



NEW WORK ITEM PROPOSAL FORM TEMPLATE: QF001	
Date of proposal 2021-07-30	Reference number (to be given by CROSQ Secretariat)
Proposer Trinidad and Tobago Bureau of Standards (TTBS)	CROSQ/RTC/

A proposal for a new work item shall be submitted to the CROSQ Secretariat, which will assign it a reference number and process the proposal in accordance with the CROSQ Directives. The proposer of a new work item may be a member state of CROSQ via the National Standards Bureau, a regional technical committee or subcommittee, the Council on Trade and Economic Development, (COTED), the CROSQ Council, The CROSQ Executive Committee, the CROSQ Secretariat, or a national, regional or international organisation recognized by the CROSQ Council. Guidelines for proposing and justifying a new work item are given in the **CROSQ Directive - Procedure for the development of CARICOM Regional Standards**.

IMPORTANT NOTE: Proposals without adequate justification risk rejection or referral to the originator

Proposal (to be completed by the proposer)

<p>Title of proposed deliverable:</p> <p>Four key deliverables are being proposed for development using a phased approach:</p> <ul style="list-style-type: none"> • Part 1: Cocoa beans – Sampling • Part 2: Cocoa beans – Specification and quality requirements • Part 3: Cocoa - Specific requirements for fine or flavour cocoa • Part 4: Sustainable and traceable cocoa
<p>Scope of the proposed deliverable.</p> <p>The first two deliverables will provide minimum requirements for sampling, classification, test methods, packaging and marking of cocoa beans.</p> <p>The third deliverable will also address specific requirements for fine or flavour cocoa, originating from the CARICOM region.</p> <p>The fourth deliverable will address requirements for sustainable cocoa bean production and the traceability associated with sustainably produced cocoa beans.</p>
<p>Purpose and justification of the proposal.</p> <p>The CARICOM region is recognised as a fine or flavour cocoa producing region with five (Dominica, Grenada, Jamaica, Saint Lucia and Trinidad and Tobago) out of the eight countries recognised by the International Cocoa Organisation as exclusive fine or flavour cocoa producers.</p> <p>Fine or flavour cocoa fetches a significant price premium over bulk cocoa. The international cocoa and chocolate market is becoming segmented with products being marketed at various price points. The niche market segments that cater for an exclusive clientele pay a high premium for fine or flavour cocoa but demand a consistent and superior quality of the product. The current modest cocoa production volumes from countries in the CARICOM region are best suited to supply these small ultra-niche boutiques mushrooming in most of the metropolises around the world. In addition, the CARICOM region is an attractive tourist destination with numerous hotels and restaurants catering to exclusive tourists. Improving the quality of cocoa beans is paramount in building a high value niche cocoa and chocolate industry in the CARICOM region.</p> <p>At present, although the region is known for its fine or flavour cocoa the lack of standards or corresponding quality management systems have led to inconsistent quality or a failure to realise the quality potential and price premium on the international market. The proposed regional standards will allow the region to become a forerunner in quality standards to support the development of the fine or flavour cocoa industry and associated niche value add sector. Having a series of regional standards for cocoa beans will raise the quality and consistency of cocoa produced, as well as address specific requirements for fine or flavor cocoa including sustainability and traceability considerations. The intention is to facilitate intra-regional trade, stimulate the development of collaborative business opportunities and support the development of value add businesses that together can greatly benefit the region.</p> <p>These standards will serve to define specifications and protocols for representative sampling, carrying out physical and sensory quality assessments on fermented and dried cocoa bean lots in the CARICOM Member States. The standards will be aligned to recognised industry best practices and existing international standards but in addition consider aspects linked to fine or flavour cocoa, quality certification, traceability and sustainability. The intention is to contribute to building trust, and confidence in stakeholders and operators in the regional cocoa value chains, as well as, bolstering the reputation of regional cocoa and chocolate brands.</p>

If draft is attached to this proposal,:

Please select from one of the following options (note that if no option is selected, the default will be the first option):

- Draft document will be registered as new project in the committee's work programme (stage 20.00)
- Draft document can be registered as a Working Draft (WD – stage 20.20)
- Draft document can be registered as a Committee Draft (CD – stage 30.00)
- Draft document can be registered as a Draft CARICOM Regional Standard (DCRS – stage 40.00)

