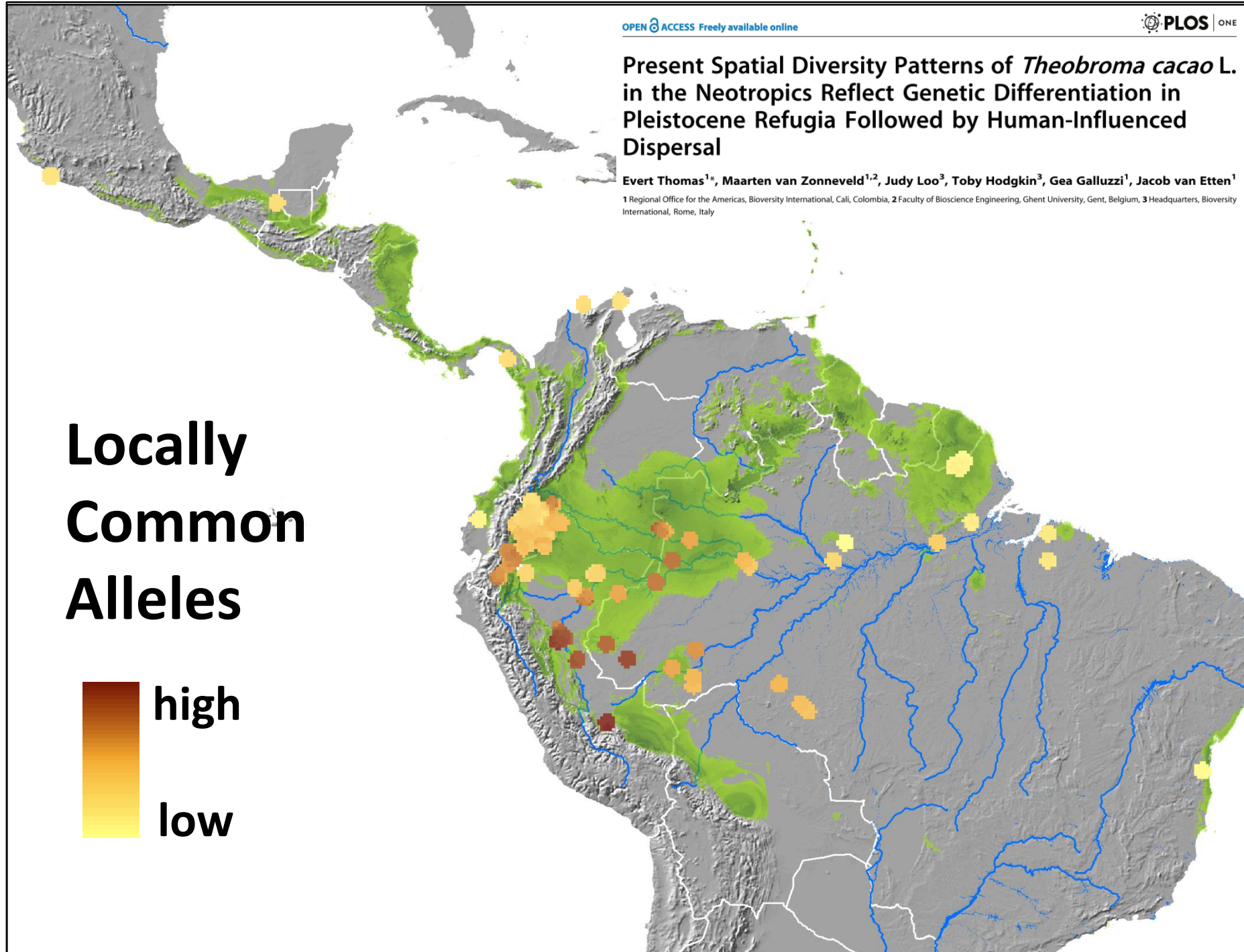
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present

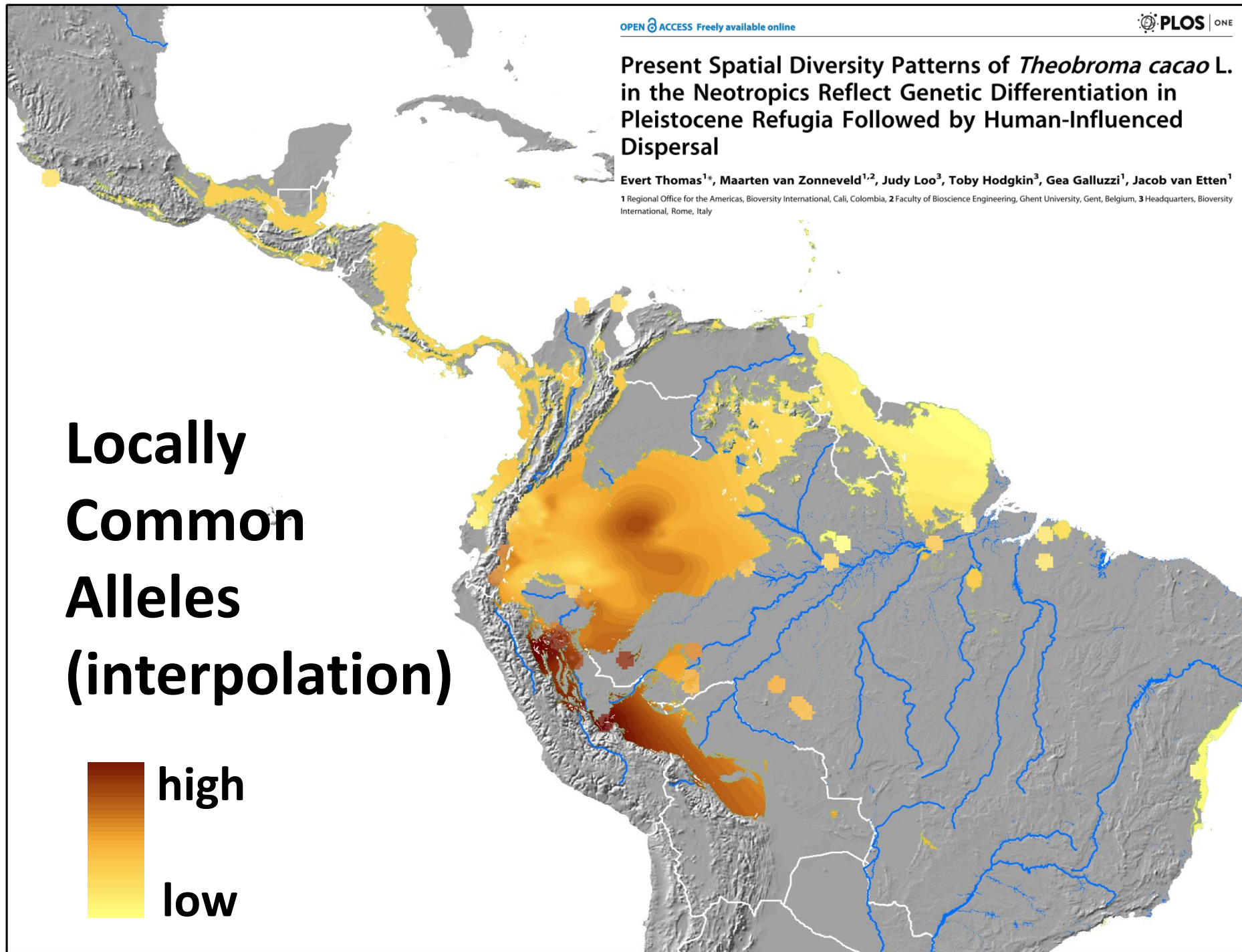
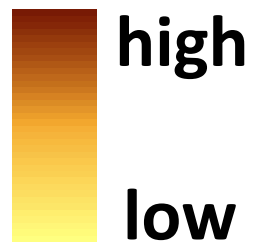


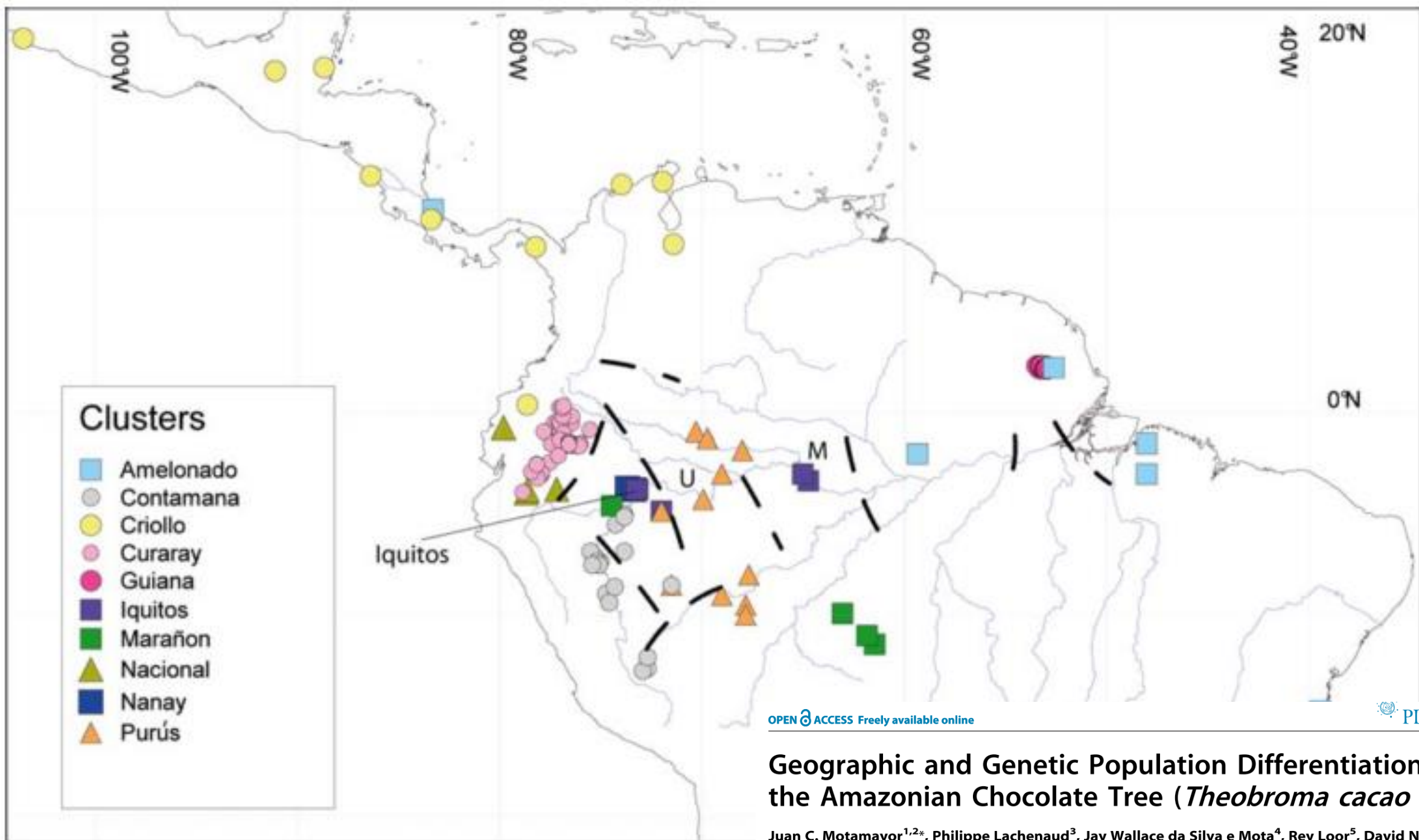
Present Spatial Diversity Patterns of *Theobroma cacao* L. in the Neotropics Reflect Genetic Differentiation in Pleistocene Refugia Followed by Human-Influenced Dispersal

