

CHOCOLATE MAKERS' FORUM | JUNE 23-25, 2022

The event will be hybrid and live-streamed from our studio in Amsterdam with limited offline seating capacity at the venue, but worldwide online coverage.

Get your tickets here: www.chocoa.nl/tickets

Panel 1 | June 23 | How to Grow the Craft Chocolate Market

Time: 15:30 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Nick Davis (lead) Nick Baskett (support)

| | | | |
|---|---------------------|--------------------|------------|
| 1 | Maria Jiménez Rojas | Daarnhouwer | Trader |
| 2 | Clay Gordon | The Chocolate Life | Journalist |
| 3 | Spencer Hyman | Cocoa Runners | Founder |
| 4 | Philip Kauffman | Original Beans | Founder |

Panel 2 | June 23 | How do we communicate the sustainability of Craft Chocolate and streamed online through the 'Let's Get Digital' platform

Time: 16:45 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Nick Baskett (lead) Nick Davis (support)

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|---|---------------|----------------|------------|
| 1 | Jeffrey Lee | Culto de Choco | Founder |
| 2 | Simran Bindra | Kokoa Kamili | Founder |
| 3 | Into Choco | Into Choco | Management |

Panel 3 | June 23 | Sourcing couverture from cocoa producing, organized by FCIA

Time: 18:00 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Jody Hayden and Caroline Lubbers

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|---|-----------------|---------------------|---------|
| 1 | Jenny Samaniego | Chocolates Conexion | Founder |
|---|-----------------|---------------------|---------|

Panel 4 | June 24 | How to distribute value in the supply chain and ensure market entry for chocolate from cocoa producing countries

Time: 15:30 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Nick Baskett (lead) Nick Davis (support)

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|---|------------------------|--|----------------------------|
| 1 | Tuta Aquino | Baianí Chocolate and vice president of the Associação Bean to Bar Brasil | Founder and vice president |
| 2 | Ana Margarita Villegas | Color Cacao | Founder |
| 3 | Aaron Sylvester | Tri-Island Chocolate and Cross Atlantic Chocolate Collective | Founder and spokesperson |
| 4 | Erik Sauer | | Founder |

**Panel 5 | June 24 | Unexpected and innovative flavors, super chocolates;
What will tomorrow's chocolate market look like?**

Time: 16:45 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Nick Davis (lead) Nick Baskett (support)

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|---|---------------------|--------------------------------|-----------------|
| 1 | Agurtxane Concellón | Fjåk chocolate | Founder |
| 2 | Kimberly Addison | 57 Chocolate | Chocolate maker |
| 3 | Martin Christy | International Chocolate Awards | Co-founder |

AMSTERDAM SUSTAINABLE COCOA CONFERENCE | JUNE 23-24, 2022

The event will be hybrid and live streamed from our studio in Amsterdam with limited offline seating capacity at the venue, but worldwide online coverage.

Get your tickets here: www.chocoa.nl/tickets

Opening by Michel Arrion, ICCO; Dutch Ministry of Agriculture, Nature and Food Quality and Cocobod

Time: 12:15 CET

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

Panel 1 | June 23 | Implications of EU legislation: Who will pay the price?

Time 13:00- 14:00 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Anna Laven & Joost Gorter

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|---|-------------------------|---------------------|-----------------------------------|
| 1 | Sebastiaan van der Hoek | Cargill | Senior Climate & Land Use Advisor |
| 2 | José Iturríos | Alliance Cocoa Peru | Director |

Panel 2 | June 23 | Implications of EU legislation: How will due diligence impact supply chains?

Time: 13:15-14:15 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Anna Laven & Joost Gorter

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|---|-------------------|--------------------------|--|
| 1 | Amy Ching | Satelligence | Supply Chain Expert |
| 2 | Nicko Debenham | Sustainability Solutions | Independent |
| 3 | | ISCO, Traceability | |
| 4 | Richard Piechocki | Rabobank | Head Sustainability Trade & Commodity Finance Global |

Panel 3 | June 24 | Talking (carbon) credits

Time: 10:00 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Anna Laven & Joost Gorter

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|---|----------------|------------------|--------------------------------|
| 1 | Andres Huby | Mercuria | Head of Environmental products |
| 2 | Martine Jansen | Rabobank - ACORN | Head Supply |

Panel 4 | June 24 | Agroforestry: how can agroforestry benefit farmers and mitigate climate change?

Time: 13:00 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Anna Laven & Joost Gorter

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|---|----------------|-----------------------------|--|
| 1 | Etelle Higonet | COP27 | |
| 2 | Jim Hazen | TSIRO | Chief of Party Catholic Relief Service |
| 3 | | ETG/Beyond Beans Foundation | |

Panel 5 | June 24 | Innovation & Sustainability

Time: 14:15 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Anna Laven & Joost Gorter

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|---|-----------------|--------------------|---|
| 1 | Anian Schreiber | KOA | DIRECTOR Co-founder & Managing Director |
| 2 | | Tony's Chocolonely | |
| 3 | | Orijin | |

Late night show by noon

Time: 11:45 (CET)

Location: Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

MODERATORS: Anna Laven & Joost Gorter

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|---|---------------------|-----------------------|---------------------|
| 1 | Michiel Hendriksz | FarmStrong Foundation | Executive Director |
| 2 | Zoi Papalexandratou | Mocca flavour map | Fermentation Expert |

MASTERCLASSES | JUNE 25

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Keurzaal & Main Stage, Beurs van Berlage, Amsterdam and streamed online through the 'Let's Get Digital' platform

| Time CET | Topic | Name | Company |
|-----------------|--|--|--------------------------------|
| 10:00-10:30 | 1. Quality Selection at the source | Maria Jimenez Rojas | Daarnhouwer |
| 11:00-11:30 | 2. Fermentation: how to use fermentation to create unique cocoa qualities | Zoi Papalexandratou | ZOTO Cacao |
| 12:00-12:30 | 3. International Chocolate Awards: Recommendations and insights for entrants. What makes an award winning chocolate? | Martin Christy & Monica Meschini | International Chocolate Awards |
| 13:00-13:30 | 4. The Machine: how to optimize your tools for the best results | | |
| 14:00-14:30 | 5. Storytelling: tips & tricks on how to tell your story as a chocolate maker, trader, cocoa producer. Connect and convert. | Nick Saxby & Cristina Castellanos Stephens | Cocoa Runners & Into Choco |
| 15:00-15:30 | 6. Masterclass 6 How to make vegan milk and white chocolate. Two perspectives on flavour and texture. | Armin Untersteiner and Julia Mikerova | Karuna en Mike & Becky |
| 16:00-16:30 | 7. Value addition beyond chocolate bars: drawing inspiration from juice extractions | Linda Klunder | Kumasi Drinks |
| 17:00-17:30 | 8. Trading small volumes: how to organize from logistics to finance | | |