

INAUGURAL  
NATIONAL  
COCOA  
AWARDS CEREMONY

2019

Awards  
2019

# Agenda

SUNDAY 10TH FEBRUARY, 2019

EXHIBITION OF COCOA BEANS OF THE TOP 20 FINALISTS

AWARDS CEREMONY – MAIN AUDITORIUM

NATIONAL ANTHEM

WELCOME AND COMPETITION OVERVIEW –

*Mr. Leon Granger, Chairman of the National Organising Committee and Chief  
Executive Officer of the Cocoa Development Company  
of Trinidad and Tobago Limited*

REMARKS

*Mr. Winston Rudder, Chairman of the Cocoa Development Company  
of Trinidad and Tobago Limited*

FEATURE ADDRESS

*Senator the Honourable Clarence Rambharat, Minister of Agriculture,  
Land and Fisheries*

MUSICAL INTERLUDE

PRESENTATION OF AWARDS TO TOP 20 FINALISTS

INTRODUCTION OF LA REINE RIVE QUEEN AND GOWN ENTITLED  
“COCOA IN THE SUN”

PRESENTATION OF TROPHIES TO THE TOP 4 FINALISTS AND SPECIAL AWARDEES

SPECIAL PRESENTATION OF SELECTED WRITINGS OF PROFESSOR JOHN SPENCE  
TO SENATOR THE HONOURABLE CLARENCE RAMBHARAT

BY MR. RICHARD SPENCE, HIS SON.

ANNOUNCEMENT OF THE FIRST PRIZE WINNER AND PRESENTATION OF THE  
PROFESSOR JOHN SPENCE CHALLENGE TROPHY

WINNER’S SPEECH

VOTE OF THANKS

*Ms. Gabriella Gonzales, Manager – Marketing, Business Development and  
Communications of the Cocoa Development Company of  
Trinidad & Tobago Limited*

CLOSE OF THE AWARDS PROGRAMME & INVITATION TO COCKTAILS

COCKTAIL RECEPTION

# About

## THE NATIONAL COCOA AWARDS

The National Cocoa Awards Competition is geared toward improving the quality of local cocoa beans, both for consumption and export, by attracting and rewarding a broad base of farmer participation. This Competition will serve as preparation of entrants for our country's participation in the global Cocoa of Excellence Programme (CoEx).

This international event (CoEx) recognises cocoa beans with exceptional and unique flavour attributes, and also serves as the entry point for cocoa producers to participate in the prestigious International Cocoa Awards, Salon du Chocolat, Paris France. The Salon du Chocolat is a celebration of the excellence of quality and diversity among cocoa producers worldwide.

The local Competition/Awards will prepare finalist samples for the 2019 showing at the International Cocoa of Excellence. Our country's cocoa producers have always achieved outstanding CoEx results, earning several of the International Cocoa Awards, contributing to a globally recognised Trinidad and Tobago brand.

## THE NATIONAL ORGANISING COMMITTEE

The National Cocoa Awards is a collaboration between key stakeholders in the cocoa sector in partnership with the Cocoa of Excellence (CoEx) Programme. Members of the National Organising Committee comprise representatives of the Ministry of Agriculture, Land and Fisheries, Cocoa Research Centre of the University of the West Indies (CRC, UWI), the National Export Facilitation Organization of Trinidad and Tobago (ExporTT); and is chaired coordinated by the Cocoa Development Company (CDCTTL).





## THE PROFESSOR JOHN SPENCE CHALLENGE TROPHY

The winner's trophy is named in honour of Professor John Spence - a true champion of local agriculture. He served the sector and our country in many capacities, in a career spanning 44 years of dedicated service. He worked at the Ministry of Agriculture as a pathologist before joining the University of the West Indies where he served as a Lecturer and Professor of Botany as well as Dean of the Faculty of Agriculture. His contribution to research has been recorded in over 50 scientific publications.

