

SPEAKERS HALL

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10.30 - 11.15	<p>Mexican origin chocolate Clay Gordon - The Chocolate Life Mexico occupies an important place in the history of cocoa and chocolate, yet today very little is known about Mexico as an origin. In this opening session, Clay Gordon talks about what's being done to help Mexico return to the world stage!</p>	<p>Honing & chocolate Henk Hortensius - Imkerij Hortensius Honing en chocolate zijn een prachtige combinatie. Monus populo apium, a gift from the bees to the people!</p>	<p>Beans & chocolate tasting Maria Salvadora Jiménez - Daarnhouwer & Co Daarnhouwer is a Dutch trading house which supplies special cocoa types to many chocolatiers. In this bean & chocolate tasting you will taste how the quality of the beans are crucial for the eventual taste of the chocolate.</p>	<p>Bean-to-bar chocolate uit de US Marika van Santvoort - machocolo i.s.m. the Highfive Company Chocolade proef je met beleid, daar neem je je tijd voor. Leer over origine cacao en de trendy Amerikaanse bean-to-bar chocolatiers van de Highfive Company.</p>	<p>Soil from Vietnam, a study from Marou Romain Lebrun - Marou "Mineral content from soil to chocolate, potential as gustatory marker of terroir. Comparing the soil mineral from 3 places in South Vietnam. Presentation and tasting of Marou chocolate."</p>
11.30 - 12.15	<p>Fine flavour cocoa from Peru Lisi Montoya Shattell - Shatell Chocolate Lisi is a passionate Peruvian chocolatier. She will talk to you about the history of fine flavour cocoa in Peru. Experience different origins and taste awesome flavors!</p>	<p>Jack's favorites Jack Steijn - Equipoise - Markets in balance Jack Steijn is the Director of Chococo and cocoa expert pur sang. He will tell you all about his favorite origine chocolates.</p>	<p>Being a chocolate rebel Holger in 't Veld - Theobro.Ma For long we have been told that conching is a necessary step in chocolate making. Being a chocolate rebel, Holger will tell you it's all about the quality of the bean, not the conching. Taste his fabulous chocolate from Berlin and see for yourself.</p>	<p>Cocoa beans & chocolate from Honduras Sandra Kati - XOCO Gourmet Sandra from XOCO gourmet cocoa will talk about cocoa beans from Honduras and the excellent chocolate that's made from it. Their vision is to transform the world of cocoa production, and to maximise the fantastic flavour potential that the beans can bring to chocolate.</p>	<p>Chocolate from Brasil Diego Badaró - AMMA Chocolate Experience the taste of the Brazilian rainforests in AMMA chocolate! Diego Badaró makes chocolate and looks after flora & fauna.</p>
12.30 - 13.15	<p>Improving the world by chocolate Philipp Kauffmann - Original Beans Original Beans makes the world better by making one of the beste chocolates! This is what Business Week wrote and we agree. Philipp discusses his company's unique impact, reporting and quantitative progress on climate, poverty and species conservation.</p>	<p>Cocoa from Mexico Clay Gordon - The Chocolate Life Mexico occupies an important place in the history of cocoa and chocolate, yet little is known about Mexico as an origin. In this session, Clay Gordon will talk about what he has learned about what's being done to help Mexico return to the world stage.</p>	<p>Ecuador's finest Marianne van Lankvelt & Guadalupe Sierra - Valdivian & Ananda Chocolate Ecuador has some of the finest cocoa in the world. Get familiar with Valdivian and Ananda chocolate!</p>	<p>Bringing Madagascar on the map of cocoa - presentation Bertil Akesson - Akessons Bringing Madagascar on the map of cocoa. Akessons is Sweden's contribution to the world of fine flavour chocolate!</p>	<p>De Grenada Chocoladekaravaan Erik Sauër - el Sauco Op het kleine eiland Grenada wordt bean-to-bar chocolade gemaakt door een kleine boeren cooperatie. Per zeilboot en vervolgens per fiets bereiken de chocolade repen Nederlandse winkels. Hoor dit bijzondere verhaal over de Grenada Chocolate Company.</p>
