

**Come to Chocoa to meet new customers and new cocoa suppliers, join your colleagues and competitors and meet other stakeholders. Find out how you can contribute to a sustainable cocoa and chocolate supply chain. Participate in the 5 days of events, visit 150 booths and join an expected 10.000 visitors.**

### **EUROPEAN MARKETS ACADEMY WEDNESDAY 21 FEBRUARY**

Improve your knowledge on the European market to facilitate your trade and join company visits in Amsterdam. Food safety issues including new cadmium regulations, post-harvest requirements of chocolate makers, sustainability and certification.

### **WINCC EVENT WEDNESDAY 21 FEBRUARY**

Join our programme for women in cocoa & chocolate on leadership skills, working groups and grow your network with women in the industry.

### **TRADE FAIR THU 22 / FRI 23 FEBRUARY**

Check out some 75 booths of cocoa and service suppliers to the cocoa supply chain, meet buyers, traders, chocolate makers, chocolate companies, chefs, chocolatiers and more. Discover new cocoa origins, listen to innovative and inspiring cocoa pop up talks.

### **CHOCOLATE MAKERS' FORUM THU 22 / FRI 23 FEBRUARY**

Meet chocolate makers from around the world; get updated on bean sourcing, cadmium regulations, post-harvest processes, marketing and retail. Take part in a breakthrough chocolate tasting comparing different types of equipment: technology translated into a chocolate piece. Panel discussions include Clay Gordon (TheChocolateLife), Maria Salvadora Jimenez (Daarnhouwer), Mario Vandeneede (Chocolatoa), John Parkinson (Nestlé Product Technology Center), Alyssa Jade McDonald (Blyss Chocolate), Zoi Papalexandratou (ZOTO), Sophie Jewett (York Cocoa House), Spencer Hyman (Cocoa Runners) and many more.

### **CHOCOLATIER MASTERCLASS THURSDAY 22 FEBRUARY**

Be part of the new Chocoa programme for chocolatiers. Discover the differences in couverture, sustainability in chocolate and how to make chocolate from the bean, a live cooking masterclass and a 3D printer demo presentation.

## **CHOCOA, AMSTERDAM BEURS VAN BERLAGE FEBRUARY 21ST - 25TH 2018**

### **GRAND DINER DU CHOCOLAT THURSDAY 22 FEBRUARY**

Take part in at the astonishing network dinner for over 200 cocoa and chocolate professionals, enjoying a special cocoa themed menu created by two Michelin star chef Sidney Schutte of Librije's Zusje (Waldorf Astoria).

### **CONFERENCE: SUSTAINABILITY BEYOND COCOA PRODUCTION FRIDAY 23 FEBRUARY**

Learn and discuss contemporary issues together with a variety of stakeholders in cutting edge debates on topics such as sustainability beyond the farm gate, gender, blockchain, living income and deforestation. Speakers include John Ament (Mars Confectionery), Nicko Debenham (Barry Callebaut), Cedric van Cutsem (Cocoa Life, Mondelez), Filip Buggenhout (Cargill), Annemarie Yao (Fairtrade Africa), Hilaire Lamizana (Port of San Pedro, Côte d'Ivoire).

### **COCOA BEAN AUCTION FRIDAY 23 FEBRUARY**

Participate in the biddings in the first live cocoa bean auction of winning cocoa from the Cocoa of Excellence International Cocoa Awards.

### **CHOCOA FESTIVAL SAT 24/ SUN 25 FEBRUARY**

Enjoy 75 booths of chocolate, tastings, lectures, live cooking, public debates on sustainability and quality, cocoa drink awards, cocoa and chocolate library together with an expected 8.500 visitors (consumers, retail, chocolatiers and more) and live the chocolate life.

### **MATCHMAKING**

Chocoa is about networking, so we will have a matchmaking app to connect exhibitors, visitors and speakers at Chocoa and in our global cocoa & chocolate network - all year round.