Upon his retirement from the University of the West Indies in 1989, he became Head of the Cocoa Research Unit (now Cocoa Research Centre) for eight years until 1997. Under his leadership Prof. Spence greatly enhanced the international stature of the Cocoa Research Unit and heightened the awareness of the pivotal function of the International Cocoa Genebank, Trinidad among other cocoa producing countries

As an Independent Senator (1986 – 2000), he lobbied government to address the decline of the agricultural sector and promoted national food security. His tireless contributions to our national community were recognized in 1980 when he was awarded the Chaconia Medal (Gold). He was also elected Fellow of the Caribbean Academy of Science (1990) and received a NIHERST Lifetime Achievement Award (2000) for his contribution to agriculture.

In his later years, he continued his advocacy for agriculture, food security and other issues of national interest such as education as a weekly columnist in the national press until his passing on the night of Wednesday March 6, 2013.

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# Finalists

## THE TOP 20 FINALISTS



MR. CHARLES MERRY is the owner of La Deseada Estate in Santa Cruz with 100 acres currently under cocoa cultivation. His estate has a cocoa variety mixture of Early TSH, Newer TSH and recent TSH releases, including 1300s.

The beans from his sample exhibited browned fruit and dried fruit notes at varying intensities, particularly raisin fruit notes present in, as well as fresh fruit notes. Balanced acidity and aromatic floral notes present as well. Moderate bitterness, astringency, as well as a mild to moderate basal cocoa flavour.



MR. DEOSARAN JAGROO & MRS. CHERIE- ANNE RAMLAKHAN are cocoa farmers from La Carlota Estate, with over 30 acres in Guaico, Tamana. Their cocoa variety mixture is comprised of Pre ICS, ICS Mixture and Early TSH varieties. They have recently launched a line of chocolate bars under the brand Kairi.

The beans submitted by this couple for the competition had dried fruit notes and fresh yellow fruit notes reminiscent of ripe banana present. Bright fruit, acidity, balanced astringency and bitterness with a robust basal cocoa flavour and a clean finish.



MR. DUANE DOVE, Matsay Estate, Guaico Tamana. Although Duane Dove grew up helping out on his great grandfather's cocoa estate, he never thought he would become a cocoa farmer, and producer of award-winning chocolates. Beans from the Matsay Estate are used in the chocolate bars marketed in Europe.

Matsay Estate bean sample had dried and cooked brown fruit notes, with a molasses-like quality. Mild to moderate acidity, bitterness and astringency with moderate basal flavour. The cocoa liquor from these beans had a clean finish.



MR. ERIC JOHNSON hails from Tobago with cocoa under cultivation at the Cradley Estate in Moriah, Tobago, with a cocoa variety mix of Pre ICS and ICS.

The flavours of Mr. Johnson's bean sample revealed yellow flesh fruit note coming across at the front, along with dried fruit and browned fruit notes. Mild pleasant floral mossy note. Some mild nut and nut skins character to the bitterness and astringency in this sample. Moderate basal cocoa flavour and a clean finish.





MR. GEWAN GANGARAM is a young cocoa farmer and processor with a 14 acre estate in Rio Claro. His cocoa variety mixture is mainly comprised of ICS mixture, Early TSH Mixture, Newer TSH Mixture and a mixture of recent TSH releases. Gewan also sources wet beans from neighbouring estates to facilitate farmers who do not process their beans.

Aromatic cooked browned fruit notes with some fresh fruit notes including some berry notes were prominent in the bean sample submitted. Moderate acidity, astringency and bitterness also characterised these beans. Clean finish with good basal cocoa flavour.



MR GOWRIE & MRS. SUMINTRA GOWRIE RAGBIR have 7 acres of cocoa currently under cultivation in Ecclesville, Rio Claro. Their cocoa variety comprises of Pre ICS, ICS, Early and Newer TSH.

Their bean sample possessed bright fruit acidity, followed by cooked browned fruit notes and tropical and yellow flesh fresh fruit notes.

Moderate basal cocoa flavour and a clean finish were also present. Slightly higher astringency due to the acidity of this sample.



