



Sylvestre Awono
Puratos
Cacao-Trace Expert

Sylvestre Awono is the grandson of a cocoa farmer and worked in cocoa plantations in Cameroon.

Sylvestre owns a Master in Food Technology Engineering, a Post-graduation in Entrepreneurship Management and a Master in Management, both from University of Liège in Belgium.

Prior to joining Puratos, Sylvestre has held various R&D and Process Improvement Management positions in the field of flavors (essential oils, vanilla) and fermentation on academic and corporate level.

During his 17 years at Puratos, Sylvestre successively led R&D on Fermentation, Product Management and Business Development of bakery products.

Sylvestre is currently Cacao-Trace Expert at Puratos, focusing on business development of Cacao-Trace, the Puratos Sustainability Program that aims at creating and sharing value among cocoa chain members and especially farmers. He bridges Cacao-Trace's sustainable sourcing communities and market opportunities, never sparing any energy to find more revenues for Cacao-Trace farmers.

Sylvestre is passionate about fermentations (palm wine, sourdough, beers), is a chocolate addict and a bread lover.

Besides his Puratos activities, Sylvestre is a jury member of HEC Liège Entrepreneurs and a father of four kids.

Video:

<https://www.facebook.com/watch/?v=302711837714677>