

The Chocolate Conservatory

Paris, France

“Guatemala and the new frontiers in quality”
- Traceability and flavor profile -

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2019 Ad Hoc Panel on Fine or Flavor Cocoa - Guatemala

**DELIBERATIONS OF THE 2019 AD HOC PANEL ON THE
 REVIEW OF ANNEX “C” OF THE INTERNATIONAL COCOA AGREEMENT, 2010**
 12-13 April 2019
 Abidjan, Côte d'Ivoire
 Countries Presenting Dossiers to the Panel
 Fine Flavor Cocoa Bean Exports as a Percentage of Total Cocoa Bean Exports

Country Exporting Cocoa Beans	Council Decision Annex C May 2016	Panel Recommendation 2019
Brazil	a/	100
Colombia	95	95
Costa Rica	100	100
Dominica	100	100
Dominican Republic	40	40
Ecuador	75	75
Grenada	100	100
Guatemala	50	75
Haiti	a/	4
Indonesia	1	10 b/
Jamaica	95	100
Madagascar	100	100
Nicaragua	100	80
Panama	50	50
Papua New Guinea	90	70
Peru	75	75
Saint Lucia	100	100
Trinidad and Tobago	100	100

ICCO.2019. Deliberations of the 2019 Ad Hoc Panel on the review of Annex “C” of the International Cocoa Agreement (ICA), 2010. Abidjan.

Fine or Flavour Cocoa export by destination

Country of final destination	Volume of fine or flavour cocoa exported (MT)	
	2017/2018	2016/2017
GERMANY		3.77
CANADA		0.10
DENMARK		2.10
EL SALVADOR	61.15	14.52
UNITED STATES OF AMERICAN	42.81	45.24
FRANCE	20.01	35.02
HONDURAS		9.82
ITALY		0.02
JAPAN	4.16	1.25
NETHERLANDS	5.22	49.99
TAIWAN	0.33	

Source: <http://www.banguat.gob.gt/estaeco/ceie/hist/indicenr.asp?ktipo=CG>

Requested: 100%

Accepted: 75%

Traceability of export to Central America

Regional cocoa exports of Guatemala in Central America



Guatemala → **El Salvador**

Guatemala → **Honduras**

For the next ICCO Ad Hoc Panel:

Improve traceability of exports to
Central America

Key partners in development of the Guatemala cocoa sector

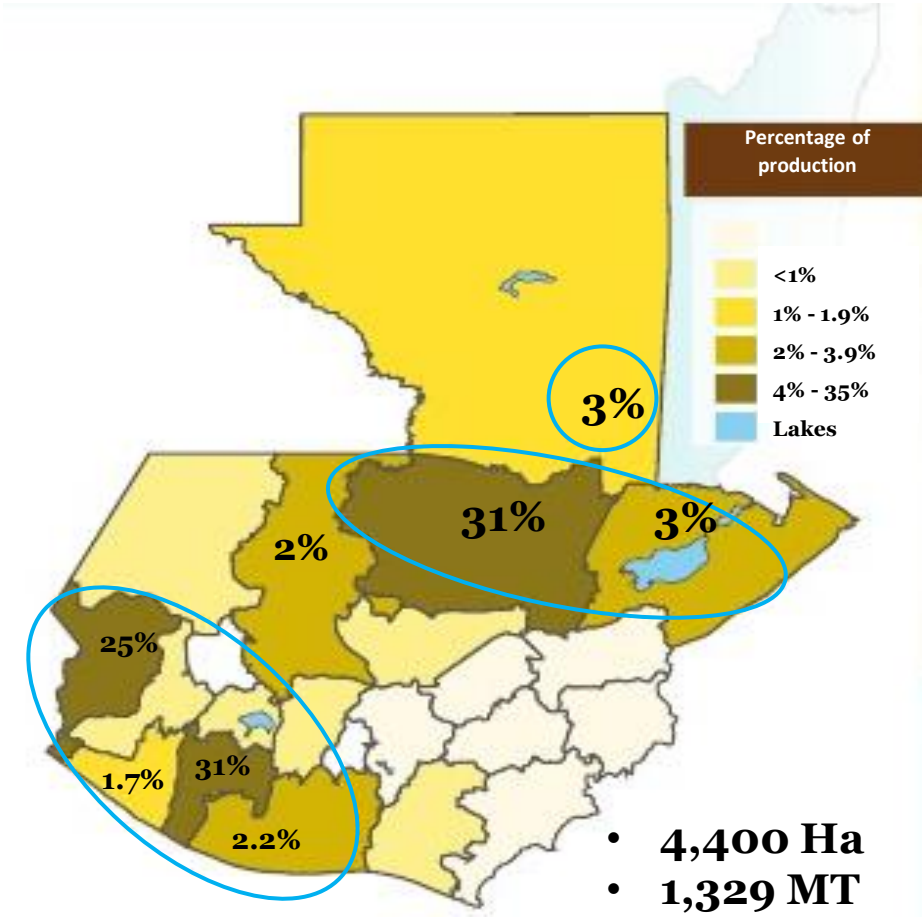


Flavor characterization of roasted and unroasted Guatemala single origin dark chocolate (70%)