MR. HARRYMAN CHATTERGOON is a cocoa farmer and fermentary operator with over 8 acres currently under cocoa cultivation in Tabaquite. He has a cocoa variety mixture of recent TSH release, including 1300s. He is the largest volume exporter of cocoa beans and his son has recently started making chocolates from the beans processed by the family owned and operated fermentary.

Mr. Chattergoon's competition sample tasted of browned fruit notes balanced with yellow flesh and ripe tropical fresh fruit notes. Floral notes were present as well as mild woody notes. Mild fruit acidity and a mild to moderate basal cocoa flavour. Clean finish.



Mr. Herbert Pasqual has five acres under cocoa cultivation at Coryal, Tamana. His cocoa mixture includes Early and Newer TSH varieties.

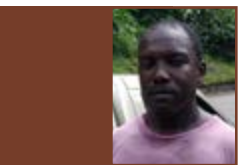
The flavour notes of the sample from Mr. Pasqual were balanced between browned fruit and fresh yellow flesh fruit notes, with mild floral notes. There was moderate bitterness, astringency and acidity. Robust basal

cocoa flavour with a clean finish.



MR. JOSEPH GARCIA has 3.5 acres currently under cocoa cultivation in Lopinot, with a cocoa variety mixture of ICS, Early TSH, and recent TSH releases, including 1300s. He has been working assiduously to perfect his fermentation.

Mr. Garcia's beans exhibit bright acidity with fresh and browned fruit notes, as well as floral notes, more specifically orange blossom notes. Mild tobacco dried leaf notes with moderate bitterness and astringency and a moderate basal cocoa flavour.



MR. LEROY PETERS, Grande Riviere, has a mixed crop cocoa farm of 12.5 acres, which he cultivates along with his wife. He often sells dried beans to the nearby Grande Riviere Chocolate Company, and is in the process of constructing a large drying house.

The sample of beans from Mr. Peters' farm tasted of browned and raisin dried fruit notes, as well as dark and yellow fruit notes. Mild fruit acidity and robust basal cocoa flavour. There were strong floral perfumery notes which persisted throughout. Flavours were well balanced, aromatic and had a mild spice note at the end.



Martin and Jacqueline Matthews, Talparo are cocoa farmers with 10 acres in Mundo Nuevo, Talparo, with 10 acres of cocoa currently under cultivation. Their cocoa variety mixture includes ICS, Early TSH, Newer TSH and the most recent TSH, including 1300s.

The samples from this couple tasted of browned and raisin dried fruit and fresh fruit notes. Balance fruit acidity and robust basal cocoa flavour.



MICHAEL AND JACINTA MILNE, Bethany Estate, Tamana are the owners of Bethany Estate in Talparo, Tamana with currently 3 acres of cocoa under cultivation. Their cocoa variety mix is primarily made up of Early TSH and recent TSH releases (1300s).

Raisin brown fruit notes like prunes which persist throughout and sweet yellow fruit notes like banana with mild acidity, bitterness, astringency and a moderate basal cocoa flavour. Towards the end there were herbal and dark wood notes.



MOANA RAMDIAL & RAMRAJ RAMDIAL are cocoa farmers with 12 acres in Cedros in the south western peninsula. The cocoa varieties found on the estate of this father-daughter team are a mixture of ICS, early TSH, and newer TSH.

Their competition sample yielded fresh fruit notes, namely tropical and dark fruit notes, with some mild berry notes, followed by browned fruit notes. Mild over ripe fruit note indicating a higher degree of fermentation, and a mild lactic acid note to the acidity. Woody and spice notes are also present towards the end. There is a robust basal cocoa flavour, moderate bitterness and an astringency that builds throughout the taste experience.



