

CODE OF CONDUCT

Cocoa Module

Version 1.1



UTZ Training:
www.utz.org/resource-library.org

Please send your comments or suggestions to:

coffeecertification@utz.org

cocoacertification@utz.org

teacertification@utz.org

hazelnutcertification@utz.org

Or via regular mail to:

UTZ

Standard and Certification Department

De Ruyterkade 6 bg

1013 AA Amsterdam

The Netherlands

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Introduction

The Cocoa Module is used along with the Core Code by all cocoa producers and producer groups who wish to obtain Code of Conduct certification. The Module contains requirements applicable to cocoa production up until cocoa beans are dried.

The column “Applicable to” indicates whether the control point applies to the group and/or the group member for groups certified against the Core Code for group certification. Cocoa producers certified against the Core Code for individual certification must comply with all control points in the Module.

If there is a contradiction between what is required from the Core Code and what is required from the Module, the requirement from the Module takes precedence

CP #	Control Point	Applicable to	Year 1	Year 2	Year 3	Year 4	Clarification for Compliance
BLOCK B - FARMING PRACTICES							
Farm maintenance							
CO.B.1	At least 12 shade trees per hectare are maintained and distributed evenly on cocoa plots.	M					<p>Enough suitable trees are planted to eventually have 12 mature trees per hectare.</p> <p>Newly planted trees are taken care of, and are non-invasive, and/or nitrogen fixing, and/or highly nutritious species, that provide optimal canopy cover (at maturity).</p> <p>Trees can be used for other purposes (e.g. wood or fruit), as long as the number of 12 trees per hectare is maintained.</p>
CO.B.2	Group members have access to enough shade tree seeds or seedlings to meet their needs. If they cannot obtain them themselves, a program is in place for distribution.	G					
Postharvest processing							
CO.B.3	Cocoa is fermented in the appropriate manner for the required time.	G + M					If national recommendations are not available or optimal, technical recommendations from other sources (e.g. from extension agents, agronomists, technical assistants) are applied.
CO.B.4	Cocoa beans are dried in a way that prevents contamination from smoke, fuel, odors, and other sources that may affect the quality.	G + M					Drying methods that allow for ventilation are encouraged.
CO.B.5	Cocoa beans are dried to an appropriate moisture content.	G					Moisture content ranges from 7.5% and 8% or meets national regulation and/or customers' requirements.

CP #	Control Point	Applicable to	Year 1	Year 2	Year 3	Year 4	Clarification for Compliance
CO.B.6	Measures are taken to prevent cocoa beans from getting wet during loading, storage, and transportation.	G + M					
CO.B.7	Cocoa is reasonably free of foreign matter, foreign odors, and defective beans. Cocoa meets national quality standards or other contractual requirements.	G					Defective beans may be e.g.: -Flat -Shriveled -Black colored -Moldy -Infested Contractual requirements may relate to e.g.: -Off flavors -Homogeneity of bean size -Moisture level -Defects

	Year 1	Year 2	Year 3	Year 4
Total Mandatory Control Points per Year	4	7	7	7
Total Additional Control Points per Year	3	0	0	0
Number of Additional Control Points to Comply with	0	0	0	0
Total Control Points to Comply with per Year	4	7	7	7