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# The Entrepreneurial Mindset: Views and Perspectives of Cacao Entrepreneurs on Innovation and Entrepreneurship in Bicol Region, Philippines

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## ABSTRACT

Innovation and entrepreneurship are fundamental drivers of economic growth. Oftentimes, sustainable development is equated with these two indices where untapped potential and emerging industries are available that present countless opportunities for the people. A research study was conducted composed of cacao farmers, farmers/processors and farmers/processors/traders residing in various towns in the Bicol region, Philippines aimed at determining their perception, innovation and entrepreneurial initiatives and strategies. A survey-questionnaire was designed and administered to 70 cacao farmers and entrepreneurs and qualitative data analysis techniques, such as thematic coding and content analysis was employed to analyze result of the interview and focus group discussions. Findings of the study showed that farming is the primary focus for the majority of respondents (67%), with only a minority involved in processing or trading activities. The most highly recommended innovative cacao-based products with potential market success are primarily in the food and confectionery categories, with substantial interest in beverages and skincare products. Ninety-one percent (91%) are willing to pay a premium for innovative cacao products because they value supporting local entrepreneurship and a good sign of a strong community support for local businesses with high level of willingness to invest in locally developed products. Job creation and empowerment of small-scale farmers are considered as top benefits of a community-based value-added cacao products enterprise. Limited financial investment/capital is the most significant problem faced, followed closely by unstable demand and low and unregulated farm gate price of agricultural commodities.

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**Keywords:** *entrepreneurship, innovation, cacao products, cacao entrepreneurs*

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## 1. INTRODUCTION

Innovation and entrepreneurship are fundamental drivers of economic growth. Oftentimes, sustainable development is equated with these two indices where untapped potential and emerging industries are available that present countless opportunities for the people.

The Philippines is acknowledged as one of the middle-income economies with the fastest innovation catch-up, alongside China, India, Iran, and Vietnam. It is also among the 26 economies classified as Global Innovation Index (GII) Achievers, surpassing expectations considering their respective development levels (WIPO, 2022 as cited in NIASD). However, our country dropped its spot in the GII as it ranked 59th in 2022 from 51st in 2021 among

26 132 competing countries. Hence, the Philippines missed its target rank of top one-third by  
27 the end of plan period (PSA, 2022).

28 There is a great deal of opportunities just waiting to be tapped which will enable our country  
29 to step up and maintain the stature in the GII. One way is to motivate the increasing number  
30 of enterprises operating which is reported by the Philippine Statistics Authority. The 2022  
31 List of Establishments (LE) recorded a total of 1,109,684 business enterprises operating in  
32 the country. Of these, 1,105,143 (99.59%) are MSMEs and 4,541 (0.41%) are large  
33 enterprises. Micro enterprises constitute 90.49% (1,004,195) of total establishments,  
34 followed by small enterprises at 8.69% (96,464) and medium enterprises at 0.40% (4,484)  
35 (DTI, 2022). These data include chocolate and cacao-based industries which are sprawling  
36 in various parts of the country.

37 The Philippine Statistics Authority reported that from July to September 2022, production of  
38 cacao (dried beans with pulp) was estimated at 2.65 thousand metric tons or an increase  
39 of 8.2 percent, from 2.45 thousand metric tons output in the same period of 2021. The  
40 leading cacao-producing region was still Davao Region, which produced 2.02  
41 thousand metric tons or 76.1 percent of the total cacao production for the quarter. (PSA,  
42 2022). Despite this increase in production, the cacao industry continue to face challenges  
43 such as low productivity, lack of modernization, and limited market access. In recent years,  
44 there has been a concerted effort to transform these challenges into opportunities by  
45 leveraging innovation and entrepreneurship at the community level.

46 One strategy that has been adopted is the concept of value addition. By adding value to raw  
47 cacao through processing and product diversification, communities cannot only increase  
48 their incomes but also create a sustainable livelihood that will foster their creativity. From  
49 artisanal chocolates to specialty cocoa butter and beyond, the potential for value-added  
50 cacao products is vast, providing a platform for farmers and local entrepreneurs to thrive in  
51 both domestic and international markets. This report will delve into the perception of actors  
52 involved in the cacao industry relative to promoting innovation and entrepreneurship through  
53 community-based value-added cacao products in the Philippines particularly in the Bicol  
54 region.