College of Agricultural, Consumer
& Environmental Sciences

Cocoa production in Guatemala



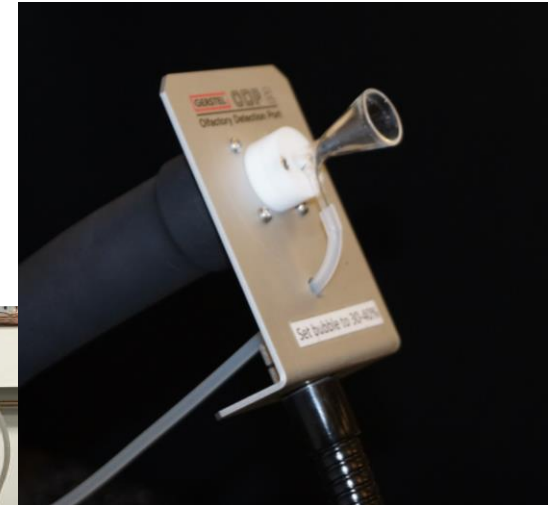
Source: DIPLAN-MAGA

	Alta Verapaz 31%
	Suchitepéquez 31%
	San Marcos 25%
	Petén, Izabal, Quiché 8%
	Retalhuleu, Escuintla 3.9%
	Others 1.1%

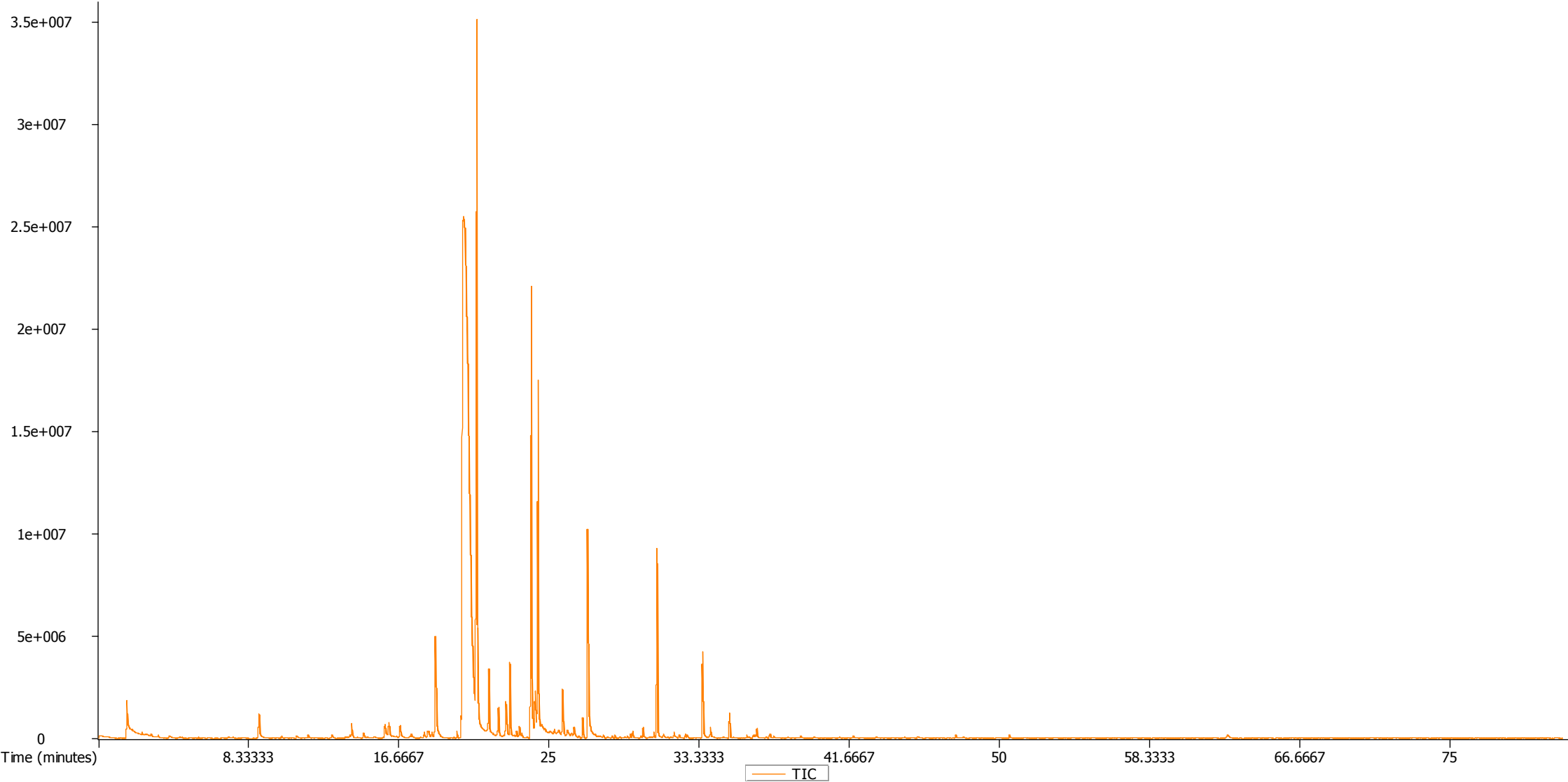
Gas chromatography – Mass Spectrometry (GC-MS)