Evert Thomas^{1*}, Maarten van Zonneveld^{1,2}, Judy Loo³, Toby Hodgkin³, Gea Galluzzi¹, Jacob van Etten¹

¹ Regional Office for the Americas, Bioversity International, Cali, Colombia, ² Faculty of Bioscience Engineering, Ghent University, Ghent, Belgium, ³ Headquarters, Bioversity International, Rome, Italy

**Locally
Common
Alleles
(interpolation)**





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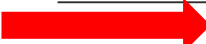
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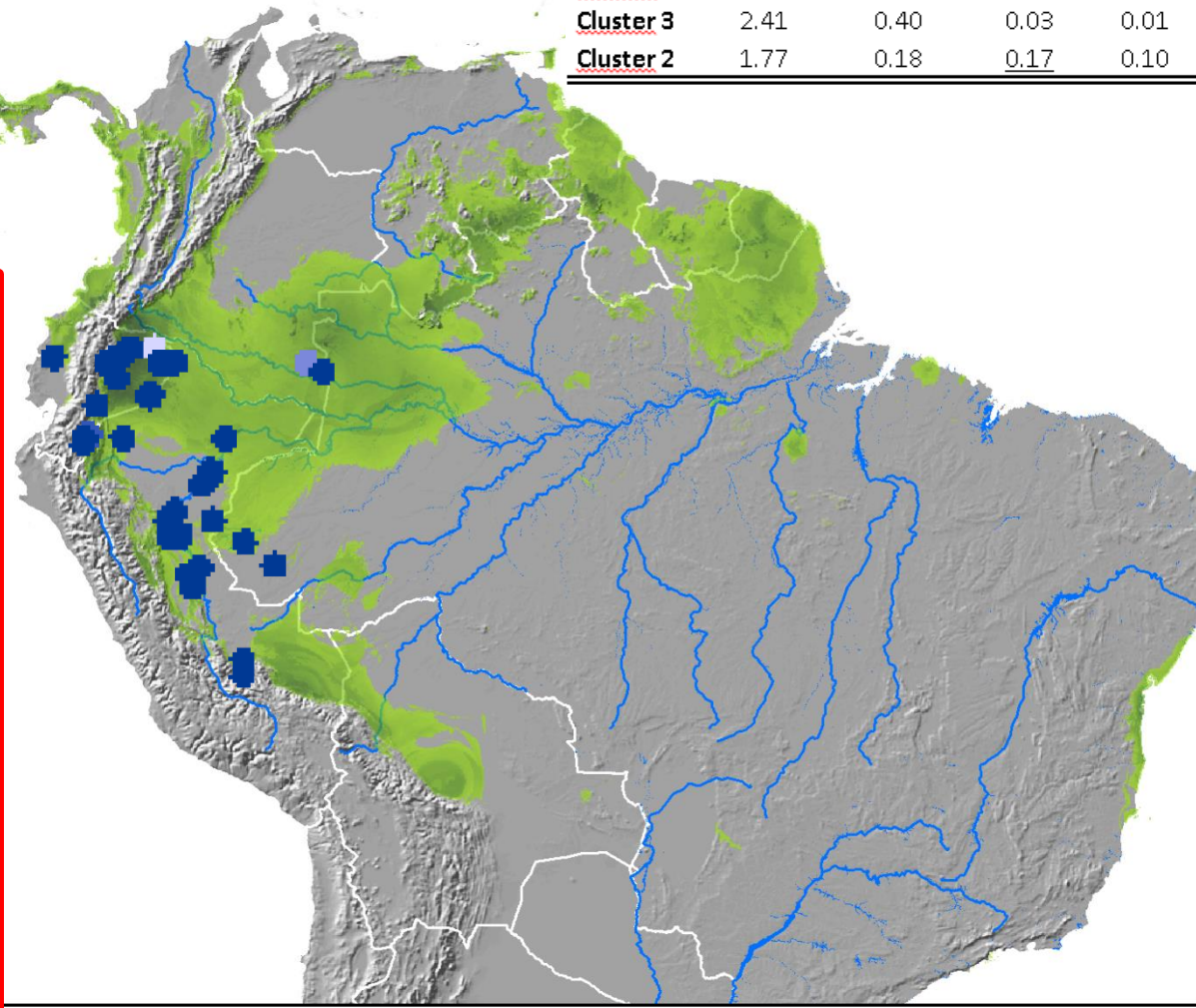
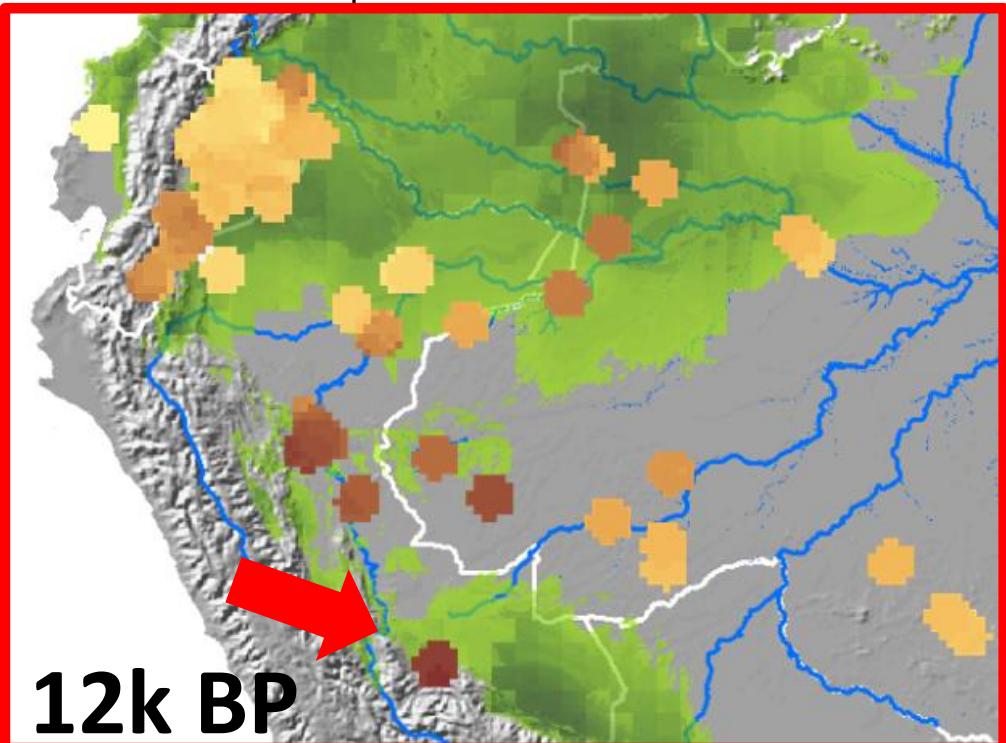
Geographic and Genetic Population Differentiation of the Amazonian Chocolate Tree (*Theobroma cacao* L)