## 55 **2. REVIEW OF RELATED LITERATURE**

56 Initiatives on innovation and entrepreneurship has been strengthened through The  
57 Innovative Startup Act (RA 11337) law which was enacted in 2019. It aims to strengthen,  
58 promote, and develop an innovative and entrepreneurial ecosystem and culture in the  
59 Philippines. It focuses on providing benefits and removing constraints to encourage the  
60 establishment and operation of innovative new enterprises and businesses.

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62 The effects of this policy are visible in the rapid expansion of the country's start-up  
63 ecosystem. In 2020, the Department of Trade and Industry (DTI) reported that the  
64 Philippines has more than 1,100 startups, 35 incubators and accelerators, 50 investors, 200  
65 co-working spaces, and 40 venture capitalists (PWC Philippine Startup Survey Report 2020).  
66 Metro Manila's Startup Ecosystem Value grew from USD2.1 billion to USD3.5 billion. Metro  
67 Manila is also recognized for being in the Top 20 Asian Ecosystem in Funding, Top 30 Asian  
68 Ecosystem in Performance, and Top 30 Asian Ecosystem in Talent & Experience (Global  
69 Startup Ecosystem Report 2023). Meanwhile, Naga, Iloilo, Cebu, and Davao were hailed as  
70 potential innovation hubs (Global Startup Ecosystem Report, 2022).

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72 Similarly, Naga City being one of the progressive cities in the Bicol region continues to  
73 solidify its position as a strong player in the Philippine startup ecosystem, advancing 48  
74 spots in the global rankings of startup cities since its inclusion in the annual startup index in  
75 2022 (Naga City News, 2023). Remaining among the top 1000 startup cities worldwide,  
76 Naga is one of only five cities in the Philippines to achieve this distinction, maintaining its  
77 fourth spot in the country after Manila, Cebu, and CDO. The city has also progressed from  
78 the 20th spot to the 19th spot in Southeast Asia. Globally, Naga has demonstrated notable  
79 improvement, rising from the 952nd to the 904th spot in the 2023 Global Rankings.  
80

81 This staggering result on ranking is brought about by the increasing desire of Filipinos to  
82 venture into business. About four in every five Filipinos prefer to own their own business if  
83 they could, citing a number of benefits such as being able to manage one's time (Monzon,  
84 2023). This is according to survey conducted by analytics firm OCTA Research for Go  
85 Negosyo, the advocacy arm of the Philippine Center for Entrepreneurship, which found that  
86 78 percent of respondents aspire to become entrepreneurs.  
87

88 In the context of cacao production, entrepreneurship is becoming a byword, especially in  
89 cacao industry. To become successful entrepreneurs, some attributes need to be in place.  
90 Entrepreneurial competence has significant positive effect on cocoa productivity, so an  
91 increase in farmers' entrepreneurial competence will increase cocoa productivity, and vice  
92 versa (Echdar, 2017). For entrepreneurial competencies are capabilities of farmers in land  
93 preparation, planting, maintenance, harvesting and post-harvest cocoa. Farmers with good  
94 entrepreneurial competence will produce better cocoa productivity because it is a  
95 manifestation of behavior to plan activities to achieve the target. Farmers must be  
96 competent, skilled farm managers to perform their tasks planned farm when to plant,  
97 harvest, marketing results, seeking capital, control the farming operation. Therefore, building  
98 institutional and entrepreneurial competencies of integrated and sustainable farmers is  
99 considered significant. Entrepreneurial competence and institutional farmers provide  
100 significant impact on the productivity of cocoa. It shows the magnitude of the contribution of  
101 entrepreneurial competence and institutional productivity of farmers on cocoa.

102 Entrepreneurial enterprises have focused the need for efforts to increase quality through  
103 better management, certification and consistency in post-harvest processing (Villasis, 2022).  
104 These efforts are largely achieved through direct relationships between the  
105 processor/exporter and producers. Contracting, training in production methods and  
106 promoting cacao producer associations are steps that these enterprises have taken as a  
107 means of capturing credence demands in global markets. Through contracting, some of the  
108 difficulties of vertical integration are mitigated, but the contracts and associations facilitate de  
109 facto provenance and lower costs of certification. Creating a network of cacao suppliers to  
110 ensure uniform quality and provide fermented and dried beans with the exact attributes the  
111 company seeks is very critical.