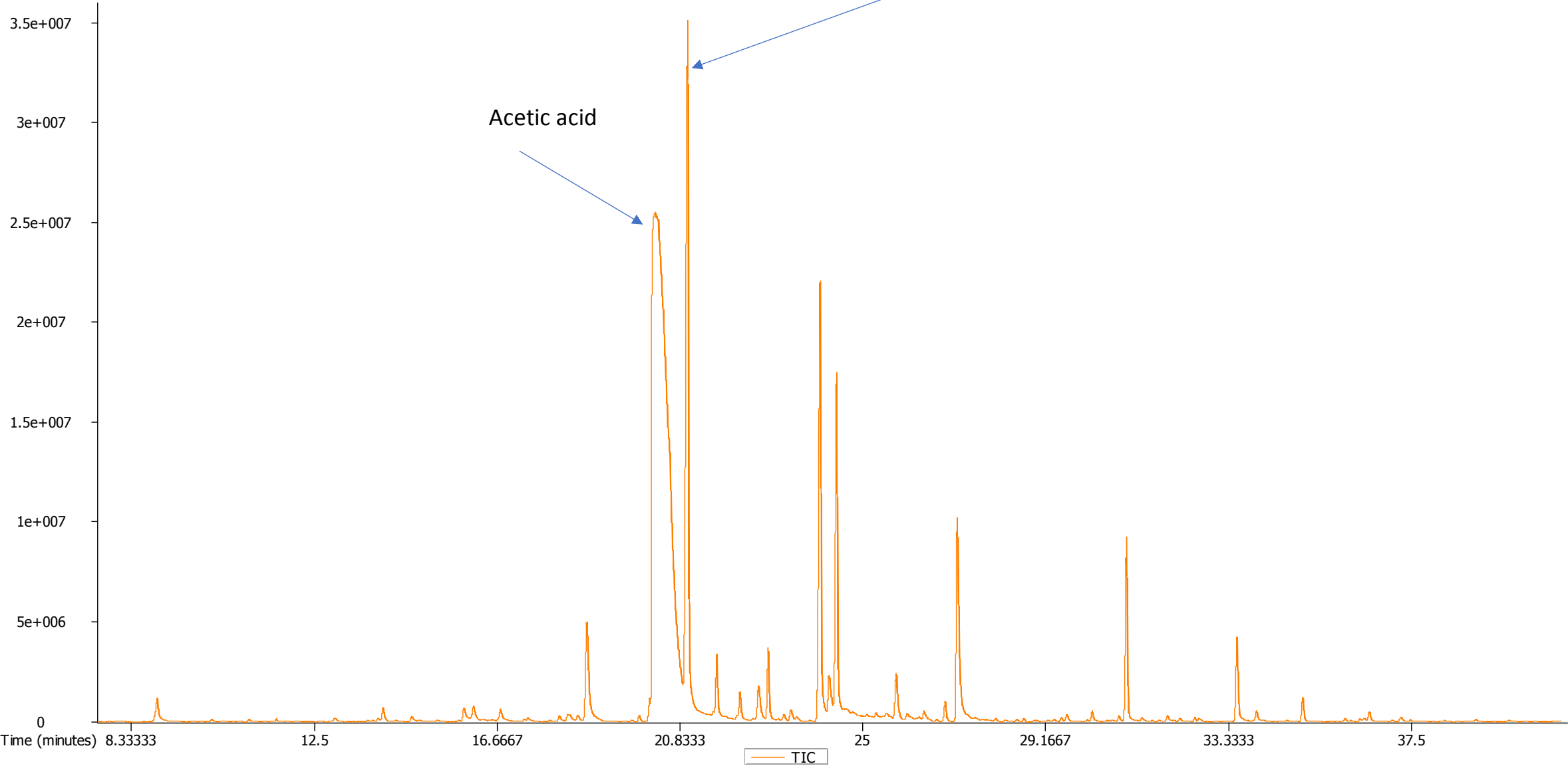
Gas chromatography-Olfactometry (GC-O)



