Guidelines for the Organization of National Cocoa Quality Competitions

Linking to the 2019 International Cocoa Awards of the Cocoa of Excellence Programme

Please Note: These guidelines are intended to help the National Organization Committees for the 2019 International Cocoa Awards of the Cocoa of Excellence Programme to organize National Cocoa Quality Competitions resulting in the selection of the samples at the international level. These guidelines are therefore only suggestions to be adapted by each country.
Objectives of these guidelines

The Cocoa of Excellence (CoEx) Programme is the entry point for cocoa producers to participate in the International Cocoa Awards (ICA), recognizing the quality and exceptional flavours of diverse cocoa varieties produced around the world, as well as the knowhow of those who produce it. This unique Programme is coordinated by Bioversity International, jointly organized with Event International in partnership with Guittard Chocolate; Seguine Cacao, Cocoa and Chocolate; Barry Callebaut; Puratos; the Cocoa Research Centre of the University of the West Indies (CRC/UWI); Valrhona and with the sponsorship and in-kind contribution of CocoaTown.

Each participating cocoa-producing country is invited to establish a National Organization Committee that oversees the participation of cocoa producers from their country based on the requirements and conditions for participation provided by the Cocoa of Excellence Programme. For the details of the 2019 Edition of the International Cocoa Awards, please consult the Guidelines for Participation available at: http://www.cocoaofexcellence.org/how-to-participate-in-the-2019-edition/

The Cocoa of Excellence Programme encourages each participating country to organise national cocoa quality competitions as a unique opportunity to promote high-quality cocoa and diversity and celebrate at the national level, the skills and know-how of the men and women who produce them. These competitions may be the opportunity to select the best samples for submission to the Cocoa of Excellence Programme for the 2019 International Cocoa Awards.

These guidelines are therefore intended to help National Organization Committees to organize national competitions and make suggestions based on the process, activities and calendar of the Cocoa of Excellence Programme and the 2019 International Cocoa Awards for the selection of the samples to be submitted at the international level. They include suggestions that can be adapted to the specific needs, for the following main activities of a national competition:

1. Setting up the vision and objectives of the national cocoa quality competition
2. Planning the activities and establishing a calendar
3. Setting up the sample selection committee
4. Announcing the competition broadly and providing clear guidelines to participants
5. Selecting the cocoa bean samples to be evaluated based on established rules
6. Assessing the quality and flavour of the samples and the selection of the awards
7. Organising the national celebrations and award ceremony
8. Providing detailed feedback to the participating producers
9. Linking to the 2019 International Cocoa Awards of the Cocoa of Excellence Programme
10. Reviewing and evaluating the success of the national competition and planning the next one
11. Participating in the celebrations of the 2019 International Cocoa Awards at the Salon du Chocolat, Paris end of October 2019
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1. Setting up the vision and objectives of the national cocoa quality competition

An Organisation Committee responsible for the national competition should be formed. This Committee may be the same as the National Organisation Committee responsible to organise the participation of the country in the Cocoa of Excellence Programme and International Cocoa Awards. If it is not, it should ensure close collaboration and regular communications with the National Organisation Committee for the Cocoa of Excellence Programme. It is recommended to include representatives from the different institutions involved in the cocoa sector in the country such as cocoa boards, producers’ associations, cooperatives, the key research institutions, NGOs, the cocoa and chocolate industry and other relevant stakeholders.

The vision and objectives of a national competition should be clearly defined by the Organisation Committee. They should give clear direction and dimension to the competition to allow communicating effectively with a wide audience. They should be explicitly stated in the guidelines and any other communication materials presenting the national competition.

The vision of the national competition should be broad and targeting a long-term impact linking to the sustainable development of the cocoa value chain in the country.

The objectives should be more specific. Some examples of objectives can be to:

- Celebrate cocoa quality and flavour at national level.
- Ensure a broad participation of cocoa producers representing the genetic diversity, geographic origins, and best practices for processing cocoa beans.
- Increase awareness along the cocoa value chain in the country on the opportunity to produce high cocoa quality.
- Raise awareness of the importance to conserve the unique cocoa diversity in the country.
- Create linkages between cocoa producers and operators in the supply chains to promote market opportunities and generate quality premiums.
- Increase capacity in the country on physical and flavour evaluation of cocoa samples.
- Increase capacity on best practices for cocoa processing.
- Select the best beans representing the quality and diversity in the country to participate in the 2019 International Cocoa Awards of the Cocoa of Excellence Programme.