112 To further support the development of cacao industry, strategic measures are essential.  
113 Zulfandi (2023) recommends a mutual public-private partnership between cocoa farmers  
114 and the cocoa processing industry in a complete agro-industrial system, strengthening  
115 capacity building for post-harvest handling at the farmer level, provision of incentive  
116 schemes for farmers and domestic processing industries, deepening and developing  
117 diversification of cocoa products that are more downstream to retain the maximum added  
118 value in the country, improvement and strengthening of marketing institutions from the farm  
119 level to exports, developing business and R&D cooperation with cocoa institutions and  
120 industries abroad and intensifying advocacy about the health benefits of chocolate to boost  
121 demand  
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123 At the global level, evolution and innovation in the cocoa industry is shaped by both  
124 opportunities and challenges. Strategies to effectively link productivity and sustainability tend  
125 to be disconnected and, in many cases, work against each other (Herve, 2021). Evolution  
126 from cocoa to chocolates, the type of stakeholders and partnership that plays significant  
127 roles in the products evolution and the information and knowledge that have been  
128 associated with the short-term boom-and-bust cycles can lead to a long-term boom-and-bust  
129 cycle with country-wide consequences. Different evolution trajectories of cocoa from the old  
130 world to the new world and West Africa have shaped the flavor patrimony of cocoa and  
131 innovative sociotechnical systems needed for transformative change. Transformative change  
132 should be progressive by exploring new perspectives at various level (substitutions), review  
133 or revise the governance structure of existing socio-technical system centered on  
134 productivity-enhancing interventions and initiate a co-building and co-construction of the  
135 whole system by integrating emerging sustainability challenges.

136  
137 Innovation in the cacao industry also extends to the utilization of by-products. Traditionally  
138 considered waste, pod husks, pulps, and bean shells can be transformed into valuable  
139 products such as dietary fiber, antiwrinkle cosmetics and preservatives, animal feed, organic  
140 fertilizers, paper-making materials, and biofuels (Indiarto, et.al., 2021). The cocoa pulp can  
141 make mixed drinks, kefir drinks, wine, and other products such as marmalade and vinegar—  
142 one of the latest innovations in research on renewable energy for cocoa bean shells

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144 Lastly, the success of innovation in the cacao industry also depends on the willingness to  
145 adopt new technologies. A research study was conducted to gain a better understanding of  
146 the variables determining farmers' willingness to pay for hybrid cocoa seeds, and the  
147 amounts farmers are willing to pay for these technologies (Emmanuel, 2023). Faced with the  
148 volatility of bean prices in an increasingly unstable external market, and with the increasing  
149 demand from emerging processing industries, farmers are looking for varieties with high  
150 productivity and capable of withstanding climate change and diseases. Hence they prefer  
151 hybrid cocoa variety to improve the productive capital of cocoa farms. However, little is  
152 known about the factors that determine willingness to pay for the adoption of improved  
153 seeds. The results show that the sex of the farmer, the level of education and the number of  
154 people living in the respondent's household have a positive influence on the willingness to  
155 pay for cocoa variety.

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### 158 **3. METHODOLOGY**

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160 A mixed-methods approach was employed to comprehensively explore cacao production  
161 practices, value addition activities, and perceptions of innovation and entrepreneurship in  
162 cacao-based products within the Bicol region, Philippines. A structured survey questionnaire  
163 was designed and administered to 70 cacao farmers and entrepreneurs across various  
164 provinces in the region. The survey captured key quantitative data related to their production  
165 practices, value addition activities, and their views on the promotion of innovation and  
166 entrepreneurship within their communities. To complement the quantitative data, in-depth  
167 interviews and focus group discussions (FGDs) were conducted with selected respondents.  
168 These qualitative methods aimed to delve deeper into the challenges, barriers, and  
169 opportunities in fostering innovation and entrepreneurship in the cacao sector.

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171 Quantitative data were analyzed using descriptive statistics to identify trends and patterns  
172 among respondents. For the qualitative data, thematic coding and content analysis were  
173 employed to identify recurring themes, key insights, and perspectives from the interviews  
174 and focused group discussions.

