

The reality of cocoa production in Ghana & future perspectives

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A smiling woman with dark skin and short hair, wearing a patterned shirt, holds several large, yellow and green cocoa pods in her arms. She is standing in a lush green field with trees and foliage in the background.

Backbone of the economy

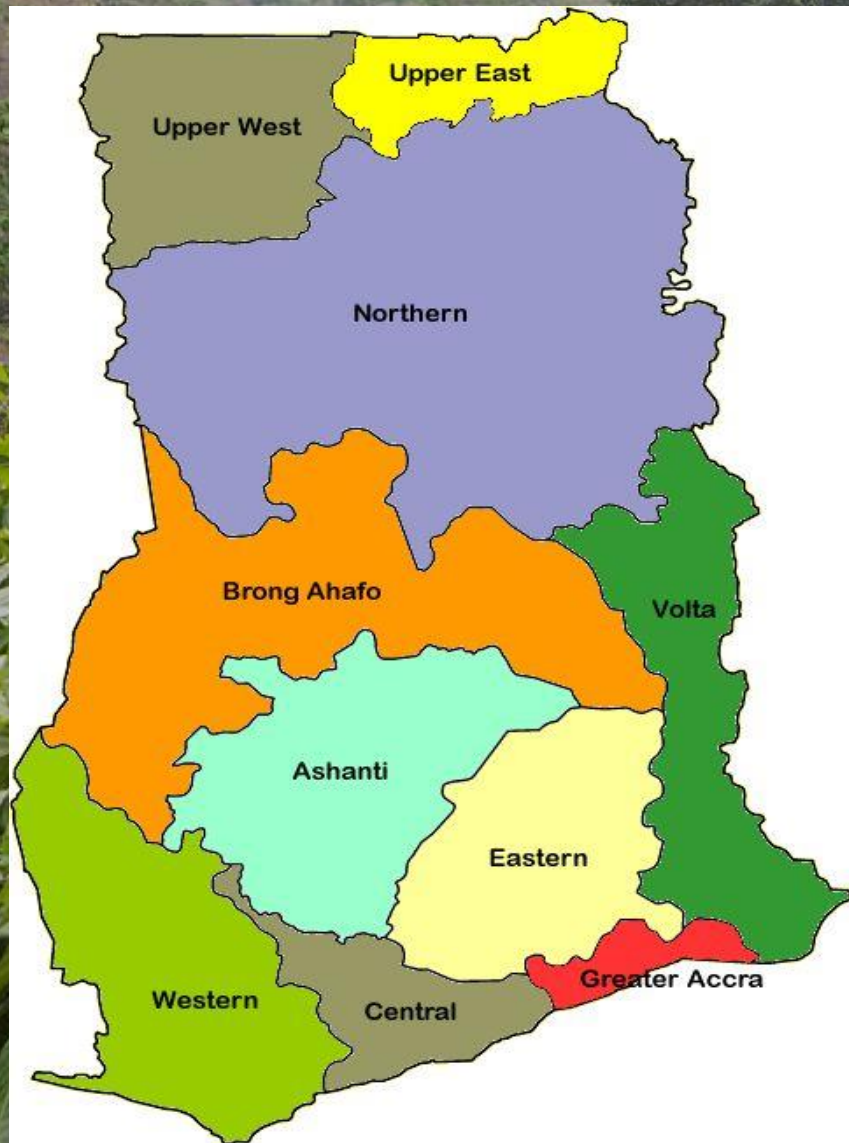
- > \$2 billion in foreign exchange
- 40% agricultural export
- 12% GDP

