



## *News Release*

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### **Cargill receives award for supporting cocoa farmers as sustainable cocoa certification reaches 11,000 farmers**

**The Netherlands – 2 December 2010** – Cargill's work to improve livelihoods for cocoa farmers and their families in Africa, Asia and South America has earned it the U.S. Chamber Business Civic Leadership Center (BCLC) 2010 International Community Service award. The award coincides with 21 cooperatives in Côte d'Ivoire, with over 11,000 farmer members, achieving independent sustainable cocoa certification as a result of Cargill's Farmer Field Schools program.

The International Community Service award recognizes an honoree for contributing to positive economic and social development in a country outside the United States. Stephen Jordan, U.S. Chamber BCLC's Executive Director said: "Cargill's support for cocoa farmers is a classic example of how it does well by doing good. That's why we're proud to honour Cargill with the 2010 International Community Service Award."

All 21 farmer cooperatives have received certification under UTZ Certified sustainable cocoa program after successfully completing 10 months of intensive training conducted through a network of 300 Cargill Farmer Field Schools in Côte d'Ivoire. The schools help small-scale farmers improve agricultural, environmental and social practices in cocoa production and to achieve UTZ Certification. The auditing is executed by independent certification bodies to ensure the highest level of credibility.

With demand from consumers for sustainable chocolate rising worldwide Cargill, a major originator of cocoa beans and producer of high quality chocolate co-founded the UTZ Certified cocoa program along with Dutch development organisation Solidaridad and others in the sector to ensure that cocoa is grown sustainably.

As a result of training and certification, farmers are benefitting from an increase in their incomes from higher yields and improved crop quality. More than 10,000 tonnes of cocoa beans will be available by the end of this year to be used in sustainably certified, high quality chocolate and cocoa products. Cargill expects a total 60 cooperatives to be certified and the volume of cocoa beans to triple by the end of 2011 as training expands in Côte d'Ivoire and other cocoa producing countries in West Africa and Asia.

Already by the end of 2010, Cargill will have 25,000 farmers in various training programmes in Côte d'Ivoire and it is expanding to support tens of thousands more farmers over the coming years as part of a three-year \$5-million commitment to support sustainable cocoa in Côte d'Ivoire and Ghana.

Harold Poelma, managing director cocoa, Cargill Cocoa & Chocolate, commented: "As well as achieving certification, providing training and support enables farmers to increase yields, improve quality and through these – most importantly – increase their incomes by up to 30 per cent. We are extremely pleased to see that our efforts to raise incomes and living standards, as well as strengthen communities have been recognised by the U.S. Chamber."

Farmers taking part in Cargill's Farmer Field Schools are trained in good and safe practices that focus on farming techniques and post-harvest activities such as pruning, plantation renewal and cocoa fermentation methods and the correct application of pesticides and fertilisers.

Commenting on the training, Côte d'Ivoire cocoa farmer Thérèse N'Guessan said: "During the training we are taught to prune dry wood on cocoa trees, remove dry pods, and then to remove the black pods infected by fungus. Now I have done this I can see a major change in my field today, compared to how it was before."

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**About Cargill Cocoa & Chocolate:**

Cargill Cocoa & Chocolate offers the food industry a wide range of both standard and customised cocoa and chocolate ingredients to be used in delicious bakery, confectionery, and dairy applications.

As a leading provider of high quality chocolate and cocoa offerings across Europe and all over the world, the company's extensive product range includes premium Gerkens® cocoa powders, chocolate, including Wilbur®, Peter's®, Veliche® coatings, fillings, cocoa liquors and cocoa butters. With years of experience in technical food expertise Cargill supports its customers in new recipes and new product development.

Our facilities in Belgium, Brazil, Canada, Côte d'Ivoire, France, Germany, Ghana, the Netherlands, UK and the USA are fully dedicated to produce in accordance with the highest food safety standards.

To secure a good quality and sustainable supply of cocoa beans we have our own cocoa bean sourcing operations for buying, handling and/or exporting of cocoa beans in Brazil, Cameroon, Côte d'Ivoire, Indonesia and Vietnam. Presence in all the leading producing countries allows Cargill to oversee the supply chain from beans at origin to cocoa and chocolate products on our customers' doorstep. In addition, extensive market research and analysis proves to be a source of valuable information to our customers.

For more information visit: for EMEA [www.cargillcocoachocolate.com](http://www.cargillcocoachocolate.com) and for North America [www.cargill.com/food/cocoachocolate](http://www.cargill.com/food/cocoachocolate)

**About Cargill:**

Cargill is an international producer and marketer of food, agricultural, financial and industrial products and services. Founded in 1865, the privately held company employs 131,000 people in 66 countries.

Cargill helps customers succeed through collaboration and innovation, and is committed to applying its global knowledge and experience to help meet economic, environmental and social challenges wherever it does business. For more information, visit [www.cargill.com](http://www.cargill.com)

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