



Philippine Cacao Quality Award (PCQA) 2022

Advisory no. 2

The Philippine Cacao Quality Award (PCQA) is organized by the Philippine Cacao Industry Council (PCIC) and Philippine Cacao Industry Association Inc. (PCIA Inc.), in cooperation with the Department of Agriculture, High Value Crops & Rural Credit and the Department of Trade and Industry.

I. Introduction

The Philippine Cacao Quality Award is an offshoot of the Cocoa of Excellence (CoEx) Programme. It is the entry point for cocoa producers to participate in the International Cocoa Awards (ICA), recognizing the superior quality and exceptional flavours of diverse cocoa varieties produced around the world, as well as the know-how of those who produce it. (For more details visit www.cocoaofexcellence.org)

The National Technical Working Committee of the Philippine Cocoa Quality Award (PCQA) is tasked to organize a National Competition to determine the top six (6) entries who will represent the Philippines at the 2023 International Cocoa Awards (ICA) of the Cocoa of Excellence Programme. The ICA will be held during the Salon du Chocolat in Paris, France sometime in October 2023.

II. Vision, Goal, and Objectives

Vision: Professionalization of cacao farmers and sustainability of Philippine cacao supply chain.

Goal: Aims to promote and provide national, if not global, recognition to the Filipino cacao farmers producing high-quality cocoa beans.

Objectives:

1. Increase awareness and promote education along the cacao supply chain on the opportunity to produce high quality cocoa beans;
2. Facilitate communication and linkages between cacao farmers, cocoa processors and the whole supply chain; and
3. To document and share the outstanding initiatives and good agricultural practices of our outstanding cacao farmers to other farmers throughout the country through the Philippine Cacao Industry Council.

III. Rules of the Competition

- 3.1 The Rules will be governed by the 'rules' as defined in Philippine Cacao Quality Award (PCQA) rules.

IV. Eligibility and Entry Requirements

4.1 Participants

- 4.1.1 The National Cacao Award Program is open to all individual cacao farmers throughout the country. Interested farmer who wish to join the contest may submit their dried fermented cacao beans to the PCQA National Secretariat, together with the application form (attached as Annex A: Application Form).
- 4.1.2 At least 9 kilos of sample dried fermented cacao beans will be submitted.
- 4.1.3 Big corporate cacao plantations and cooperatives or association-based cacao farms are not

eligible to join. However, if the farm is run and managed by the individual member-farmer, the latter can participate. Members of the selection committee who are cacao farmers are likewise disqualified to join.

4.2 Promotion, Selection, and Submission of Cacao Bean Regional Entries:

- 4.2.1 The Regional Cacao Council shall promote the PCQA;
- 4.2.2 All regions are entitled to **four (4) entries** except for region 11 which is entitled to **ten (10) entries**;
- 4.2.3 Interested farmers should coordinate with their respective Regional Cacao Industry Council;
- 4.2.3 It is the responsibility of the Regional Selection Committee to formulate with its respective selection process and guidelines;
- 4.2.4 Entry owner must own at least 1,000 fruit bearing cacao trees. A certificate of origin will be signed by the Municipal Agriculturist Officer (MAO) or Barangay Captain, the Chairperson of the Regional Cacao Industry Council, and the DTI and DA Coordinator for Cacao of the Regional Office signifying that the farmer owns a cacao farm in the area where submitted samples are grown. (Annex B: Certificate of Origin Template)
- 4.2.5 Submit duly filled up Application Form (Annex A) with the signed certificate of origin;
- 4.2.6 The PCIC and PCIA, Inc. is not responsible in the transport/shipment cost of the sample; and
- 4.2.7 Every entry must be 9 kilograms packed in 1kg, 2kg and 6kg:
 - Bag #1 – 1 kg pack for bean grading, physical test, and organoleptic test
 - Bag #2 – 2 kg pack for processing to tablea for flavor sensory test
 - Bag #3 – 6 kg pack for official entry to Cacao Excellence Award (top 6 only).

4.3 Receiving of Regional Entries and Codification:

- 4.3.1 All selected regional entries will be submitted by the Regional Cacao Council to the PCQA National Secretariat;
- 4.3.2 Physical checking of entries and validation of entry forms will be done upon receipt of sample beans;
- 4.3.3 All entries will be codified on a weekly basis or as agreed upon by the PCQA Committee;
- 4.3.4 Entry codes must be known only to three persons, i.e. PCIA, Inc. President, PCQA TWG Chairperson, and the National Head Secretariat (DTI);
- 4.3.5 Submit the coded entries (9 kg in 4 packs) to the Jury/Panelist for safekeeping;
- 4.3.6 Panelist/Jury must be responsible in the safekeeping of samples and must store the samples in a clean, odorless, pest free storage facility, free from contamination and exposure to external environment, moisture and pest;
- 4.3.7 Storage facility of the Jury must be opened for inspection by the PCQA Technical Working Committee;
- 4.3.8 Logistics cost of sending the entry to the National Organizing Committee shall be to the account of the participant. All entries shall be sent to the following address:

Name of Office : Agricultural Training Institute Regional Training Center (ATI-RTC) –

Region 13
Address : Caraga Asian Highway (AH) 26, Barangay Los Angeles Butuan City,
Agusan del Norte 8600
Attention : Center Director Fil Victor A. Babanto
Email address : aticaraga@ati.da.gov.ph

Receiving Committee:

- Dir. Fil Victor Babanto – ATI RTC Caraga (0917-992-7391)
- Ms. Annette Anduyan – DTI Agusan del Norte (0956-852-0771)
- Ms. Royelen Taala – DTI Caraga (0961-657-8570)
- Ms. Dailinda Mamalis – DA Caraga (0938-034-3417)

V. Entry Fees

- 5.1 There will be no entry fee;
- 5.2 A pre-qualifying round at the regional level will be conducted to select the entries for the PCQA. Only the top 4 entries of the regions except for region 11 which is entitled to 10 entries will qualify for, and advance to, the national competition of the PCQA; and
- 5.3 Deadline of submission of all entries will be on or before **5:00 p.m. of October 20, 2022.**

VI. Evaluation and Selection Process by Panelist/Jury:

- 6.1 The composition of the National Selection Committee will be identified by the Philippine Cacao Industry Association, Inc.;
- 6.2 The selection committee shall be composed of six (6) local chocolate processors (2 from Luzon, 2 from Visayas, and 2 from Mindanao) and one (1) academe. The Lead Juror from Academe/ Government;
- 6.3 A sample selection committee will be organized to evaluate all 66 entries from the different regions. From the 66 entries, only the Top 10 will be awarded during the National Cacao Congress PCQA Awarding Ceremony.
- 6.4 The aforementioned committee will evaluate the entries according to the rules that are itemized and specified in Section 7; and
- 6.5 The Secretariat of the National Selection Committee shall be assigned to the DTI Regional Office where the competition will be located;

VII. Scoring and Evaluation of entries

- 7.1 The scoring and evaluation of entries will be based on the agreed evaluation process/ methodology of the National Selection Committee.

VIII. Schedule of Events

- 8.1 The following is the tentative timeline of PCQA 2022:

Date	Activity
1 st week of March to 1 st week of April 2022	Organize Committee Members and Secretariat
	Drafting of Competition Rules
	Prepare invite to regional coordinators
2 nd week of April	Organize Judging Committee
	Promotions (Social Media Channels)
April, 2022	Sending Formal Invite to Regional Offices
June 21, 2022	Organize the National Selection Committee

August 5, 2022	Distribution of Official Jute Sacks
September 2022	Pre-Qualification - Regional Elimination
October 20, 2022	Deadline of submission of all regional winning entries to the National Selection Committee Secretariat
October 24-28, 2022	National Cacao Competition Day 1: Arrival and Orientation/ Briefing with National Selection Committee Day 1-2: Physical Evaluation Day 3: Caraga Tour / Tablea Processing of Top 10 entries Day 4: Sensory Analysis and Deliberation Day 5: Departure
November 25, 2022	Announcement of winners during National Cacao Congress, November 24-25, 2022 at SMX Convention Center, Davao City Top 6 to represent PH
January 2023	Shipment of Entries

IX. Prizes and Trophies

- 9.1 The top six (6) winning entries will compete in the Cocoa of Excellence Awards to be held during the Salon du Chocolat, Paris, France on October 2023. Logistics cost and entry fee of US\$100 for this competition will be sponsored by the PCIC and PCIA, Inc.
- 9.2 Additional prizes will be given at the discretion of the organizing committee.

X. Detailed feedback

10. 1. A detailed feedback report will be sent to each participating bean producer with the results of the physical quality evaluation, sensory evaluation of the liquor and chocolate, as appropriate.

XI. Disclaimer.

11. 1. The Philippines Cacao Industry Council (PCIC) and the Philippine Cacao Industry Association Inc. (PCIA Inc.), the organizing committee, and their respective representatives, officers, members and volunteers accept no liability whatsoever for any damage caused by, or arising out of the competition. Entry owner must sign a waiver adhering to the decision of the panel of judges, which is final.

For further information, please contact the PCQA National Secretariat:

- Ms. Annette Anduyan
DTI Agusan del Norte
0956-852-0771
- Ms. Royelen Taala
DTI Caraga
0961-657-8570
- Ms. Dailinda Mamalis
DA Caraga
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