Indication(s) of the preferred type or types of deliverable(s) to be produced

- CARICOM Regional Standard Technical Specification Publicly Available Specification Technical Report
- Code of practice

Proposed development track Fast track (12 months) Normal development (24.5 months)

Known patented items (see CROSQ directives, Part 1 Management of Technical work for important guidelines)

- Yes No if “yes”, provide full information as an annex

A statement from the proposer as to how the proposed work may relate to or impact on existing work, especially existing CROSQ deliverables. The proposer should explain how the work differs from apparently similar work, or explain how duplication or conflict will be minimised.

The CARICOM region is well known for the Trinitario cocoa that originated and grows well in this region. Trinitario varieties have the potential to produce extremely high quality cocoa and chocolate products and five countries in the CARICOM region are regarded as exclusive fine or flavour cocoa producers. Premium price afforded to cocoa from the region and the numerous international awards won by cocoa from the region have contributed to the region's reputation for quality.

While the potential exists, poor production and processing practices and lack of standards, certification and traceability systems can erode the region's reputation. Additionally, other regions in Latin America are investing considerable resources towards improving their standards and practices. Having common standards will allow the region to build and maintain its regional quality reputation whilst creating opportunities to jointly market cocoa and chocolate products as strong brands. Regional cocoa bean standards for sampling, classification, test methods, packaging and marking for cocoa beans produced in the CARICOM region will stimulate the development of standard operating procedures, quality management protocols, certification and traceability systems to greatly improve the quality of cocoa beans and value added products produced and traded. Thus, overcoming the challenges to achieving economies of scale, create synergistic cross-regional business opportunities, promote intra-regional trade and allow collaborative capacity building programmes. This will also create synergy with regards to training, capacity building and sharing of technical knowhow and protocols for quality management through production, processing, storage and value addition across the region.

This proposed standard also complements the existing CROSQ Regional Standard on Chocolate Confectionery and Cocoa Products thereby creating a suite of standards that support the building of trust in developing high quality origin bean to bar cocoa and chocolate value added products and brands. It also complements existing work to develop cocoa bean traceability and integrated quality management and certification systems in different countries with an eventual e-marketing platform that could serve the region. CROSQ has an important role in developing a suite of standards, on a phased basis, that will raise the quality of cocoa produced, both in terms of sensory as well as food safety, improve the sustainability of cocoa production systems (social and environmental sustainability; while striving towards a zero carbon future) and contribute to raising the reputation of this region. These measures will firmly establish the region as a forerunner in the development of standards within the fine or flavour sector and the 'Hub for Quality' that other regions would want to emulate. The regional standards will allow the region to speak the same language in cocoa quality and serve as a benchmark to target any local cocoa bean standards keeping in line with internationally recognised standards (such as ISO) and best industry practices.

The Cocoa Research Centre of the University of the West Indies has 90 years of research and development experience in cocoa and chocolates and is well positioned to support CROSQ in this effort.

In addition, at the national level, the Cocoa Development Company of Trinidad and Tobago (CDCTTL) is responsible for leading and facilitating the development of fine or flavour cocoa sector in an efficient, innovative and transparent manner to increase production whilst ensuring adherence to international standards.

It is anticipated that a phased approach for the development of these regional standards will be appropriate. Trinidad and Tobago has developed two National Standards (modified ISO Standards) for sampling and physical quality assessment. These standards can be used as the basis for the first two deliverables (to address Sampling and Quality requirements respectively).

The development of the third deliverable related to fine or flavour cocoa will require a longer timeframe to facilitate the discussion among technical experts within the region.

The final deliverable will be informed by the existing international standard from ISO, as well as project initiatives within the region aimed at ensuring the sustainable production of cocoa.

A listing of relevant existing documents at the international, regional and national levels.