Employs > 800,000 farmers

- > 70% annual household income

Employment for others

- Cocoa dealers
- Licensed buying companies



6/10 regions

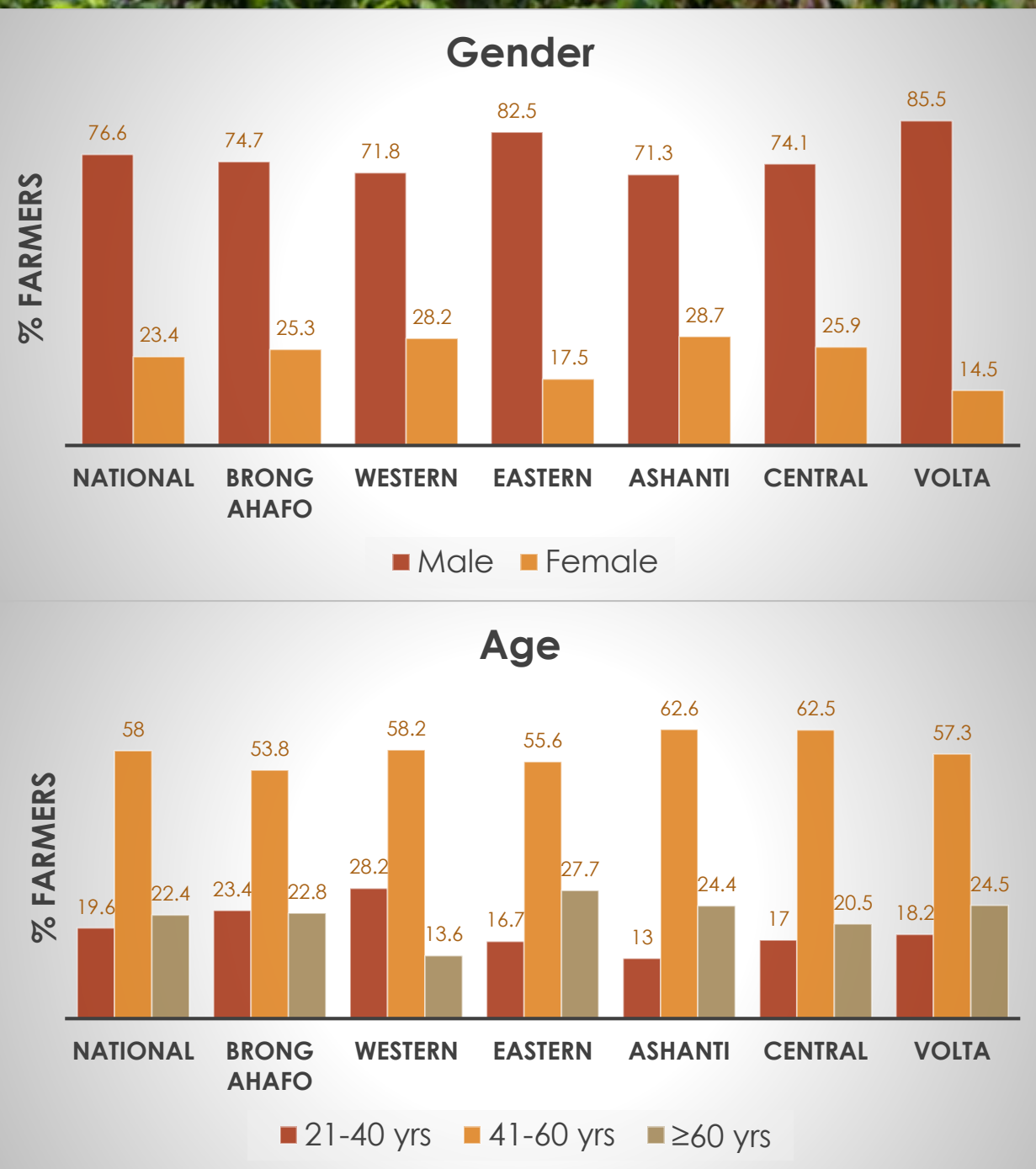
- 731 farmers interviewed
- Demographic characteristics
- Farm characteristics
- Farm management practices
- Post-harvest practices
- Farm training & social capital
- Household income
- Household expenditure
- Duration: 5 years