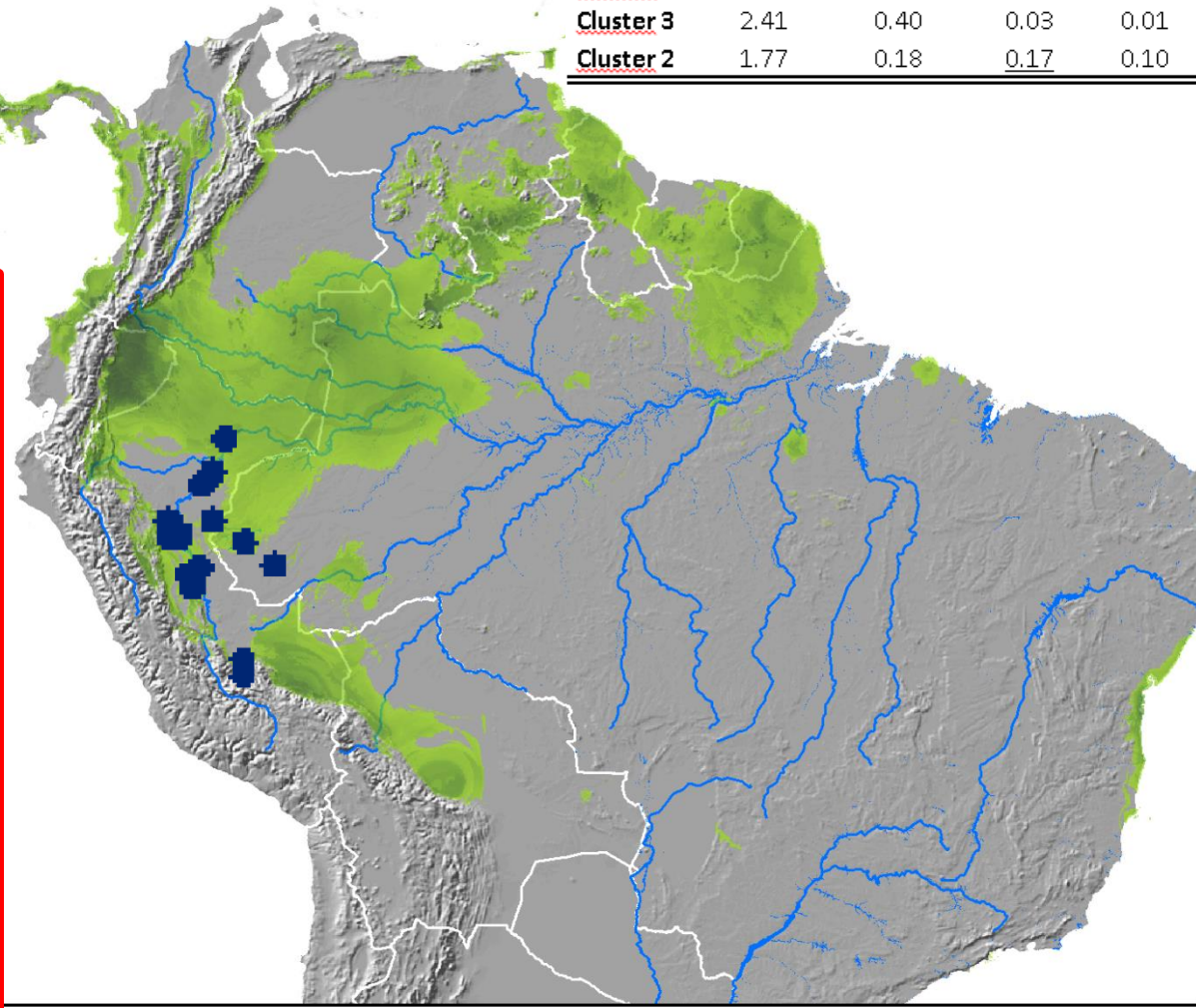
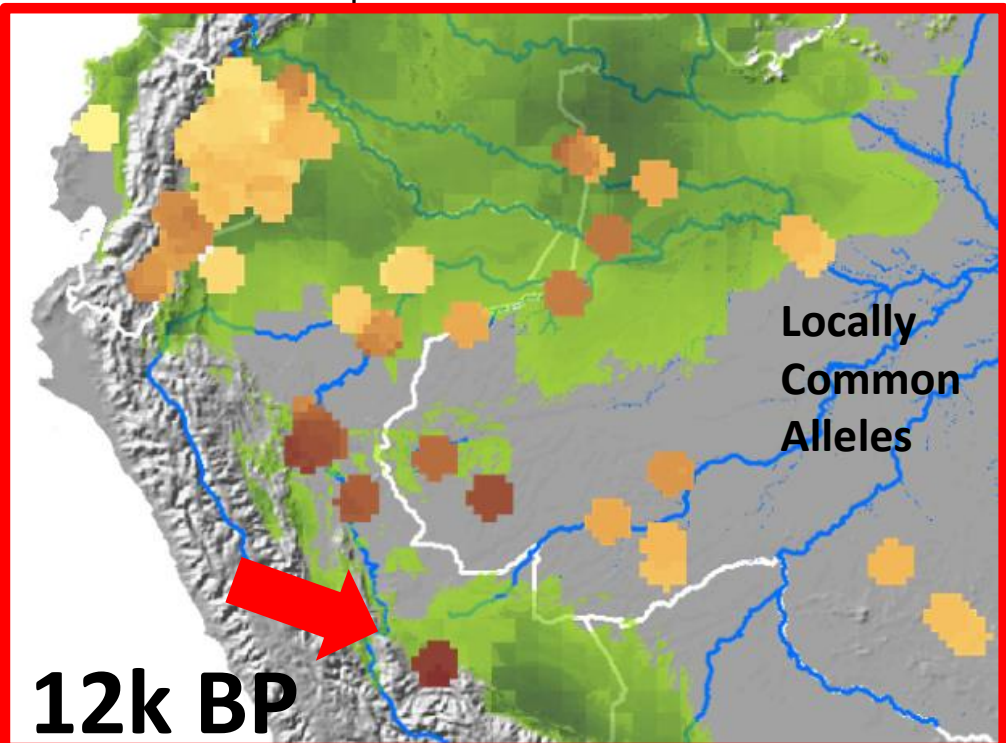
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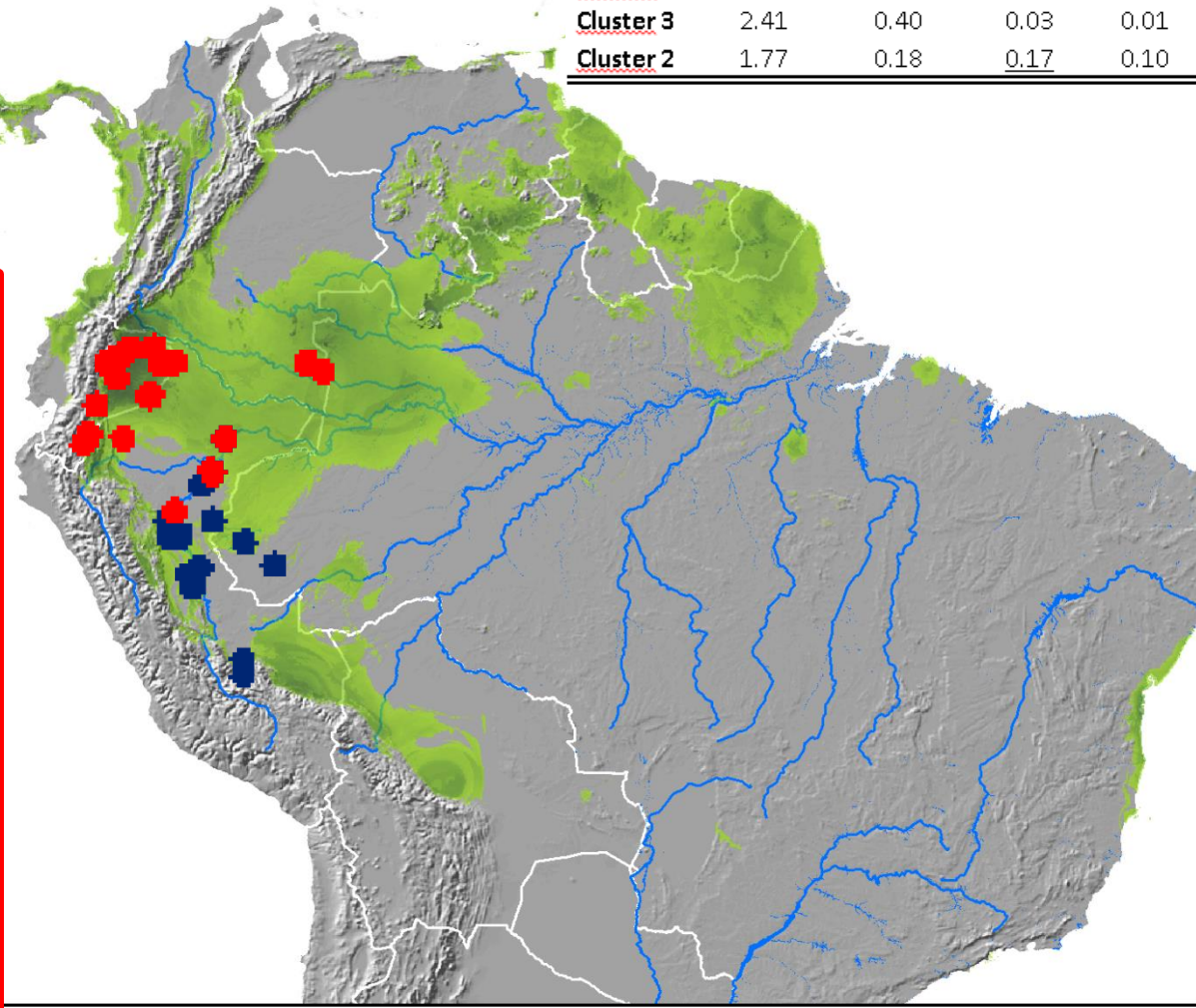
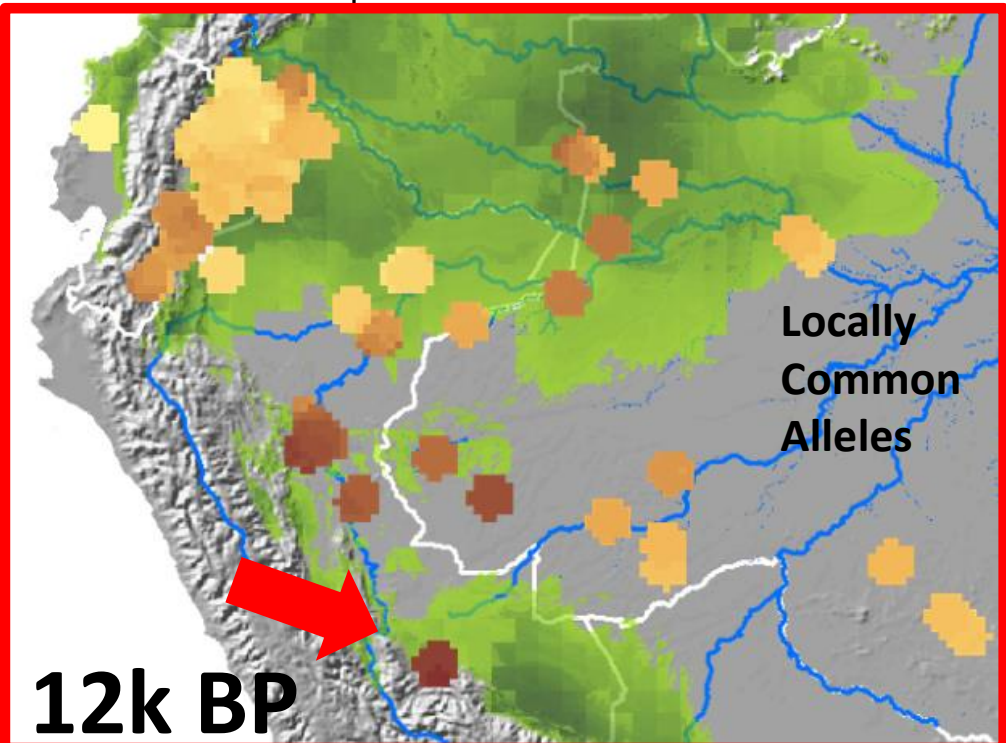
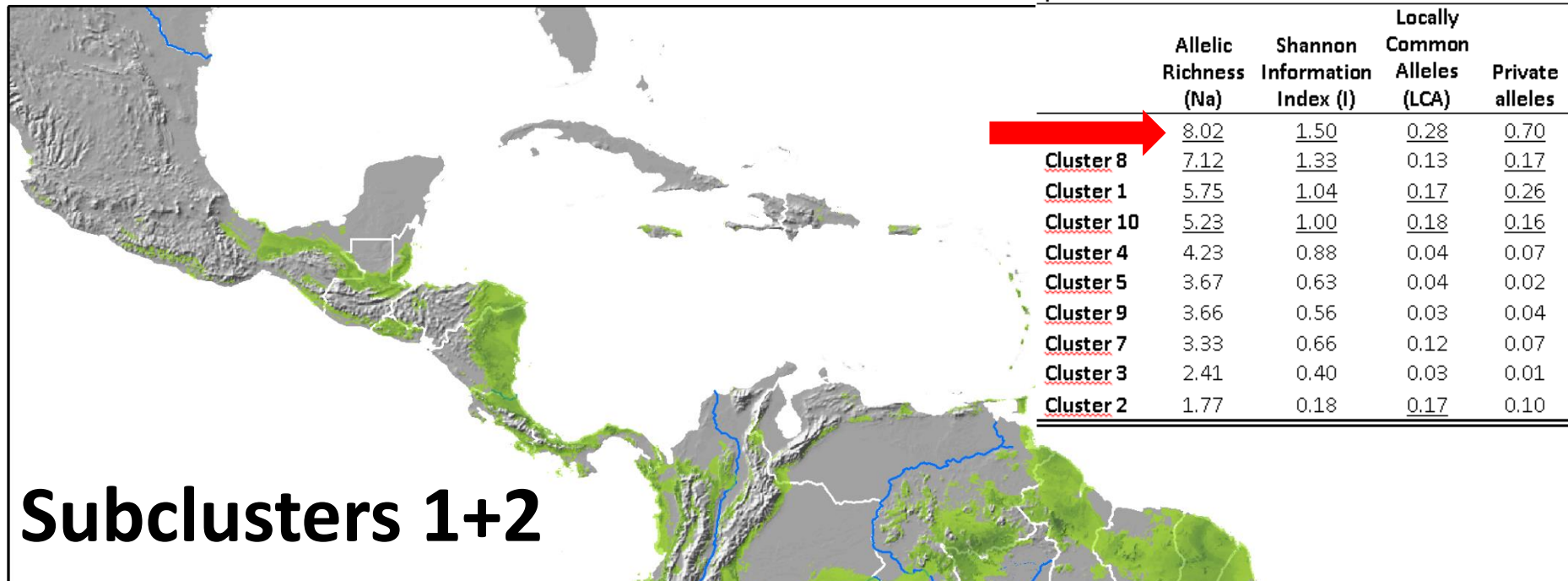
clusters