The vision and objectives can be useful afterwards to evaluate the success and impact of the competition at all levels, including the participating producers, cooperatives, buyers, and manufactures.
2. Planning the activities and establishing a calendar

2.1 Planning the activities

Regular meetings of the members of the Organisation Committee are recommended to plan activities, agree on priorities, discuss progress and make adjustments.

The Organisation Committee would be responsible for the following activities:

1. Agree on the main activities and responsibilities of its members.
2. Define the specific rules, procedures and requirements for the national competition including how cocoa bean samples and data are collected and managed.
3. Agree on a calendar of activities with clear deadlines.
4. Agree on a budget based on the costs for each activity, and seek financial support.
5. Develop guidelines for the participation in the national competition with all conditions and requirements for the samples and related information.
6. Ensure confidentiality and anonymity of the samples during the process until the winning samples are selected.
7. Announce the national competition broadly to cocoa producers from all producing regions of the country and to the value-chain actors.
8. Establish a panel of experts (Selection Committee), that will advise on any technical matters, evaluate sample quality (physical and sensory if possible) and select the winners.
9. Coordinate the reception of the bean samples and communicate with the producers to ensure that all related forms and information are complete.
10. Attribute a unique identification code to each cocoa bean sample so that anonymity is ensured during the process by the Selection Committee members. No other specific information about the sample should be communicated to those processing and evaluating the beans except the date of fermentation and drying and the genetic origin in order to define the best roasting conditions for the liquor processing.
11. Coordinate the quality testing and flavour evaluation of the bean samples processed into liquor and chocolate and ensure that this is carried out in complete confidentiality and anonymity.
12. Coordinate the celebration of the national competition and a broad participation of the cocoa value chain actors in the country and agree on a date and venue of the celebrations.
13. Follow-up and provide detailed and confidential feedback to all the cocoa bean producers that provided samples including the results of the physical quality and sensory evaluation with recommendations for improvement if needed.
14. Coordinate the submission and shipping of the beans to the Cocoa of Excellence Programme by the 28th of February 2019.
16. Plan the next national competition.

If the national competition is to be linked to the 2019 International Cocoa Awards, when deciding on the rules, calendars and guidelines, the Organisation Committee should take into consideration the following requirements of the Cocoa of Excellence Programme:
Cocoa bean samples should be collected from the main harvesting period. The beans should be stored for a minimum of 6 weeks after drying and before shipping to the Cocoa of Excellence Programme to allow the flavour to develop and stabilise prior to testing.

A minimum of 5 Kg of each selected bean sample should be sent by 28 February 2019 to the Cocoa of Excellence Programme.

All bean samples should accompanied by a completed Data Form with all information available on the sample (the Data Form can be downloaded from www.cocoaofexcellence.org/info-and-resources/).

No more than one sample per producer should be selected.

No more than the quota of samples per country should be sent to the Cocoa of Excellence Programme.

All details available at: www.cocoaofexcellence.org

2.2 Establishing a calendar

It is recommended that the Organisation Committee set up a calendar at the time of planning the activities with the key dates, such as the reception of samples, celebrations of the winners, sending of samples to the Cocoa of Excellence Programme, participation at the Salon du Chocolat in Paris etc.

If the national competition aims to participate in the 2019 International Cocoa Awards, it is important that the samples of the winners be sent to the Cocoa of Excellence Programme by the 28th of February 2019.

Setting up the calendar should integrate the celebration date and sending of the sample to the Cocoa of Excellence Programme and work backwards estimating the time needed for each activity, with sufficient flexibility in case of delays and unexpected events. It is important to establish the maximum number of samples that will be processed and the time that it will take to conduct the physical and flavour sensory evaluations.

See Annex A for an example of a calendar of activities.

2.3 Partners and budget

It is important to estimate the budget needed for the national competition and the follow up activities and the financing activities. It could be interesting at this point to involve different professional partners that could be part of the evaluation process and selection.