MONTSERRAT COCOA FARMERS CO-OPERATIVE SOCIETY LIMITED located in the Monserrat Hills in Gran Couva, with over 800 acres of cocoa under cultivation from over 40 farmers. The beans submitted for this National Cocoa Awards came from the estates of Ms. Diane Chinpire, Mr. Jerome Pino, and Mr. Jude Lee Sam, with a cocoa variety mix of Pre ICS, ICS, and Early TSH. The MCFCSL also have a line of chocolate bars.



This combination sample exhibited browned fruit notes as well as fresh fruit, specifically ripe tropical fruit, and floral notes. Mild woody notes and mild basal cocoa flavour. Balanced acidity, bitterness and astringency.



MR. NARINE NANANSINGH has 10 acres of cocoa in Rio Claro with a cocoa variety mixture of Early TSH, Newer TSH and recent TSH releases, including 1300s.

A floral green vegetal note characterised this sample. Browned and fresh fruit notes as well as dark and orange flesh fruits are also present. Mild overall with a clean finish and a moderate basal cocoa flavour. Mild acidity, with mild to moderate astringency and bitterness.



MS. NIKITA NATH is a cocoa farmer at the Ortinola Estates Limited in Maracas Valley St. Joseph. Formerly owned by the Cadbury brothers, Ortinola has a cocoa variety mixture of recent TSH releases, including 1300s.

The flavour notes for the Ortinola beans were tropical, berry and yellow flesh fruit notes present in this sample as well as some dried and browned fruit notes. Pleasant overall acidity and balance of fruit notes. Moderate to robust basal cocoa flavour.



RIO CLARO DEMONSTRATION STATION is a small agriculture unit in the Nariva /Mayaro county office of the Ministry of Agriculture, Land and Fisheries. The team at the station, led by Florencia Beckles-Gangaram, produced samples that placed among the 50 best bean samples in the world, at the 2017 Salon du Chocolat, Paris.

The beans presented for the National Cocoa Awards had flavours balanced between fresh and browned fruit notes, with floral notes as well. Moderate acidity, bitterness and astringency, with a robust basal cocoa flavour.



STANLEY BUTCHER AND LEELA MANGALSINGH, have 40 acres of cocoa currently being cultivated in Carmichael village in Coryal. He has a cocoa variety mixture of ICS and Early TSH.

The bean sample from this team exhibited a floral aroma, dominant floral flowers and orange blossom flavour notes. Berry, fresh fruit and browned fruit notes also present, as well as nutty and sweet notes. Balanced acidity, bitterness and astringency with a moderate basal cocoa flavour and a clean finish



THE NORTH RIDGE COCOA FARMERS COOPERATIVE have over 20 acres collectively among several farmers in the Brasso Seco Paria area. The beans submitted for this National Cocoa Awards came from the estates of Mr. Andrew Chalerie, Mr. Winston Maraj (Inset), and Mr. Sunil Moosai, with a cocoa variety mix of Pre ICS, ICS, Early TSH, Newer TSH and Recent TSH releases (TSH1300s).

The combination sampled presented balanced browned and fresh dark fruit notes with mild fruit acidity. Moderate basal cocoa flavour. Not especially bright but clean finish. Very mild sample overall.



MR. VISH RAMNATH is the owner of Ramnath Estate, Tableland with currently 21 acres of cocoa under cultivation. His estate is comprised solely of Newer TSH cocoa varieties between the ages of 15-39 years old

Mr. Ramnath's beans have a clear, distinct raisin dried fruit character that lingers throughout the taste experience. Browned fruit, yellow flesh fruit and dark fruit notes are also present. Mild bitterness and astringency with a robust cocoa flavour and a clean finish.

# Processors

## NOTABLE COCOA PROCESSORS



BRASSO SECO CHOCOLATE COMPANY is under the Alliance of Rural Communities of Trinidad and Tobago, with several farmer members from the Brasso Seco Paria area in North Trinidad. The cocoa varieties found in this area are Pre ICS, ICS and Early TSH.