Gender & age

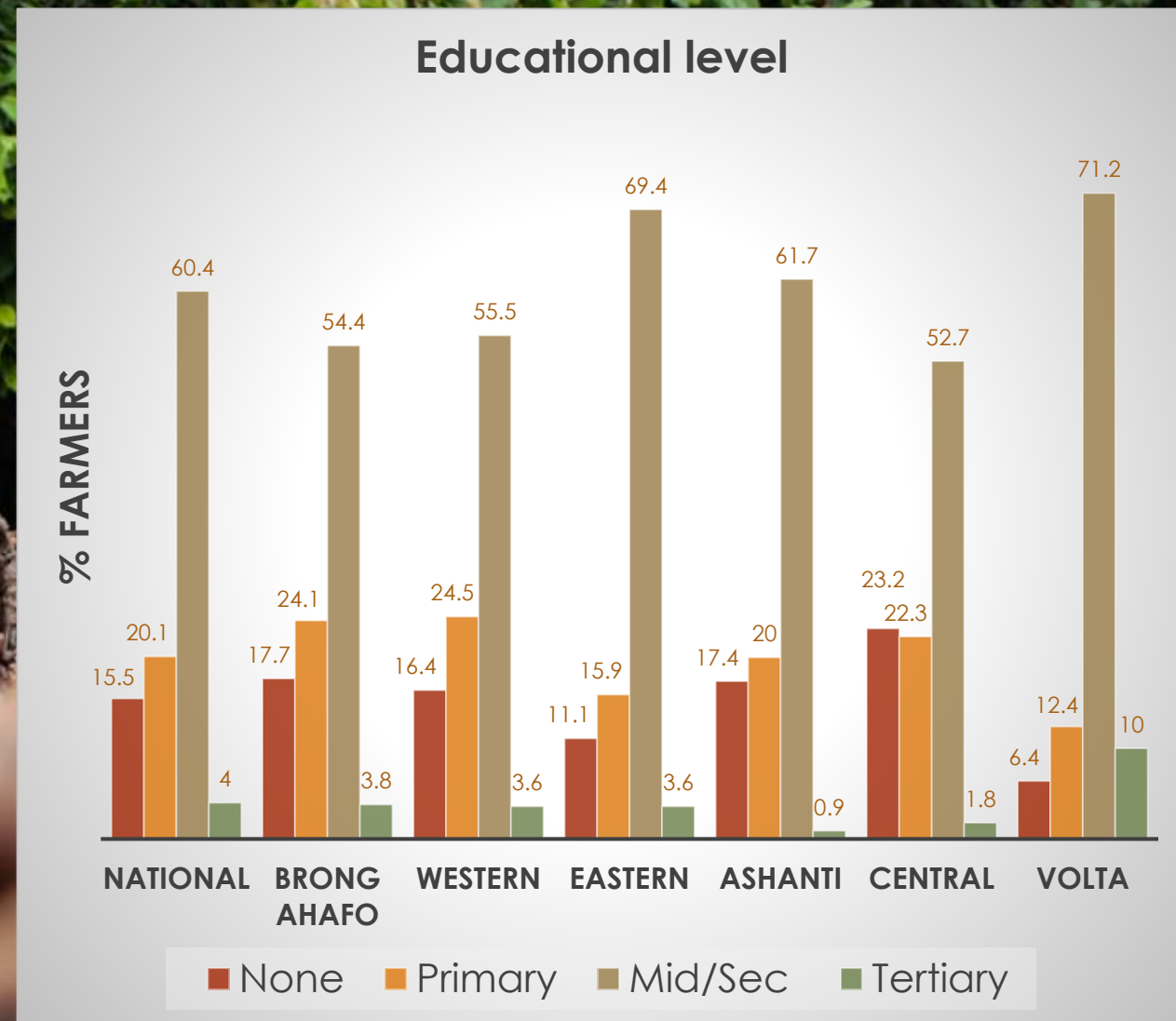
- Male-dominated
- Mostly above 40 years