Example of costs to consider in the budget for the organisation of the national competition:

- Communication and publicity to announce the national competition.
- Meetings of the Organisation Committee.
- Staff cost for the organisation.
- Equipment needed.
- Participation of cocoa quality and flavour evaluation experts for the selection of the best samples.
- Venue and organisation of the final celebration.
- Courier for shipping the samples to the Cocoa of Excellence Programme and of obtaining the phytosanitary certificates.
• Participation in the celebrations of the 2019 International Cocoa Awards in Paris at the end of October 2019 for producers and organisers.

Sponsorships and in-kind contributions to support the cost of a national competition could be discussed with:

• NGOs or governmental institutions with field programmes involving cocoa producers
• Laboratories or exporting companies with expertise on physical quality evaluation of cocoa beans
• Chocolate processing companies with expertise and material for liquor and chocolate processing
• Buyers and traders of cocoa in the country to sponsor the event
• Any other organisation that could benefit from high visibility with the event

3. Setting up the sample selection committee

The Organization Committee is encouraged to set up a committee for sample selection, like the Technical Committee of the Cocoa of Excellence Programme. The Organization Committee may identify members with professional experience in the following areas:

• Processing of beans into liquor and chocolate
• Development of finished products for consumers
• Bean physical and aroma evaluation, resulting from a cut test
• Flavour sensory analysis of a range of cocoa bean origins and terroirs, processed into a standard liquor and chocolate. Preferably familiar with quantitative approaches using scores for flavour attributes and global quality
• Data analysis of sensory panels for the selection of the best samples

The Selection Committee may be chaired by one of the members responsible for overseeing the process and making final decisions when there is no consensus among members. The responsibilities of the Selection Committee could be mainly to agree on a technical evaluation process of the bean samples and carry out the evaluation of the samples.

4. Announcing the competition broadly and providing clear guidelines to participants

4.1 Announcement: communication of rules and deadlines

It is recommended that the Organisation Committee announces and widely promotes the national competition in all cocoa producing regions of the country and to a diversity of cocoa producers, large and small. The Organisation Committee may encourage cocoa producers to participate through a press and radio release and send information and guidelines broadly, i.e.
to all stakeholders in the cocoa industry, associations and NGOs implementing cocoa development programmes. The main information to communicate is the following:

- The vision and objectives of the national competition and the link with the Cocoa of Excellence Programme and the 2019 International Cocoa Awards if connected
- Deadlines for submission of samples, results and celebrations
- Who can participate - eligibility criteria
- How to participate - requirements for the samples and associated data
- Quality requirements of the bean samples

4.2 Deadline for receiving the samples

The Organization Committee should establish the deadline for receiving samples based on the following considerations:

- the main cocoa harvest period
- the time needed to process all of the samples by the Selection Committee in advance of the national selection and celebrations
- the dates of important events to partner for the national competition celebrations
- the deadline for submission of sample to the Cocoa of Excellence Programme - by 28 February 2019

4.3 Who can participate and how many samples they can send

The Organization Committee should decide on the requirements for the bean producers invited to participate and the numbers and characteristics of the bean samples that will be accepted. If there are specific requirements of fermentation and drying process, these should be mentioned. The Organization Committee may propose a total number of samples that will be accepted, depending on the capacity to process them, with a maximum of one sample per producer to ensure broader participation. The Organization Committee may want to have different categories of submission such as experimental and commercial samples.

At the international level, the Cocoa of Excellence Programme requires that no more than one sample per producer be sent and a maximum of 1/3 of the samples per country be experimental. The Cocoa of Excellence Programme also specifies that only experimental samples may be produced through a “micro-fermentation” method, and that samples from modified or “artificial” fermentations with addition of flavour material, fruit pulp or juices are not accepted.

4.4 How producers can participate

The Organization Committee should specify the following in their guidelines:

- The quantities of the bean samples (Kg) for submission, taking into consideration the quantities needed for:
  - the cut test for physical quality evaluation
  - assessment of cocoa butter content
  - processing into liquor for the Selection Committee members
  - processing into chocolate for the Selection Committee members
  - processing into chocolate for tasting during the national celebration
4.5 Quality requirements of the bean samples

All cocoa bean samples should be well fermented and dried in order to preserve and enhance their flavour potential. It is recommended that the samples’ defects be within acceptable limits as recommend by the Cocoa of Excellence Programme:

- Maximum 3% mouldy beans.
- Maximum 3% slaty beans.
- Maximum 3% beans with other defects: broken, insect damaged, germinated, rotten or empty beans, etc.
- Beans free from the presence of off-flavours, i.e. smoke, mould, earth, dirt or excessive acidity, bitterness and astringency.
- Beans properly dried with moisture content between 6.5% and 7.5%. Samples at 8.5% or above will be rejected.
- Maximum 4% of internal mould.
- Purple and partly purple beans should be at a level which allows all positive flavour notes to show through without unsatisfactory and unbalanced astringencies.
- Beans free from abnormal odours.
- Beans reasonably free from foreign matter and cocoa residue, i.e. broken, flat, shrivelled and clumped beans or placenta, pod husk or shell fragments.
- Beans free from any evidence of adulteration.
- Beans should be reasonably uniform in size.
- A bean count of 100 beans or less per 100 grams is desirable, but not required.
- Only experimental samples may be produced through a “micro-fermentation” method.
- No additional ingredients should be added to the fermentation, i.e., flavour material, fruit pulp or juices.
- The beans should be stored for a minimum of 6 weeks after drying and before shipping to allow the flavour to equilibrate prior to flavour testing.

If the national competition is to be linked to the 2019 International Cocoa Awards, the Organization Committee should be aware that the Cocoa of Excellence Programme follows these quality standards, and any samples not within these acceptable limits will be rejected.
5. Selecting the cocoa bean samples to be evaluated based on established rules

National competitions are a great way to recognize and celebrate the range of cocoa diversity and producers in the country so the Organisation Committee is encouraged to select samples of different genetic bean types and terroirs.

If the national competition is to be linked to the 2019 International Cocoa Awards, the Organization Committee should give preference to new producers i.e. that have not previously won an International Cocoa Award. Or, at least ensure that samples are from a different farm, genetic bean type, terroir and/or post-harvest process.

The number of winning samples should be in line with the quota set by the Cocoa of Excellence Programme for the country or have a ranking to facilitate the selection of the samples.

To ensure complete anonymity during the processing and selection, samples should be given a unique 3-digit blind code at reception by a member of the Organization Committee not involved in the evaluation of the samples. No information on the identity and location of the farm should be revealed until the selection process is completed.

Samples received should be acknowledged as well as all completed information and minimum requirements.

All samples should first go through a physical quality evaluation to ensure that the moisture content, presence of defective beans, mouldiness, smoky flavours, cut tests results, are all within acceptable limits as described in section 4.5. Beans with defects above the limits should not be further evaluated and considered rejected. This information should be recorded in the feedback report for each bean sample to provide to the producers at the end of the process, (see section 8). On the basis of this physical analysis, all accepted samples are selected for further processing and sensory evaluation.

6. Assessing the quality and flavour of the samples and the selection of the awards

The Organization and Selection Committees agree on the next step for further evaluation of all accepted samples. The beans can be processed into liquor and/or chocolate for sensory evaluation.

If samples are evaluated as liquor and/or chocolate, particular attention must be paid to the protocols followed, be documented and shared with the Selection Committee. The roasting time and temperature may be adjusted based on the bean type and genetics but the rest of the process should be standardised so that samples are comparable, i.e. the only difference in the quality and flavour is attribute to the beans and not the process.

The Organization Committee agree at the beginning on how many samples will be selected and rewarded, and if there will be a ranking (i.e. 1st, 2nd, and 3rd position) or if all the winning
samples will have an equal rating (i.e. the best 3). There are pros and cons for each of these options. The Cocoa of Excellence Programme for example has chosen to select the 50 best samples based on the liquor evaluation, process these into chocolate and select the 15-20 International Cocoa Awards celebrated equally in each of the 4 cocoa producing regions: (1) Africa & the Indian Ocean, (2) Asia, Pacific & Australia, (3) Central America & Caribbean and (4) South America. The reason for not choosing a ranking is that there may not always be a statistically significant difference between the top winning samples.

7. Organising the national celebrations and award ceremony

The Organization Committee is encouraged to organize celebrations for the national competition and a public ceremony and announce broadly the date and the venue of this important event through all media channels. This should be done well in advance and may coincide with other important cocoa and chocolate-related event in the country.

It is important to invite all the organisers, partners and sponsors, participants, cocoa producers’ associations and cooperatives, cocoa buyers, traders, manufacturers as well as official governmental representations from the ministry of agriculture, natural resource or environment depending on where cocoa production is nested in the country.