Roasted chocolate – Guatemala 70% (GC-TOF)

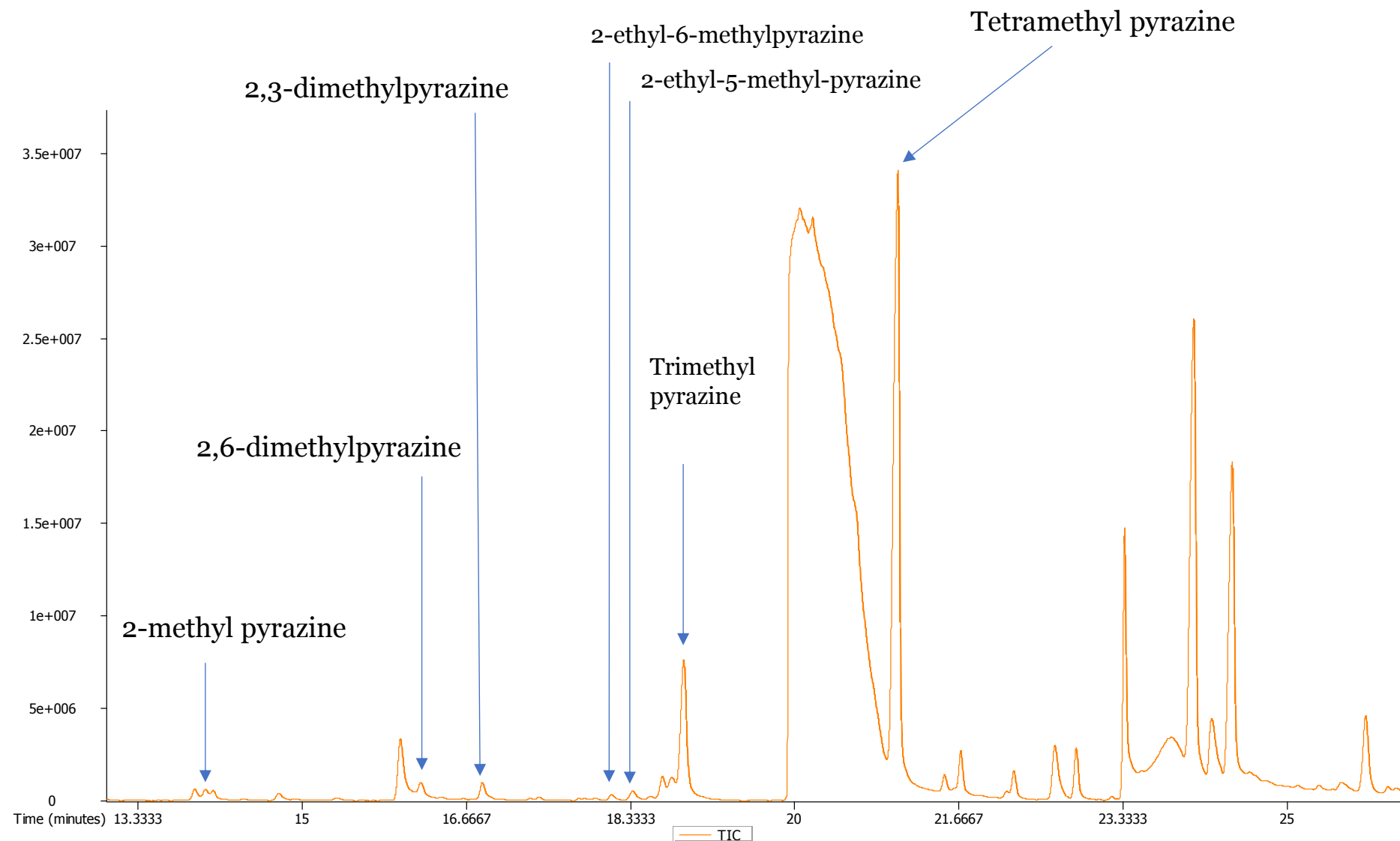


Roasted chocolate – Guatemala 70% (GC-TOF)