Educational level

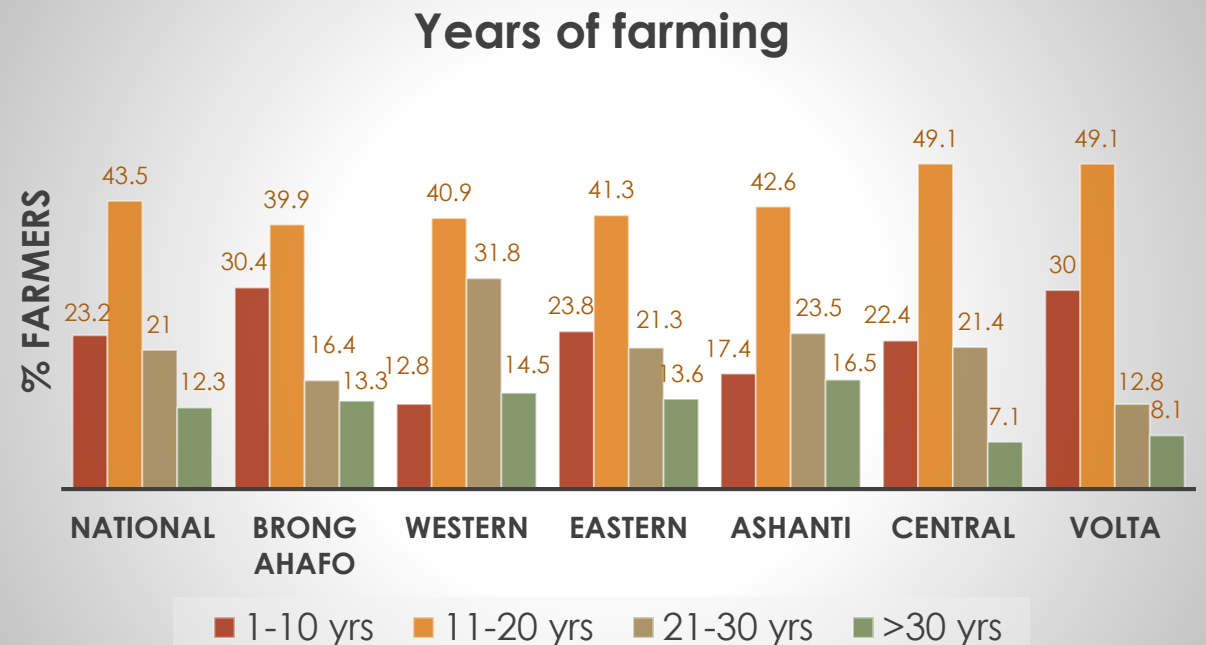
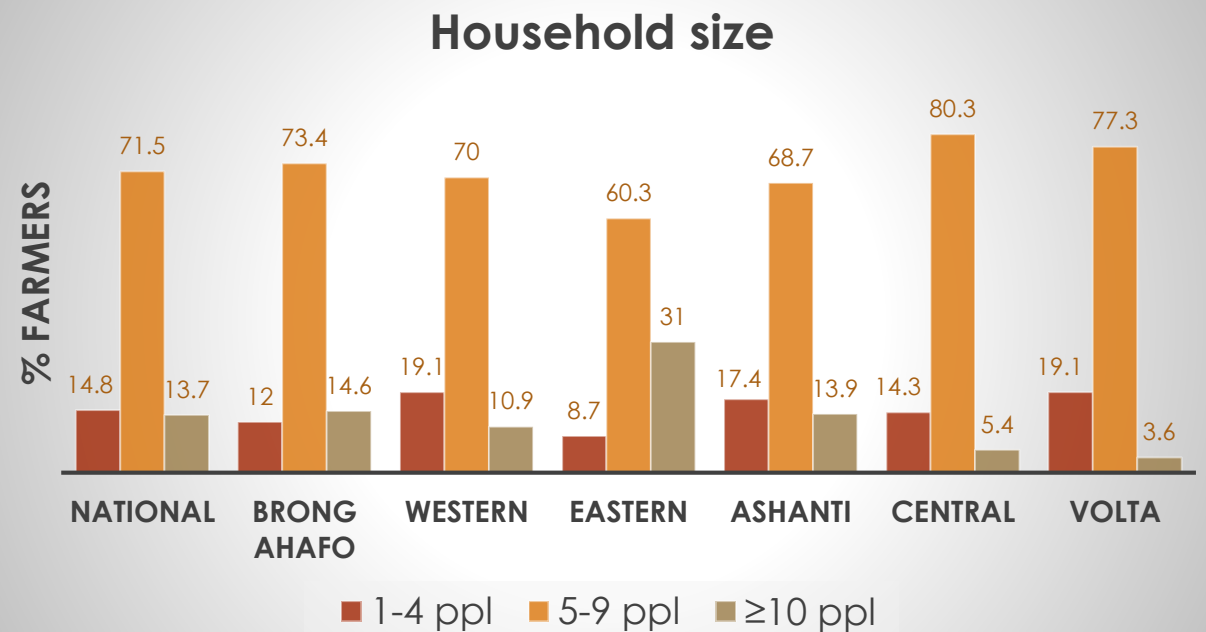
- Mostly middle/secondary education
- Less tertiary education