The Organization Committee may consider issuing 2 types of certificates: (1) an award for the winning samples and (2) participation and recognition for the participants that have been through a preliminary selection.

In addition to a certificate, the Organization Committee may consider providing additional rewards such as:

- Award as an honourable distinction, without money value
- Cash price
- Cocoa seedlings
- Farming and cocoa processing equipment and tools
- Training in cocoa production, fermentation, drying, physical quality evaluation, cocoa liquor and chocolate making for sensory flavour evaluation
- Participation in the 2019 International Cocoa Awards and the Cocoa of Excellence Programme events in Paris end of October 2019.

Sponsorship cash and/or equipment, training and travels may be interesting for partners benefiting from being closely associated to such a national celebration, such as agricultural banks, nurseries, equipment companies, research institutes, NGOs etc.

The Organisation Committee should publish the results of the competition in news and media and ensure that potential bean buyers and chocolate makers can access the names and contact details of the winning producers and the characteristics (quality and flavour profiles) of their beans. This provides visibility of high cocoa quality production in the country and the work of the producers and create business opportunities, including those for commanding quality premiums.
8. Providing detailed feedback to the participating producers

The Organization Committee is strongly encouraged to follow up with a confidential and detailed feedback report to each participating bean producer with the results of the physical quality evaluation, sensory evaluation of the liquor and chocolate as appropriate. Most importantly, this feedback could include recommendations for improvements if needed. This information should be recorded during the process from the reception of the beans to the sensory evaluation and selection of the winners. The feedback should be confidential and not shared with anybody else than the Organization and Selection Committees and the individual producer.

The Organization Committee should ensure that the feedback is received by each participating producer and that they are available to answer any questions. This contributes directly to improving quality as the producers implement the recommendations. These could then participate again in a future national competition.

9. Linking to the 2019 International Cocoa Awards of the Cocoa of Excellence Programme

The Cocoa of Excellence Programme encourages countries that organize a national competition to align the selection of the best samples with the 2019 International Cocoa Awards. The Organization Committee should keep in mind the requirements and conditions to participate in the Cocoa of Excellence Programme and consult the Guidelines for Participation in the 2019 International Cocoa Awards Edition available at: www.cocoaofexcellence.org.

Some recommendations for the selection of the cocoa bean samples are that they should be:

- Harvested in the main harvesting season.
- Processed, in order to preserve and enhance their potential flavour development.
- Selected based on their high quality and consistency.
- Properly fermented, resulting in moderate bitterness and astringency and low percentages of slaty beans.

The National Organisation Committee set up for the participation of the country should ensure that:

- Only one sample is provided per producer.
- Samples are not produced from modified or artificial fermentations with addition of flavour material, fruit pulp or juices.
- Bean producers maintain a safety duplicate of at least 5 Kg of the beans in storage until the Edition is completed in December 2019, in case of damage, loss or any questions on bean quality.
• All bean samples are accompanied by a completed Data Form (separate Excel File) with all information available on the sample. The Data Form can be downloaded from www.cocoaofexcellence.org/info-and-resources/
• No more samples than the quota per country are sent to the Cocoa of Excellence Programme. Samples of less than the required 5 Kg may be rejected
• The beans are stored for a minimum of 6 weeks after the date of drying in a cool room (20-22 °C), that is insect-free, in humidity less than 70% and with no abnormal odours.
• A phytosanitary certificate is obtained from the authorities of the country of origin.
• A minimum of 5 Kg of each bean samples are sent. Samples of less than 5 Kg will be rejected.
• Shipping instructions are followed to avoid import tax costs for the Cocoa of Excellence Programme.
• The cost of shipping the bean samples to the Cocoa of Excellence Programme, Bioversity International in Montpellier, France is covered by the country.
• The bean samples are sent to the Cocoa of Excellence Programme to be received no later than 28th of February 2019.

Based on the results of the International Cocoa Awards, National Organisation Committees are encouraged to organise national celebrations for the selected and winning producers and publicise in the news and media. It may involve Ministries of Agriculture, National Cocoa Boards and representatives of the value chain and cocoa and chocolate industry to publicly recognise the achievement.