	Allelic Richness (Na)	Shannon Information Index (I)	Locally Common Alleles (LCA)	Private alleles	Ho	He	Fixation index (F)
 Cluster 8	8.02	1.50	0.28	0.70	0.40	0.68	0.41
Cluster 1	7.12	1.33	0.13	0.17	0.55	0.63	0.12
Cluster 10	5.75	1.04	0.17	0.26	0.40	0.51	0.21
Cluster 4	5.23	1.00	0.18	0.16	0.36	0.50	0.28
Cluster 5	4.23	0.88	0.04	0.07	0.45	0.47	0.04
Cluster 9	3.67	0.63	0.04	0.02	0.15	0.33	0.54
Cluster 7	3.66	0.56	0.03	0.04	0.25	0.29	0.13
Cluster 3	3.33	0.66	0.12	0.07	0.30	0.36	0.18
Cluster 2	2.41	0.40	0.03	0.01	0.11	0.23	0.49
Cluster 2	1.77	0.18	0.17	0.10	0.02	0.10	0.77



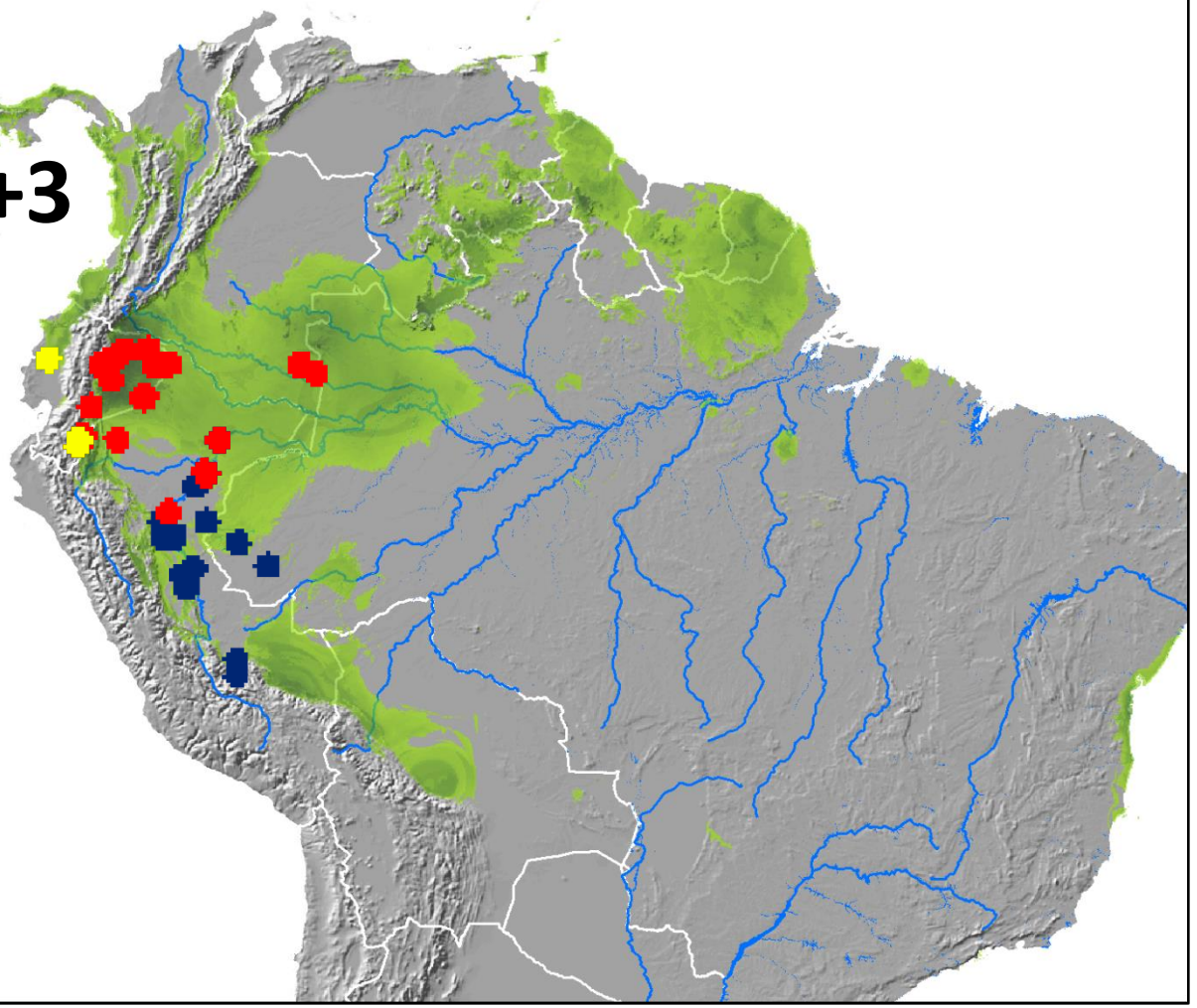
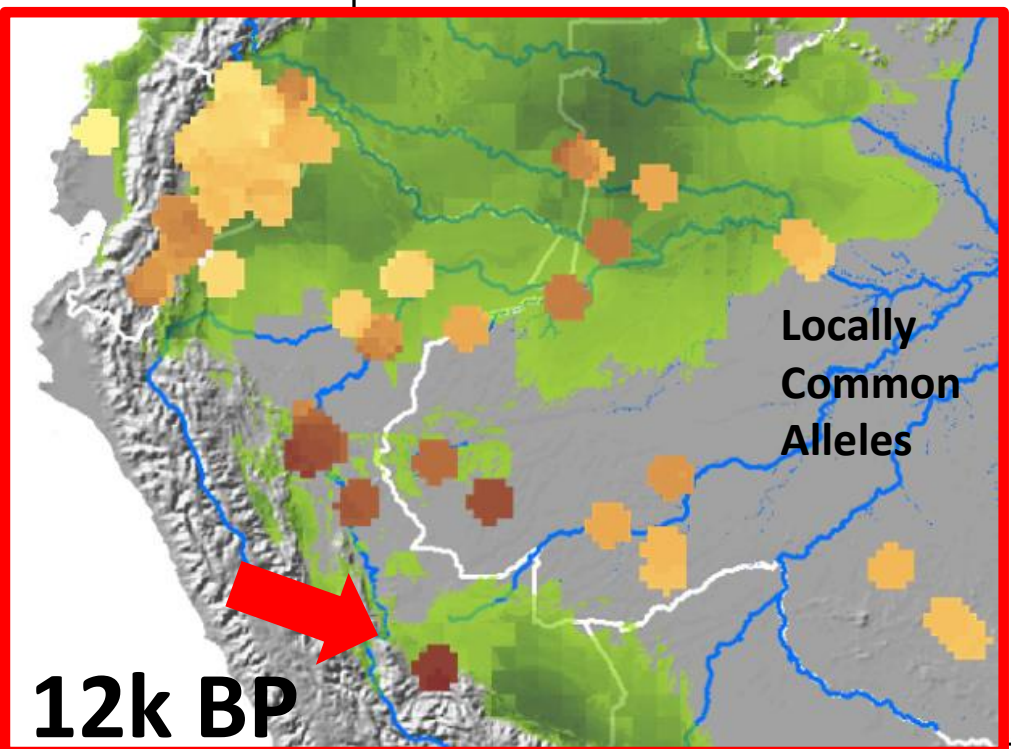


