





Understanding and mitigating cadmium uptake in cacao beans in Latin America

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PILOT STUDIES ON HEAVY METALS IN AGRICULTURE

Mitigating cadmium in cacao beans in Latin-America

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PROJECT FOCUSING LATIN AMERICA 2021-2023 EUROPE





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ADMINISTRATIVE SUPPORT



INTRODUCTION AND CONTEXT

 In 2019, EU Regulation 488/2014 came into force, setting maximum levels for cadmium chocolate-based end products. Normally, EU-regulations come immediately into force, but time was given for research

Product	Maximum level mg/kg wet weight
Milk chocolate with <30% dry cocoa solids	0.10
Chocolate with ≥30% <50% cocoa solids	0.30
Chocolate with ≥ 50% dry cocoa solids	0.80
Cocoa powder sold to the final consumer or as an ingredient in sweetened cocoa powder sold to the final consumer (drinking chocolate)	0.60

- The EU regulation had of course a direct consequence on the quality/Cd content of cacao in some producing countries, prohibiting the export to the EU-market if thresholds are exceeded
- Blending was allowed (60kg bags)





INTRODUCTION AND CONTEXT

- The problem occurs mainly in Latin-American countries where indeed thresholds are exceeded in a systematic way, despite that Cd concentrations in the soils are not higher than background concentrations seen in other regions.
- A lot of EU-funded projects (KUL, prof. E. Smolders) were launched to find solutions to mitigate the uptake of Cd in the cacao trees :
- Cd appeared to be mostly of natural origing, with a high bio-availability in young volcanic soils
- Several amendments were tested, including in field trials : biochar, lime, zeolites.
- Results were not very conclusive, the problem appeared to be very complex
- Current research is now focusing on ways to remove Cd during the fermentation process





- Assess and propose <u>mitigation measures</u> to the presence of <u>cadmium</u> (Cd) in <u>cacao</u> beans based on conceptual models developed for the Eastern Lowlands (<u>Trinidad & Tobago</u>) and in the state of Manabí (<u>Ecuador</u>)
- Contribute with FAO to <u>implement actions</u> of the agenda set for the <u>GlobalSOilPartnership18</u>







- Internal team meetings
- Exchange of information and materials with local contacts
- Thorough literature review
- Participation in technical events



Interviews, assessing local contacts, refining the information obtained by literature review



Potential sources Geogenic Anthropogenic

Potential receptors

Human receptors Environmental receptors



POTENTIAL SOLUTIONS

- Reducing Cd in cocoa and chocolate through blending;
- Avoiding high risk areas for starting new plantations;
- Minimizing the absorption of Cd by the cacao tree through management of the soil-to-product scale (agricultural practices, etc.) and the basin-to-soil scale
- Solutions should be cheat and practical : cacao farmers are not engineers



9 POTENTIAL SOLUTIONS: BASIN-TO-SOIL SCALE

- Evaluate and manage surface and groundwater quality;
- Consider and study the geogenic (volcanic eruptions!) and anthropogenic air emissions of Cd and/or acidic compounds;
- Evaluate impact of **flooding** and **manage occupation**;
- Analyze and monitor the import and application of **fertilizers**;
- Analyze and monitor the import and application of **manure**, especially considering Cd content and soil acidification;



9 POTENTIAL SOLUTIONS: BASIN-TO-SOIL SCALE

- Decrease bioavailability of Cd in the soil by applying soil amendments. Liquid lime and/or liquid biochar should be considered as possibilities, considering non desired side effects;
- Application of nature-based solutions (plants grown beside the cacao tree, such as alfalfa);
- Management of cacao leaves and cut wood;
- Consider the possibility of **alternative crops** to replace cacao at specific locations (plants that are more tolerant to heavy metals); even non-food crop





PROPOSITION: EXPANDING TO NEW TERRITORIES



Sharing the methodology in international events for <u>relevant stakeholders</u>

<u>Training local partners</u> to develop conceptual site models, evaluate sources/receptors and conduct samplings

<u>Monitoring</u> of projects in different locations through partners and local institutions

THANK YOU!

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