Household & experience

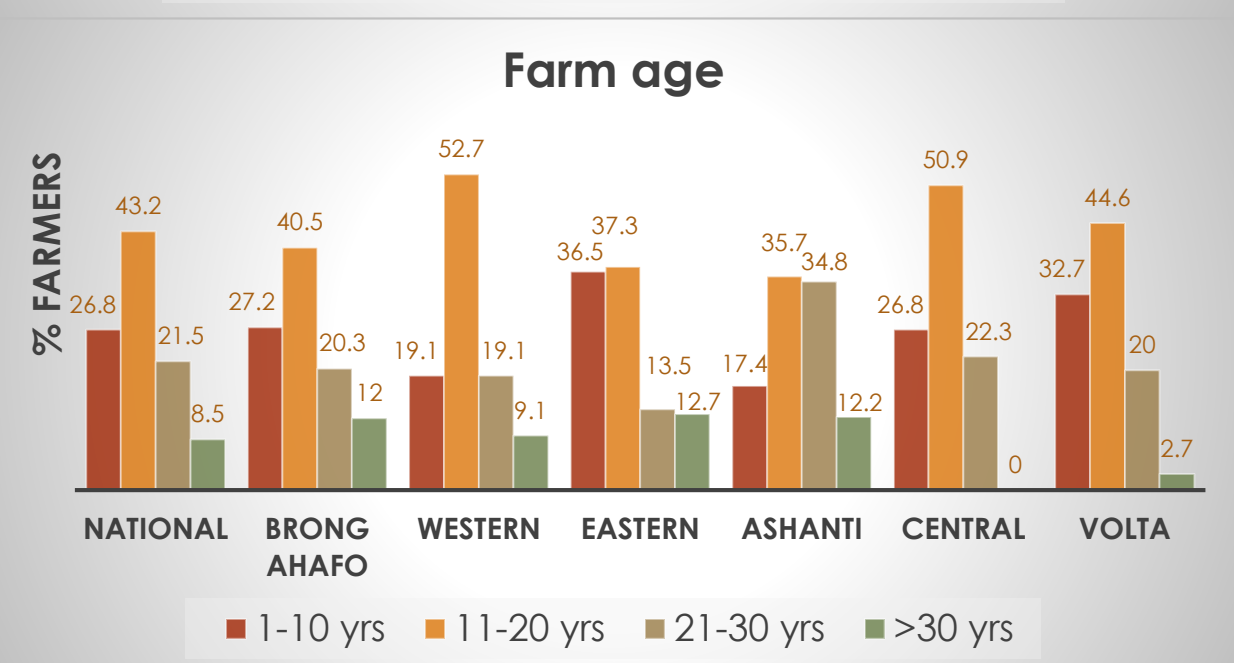
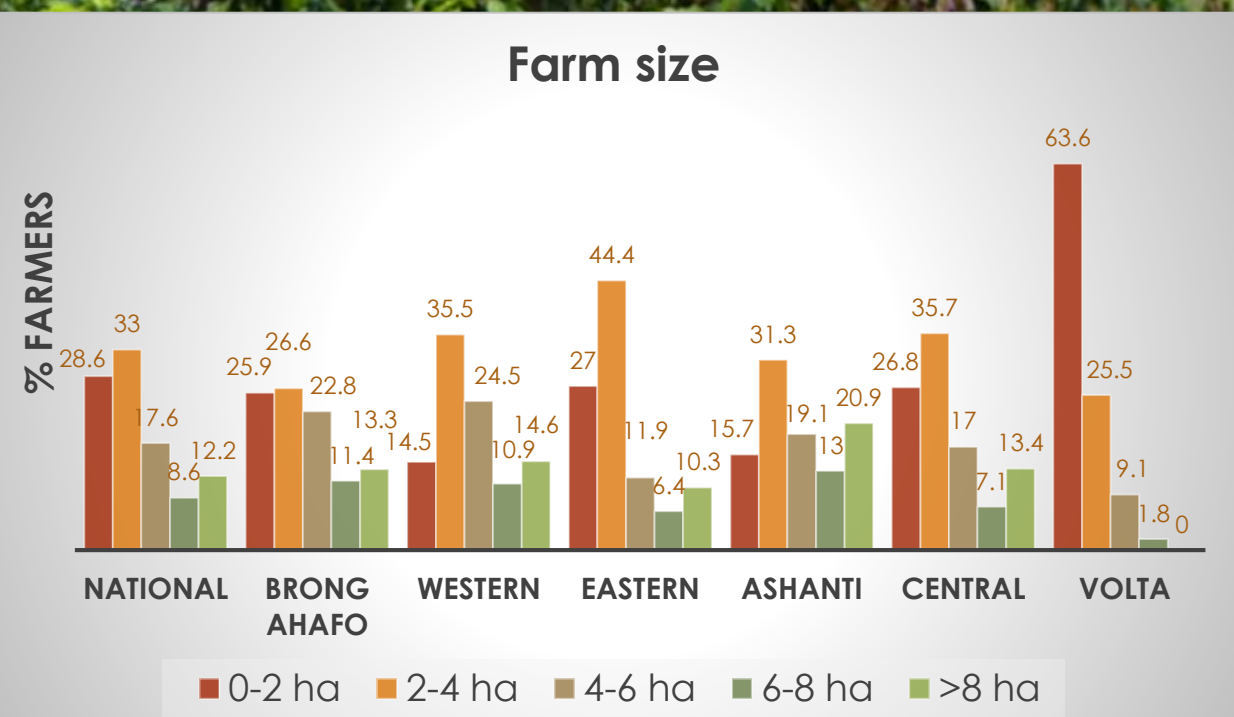
- Mostly 5-9 people in a household
- Mostly 11-20 years of farming