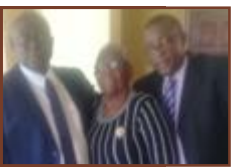
THE COCOA AND COFFEE MARKETING COOPERATIVE SOCIETY LTD is located in central Trinidad, processing over 5000kg of dried beans a year. They receive wet beans from estates around Trinidad for fermentation and drying, and therefore have a cocoa variety mix of Pre ICS, ICS, Early TSH, Newer TSH and recent TSH releases, including 1300s.



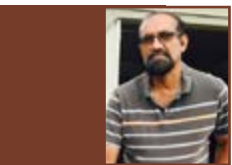
MR. DUANE DOVE operates the Rose Hill Estate in Four Roads Tamana. This beans from this estate are the foundation for the Rose Hill chocolate bar, produced with Art Pollard, an American chocolatier.



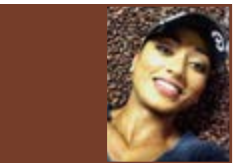
MR. & MRS. KEITH NEAL JULIEN currently have 4.5 acres under cocoa cultivation in Rio Claro with a cocoa variety mixture of Pre CS, ICS, Early TSH , Newer TSH, and recent TSH releases (including 1300s)



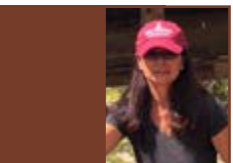
MRS. HILEN ALEXANDER has 7 acres of cocoa currently under cultivation at Coromandel Village, Cedros, with cocoa varieties of ICS, Early TSH, Newer TSH and recent TSH releases (including 1300s).



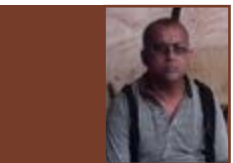
MR. HYDAR KARIM is a cocoa farmer with six acres currently under cocoa cultivation in Rio Claro, with a cocoa variety mixture of ICS, Early TSH, Newer TSH, and recent TSH releases including 1300s.



MR. QUINCY WINKLAAR & MRS. KAILASH WINKLAAR are cocoa farmers of the San Juan Estate in Gran Couva with 750 acres of cocoa under cultivation. This estate has a cocoa variety mixture of ICS, Newer and recent TSH ( 1300s)



MS. KAREN SWANSON is a cocoa farmer and owner of the San Salvador Estate, Gran Couva, with over 40 acres currently under cocoa cultivation. She has a cocoa variety mix of ICS and Early TSH.



MR. RENNIE SARABJIT is a cocoa farmer with 5 acres currently being cultivated under cocoa in Rio Claro. He is also the owner of a fermenting and drying operations. His cocoa variety mixture includes Pre ICS, ICS as well as mixtures of early and newer TSH varieties.



MR. RICHARD DE VERTEUIL is the owner of the San Antonio estate in Gran Couva with approximately 100 acres currently being cultivated under cocoa. The estate's variety is comprised of Pre ICS, ICS , Early TSH, Newer TSH and recent TSH releases (including 1300's).



RIO CLARO COCOA AND COFFEE AGRICULTURAL MARKETING COOPERATIVE SOCIETY LIMITED has over 400 acres under cocoa cultivation from faers in the Rio Claro cluster, with a cocoa variety mixture of Pre ICS, ICS, Early TSH, Newer TSH, and recent TSH releases, including 1300s.



VIJAY JAGASSAR is a cocoa farmer of Jagz Cacao in Moruga with 16 acres currently under cocoa cultivation. His cocoa variety mixture includes ICS and recent TSH releases , including 1300s.

# Mentions

## HONORABLE MENTIONS

Based on the competition scores there were outstanding samples which were exceptional in the context of key categories.

These were:

BEST LARGE MIXED PROCESSOR

Montserrat Cocoa Farmers Cooperative Society Limited

BEST NEW PROCESSOR

Gewan Gangaram





# Thank

## SPECIAL THANKS

In appreciation of the prizing sponsorship support provided, the National Organising Committee expresses a sincere thank you to the following key collaborators :



*So much more than Flour!*





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We would also like to thank the cocoa processors and industry partners  
who made this competition a success.





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