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## 4. RESULTS AND DISCUSSION

### 4.1 Category of Respondents

180 Table 1 shows a total of 70 respondents composed of cacao farmers, farmers/processors  
181 and farmers/processors/traders residing in various towns in the Bicol region, Philippines who  
182 were selected for this research study. Out of 70 respondents, 67% are solely farmers. This  
183 indicates that majority of the respondents are involved only in farming, with no involvement  
184 in processing or trading. This could suggest that the primary activity in the region is farming,  
185 or that most individuals focus only on cultivation rather than engaging in other parts of the  
186 agricultural supply chain. Twenty-four percent (24%) are involved in both farming and  
187 processing. This indicates that value addition through processing is a relevant activity,  
188 though it is not as common as farming alone. Only 9% are engaged in all three activities:  
189 farming, processing, and trading. This group represents the most diversified respondents,  
190 who not only produce and process agricultural goods but also engage in trading.

191 **Table 1. Type of Respondents**

Type	Frequency	Percentage
Farmer	47	67
Farmer/Processor	17	24
Farmer/Processor/Trader	6	9
<b>Total</b>	<b>70</b>	<b>100</b>

### 192 4.2 Perception on Innovation and Entrepreneurship

193 Respondents were asked several questions relative to their ideas on innovation and  
194 entrepreneurship for cacao-based products in their local community. Figure 1 illustrates the  
195 responses to the question regarding the creation of value-added cacao products and their  
196 potential to stimulate entrepreneurship. Majority of respondents, which is more than half of  
197 the respondents (69%) strongly believe that the creation of value-added cacao products can  
198 effectively stimulate entrepreneurship in local communities. This indicates strong support for  
199 the idea and suggests that many see it as a promising opportunity for economic  
200 development. However, a smaller portion of respondents (21%) agree with the statement,  
201 indicating that while they see potential benefits, they may not feel as strongly about the  
202 impact as those who selected "Strongly Agree." Moreover, a small number of respondents or  
203 10% chose to reply "Neutral". This suggests that they may be uncertain about the impact of  
204 value-added cacao products on local entrepreneurship or they lack information in order to  
205 arrive at a more conclusive answer. Overall, respondents show a positive outlook on the  
206 potential for value-added cacao products to foster entrepreneurship in their community.

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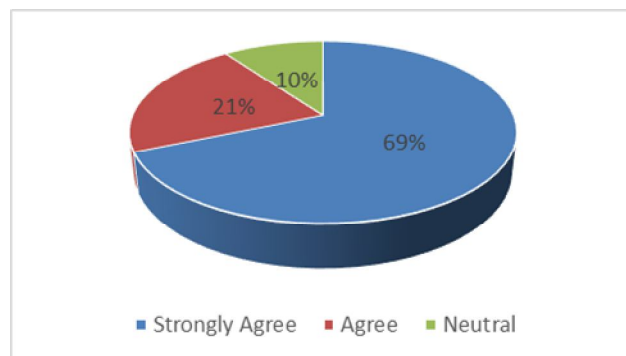


Fig. 1. Perception on Value-added Cacao Products to Stimulate Entrepreneurship

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215 This research result is in consonance with the findings of a research study that cacao  
216 farmers are generally open to innovation and new technology. However, while farmers  
217 respond positively to certain innovations, they do not fully adopt others. This uneven  
218 adoption, is not just a result of limited resources or poor extension services but stems from a  
219 failure to address the multiple challenges farmers face when introducing new innovations,  
220 including insecure land-use rights, youth disinterest, migration, and seemingly lucrative  
221 alternative land use. While promising innovations, such as agroforestry and smartphone  
222 applications for agricultural service delivery and training, are currently being implemented,  
223 such innovations, will only lead to sustainable cocoa cultivation if these broader challenges  
224 are addressed, thereby moving beyond a narrower concern with yields and climate change  
225 mitigation and adaptation (Boadi, 2022).

226 Moreover, previous findings showed positive return on investment for cacao production and  
227 processing. The result of research conducted by Lirag (2021) showed high return on  
228 investment which is about 77.89% and 160% for the farmer and processor, respectively but  
229 a low return on investment of 13% for traders [4]. The value added from farmer to processor  
230 is Php 590.00/kilogram, and Php 125.00/kilogram from processor to trader. Various  
231 opportunities and prospects for cacao production had been identified such as increased  
232 technical and production support from the government, presence of R & D programs,  
233 increasing trend towards wellness & healthy lifestyle, and increasing businesses offering  
234 cocoa-based products.