10. Reviewing and evaluating the success of the national competition and planning the next one

Once the national competition is over and feedback provided to all producers, the Organization Committee may want to review and identify the following:

• the aspects that worked well and should be repeated
• the unexpected problems faced and how they could be resolved
• the most difficult activities, why they prove difficult and how difficulties could be overcome
• the improvements that can be implemented
• how the national competition was received in the country and the main benefits and constructive criticism
• how the process and outcomes contributed to the objectives and vision set initially

It is important that organizers are open to receiving feedback, reviewing process and proposing improvements for the next edition in an inclusive and participatory manner. It can take a few competitions before the process is well established, where participants are familiar with the process and partners and sponsors motivated to be associated with such a successful event. National competitions can grow progressively, get the recognition from the cocoa sector and raise awareness of the importance of cocoa in the country.
11. Participating in the celebrations of the 2019 International Cocoa Awards at the *Salon du Chocolat*, Paris end of October 2019

All producers and National Organization Committees participating to the Cocoa of Excellence Programme and any interested actors in the cocoa value-chain are cordially invited to assist in the International Cocoa Awards at the *Salon du Chocolat*, Paris on the 30 of October 2019.

This prestigious event celebrates the cocoa bean producers that received an International Cocoa Award as well as the ones selected in the 50 best samples with the participation of the international press and the chocolate industry leaders.

The Cocoa of Excellence Programme has a stand where producers, buyers and chocolate makers can meet, taste the chocolate made from the 50 best samples and discuss with the Cocoa of Excellence Coordination and the Technical Committee. This is a unique opportunity to meet and exchange with experts in sensory evaluation, cocoa processing and chocolate making.

The Cocoa of Excellence Programme also facilitates meetings between chocolate makers, bean buyers and the cocoa producers that participated in the 2019 Edition and present at the Salon.

Many cocoa producing countries have a stand to present and promote their cocoa and chocolate production and give visibility to the national cocoa sector.
Annex A. Example of a calendar of activities

<table>
<thead>
<tr>
<th>Date</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Meetings to decide on the organization of a national competition, the main activities and related budget and funding.</td>
</tr>
<tr>
<td></td>
<td>Guidelines and forms for participants in the national competition published.</td>
</tr>
<tr>
<td></td>
<td>Announcement of the national competition, to the cocoa producers from all producing regions of the country and the cocoa value chain actors through different media channels.</td>
</tr>
<tr>
<td>Deadline for</td>
<td>Reception of all cocoa samples by the Organisation Committee and attribution of blind codes for evaluation.</td>
</tr>
<tr>
<td>reception</td>
<td>Physical quality and sensory evaluation of all received bean samples (cut test).</td>
</tr>
<tr>
<td></td>
<td>Accepted samples processed into liquor for blind sensory evaluation.</td>
</tr>
<tr>
<td></td>
<td>Blind sensory evaluation of all liquor samples.</td>
</tr>
<tr>
<td></td>
<td>Analysis of results from the liquor evaluation and best samples processed into chocolate for blind sensory evaluation.</td>
</tr>
<tr>
<td></td>
<td>Blind sensory evaluation of the best samples into chocolate.</td>
</tr>
<tr>
<td></td>
<td>Analysis of the results from the chocolate evaluation and best samples selected for a national cocoa quality award or similar recognition that can participate in the Cocoa of Excellence Programme.</td>
</tr>
<tr>
<td></td>
<td>Celebration of the national competition winners with the participations of producers, partners and sponsors in the competition, government representatives and cocoa sector stakeholders.</td>
</tr>
<tr>
<td></td>
<td>Publication of the information of the winning samples and the producers.</td>
</tr>
<tr>
<td>By 28 February</td>
<td>Shipping of the selected samples to the Cocoa of Excellence Programme for their participation to the 2019 International Cocoa Awards with all required documents completed (see Participation Guidelines at <a href="http://www.cocoaofexcellence.org">www.cocoaofexcellence.org</a>).</td>
</tr>
<tr>
<td>2019</td>
<td>Confidential feedback provided to all participating producers on the results of the physical quality and sensory evaluation with recommendations for improvement if needed.</td>
</tr>
<tr>
<td></td>
<td>Participation in the <em>Salon du Chocolat</em> in Paris, end of October 2019.</td>
</tr>
<tr>
<td></td>
<td>Planning of the next national competition.</td>
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