

Fine/Flavour Sector using Science Technology and Innovation

Case of the International Fine Cocoa Innovation Centre

Path Umaharan

Cocoa Research Centre

http://www.cocoacentre.com; http://www.cacaocentre.com



International Symposium on Cocoa Research – ISCR 2017 Lima, Peru. 13 – 17th November 2017

Fine or Flavour Sector: Emergence of segmented niche and ultra-niche boutique market

Features

Large number of small boutiques, innovative, dynamic, diversity in products & flavours, responsive to customer needs, competitive

Supplier characteristics (nimble, innovative, market sensitive)

- 1. Diversity in flavours, uniqueness
- 2. Quality of product; consistency of quality
- 3. Branded products
- 4. Story behind the brand variety, historical perspectives, social, environmental,
- 5. Traceability system
- 6. Market innovations direct marketing opportunities, attractive packaging
 'Small is big' greater diversity, responsiveness



Innovation and Technology Transfer System

Traditional systems

- 1. Unidirectional
- 2. Not 'farmer centric' Leadership & ownership, (inspire, motivate, train)
- 3. Not nuanced to meet needs meet individual circumstances (services)
- **4.** Not dynamic quick to change (information system)
- 5. No coordinated supportive environment (silos) holistic, information, demos, credit, training, services
- 6. No business approach cost-benefit / risk portfolio / profits? (train, support)
- 7. Not market led– lack of market information





FARM INNOVATIONS

- Farmer profitability & sustainability
- Improving the diversity of flavours, quality and consistency Postharvest
- Improve price fetched branding, direct marketing, reducing cost

INNOVATIONS IN SYSTEMS

- Information & training
- Certification of quality, sustainability
- Branding collective marks or individual
- Traceability

INNOVATIONS IN VALUE ADDITION

- Value addition to diversify markets

MARKET INNOVATIONS



International Fine Cocoa Innovation Centre

Objective

Create a 'farmer-centric' innovation, technology transfer and entrepreneurship system that is dynamic and market driven to meet the need of the growing segmented fine/flavour market segment while ensuring farmer profitability.

A Connected Innovation Centre

RESEARCH



Strengths -Genetic diversity -Quality reputation

Opportunities

- Segmented market
- Health and wellness
- Burgeoning tourism
- Diaspora

Overcome threats

-Competition

- Diseases/ climate change
- Food safety issue



Investment climate

Demonstration of tech/ innov

- Profitable farms
- Productivity
- Quality/brands

Working with farmers to create nuanced **business models**

- Entreprenuership support
- Business cluster
- Start-ups

Services -technology

Apprenticeship training

Farm-to-fork Demonstration Model







Building and information system to support development



Farmer Centric Approach: Montserrat Cocoa Cooperative, Grand Couva,

FARM

- Organisation of farmers: Cooperative of 35 farmers
- Leadership, entrepreurship
- Farmer led farmer-field schools
- Investment

SYSTEMS

- Quality along the value chain
- Branding Geographical indication
- Standards Certification of quality an sustainability
- Traceability

VALUE ADDITION & ENTREPRENUERSHIP

- Chocolate
- Beverages
- Soaps

MARKETING

- Direct marketing
- Brand development -packaging
- Sharing of success stories

Production doubled

Price fetched tripled

Proportion of value added increasing Employment opportunities





Acknowledgements

- EU/ACP Science and Technology Fund
- IDB-MIF Fund
- Lindt and Sprungli

Source Street St





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- Economic Development Advisory Board of the GORTT
- Ministry of Agriculture, Land and Fisheries
- Cocoa Development Company of Trinidad and Tobago

- Cocoa Research Association of the UK