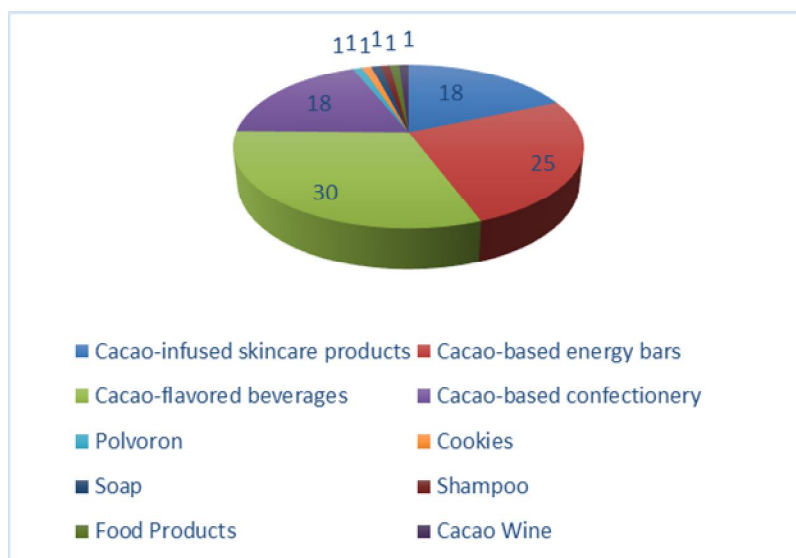
235 Figure 2 shows various recommended cacao-based products that have the potential for  
236 market success. The largest number of respondents (30) indicate that a significant portion of  
237 the recommendations focus on cacao-flavored beverages. This suggests a strong market  
238 potential for cacao-based food items. This is followed by cacao-based energy bars (25)  
239 showing that cacao-based confectionery items, such as chocolates and sweets, are also  
240 highly recommended for market success. This reflects the traditional popularity and  
241 consistent demand for cacao in confectionery. Following this is the cacao-based  
242 confectionery and cacao-infused skin care products with 18 respondents each. Cacao has a  
243 strong potential for skincare products and highlights the versatility of cacao beyond the food  
244 industry. The following products have 1 respondent each namely, polvoron, soap, other food  
245 products, cookies, shampoo and cacao wine. This represents the smallest portion with  
246 potential for marketability but still, must be carefully considered since the research result  
247 show some interest in these products. This result demonstrates that the most highly  
248 recommended innovative cacao-based products with potential market success are primarily  
249 in the food and confectionery categories, with substantial interest in beverages and skincare  
250 products as well.

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258 There is indeed, numerous products which can be produced from cacao/cocoa. A previous  
259 study suggested that cocoa pods can be used as dietary fiber, antiwrinkle cosmetics and  
260 preservatives, animal feed, organic fertilizers, paper-making materials, and biofuels (Indiarto,  
261 2021). The cocoa pulp can make mixed drinks, kefir drinks, wine, and other products such  
262 as marmalade and vinegar—one of the latest innovations in research on renewable energy  
263 for cocoa bean shells

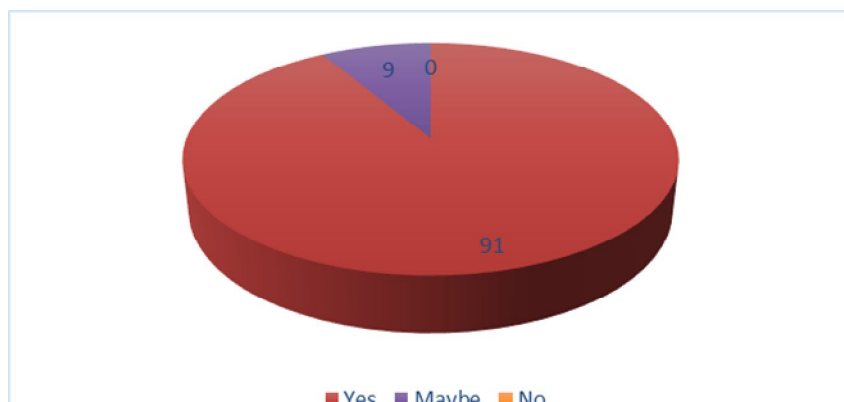
264 This is further corroborated by another research study where valuable nutrients and  
265 bioactive compounds from cocoa has served as a raw material for the development of  
266 innovative cosmetic and pharmaceutical applications , et al, 2021). However, despite the  
267 great economic importance of cacao exploitation, the amount of waste and by-products that  
268 are generated is incompatible with sustainable development. The cacao industry represents  
269 a challenge for the improvement of technologies focused on the recovery of different  
270 residues, particularly for the extraction of bioactive compounds for different purposes.  
271 Likewise, environmental applications involving waste transformation, such as  
272 saccharification of biomass to obtain biofuels (bioethanol and biodiesel) and waste  
273 conditioning for removing contaminants through adsorption processes, portray a formidable  
274 task

