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Professional Manufacturing Confectioners Association

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Heirloom Cacao Preservation Project Webinar

Meet the Speaker



Jacob Marlin

Founder & Executive Director

Belize Foundation for Research & Environmental Education (BFREE)

Jacob A. Marlin grew up in Washington D.C. receiving an A.S. degree in Biological Park Management in 1989. He is the founder and Executive Director of the Belize Foundation for Research and Environmental Education (BFREE), a non-profit organization established in 1994 that owns a privately protected nature reserve and biological research station in the tropical rainforests in southern Belize. Mr. Marlin also serves as an adjunct Professor in the Dept. of Environmental Sciences at the University of North Carolina, Wilmington, is Chairman of the Monkey River Watershed Association in Belize, and currently serves as President of the Heirloom Cacao Preservation Fund. Mr. Marlin had a passion for the natural world at a very young age, with a particular focus on reptiles, a professional career that has spanned over 40 years, including working at four Zoological Parks in the departments of Herpetology, as well as U.S. Federal, State, and local agencies. Mr. Marlin began his interest in the cocoa industry over a decade ago when he discovered wild cacao trees growing in the rainforest on the BFREE property in Belize.

That interest has grown in both scale and scope, as BFREE began exploring the environmental, social, and economic benefits of shade grown organic cacao as a tool for conserving and restoring tropical forests and ecosystems. As CEO of Crioco Cacao LLC, a for-profit cacao and chocolate venture, Mr. Marlin is developing a company whose goal is to grow 100% criollo cacao cloned from wild trees in a commercial farm environment to support the conservation mission of BFREE and help advance the fine flavor cocoa industry in Belize. The cacao trees and chocolate received "Heirloom Fine Flavor" designation from the Heirloom Cacao Preservation Fund in 2016. Mr. Marlin lives fulltime at the research station in Belize, Central America.



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Meet the Moderator



William D. Copeland
Founder
Rare Cacao, LLC

Bill has over 35 years dedicated to Professional Printing & Packaging, becoming a Master Chocolatier, launching a Digital Imaging/Communications company, Professional Photography and Digital Asset Management company. Bill has acquired skills that allow him to virtually support all functions required in many businesses today.

While serving in the military, provided critical secure communications for major military operations. In the 1980's Bill worked to develop Just-In-Time Printing solutions for corporate clients such as Boeing, Rockwell, EDS, McDonnell Douglas and more. Bill has also been on the forefront of the 3D Printing revolution sweeping the industry today and provides Rapid Prototyping for the Confectionary, Aerospace and Oil and Gas Industries. www.proimage3d.com

More recently, two new companies were given birth in response to market needs not being met; in 1998 [aspecialtybox.com](http://www.aspecialtybox.com) and WKI, LLC. One a high-end specialty packaging company, providing Luxury Confectionary packaging allowing small to medium size companies the ability to compete with larger competitors without the need to purchase large quantities of custom packaging. This company was one of the first to provide online ordering with products fulfilled on-demand as needed.

www.aspecialtybox.com www.professionalimagepackaging.com

And WKI, LLC; focused on emerging Web based communication and ecommerce systems. Additionally, Bill's present position on the Kettle Club Board for the U.S.A. affords him the opportunity to work with top suppliers and manufacturers of confection equipment and product, both nationally and internationally. Providing insight as to what the future needs of the industry may be.

In 2010 Glacier Confection was launched to provide high quality artisan chocolate to clients located both domestically and internationally. Focusing on the finest cacao and ingredients available across the globe, this company was created to allow a better understanding of the needs of his confectionary clients. www.glacierconfection.com



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Meet the Panelists



Martin Gilmour

Global Head for Crop Science

Barry Callebaut

Martin Gilmour studied at the University of Dundee (BSc Biochemistry and Genetics), and at the University of Nottingham (PhD Plant Biotechnology). He worked on post-doctoral research into the genetic manipulation of wheat (Plant Breeding Institute, Cambridge) and ornamental plant species (Calgene, Australia). Having spent 30 years in the chocolate and cocoa industry, he is currently the Global Head for Crop Science at Barry Callebaut. Supporting a Farm Services business for cocoa farmers, Dr. Gilmour manages research programs on sustainable cocoa productivity, which include Integrated Pest Management, physiology, climate change, nutrient management, and breeding. Dr. Gilmour is strongly involved in industry and sector cocoa research programs such as World Cocoa Foundation, ICCO, Caobisco, ECA and CRUK, where he represents Barry Callebaut.



