The CEN Initiative on Sustainable and Traceable Cocoa

Abidjan Wednesday November 21

Jack Steijn CEN Committee Chair

How does the CEN work?

- Voluntary process, relying on participants
- Opennes, transparency and fairness
- Procedures based on impartiality and the consensus principle
- Formal approval of standards based on evidence of consensus
- Stakeholders participate through national mirror committees, NSB's and liaisons

Principles of making standards

- Standards must meet needs of the market
- Standards must contribute to enhancing free trade
- Standards may not fix prices, exclude competition, mislead consumers or discriminate products

ISO and CEN

- ISO has agreed to cooperate with CEN
- Discussions in CEN TC 415 as if it were an ISO committee
- The new standards will be ISO standards as well as European standards

Proposed timeline for CEN/TC 415 standard(s)



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What standards will be developped?

• A standard on sustainable cocoa

• A standard on traceable cocoa

• A standard for conformity assessment

Objectives

Establish a framework which meets

-The needs of producers

-The requirements of consumers and other stakeholders

For sustainability of cocoa production and traceability of the cocoa supply chain

A Standard for Standards

The standards must become a scalable and implementable standard, globally recognised for its inclusive nature as well as its ability to deliver long term sustainability impact **to which all standard schemes can align**

Sustainable cocoa

• Profit

• People

Planet

• Management and organisation

Conformity assessment

- Consensual process
- Bearing in mind the needs of the producers
- And the requirementss of consumers and other stakeholders

Traceability

- Needed for conformity assessment
- Standard on sustainability will either refer to traceability standard or include traceability requirements

Potential link with International cocoa Agreement 2010

Promote sustainable cocoa economy
Promote transparency
Enhance capacity of local communities
Promote cocoa quality & food safety procedures

Potential link with Global Cocoa Agenda

- Improved position of the cocoa farmer in profit criterium of sustainability
- Reassure customers cocoa is sustainably produced
- Transparency in cocoa certification for producer and consumer
- Conformity assessment in an ISO standard

Thank you

• Are there any questions?