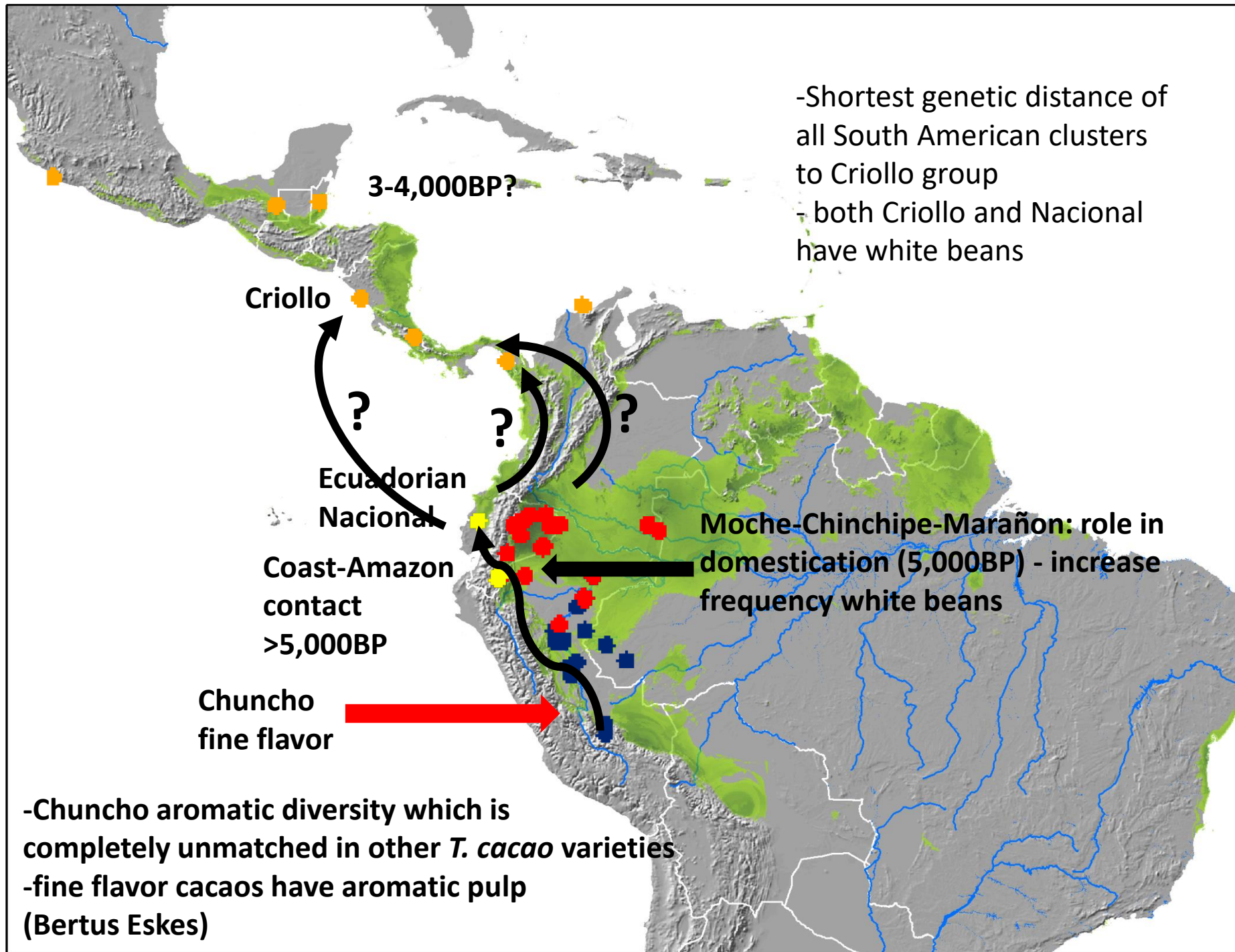


Samples of 20 trees (i.e. the number of trees from coastal Ecuador).

	Allelic Richness (Na)	Shannon Information Index (I)	Private alleles	Ho	He	Fixation index (F)
<u>Nacional cultivar</u>	1.53	0.21	0.05	0.12	0.13	0.08
<u>Other trees</u>	7.14	1.50	5.53	0.44	0.69	0.36

Subclusters 1+2+3



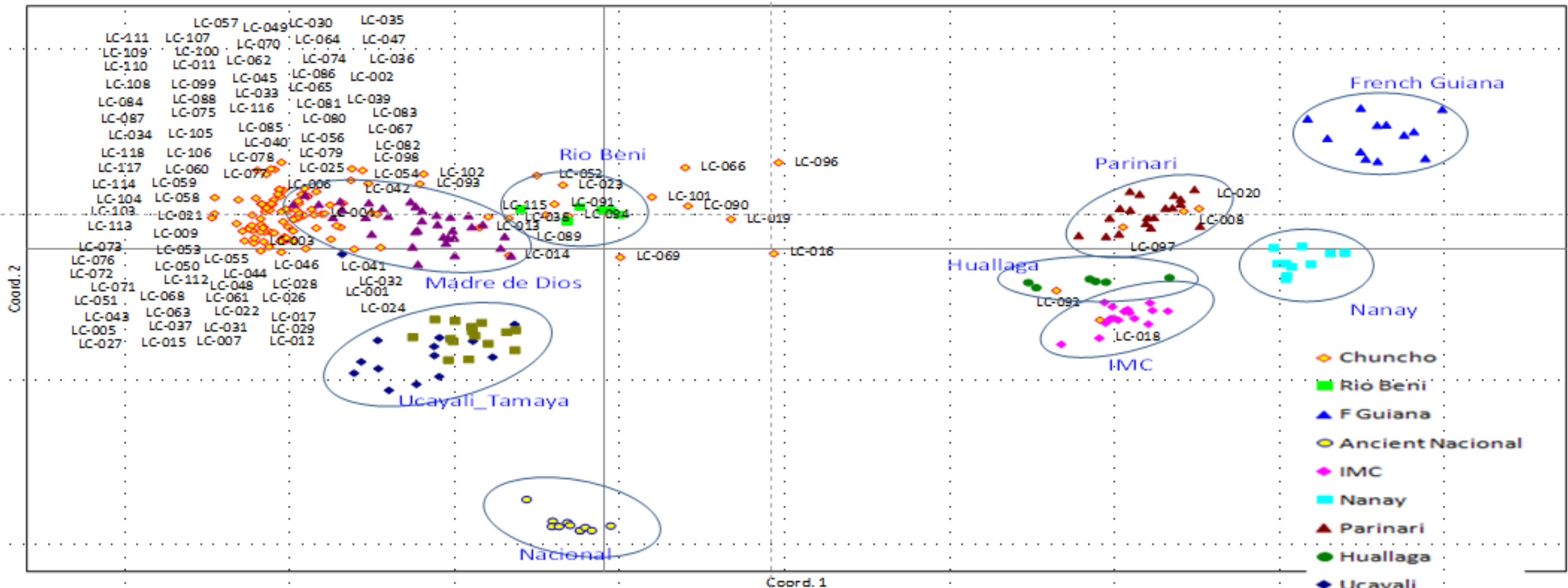


-Chuncho aromatic diversity which is completely unmatched in other *T. cacao* varieties

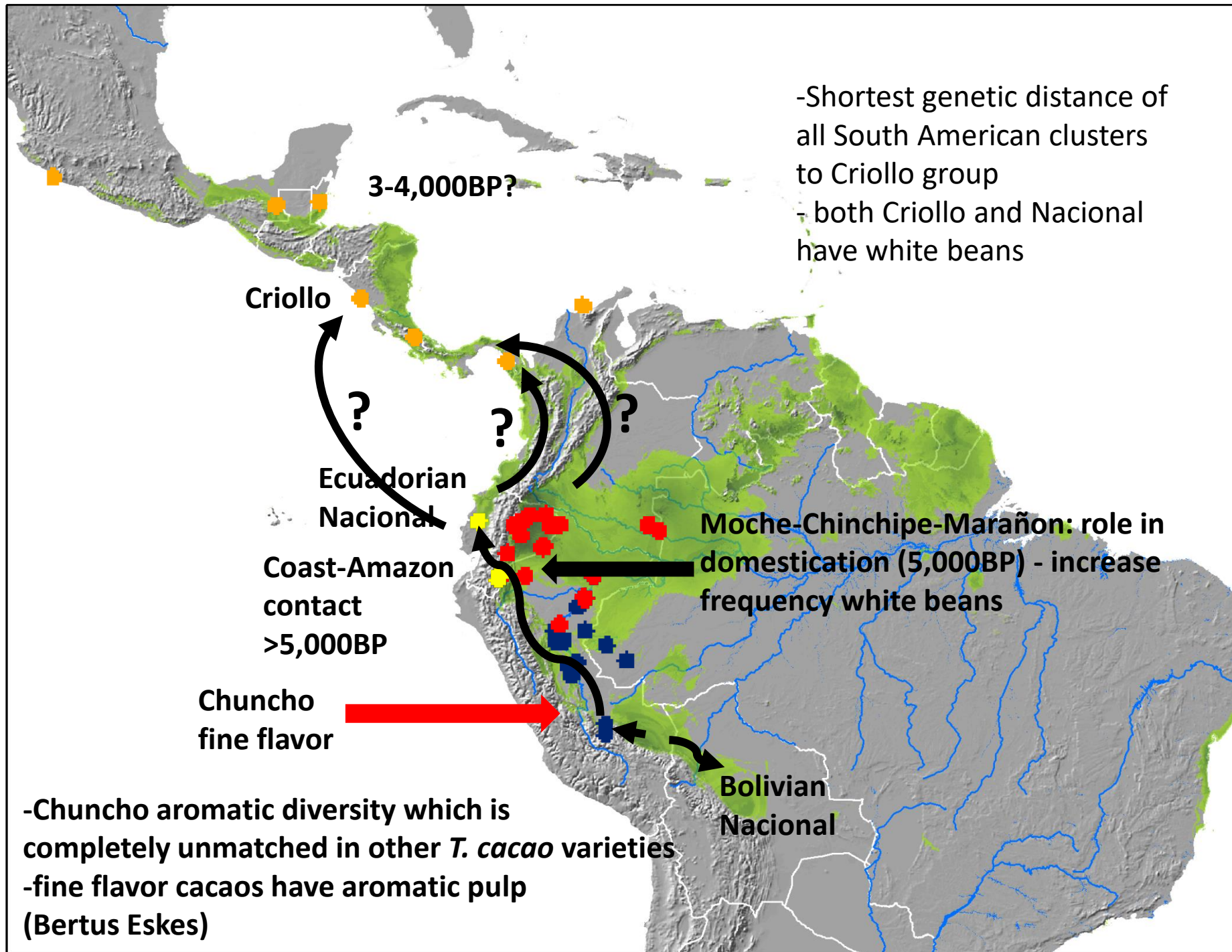
-fine flavor cacaos have aromatic pulp (Bertus Eskes)

Chuncho La Convencion (Zhang et al unpublished)

Principal Coordinates (PCoA)



Axis	1	2	3
%	33.02	8.30	7.86



- 178 genotypes from Cuzco, Junin, Piura)
- Flavours and aroma
- 71 SNP markers
- Cluster analysis:

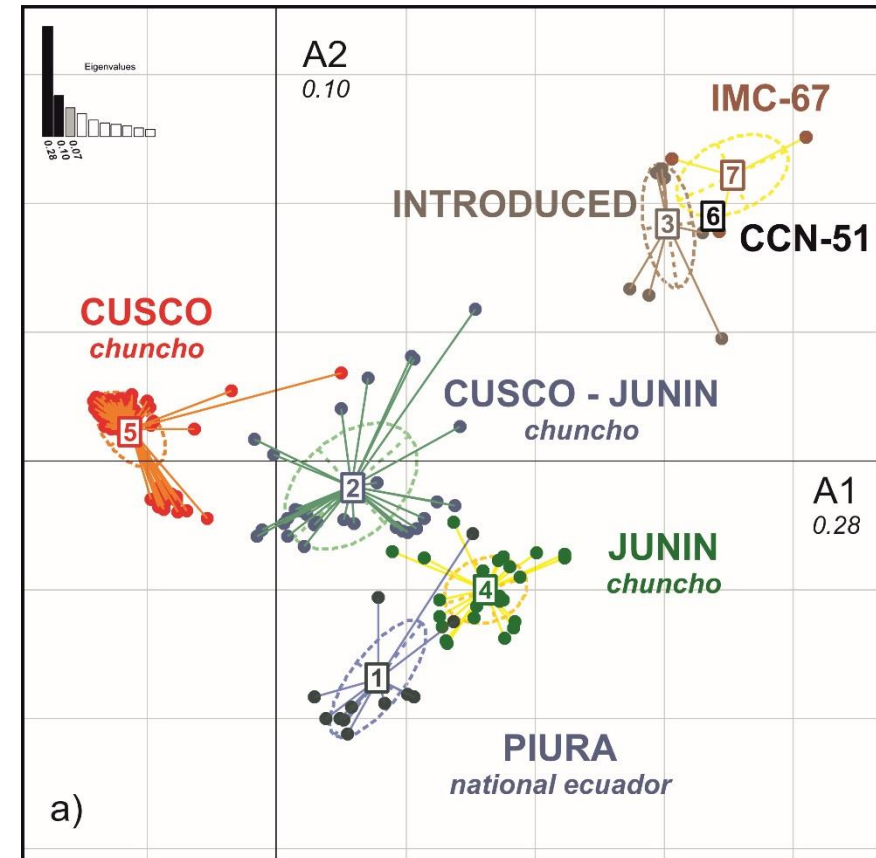
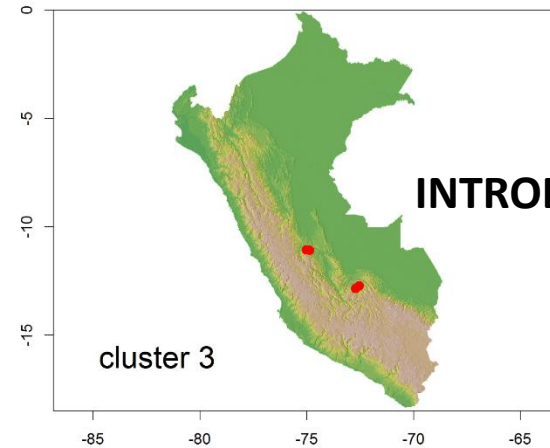
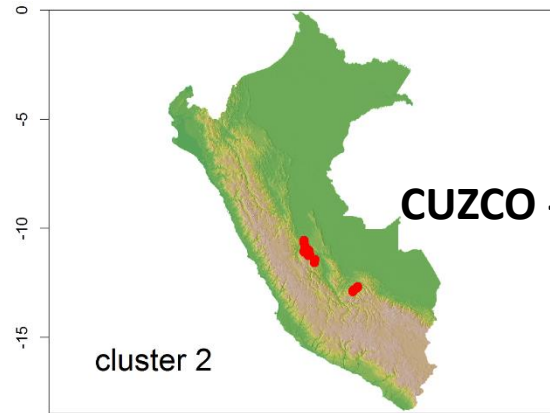
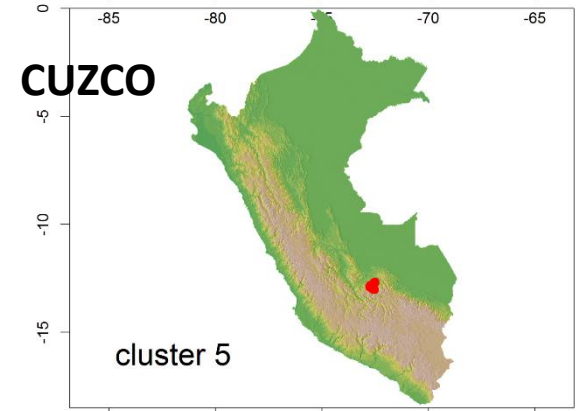
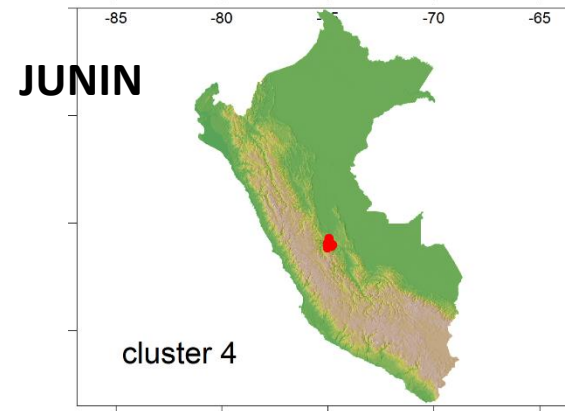
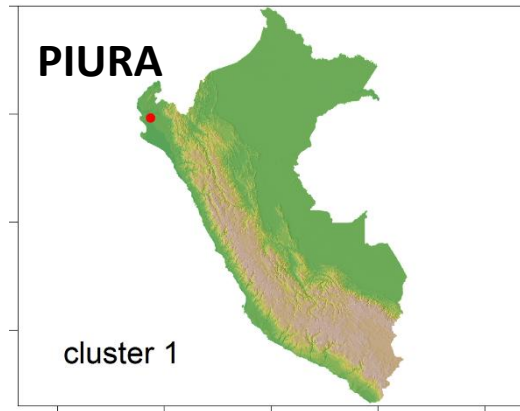
*1. Discriminant Analysis
of principal
components*