- ISO 2451:2017 Cocoa beans — Specification and quality requirements
- ISO 2292:2017 Cocoa beans — Sampling
- ISO 34101-1:2019, Sustainable and traceable cocoa — Part 1: Requirements for cocoa sustainability management systems
- ISO 34101-2:2019, Sustainable and traceable cocoa — Part 2: Requirements for performance (related to economic, social and environmental aspects)
- International Trade Centre UNCTAD/WTO Cocoa: A guide to trade practices Geneva: ITC, 2001. xi, 180 p.
- CAOBISCO/ECA/FCC Cocoa Beans: Chocolate and Cocoa Industry Quality Requirements. September 2015 (End, M.J. and Dand, R., Editors)
- International Cocoa Organization, 2020. FFP-5-2-Rev.1-A Working definition of fine or flavour cocoa
- CROSQ Regional Standard on Chocolate Confectionery and Cocoa Products
- TTS 647:2019, Cocoa Beans – Specification and Quality Requirements (ISO 2451:2017, MOD)
- TTS 646:2019, Cocoa Beans - Sampling (ISO 2292:2017, MOD).

A simple and concise statement identifying and describing relevant affected stakeholder categories (including small, medium and micro enterprises) and how they will each benefit from or be impacted by the proposed deliverable(s)

Having a multi-tiered standard will support the development of a more holistic cocoa quality management system that considers, best practices and sustainable livelihoods while having a positive impact on the price of cocoa and cocoa based value added products and improving the reputation of the region.

- Small holder farmers will be able to directly trade micro-lots at a significant price premium to ultra-niche boutiques operating in the region and beyond.
- The number and profitability of cocoa postharvest processing outfits will increase creating sustainable livelihoods.
- Large holder farmers and cocoa cooperatives will be able to invest into value addition to improve the retention of value in the region.
- Regional businesses could invest into retail boutiques and e-marketing platforms across the region that can further improve the prosperity of the region.
- While the production, processing and value addition businesses prosper there are also new business opportunities for suppliers of services (branding, packaging and labelling, marketing, retailing and product certification).
- There is also opportunity for cocoa based agro-tourism industries to develop, expand and prosper.
- With the region becoming a hub for quality in the fine or flavour cocoa market segment there will be opportunities in the knowledge industry to develop and sell services.
- Cocoa export agencies (private sector) and National Cocoa Boards (government) who buy cocoa to export to international clients can benefit from improved reputation for high-quality cocoa beans.

Liaison organisations (list of relevant external international or Regional organisations or internal parties (or other CROSQ committees) to be engaged as liaisons in the development of the deliverable(s)

The Cocoa Research Centre, The University of the West Indies, St. Augustine Campus, Trinidad and Tobago

Preparatory work (at a minimum an outline should be included with the proposal)

- A draft is attached An outline is attached An existing document to serve as an initial basis
The proposer or the proposer's organisation is prepared to undertake the preparatory work required Yes No

An expression of commitment from the proposer to provide the committee secretariat if the proposal succeeds

TTBS has held discussions with the Cocoa Research Centre (CRC), the University of the West Indies, St. Augustine Campus regarding the proposal for the development of the series of regional cocoa beans standards. TTBS supports this proposal and is committed to function in the role of Technical Secretariat. In addition, representatives from The Cocoa Research Centre, The University of the West Indies, St. Augustine Campus, Trinidad and Tobago chaired the respective committees for the CROSQ Regional Standard on Chocolate Confectionery and Cocoa Products and National cocoa bean standards for Trinidad and Tobago. The Cocoa Research Centre is willing to provide similar support for the development of series of standard for cocoa beans produced in the CARICOM region.

This proposal is being submitted by TTBS, based on the request from the CRC.

Name and signature of Proposer (include contact information)


Name: Mr Derek Luk Pat

Organisation: Trinidad and Tobago Bureau of Standards

Contact number(s): + 1 868 662-8827 Ext 2000

+Email: derek.lukpat@ttbs.org.tt

Signature:



Supplementary information relating to the proposal

This proposal relates to a new CROSQ document

This proposal relates to the amendment of an existing CROSQ document

This proposal is for the revision of an existing CROSQ document

This proposal relates to the re-establishment of a cancelled project as an active project

Annex(es) are included with this proposal (give details)

TTBS is willing to provide the national deviations for the adoption of the following ISO Standards:

- ISO 2451:2017 Cocoa beans — Specification and quality requirements
- ISO 2292:2017 Cocoa beans — Sampling

Comments of the CROSQ TMC / Council (to be completed by the CROSQ Secretariat)

Signature

CROSQ CEO