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The Chocolate Conservatory

The Responsibility of Taste

October 28 – 29, 2019 · Paris, France



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Responsibility

Monday, October 28

- 9:00 Welcoming Remarks
- Marie-Catherine Paquier, PhD, European Business School, France
 - Angelo Riva, PhD, European Business School, France
 - Carla D. Martin, PhD, FCCI, United States
- 9:30 Keynote: The Business of Responsibility
- Estevan Sartoreli, Dengo Chocolate, Brazil
 - Arnaud Monmarché, República del Cacao, Ecuador
- 10:30 Coffee/Chocolate Break
- Mihaela Iordache, La Brûlerie de Belleville, France
 - Thomas Lehoux, La Brûlerie de Belleville, France
- 10:45 Panel + Workshop: Social and Environmental Responsibility
- Kathryn Sampeck, PhD, Illinois State University, United States
 - Lauren McCarthy, PhD, Royal-Holloway University of London, United Kingdom
 - Pierre Costet, Valrhona, France
 - Michael Ehis Odijie, PhD, University of Cambridge, United Kingdom
 - Moderator: Carla D. Martin, PhD, FCCI, United States
- 1:00 Lunch
- 2:00 Panel + Workshop: Pricing Transparency and the Specialty Market
- Stasi Baranoff, Uncommon Cacao, United States
 - Hasnaâ Ferreira, Hasnaâ Chocolats Grands Crus, France
 - Jeff Steinberg, Latitude Trade Co., Uganda
 - Moderator: Carla D. Martin, PhD, FCCI, United States
- 4:00 Water Break
- 4:15 Panel + Tasting: To Tell or Not to Tell? Inspiration from Monastic (Non)Storytellings
- Marie-Catherine Paquier, PhD, European Business School, France
 - Stéphanie de Suduiraut, Vins de l'Abbaye de Valmagne, France
 - Gabriel Teissier, Vins de l'Abbaye du Barroux, France
 - Representative, Chocolats de l'Abbaye d'Igny, France
 - Moderator: José López Ganem, FCCI, United States
- 5:30 Evening Toast: Maison Sassy

Taste

Tuesday, October 29

- 9:00 Keynote: The Science of Flavor
- Dawid Adamczyk, NEUROHM, Poland
 - Anna Szydło, NEUROHM, Poland
 - Renata Januszewska, PhD, Barry Callebaut, Belgium
- 10:30 Coffee/Chocolate Break
- 10:45 Panel + Workshop: Luxury and Taste
- Cecile Bonnefond, Emeritus LVMH Veuve Clicquot, France
 - Pierre Herbaux, La Liste, France
 - Anissa Pomiès, PhD, EM Lyon Business School, France
 - Moderator: José López Ganem, FCCI, United States
- 1:00 Lunch
- 2:00 Panel + Workshop: New Frontiers in Quality
- Marc Steen, Cultivating New Frontiers in Agriculture, Côte d'Ivoire
 - Marlon Fernando Ac Pangan, University of Illinois, Urbana-Champaign, United States
 - Mathieu Bours, Le Cercle du Cacao, Belgium
 - Adriana Reis Ferreira, Centro de Inovação do Cacao, Brazil
 - Moderator: Carla D. Martin, PhD, FCCI, United States
- 4:00 Water Break
- 4:15 Lecture + Tasting: French Chocolate Through Historical Understanding and Comparative Tasting
- Eri Ikezi, Journalist, France
 - Fabrice Dannel, Le Cordon Bleu, France
 - Moderator: José López Ganem, FCCI, United States
- 5:45 The Chocolate Conservatory: Looking Ahead to 2020

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