2. Structure

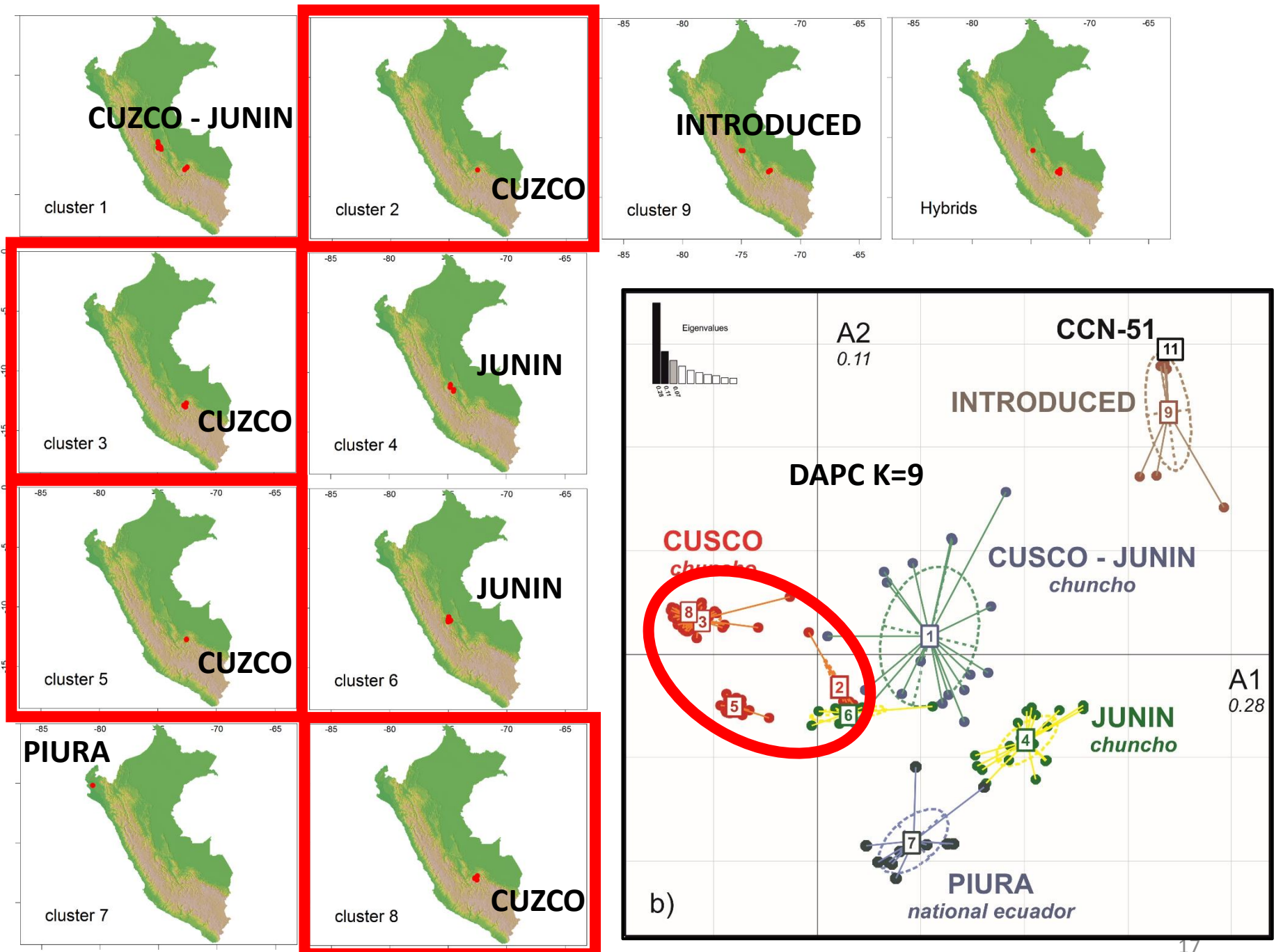
K=5 → K=11



DAPC K=5

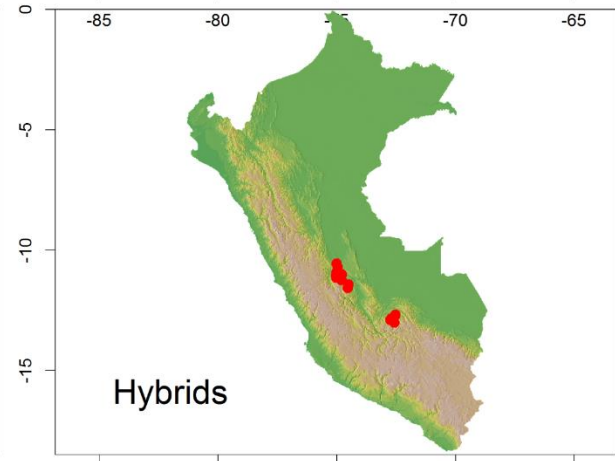
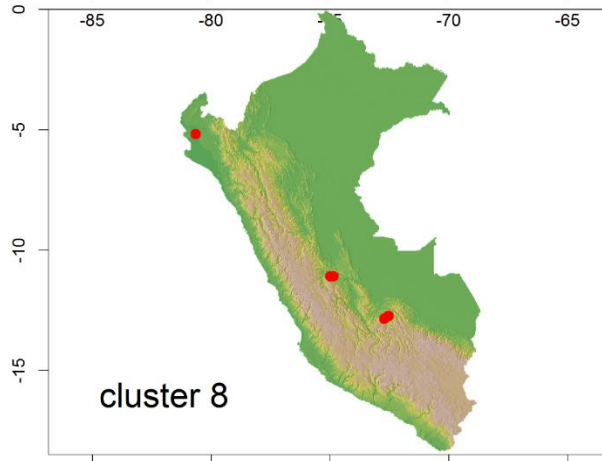
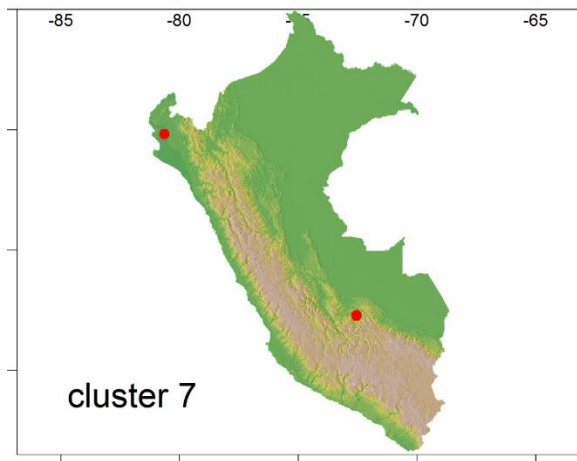
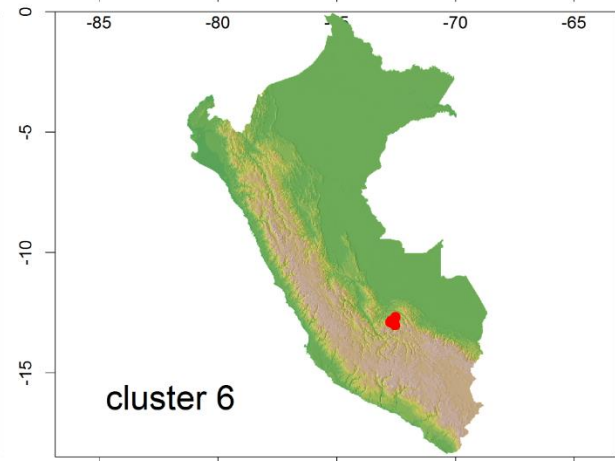
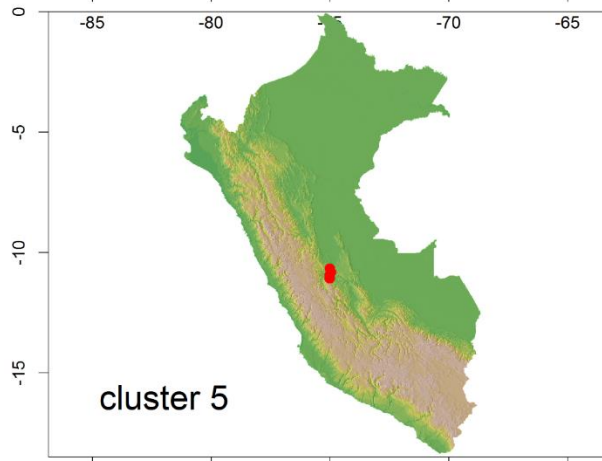
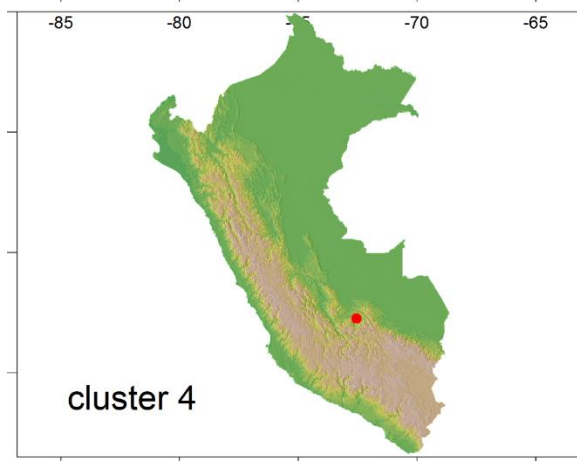
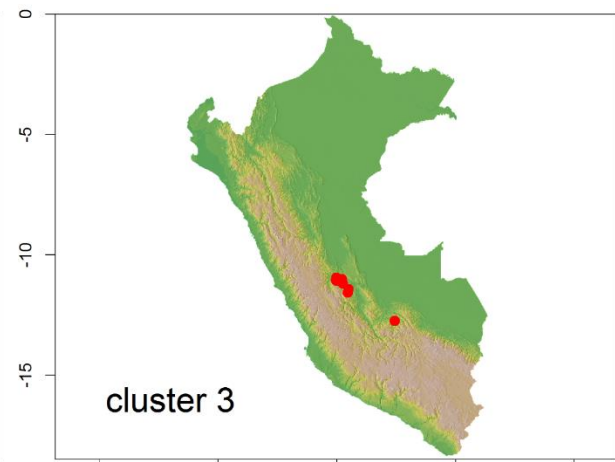
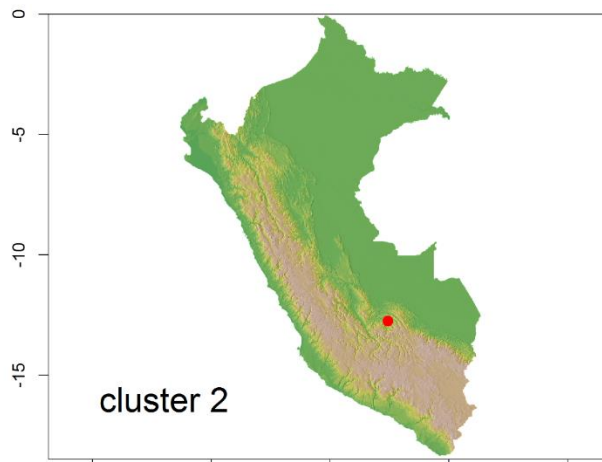


DAPC K=9



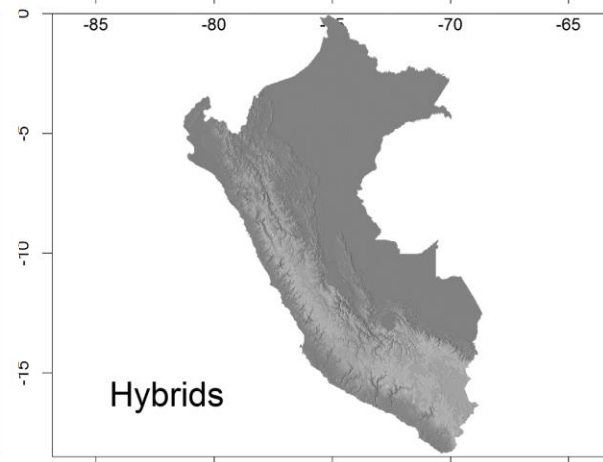
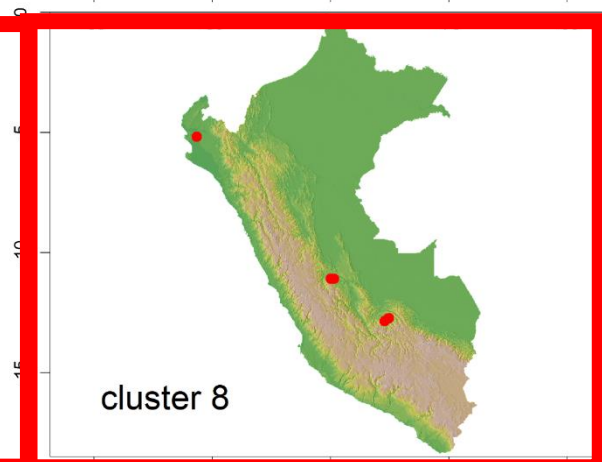
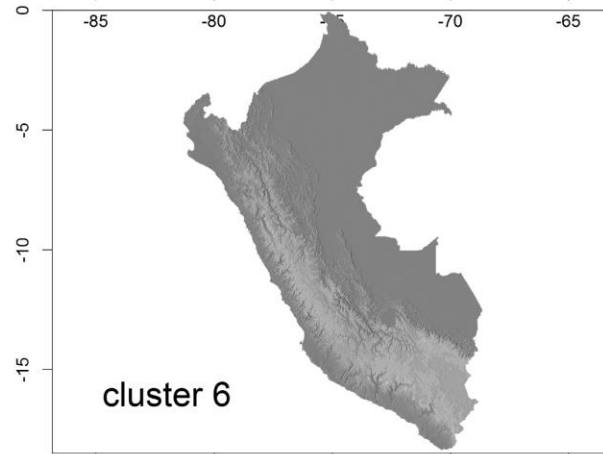
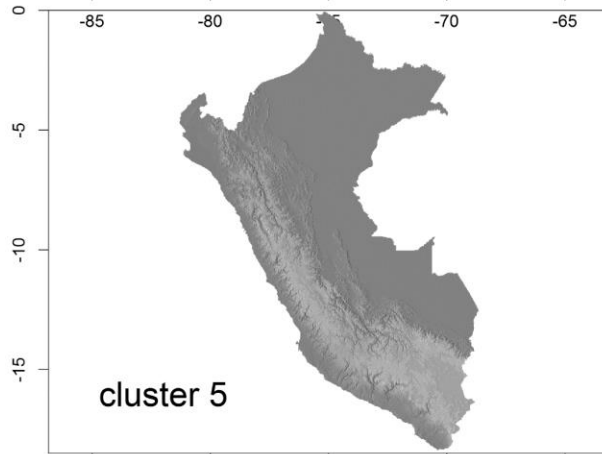
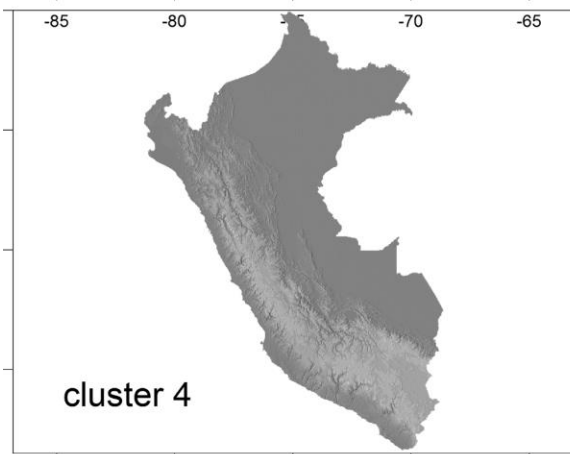
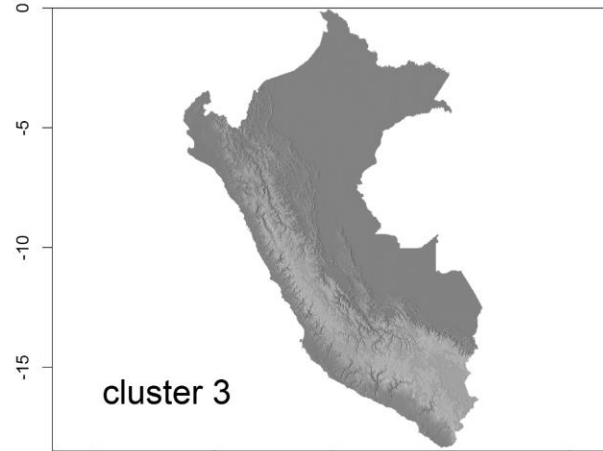
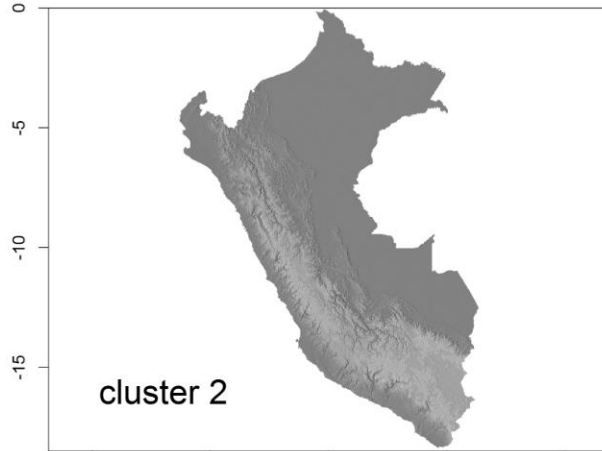
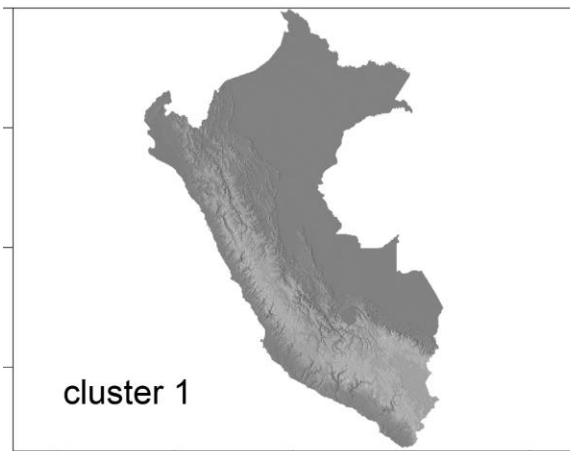
STRUCTURE