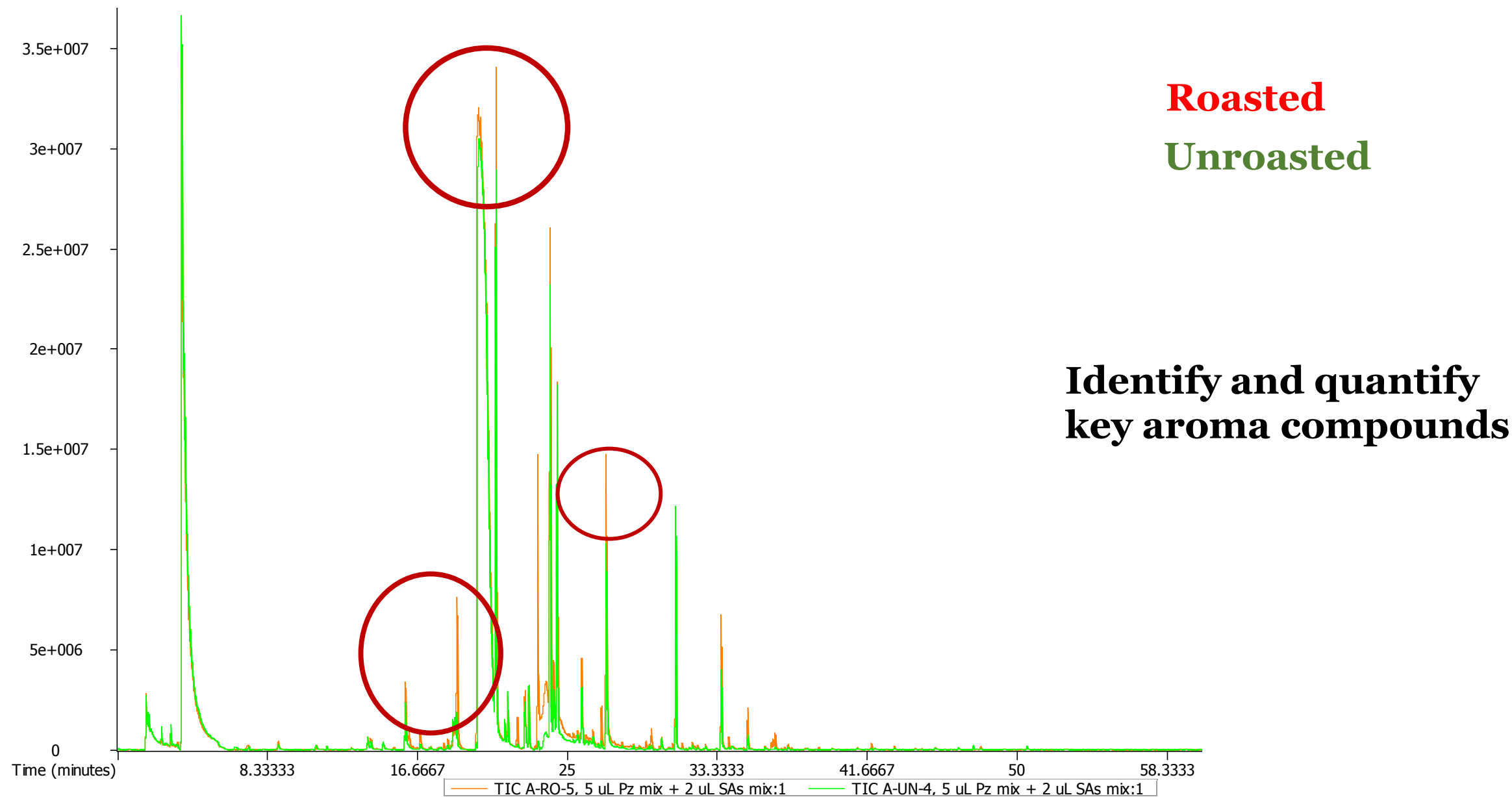


Roasted chocolate – Guatemala 70% (GC-TOF)

Pyrazines



Roasted vs Unroasted chocolate – Guatemala 70%



Thank you!

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