

### Who we are

Led by the Alliance of Bioversity International and the International Center for Tropical Agriculture (CIAT), Cacao of Excellence is a unique global platform discovering, convening, promoting and rewarding cacao producers of excellence from all producing origins for superior cacao quality and flavour diversity.

#### A pioneering cacao standardisation programme

 Coordinating and developing accepted, credible and verifiable international protocols for the assessment of cacao quality and flavour.

#### A connector

• **Convening the cacao community** around quality and diversity at origin to enable the improvement of cacao producers' value proposition.

#### A driver of cacao innovation

- Leading research on data-driven innovations that empower actors in cacao value chains.
- Laying the foundation for evidence-based knowledge to catalyse investment in developing cacao quality and diversity across origins.

#### A hub for learning

 Building on 14+ years of experience supporting capacity building and cacao innovation in newly established Cacao of Excellence Laboratory and Training Centre.

#### A protector of cacao genetic resources

• **Safeguarding cacao genetic diversity** to ensure long-term health, resilience, quality and diversity of planting materials.



**GOLD 2023** 

# A RENOWNED GLOBAL CACAO AWARD COMPETITION

- Eight prestigious international award competitions.
- Over 55 participating cacaoproducing origins.
- Establishment of National Organisation Committees in 45 origins.
- National cacao quality competitions carried out in more than 25 origins.
- More than 1,250 superior quality cacaos selected and analysed.
- Over 400 cacao samples awarded Cacao of Excellence Best 50, representing thousands of producers, families & communities.

### What we offer

#### **Global reach**

We have developed a broad network of cacao producers, processing businesses, cacao and chocolate manufacturers, research institutes and organisations in more than 70 cacao-producing origins.

#### Rapid sector-wide scale

We are uniquely placed at all major points of the cacao value chain from tree to bar to work with the private sector, public organizations and the scientific community.

#### Unlocking potential with the private sector

Since its inception, Cacao of Excellence has partnered with and mobilised the private sector to unlock the potential of superior quality cacao.

#### **Rigorous science**

We build on the Alliance of Bioversity International and CIAT's body of research yielding **innovations**, studies and tools for developing the cacao sector's superior quality market segment.

#### Multidisciplinarity

We unite producers, sensory evaluation experts, cacao-related industries and public-good institutions around a neutral, pre-competitive space where sector-wide innovation can flourish.



## Why Cacao of Excellence

- We offer a neutral platform convening the national and international public and private sector with data-driven solutions and international standards to build capacity at origin.
- We engage with all actors of the value chain who recognize the potential of quality cacao and diversity, shifting consumer demographics and preferences.
- Our newly established cacao R&D laboratory and training centre co-develops, incubates and scales out proven innovations and capacity building for the cacao community at large.
- We enable all origins to evaluate, recognize and promote the superior quality and diversity of their cacao.



### **Public and Private Partnerships**

Cacao of Excellence's work would not be possible without our partners who share the common goal of boosting excellence in the cacao sector for resilient livelihoods and thriving agricultural systems.

























**BELCOLADE** 











































### The path ahead

- Full operation of the Cacao of Excellence Laboratory and Training Centre
- 2023 Edition of the Cacao of Excellence Awards
- Launch of Guide for the assessment of Cacao Quality and Flavour, and Market Intelligence global report on increasing cacao quality
- Knowledge-sharing and capacity building initiatives