275 Moreover, market channel for cacao products is highly encouraging. In a recent study of  
276 Lirag (2024), majority are directly involved in selling goods to consumers, either through  
277 retail or a combination of wholesale and retail activities. There is a strong inclination towards  
278 digital marketing and direct consumer engagement, alongside traditional wholesale and retail  
279 strategies. Likewise, market outlet for cacao products in the province suggests that most  
280 market activities are locally or provincially focused, with some engagement in regional and  
281 international markets (Lirag, 2023). Similarly, a key point to consider when new and  
282 innovative cacao-based product is introduced to the market is the promotion and advertising.  
283 It is essential that their digital presence be felt especially now that e-commerce and online  
284 marketing is prevalent

285 Figure 3 is about the willingness to pay for innovative cacao products that may be developed  
286 by the community. Majority of respondents (91%) are willing to pay a premium for innovative  
287 cacao products because they value supporting local entrepreneurship. This is a good sign of  
288 a strong community support for local businesses and a high level of willingness to invest in  
289 locally developed products. A smaller portion of respondents (9%) might be willing to pay a  
290 premium, but their decision depends on the uniqueness and quality of the product. This  
291 means that respondents are more selective and cautious, requiring the product to stand out  
292 in terms of innovation and quality before committing to a higher price. This only goes to show  
293 that there is a strong inclination towards supporting local entrepreneurs by paying a premium  
294 for innovative cacao products, with majority of respondents valuing local business efforts. A  
295 small portion might consider paying more based on product attributes.

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300 The optimum price for cacao-based products need to be carefully studied and considered to  
301 ensure its success in the market. In the Philippines, a research study was conducted to  
302 determine the optimum price for local chocolates using Van Westendorp Price Sensitivity  
303 Meter tool (Lirag, 2024). Result of the study showed that the acceptable price range of the  
304 locally produced chocolate is between the point of marginal cheapness (PMC) and point of  
305 marginal expensiveness. The values outside these range will result in declining number of  
306 potential buyers because the locally produced chocolate is either too cheap or too  
307 expensive. Furthermore, the optimal price where respondents feel the locally produced  
308 chocolate is not too expensive and will not question the quality of the product is Php 1.60 per  
309 gram (or \$2.88/100grams). This is the best price that does not only satisfy the demand of  
310 chocolate customers for affordable price but also maximize profit of the producers

311 In so far as willingness to pay for cacao related products is concerned, there are some  
312 identified factors that must be considered. Findings of a previous research showed that  
313 various factors such as sex of the farmer, the level of education and the number of people  
314 living in the respondent's household have a positive influence on the willingness to pay for  
315 cocoa variety (Emmanuel, 2023).

316 In terms of benefits that can be derived from establishing cacao-based enterprises, job  
317 creation and empowerment of small scale farmers are considered as top benefits (Figure 4).  
318 The research result show that 35 respondents cited these benefits and rank as the highest  
319 priority. This indicates a strong belief that such an enterprise would significantly contribute to  
320 providing employment opportunities within the local community. This is followed by economic  
321 growth as another key benefit, identified by 32 respondents and ranked third. This suggests  
322 that respondents see significant potential for a community-based cacao enterprise to boost  
323 the local economy, contributing to overall economic development and stability. Promoting  
324 local culture and heritage is also considered an important benefit, with 29 respondents  
325 highlighting this aspect. It ranks fourth, indicating that while economic and employment  
326 benefits are prioritized, there is also a strong recognition of the value in preserving and  
327 promoting the local culture and heritage through cacao-based products.

