

PROGRAMME 2020

TASTINGS

SUNDAY 23 FEBRUARY



	VEILINGZAAL	ADMINISTRATIEZAAL	KEURZAAL	VERWEY KAMER
12:00 - 12:45	Caroline Lubbers (Co-founder Chocoo) Cocoa Origins. A dive in to the origins of cocoa, building sustainable value chains, taste for yourself!	Sebastian Davis (Juan Laura - The Chocolate Farmer) Flavors from in-farm diversity: Single-selection chocolate bars from Juan Laura at Pichari, Peru.	Bruno Lasevicius & Albertus Eskes (Casa Lasevicius) & Paula Lima (Solidaridad) New flavours and aromas of chocolates in Brazil. Fine Brazilian Varietal Chocolates from Terroirs and Innovative Fermentation Technology.	
13:00 - 13:45	Björn Becker - (Mike&Becky) The truth around Belgian Chocolate (2). Compare the different aromas and flavours according to the origin, type and climat, of our line of 70% bars.	Martyn O'Dare (Firetree Chocolate Ltd) The wonderful complex flavour of "volcanic chocolate": Tasting samples of Pacific Island single estate chocolate.	Björn Becker - (Mike&Becky) Around the World in 70%. Compare the different aromas and flavours according to the origin, type and climate, of our line of 70% bars.	James le Compte (To'ak Chocolate) Toak Chocolate
14:00 - 14:45	Alonso Fernandez Agustin (Arvicacao) Ocumare Cocoa: The growing and harvesting of Ocumare cocoa.	Philippine cocoa producers/chocolate makers (Center for International Trade Expositions and Missions) Makings of a global cacao producer: The Philippine cacao industry.	Frans Ploegaert (Chocolatemakers) Chocolatemakers tasting: Taste real Amsterdam chocolate, from the only bean to bar chocolate factory in the Netherlands, which is open for public.	Jack Steijn (Co-founder Chocoo) Chocolate & wine: discover surprising taste combinations of wine and origin chocolate.
15:00 - 15:45		Maria Bezborodva (MaRussia) The history of the Russian bean to bar: Chocolate as art.		

 Engels gesproken
In English

 Nederlands gesproken
In Dutch

 Toeslag
Fee

 Met alcohol
With alcohol