



Physiological response in beans of three cacao (*Theobroma cacao* L.) cultivars to micro-environmental growing conditions in cacao agroforestry systems and monocultures under conventional and organic management



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shaded

Cacao (Theobroma cacao L.) cultivation

- Production systems:
 - Monocultures \rightarrow simple agroforestry systems \rightarrow complex agroforestry systems

full-sun

- Radiation intensity
- Temperature fluctuations
- Leaf area index
- Stem density
- Soil organic matter
- Farming intensity
 - Cacao cultivars
 - Foreign cultivars <i> locally adapted cultivars

Physiological response in beans of three cacao cultivars to micro-environmental growing conditions





Plant response to abiotic factors







Long-term experiment and land-use systems







Sample collection, preparation, analyses

Nibs

Bean collection

- 2 season (wet vs. dry)
- 5 production systems
- 3 cultivars
 - ICS-1 x IMC-67
 - Ila-22
 - TSH-565

Fermented +

dried beans

Abiotic stress indicators

- **Total phenolic content** (Folin-Ciocalteu's assay)
- Element composition (CN-Analyzer, ICP-OES)

Fat content (Weibull-Stoldt, Soxhlet)

- Polyamine concentration (HPLC)
 - Putrescine
 - Spermine
 - Spermidine

Milled

Milled + defatted





Cacao tree performance (2014)







Seasonal changing conditions







Seasonal changing conditions and cultivar effect



 \rightarrow No effect of production system

→ Local cultivar IIa-22 higher totel phenolic content





Seasonal changing conditions and production system



Polyamines

- \rightarrow Linear relationsships
- \rightarrow No cultivar effect
- \rightarrow AF > SAFS











Conclusions



Production systems

→ Despite the total production little effect on beans that can be realted to allelopathic interactions of the tree species

Cultivars

 \rightarrow React different to environmental conditions \rightarrow local adaption!

Season

 \rightarrow Strong influence on the tree and finally the beans!

When discussing the compounds of beans from different origins, environmental conditions should be considered. Also climate change may effect the bean quality and flavor of the beans.



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