328 The benefit of fostering a healthier community is identified by only 1 respondent, making it  
329 the least prioritized benefit and ranking fifth. This indicates that while health benefits are  
330 recognized, they are not seen as the primary impact of a community-based value-added  
331 cacao products enterprise compared to economic and cultural benefits.

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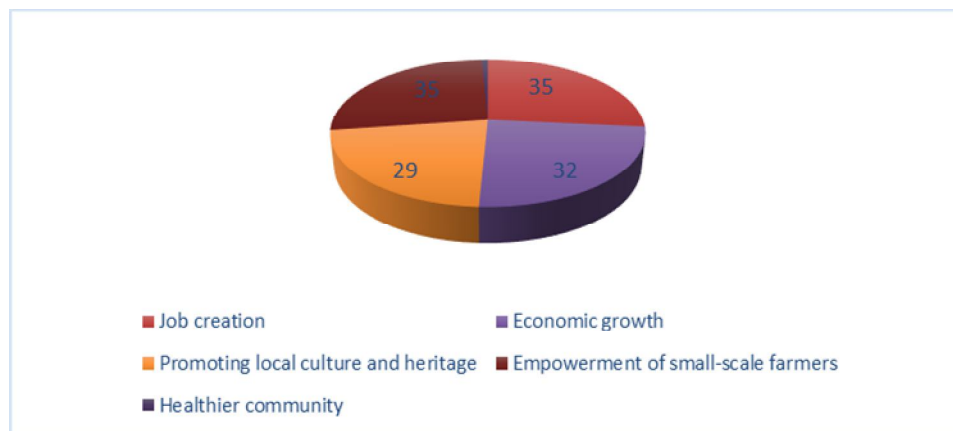


Fig. 4. Benefits of Cacao-based Product Enterprise

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340 This finding aligns with Hernandez (2022) who emphasizes that institutional efforts to  
341 strengthen the cacao sector must go beyond investment to establish new hectares. Other  
342 important aspects must be considered such as: strengthening the skills and knowledge of  
343 producers to improve crop management practices (human capital), promoting the  
344 participation of household members in associations (social capital), stimulating sensitivity to  
345 the rooting and sustainable management of the crop (cultural capital), and promoting  
346 processes of technification and adaptation of the infrastructure of fermenters and dryers,  
347 which will make it possible to guarantee an adequate quality of the cacao bean (built capital)  
348 (Hernandez, 2022).

#### 349 **4.3 Current Innovation and Entrepreneurial Initiatives and Strategies**

350 The partnership of community and university efforts in driving innovation and  
351 entrepreneurship has become a key driver of socio-economic development in Bicol region.  
352 The Central Bicol State University of Agriculture (CBSUA) is increasingly collaborating with  
353 local communities to foster a culture of innovation and entrepreneurship. These partnerships  
354 result in initiatives that not only address local challenges but also create opportunities for  
355 sustainable growth and development.

356 Presently, the following innovation and entrepreneurial strategies and initiatives are being  
357 undertaken by both the local cacao group communities and CBSUA which highlights  
358 successful models of collaboration and innovative solutions:

##### 359 **a) Support Structures**

360 The formation of cooperatives and associations of cacao farmers/entrepreneurs with  
361 continued guidance from CBSUA provide significant assistance who are just starting  
362 with their businesses. For instance, as a cooperative like the Cacao and Pili Growers  
363 Association Sorsogon, Inc. (CAPIGASI), they are able to effectively manage their  
364 resources, share experiences and knowledge with one another especially on the  
365 marketing schemes they can practice. Likewise, they are able to promote collective  
366 ownership, economic fairness, resilience and empower members of the  
367 cooperative/association to work together for mutual benefit.

368 This strategy is in consonance with the findings that within an organization, farmers  
369 need to manage resources collectively, share knowledge, and implement effective  
370 marketing strategies (Echdar, 2017). Likewise, the focus on collective ownership and  
371 economic fairness resonates with the findings of Rueda (2023), which emphasize that  
372 collective action enhances farmers' access to high-value chains, leading to economic  
373 upgrading and higher incomes.