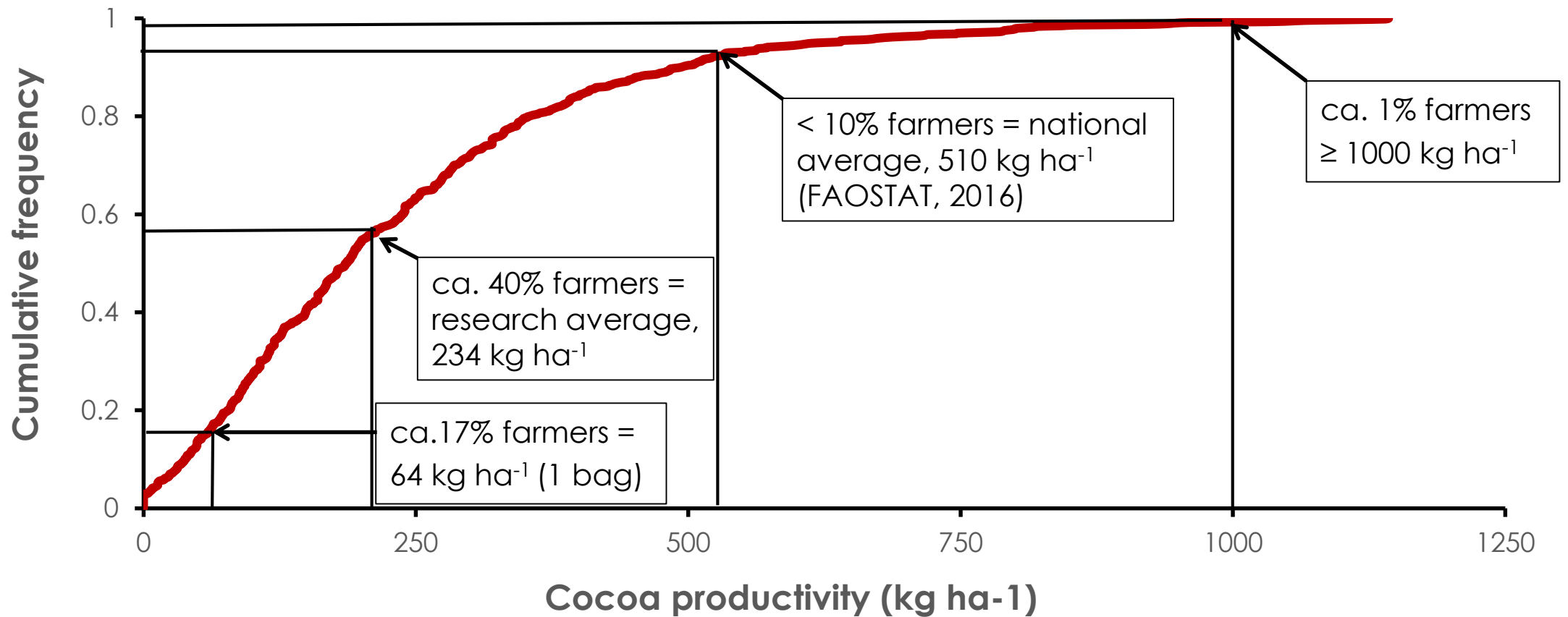


Farm characteristics

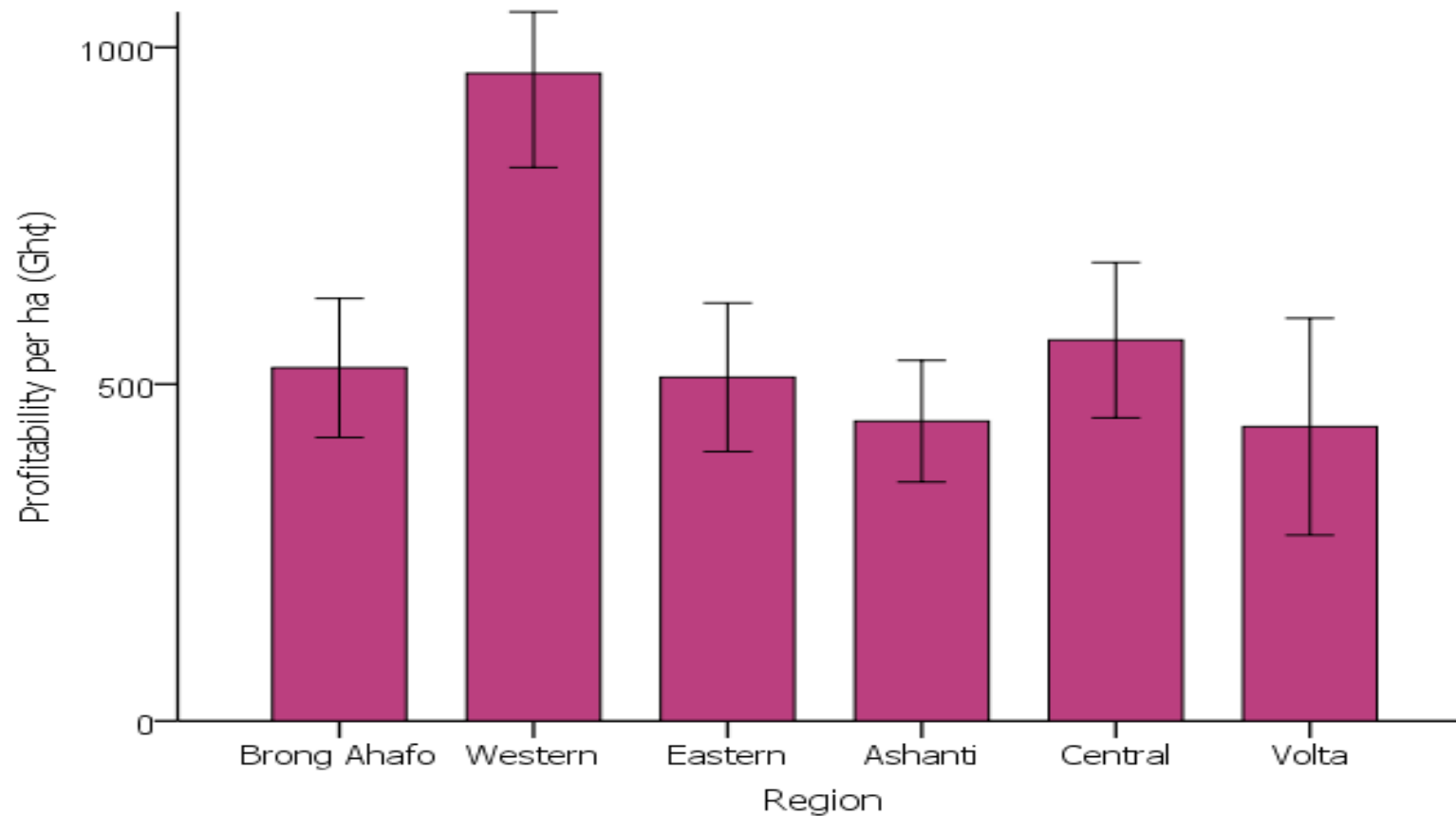
- Average size 4.4 hectares
- Mostly aged 11-20 years



Low productivity



Low profitability



Range:
70-153 € / ha



Way forward?

- Role of the government
- Role of organizations (~fair trade)
- Role of industries
- Other stakeholders (~universities)



What have we done?

Knowledge transfer

- Boosting productivity

Boosting 'bulk' flavor through pod storage

- Zero-cost & sustainable approach
- Better income (improved livelihood)

Small-scale/alternative production techniques

- Empower local producers
- Alternative source(s) of income



Melanger



Stephan mixer





References

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THANK YOU

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