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John Kehoe
Director of Sustainability
Guittard Chocolate Company

John began his career at Guittard Chocolate in 2014 as Director of Sustainability after 25 years in the cocoa and international trade and development business. In 1991, John co- founded and operated a leading Venezuelan cocoa exporting business with clients in the US, Japan, and Europe. In 1999, John joined ED&F Man Cocoa to restructure a cocoa exporting operation in the Dominican Republic. In 2002 John founded EcoTrade a pioneering U.S. specialty cocoa brokerage and consultancy. In 2008, John joined premium chocolate start-up TCHO in San Francisco.

John serves on the boards of the [Fine Chocolate Industry Association](#), [The Heirloom Cacao Preservation Fund](#), is member of the Cocoa of Excellence Technical Committee (sensory panel) and is an active member of the Working Group on International Standards for the Assessment of Cocoa Quality and Flavour.

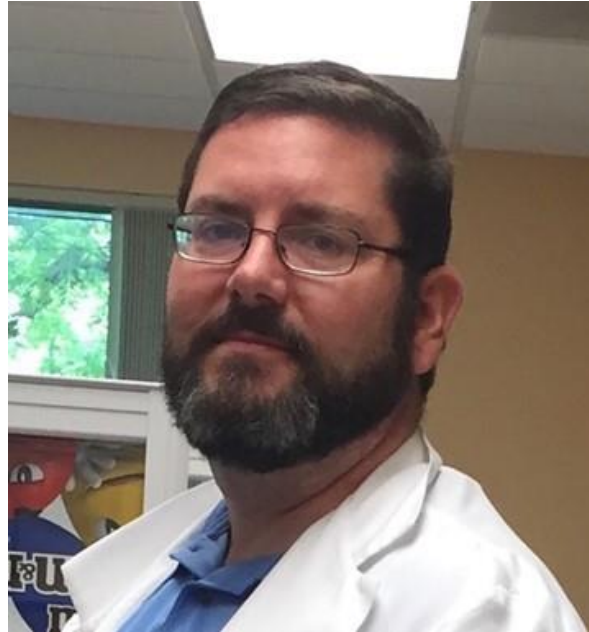


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Don Livingstone

Senior Manager of Molecular Breeding for the Cacao Genetics and Breeding Group
Mars Wrigley

Dr. Donald Livingstone received a Bachelor of Science in Chemical Engineering from Rose-Hulman Institute of Technology. He enrolled in the Biochemistry and Molecular Biology interdisciplinary program at Purdue University, and joined the laboratory of Dr. Niels Nielsen. At Purdue he studied soybean seed coat development eventually earning his PhD in Agronomy. He accepted a Post-Doctoral assignment under Dr. David Kuhn with the United States Department of Agriculture, Agricultural Research Service (USDA-ARS). He was involved in several projects developing genetic markers to assist breeding efforts primarily for avocado and cacao. It was in this role that he became involved in the cacao genome project, a collaboration between the USDA-ARS, Mars Wrigley, and IBM. He later joined Mars Wrigley as a consultant, and now is the Senior Manager of Molecular Breeding for the Cacao Genetics and Breeding group for Mars Wrigley in Davis, CA.



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Kip Walk

Senior Director, Corporate Sustainability
Blommer Chocolate Company

Kip Walk is Senior Director, Corporate Sustainability for Blommer Chocolate. In this role, Kip created and launched Blommer's award winning "Sustainable Origins"™ platform and leads the company's global sustainability team in the development, implementation, and management of programs in West Africa, Latin America and Asia. Additionally, Kip was recently selected to head up global cocoa sustainability for Blommer's parent company Fuji Oil Holdings.

In 2014, Kip expanded the Sustainable Origins program to include palm and PKO by committing 100% of Blommer's supply to RSPO Certified product, making Blommer the first cocoa processor in North America to do so.

Today, Kip is developing environmental and carbon footprint strategies to align with the United Nations Sustainable Development Goals.

During his career, Kip has contributed to the industry serving as Chairman of Board for the World Cocoa Foundation, the Cocoa Merchants Association of America, the Board of Cocoa Graders for ICE Futures U.S. and for the National Confectioners Association's Cocoa and Chocolate Regulatory Committee. Today, Kip serves as a subject matter expert to the World Cocoa Foundation for the industry's watershed programs CocoaAction and the Cocoa and Forests Initiative.