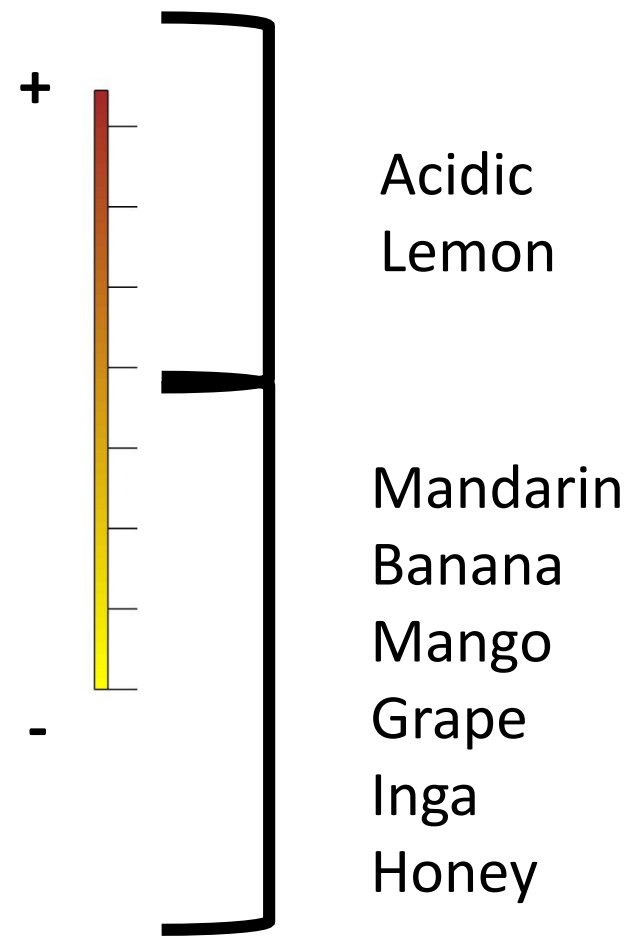
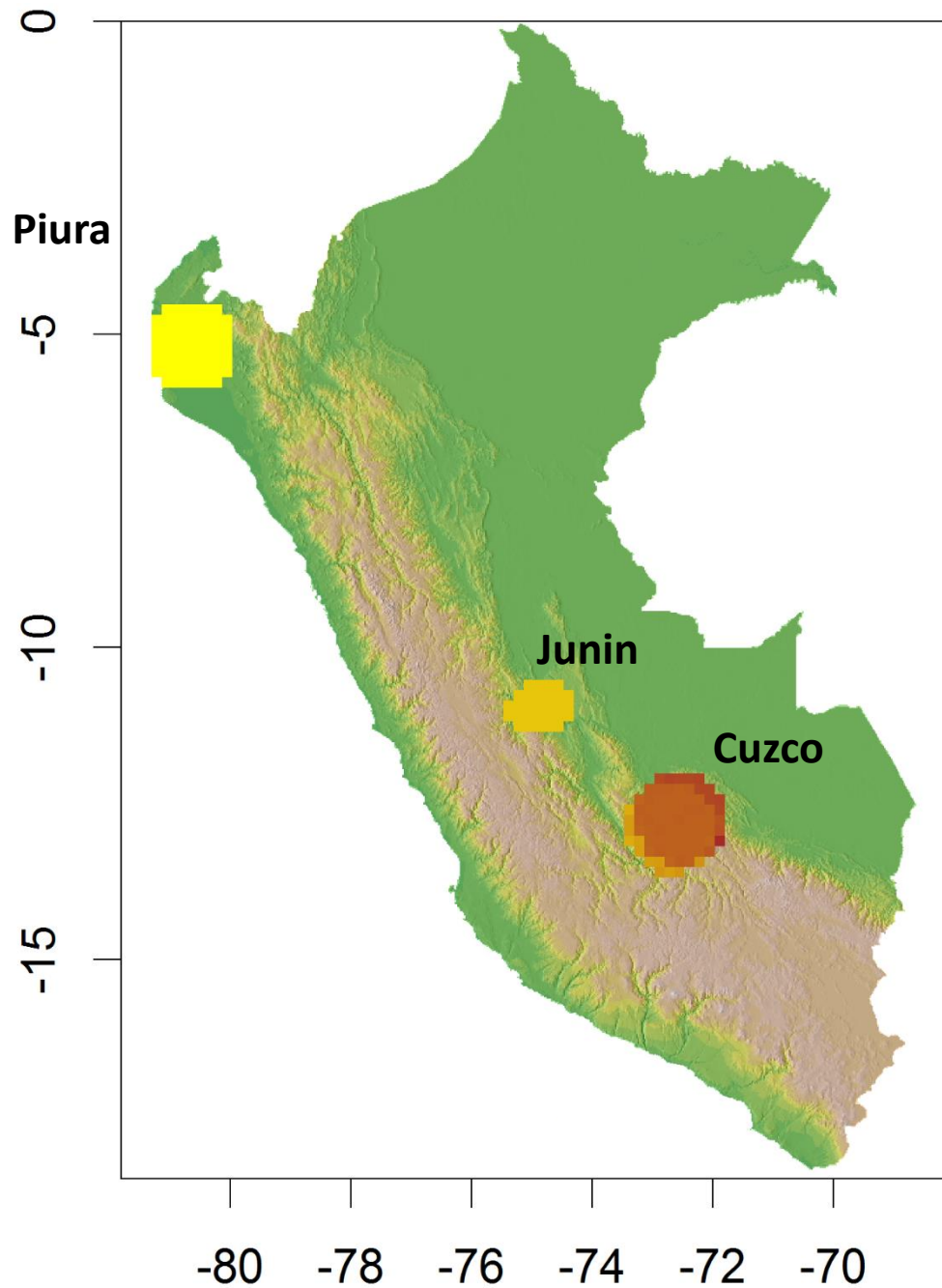
K=8



STRUCTURE

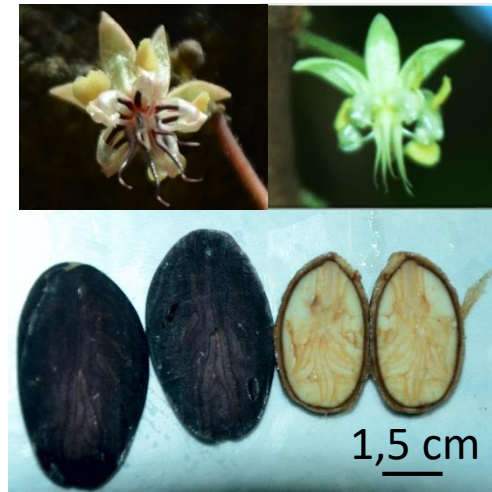
K=8





Origin of fine or flavour cacao in southern Peru?

- Unmatched diversity in genetic, organoleptic and morphological diversity (typical for centers of origin)
- Indications of genetic linkages between Nacional/Porcelana cacao and southern Peru (Cuzco)
- Presence of white beans in southern Peru + white bean cacao genotypes with hexamerous flowers
- Anecdotal evidence of unique use and management of cacao among local indigenous group
 - Consumption of beans (fermented and roasted) during travel
 - Management of cacao stands in “natural” forest
- But...we are´nt there yet: chloroplast markers, new genetic analyses, ethnographic work





Thank you

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