Having a Chocolate Factory on Saipan

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Abstract

A few of Saipan’s people have locally owned businesses but not a business of chocolate factory. While most people on Saipan who have been interviewed and surveyed express that having a chocolate factory on Saipan and harvesting cocoa beans is a wonderful idea, they do not know the process of making chocolate or harvesting cocoa beans. This literature review examines about harvesting cocoa beans on Saipan and the expert view of locally owned business men. This paper also looks into will a chocolate factory on Saipan be beneficial?

A Review of the Literature

Chocolate is a processed, typically sweetened food produced from the seed of the tropical Theobroma cacao tree. Cacao has been cultivated for at least three millennia in Mexico, Central America, and Northern South America. Its earliest documented use is around 1100 BC (Kerr, 2011). Cacao cultivation is restricted to the hot, humid belt 10 to 20 degrees north and south of the equator. As the popularity of chocolate spread, European countries quickly established plantations in these regions (Albert R, 2007). Saipan is a tropical island and is near the equator. Cocoa beans can be produced and harvested on Saipan. Where in Saipan is the best place to harvest cocoa beans is As Teo (Fleming, 2013) and the best place to set up a Chocolate factory is Duty Free or anywhere in Garapan area. Garapan is a good place to have a Chocolate Factory so that you can have a parking ideal and so people can have walking access. Garapan is a tourism place (Dlg, 2013).

Will having a Chocolate Factory on Saipan be beneficial?

According to Juan “Pan” Dlg, having a chocolate factory on Saipan will be beneficial because it will be a successful enterprise especially for tourism. It should have a proper planning, structure, and researcher may want to start off small scale but do high end with a variety of doing his or her own shapes, name, product, and packing. To go about having a Chocolate Factory on Saipan owner must have employees that are experienced. So the experienced can teach those who are not as experienced as they are. Also, survey 1 expresses that holiday’s will be more special for families and outsider with all the sweet, delicious chocolate candies. It will also bring up the rate of tourists arrival to the island. It could be a goal to put Saipan with the other growing countries such as China, Philippines, and the United States. Therefore, it will help Saipan boost the economy, bring more tourists and bring joy to kids and adults.

Furthermore, survey 2 also expresses that not only tourists can enjoy the factory, even residence of Saipan. Kids will be thrilled with the factory filled with different kinds of chocolate candy. Take Willy Wonka for instance, it showed a lot of cool and fun ways how chocolates and candies were made. Especially for holidays, like Halloweens, the factory can hold its own haunted or trick or treat theme for kids to go.

Facts about cocoa beans

1. It takes a cocoa tree five years to produce its first COCOA BEANS (pods).

2. The peak growing period for a cocoa tree is a duration of 10 years.

3. Cocoa beans are called “cocoa” beans and not “cacao” beans because of a spelling mistake made by English importers in the 18th century when chocolate was becoming popular.

4. Cacao trees range from 13-26 feet tall. Sometimes reaching 32 feet.

5. Cocoa flowers can blossom on cacao trees all year around, however the flowers will die within 24 hours if not pollinated (Rodelle, http://www.rodellekitchen.com/learn-vanilla-baking/cocoa-fun-facts)

Archaeologist Mike Fleming has did some harvesting of cocoa beans a few years ago and it was successful. He says, “Planting a cocoa bean tree is like planting any tree, it’s no different. Just make sure it has good soil and always water it.” In the past years Fleming had grown two types of cocoa beans on Saipan, Criollo and Forastero. There are 3 types of cocoa beans Forastero, Criollo, and Trinitario. Forastero, produces the greater part of all cocoa grown. Forestero variety most widely in West Africa and Brazil and has a smooth yellow pod and pale purple beans. Criollo, however is a mild or weak chocolate flavor and is grown in Indonesia, Central and South America. Criollo trees are not as hardy and produce softer red pods, containing 20-30 white ivory or very pale purple beans. Trinitaro are not found in the wild. Trinitaro cocoa trees are grown mainly in the Carribean and also Camerron and Papua New Guinea. They are white beans and are rare (Mondelez International group, 2013).

Conclusion

Having a chocolate factory on Saipan is beneficial because it brings tourist to the island and helps Saipan’s economy grow. Furthermore, Asteo according to Fleming is the best place to harvest cocoa beans because of the supply of water. Besides that, Garapan is the best area to place a chocolate factory because of the parking ideal. With that being said, a chocolate factory here on Saipan will not only raise up the economy but also the pleasure of the people.

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Surveys