13.30 - 14.15	<p>A new approach to chocolate evaluating: neural sensory tasting part I (theory) Martin Christy - Seventy% "Seventy% and the International Institute of Chocolate and Cacao introduce a new approach to evaluating and profiling the flavour of cacao and origin chocolate. The new system takes an intuitive approach based on the latest research into how humans taste chocolate.</p>	<p>Hoja Verde chocolate Jolanda Groot - Hoja Verde Hoja Verde chocolate uit Ecuador. Complex, gedurfd en pure kwaliteit. Hoja Verde is voor de echte chocoladeliefhebber!</p>	<p>Japanese leading chocolate brand's innovation tasting Kanako Satsutani - Chocolate expert Ever tasted chocolate from Japan? Kanako is a Japanese chocolate expert who will introduce to you Japanese bean-to-bar chocolate such as Meiji, Morinaga and Taichiro Morinaga. If you love chocolate, you will love this!</p>	<p>Artisan chocolate from Peru Lisi Montoya Shattell - Shatell Chocolate Lisi is a passionate chocolatier from Peru. She will give a tasting of 6 different origins of Peruvian fine flavor, single origin dark chocolates, made from bean-to-bar.</p>	<p>Single bean varieties Mikkel Friis Holm - Friis-Holm Chocolate Friis-Holm has won many international prizes for his chocolates. During his presentation Mikkel will discuss single bean varieties and fermentation style. Of course there will plenty of Friis Holm Chocolate to taste as well!</p>
14.30 - 15.15	<p>A new approach to chocolate evaluating: neural sensory tasting part II (tasting) Martin Christy - Seventy% Based on the approach of evaluating and profiling the flavour of cacao and origin chocolate that Martin discussed in his previous session, during the second session he will tell you how to use this model in practice. This session will be all about tasting!</p>	<p>Belgische bean-to-bar chocolade Mario vandeneede - Chocolatoo Mario's liefde voor goede cacao proef je door in zijn bean-to-bar chocolade. Zijn Madagascar en Costa Rica repen zijn eerlijk, oprecht en pure passie!</p>	<p>Chocolate El Rey & rum Diplomático Mariana de la Rosa - Chocolate El Rey & rum Diplomático Rum and chocolate tasting masterclass: Venezuelan true flavours!</p>	<p>Whisky & chocolate Graeme Pettigrew - el Sauco Experience the combination of the finest single malt scotch whiskies with origin chocolate. Graeme found great combinations.</p>	<p>Chocolade & bier Mattias Terpstra - Katjelm Mattias combineert speciale eigen gebrouwen bier met origine chocolade van de Chocoladeverkopers. Een feestje voor de liefhebber van speciaal bier en chocolade!</p>
15.30 - 16.15	<p>Fine flavour in West Africa Jack Steijn - Equipoise - Markets in balance West Africa is known for their bulk cocoa used in bulk production. However, there are many developments and examples of beautiful origine cocoa coming from West Africa. Discover Congo, Ivory Coast and Ghana as origine chocolate!</p>	<p>Award-winning Chocolate: Pump Street Bakery Chris Brennan - Pump Street Bakery An approach to flavour combinations. Taste different chocolates made from the same beans (Ecuador and Jamaica). Unique, awardwinning chocolate from the UK!</p>	<p>Chocolate El Rey & rum Diplomático Mariana de la Rosa - Chocolate El Rey & rum Diplomático Rum and chocolate tasting masterclass: Venezuelan true flavours!</p>	<p>Japanese and Taiwanese bean-to-bar tasting Kanako Satsutani - Chocolate expert Kanako is coming over from Japan to introduce the audience to Japanese artisan bean-to-bar chocolate. Chocolate like you never tasted before! Don't miss it!</p>	<p>Liquors & chocolate Adil Chaudry & Giyon van Doornum - Chocolätl & Amsterdamse Ketels Adil's shop Chocolätl is a true walhalla for the chocoholic. In this tasting he and Giyon will be combining fine chocolate with the finest liquors from Amsterdamse Ketels.</p>
16.30 - 17.15	<p>Spectacular closing presentation Clay Gordon & Kees Raat - Chocolate Life & Metropolitan A spectacular chocolate surprise, Kees and Clay know how to combine funky flavours! Don't miss this closing presentation of the Origin Chocolate Event!</p>	<p>Biologische wijn & chocolade Isabel Quirynen - Bitterzoet Biologische wijnen zijn vitaler, rijker, schoner, levendiger, puurder en smaakvoller dan wijnen uit de 'normale' wijnbouw. Net als bij chocolade wordt de kwaliteit bepaald door terroir, het weer en de kennis van de boer.</p>	<p>Amsterdamse bieren met chocolade Thera Roes - Bokbierfestival Jaarlijks bezoeken vele duizenden bezoekers het Bokbierfestival in de Beurs van Berlage in Amsterdam. Houdt je van speciaal bier? Dan wil je deze niet missen waarin Amsterdamse bieren centraal staan.</p>	<p>Koken met origine chocolade Eke Mariën - Koken met Kennis We kennen het gebruik van chocolade in zoete gerechten, maar in hartige gerechten is nog vrij onbekend in ons land. Als chefkok is Eke dagelijks bezig met smaakverdieping en combinaties. Leer alles over origine chocolade in de hartige keuken!</p>	<p>Chocolade tasting - the Mesjokke way Luc Janssens - The Chocolate Explorers A Dutch Folklore dance and bean-to-bar chocolate. Dazzling as always, the Chocolate Explorers' way.</p>

◆ Toeslag / fee €4.50

■ In Dutch / Nederlands gesproken

■ With alcohol / met alcohol

■ In English / Engels gesproken

Origin Chocolate Event
Saturday 22 October AMSTERDAM

Program may change.

More informatie
about the speakers

Tickets

Contact

