

COCOA RESEARCH PROFILE

Bern University of Applied Sciences
School of Agricultural, Forest and Food Sciences

The School of Agricultural, Forest and Food Sciences, Bern University of Applied Sciences is recognized as a center of competence in the agricultural, forestry and food industries. We offer Bachelor's and Master's degree programs in Agriculture, Forestry and Food Science and Management. We also conduct applied research and offer services in Switzerland and around the world, linking in-depth scientific knowledge to practice. In cocoa, we have accumulated years of expertise on different aspects of production, from agronomic practices to the socio-economic impact of cocoa trade for small-scale farmers to food processing, food business and consumer science. Through our research, we generate knowledge to make the cocoa value chain more sustainable, from the cocoa farms to final consumption of chocolate.



APPLIED RESEARCH PROJECTS

- 1** Analysis of mineral oil contamination (MOSH/MOAH) along the cocoa value chain in Peru, Ecuador, Ivory Coast and Ghana
- 2** Carbon sequestration potential of cocoa agroforestry systems in Caldas and Antioquia, Colombia
- 3** HACCP implementation for cocoa juice manufacturing in Ivory Coast
- 4** Study on transport inefficiency along the cocoa value chain, results yield practice-oriented solutions to improve barriers
- 5** Two studies on Sustainable Cocoa Production Programme (SCPP) on improving bean quality and adoption of practices by farmers
- 6** Developing an online platform with key quality metrics for cocoa beans to enhance direct trade
- 7** Dynamic Agroforestry Systems (DAFS) to reduce greenhouse gasses and restore environmental health in cocoa landscape
- 8** Study on living income and wage gap to determine economic situation of farmers