

The Cocoa and Chocolate Fair that Unites the Entire Cocoa Sector







2024

Chokao is the most important cocoa and chocolate event at the national level, showcasing the integration and representation of the entire sector.

It takes place in Ecuador, the third largest producer and exporter of cocoa in the world. The Chokao cocoa and chocolate fair focuses on highlighting the importance and participation of producers, the most crucial link in the cocoa chain.

It provides the appropriate space to establish strategic alliances, generate business, and present lectures with renowned and significant speakers for the cocoa sector.

In 2024, Anecacao will hold the third edition of the Chokao fair at the UEES convention center on September 10, 11, and 12.

Direct access to the website.

https://chokao.anecacao.com/\(\)





About Anecacao

Anecacao Team at Chokao 2023

Who We Are

The National Association of Cocoa Exporters and Industries of Ecuador (ANECACAO) is a non-profit association with legal status, dedicated to the well-being and development of the country's cocoa production and export sector.

The association primarily serves exporters, but it is essential to highlight the ongoing work with the production sector, the fundamental actor in the cocoa chain.

ANECACAO's activities that benefit and directly incentivize Ecuadorian cocoa producers include technical assistance, technology transfer, clonal gardens for guaranteed vegetative material supply, regional workshops, pruning projects, cocoa harvest forecasts, real-time market information from the New York and London stock exchanges, export statistics, training of trainers, field schools, post-harvest management, and orchard restoration.





Fair Segments



2024











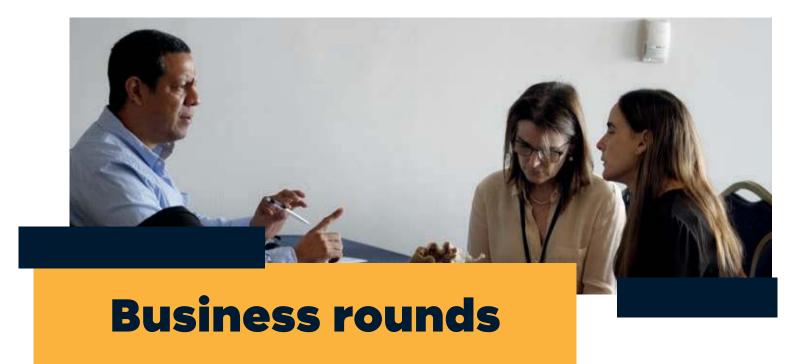
A commercial exhibition of the entire cocoa chain in Ecuador, where new alliances and long-lasting business relationships are formed.



Seminars and workshops

A space focused on showcasing sector trends, featuring national and international speakers, aimed at exporters, chocolatiers, producers, and those interested in expanding their knowledge. It includes technical visits and workshops specifically for producers.





B2B business rounds organized for Ecuadorian exporters and producers to interact directly, fostering new commercial relationships in the short, medium, and long term.



This event is organized by Anecacao and The Chefs' School. It will feature national and international chefs, and all dishes prepared will be based on cocoa and its derivatives.





Cacao of Excellence

National Competition: Ecuador 2024 Excellence Cacao, where the top 9 samples in the country will be selected to compete in the international Cacao of Excellence 2025 competition. Varieties include Nacional Cocoa and CCN-51 Cocoa, among others.



Cacao Challenge

Culinary competition in collaboration with the Gastronomic Academy of Ecuador (AGE), testing the skills of professionals and enthusiasts in gastronomy, including chefs, pastry chefs, cooks, instructors, students, and representatives from gastronomy-related businesses.





iWe look forward to seeing you at Chokao!



2024

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