



ROUND TABLE COCOA

HAMBURG



JUNE 3RD 2021

Post-harvest processing, cocoa bean quality and sensory standards - Where do we stand?

Invitation to the 9th Round Table Cocoa

Dear Sir or Madam,

Herewith, I would like to inform you that the 9th Round Table Cocoa, due to the Covid-19 pandemic, will take place as web-based event on June 3rd 2021. For this purpose we have prepared a compact and exciting program for you, comprising four presentations. The participation is free of charge. All presentations will be video-streamed from the Helmut Schmidt Auditorium in Hamburg, Germany.

Of course, we would like to leave also this year lots of room for discussion. Questions to the presenters can therefore be submitted already before the symposium via email (info@rundertischkakao.de) or when registering for the 9th Round Table on its homepage. During the symposium, questions can be submitted via a chat function or directly asked through joining the livestream.

During the presentations a “virtual chocolate tasting” will take place. If you would like to participate in the tasting, we will send you the chocolate to an address of your choice. Please select the option “Chocolate Tasting” when registering.

I am looking forward to welcome you at the 9th Round Table Cocoa.

With my best Regards,

Dr. Daniel Kadow

A handwritten signature in white ink that reads "Daniel Kadow". The signature is written in a cursive, flowing style.

Program

WELCOME NOTE

13:30
15 min

Post-harvest processing, cocoa bean quality and sensory standards - Where do we stand?



Dr. Daniel Kadow
Program Director and Moderator



Wolff Kropp-Büttner
Chairman of the German Cocoa and Chocolate Foundation

KEYNOTE PRESENTATION 1

13:45
45 min

Short peptides in cocoa – products of fermentation and precursors for aroma volatiles.



Prof. Dr. Nikolai Kuhnert
Jacobs University

KEYNOTE PRESENTATION 2

14:30
45 min

Relevant contaminants in processed cocoa: sources, minimizing concepts, regulatory development for Mineral Oil Hydrocarbons and Acrylamide.



Dr. Frank Heckel
Food Chemistry Institute of the Association of the German Confectionery Industry

KEYNOTE PRESENTATION 3

15:15
45 min

Transforming the spontaneous cocoa fermentation process into a steered one: the contribution of (meta)genomics.



Prof. Dr. Stefan Weckx
Vrije Universiteit Brussel

KEYNOTE PRESENTATION 4

16:00
60 min

Decoding the fine flavor properties of chocolates - towards a better understanding of fine aroma attributes and the development of standardized training samples for sensory panels.

Including a joint tasting of four chocolate samples.



Prof. Dr. Irene Chetschik
ZHAW Zurich University of Applied Sciences



Karin Chatelain
ZHAW Zurich University of Applied Sciences
Member of the Cocoa of Excellence Programme Technical Committee

17:00

FAREWELL

17:15

End of the Symposium



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WHO WE ARE

The Round Table Cocoa Hamburg is a two-day symposium where latest results from cocoa research are presented to industry representatives by leading scientists. More than 50% of the time is dedicated to discussion – plenary as well as in smaller groups. This makes the Round Table an interface between research and industry.

OUR PARTICIPANTS

Representatives from most areas along the cocoa processing chain join the symposium comprising producers, certifiers, traders, manufacturers, commercial laboratories, universities, research institutes, governmental organizations and research funding agencies.

OUR AIMS

Major challenges of cocoa production are discussed in the light of the research presented, permitting a transfer of the latter into practice. Based on the discussion research projects aiming at the development of innovative answers to the challenges are initiated.

ORGANIZER



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