##### 374 **b) Business Support and Entrepreneurship:**

375 Various trainings and workshops in entrepreneurship, business management and  
376 financial literacy had been conducted to help community members start and manage  
377 their enterprises effectively. These also provided mentorship opportunities and facilitate  
378 networking with successful entrepreneurs, industry experts, and potential investors.

379 These were conducted on different dates mentioned below with CAPIGASI members  
 380 and other members of cacao growers and entrepreneurs. The training sessions and  
 381 skills development focused on developing skills in various cacao production, including  
 382 farming practices, fermentation, drying and processing:

383 Table 2. Training/ Workshop/ Activity for developing skills in various cacao production

<b>Title of Training/ Workshop/ Activity</b>	<b>Date Conducted</b>	<b>Sponsor</b>	<b>Estimated Number of participants</b>
2 <sup>nd</sup> Cacao Festival and Technology Forum	November 9, 2023	CBSUA	150
1 <sup>st</sup> Regional Cluster Summit and Cacao and Coconut Fair	December 1-3, 2023	Department of Trade and Industry and Camarines Sur Cacao Council	100
Cacao Congress	December 1, 2023	Camarines Sur Cacao Council	80
CAPIGASI Site Visit	February 27-28, 2024	CBSUA, Department of Agriculture	50
Memorandum of Agreement(MOA) Signing between CBSUA and CAPIGASI	May 28, 2024	CBSUA, Southeast Asian Regional Center for Graduate Study and Research in Agriculture - Seed Fund for Research and Training (SEARCA-SFRT)	50

384 The 2<sup>nd</sup> Cacao Festival included among others, a Technology Forum where  
 385 research results on cacao were discussed and shared to the participants. The topics  
 386 discussed were the following:

387  
 388 Table 3. Topics discussed in the 2nd Cacao Festival

<b>Topic</b>	<b>Resource Speaker</b>
Cacao Nursery Establishment	Dr. Celerino B. Llesol
Good Agricultural Practices (GAP) for Cacao Production	Dr. Celerino B. Llesol
Development and Processing of Local Chocolates	Prof. Julieta M. Casaul
Price Determination for Locally-produced Chocolates	Prof. Ma. Teresa B. Lirag

389 The Cacao Summit and Fair was a venue for cacao processors to showcase their  
 390 cacao-based products such as chocolates, tablea, polvoron, wine, to name a few.  
 391 The venue provided more clients and customers access to these products.  
 392 Moreover, there were lectures provided relative to cacao processing and  
 393 development.

394  
 395 A site visit to one of the cacao growers/association provided CBSUA Cacao team  
 396 the opportunity to give the needed technical assistance. CAPIGASI, which is based  
 397 in Bulan, Sorsogon is an active association of farmers and growers which aims to

398 help each other in their desire to further improve their farms and products. The  
399 formation of CAPIGASI was further strengthened and access to resources was done  
400 through networking with the Department of Agriculture which provided free seedlings  
401 and tools.

402 The various training programs and workshops aimed at enhancing entrepreneurship  
403 and business management skills further illustrate the commitment to empowering  
404 local communities. These efforts align with the literature that underscores the  
405 importance of human capital development in agricultural sectors (Hernandez, 2022).  
406 Training sessions cover crucial aspects of cacao production, such as farming  
407 practices and processing, equipping farmers with the necessary skills to improve  
408 their enterprises. This focus on education and mentorship facilitates networking  
409 opportunities, which are essential for accessing markets and fostering sustainable  
410 growth.

411 **c) Partnerships and Collaboration:**

412 Cooperatives and small and medium enterprises involved in the production of  
413 cacao-based products and chocolates are actively and continuously collaborating  
414 with the local government units (LGUs) and government bodies such as the  
415 Department of Agriculture (DA), Department of Trade and Industries (DTI), non-  
416 government organizations (NGOs) like the Camarines Sur Chamber of Commerce  
417 and Naga City Chamber of Commerce, and other stakeholders to access funding,  
418 technical assistance, and policy support. More importantly, partnership with  
419 academic institutions such as the Central Bicol State University of Agriculture  
420 (CBSUA) is of primordial importance for ease of access related to research,  
421 innovation, and technical expertise.

422 The active collaboration between cooperatives, small and medium enterprises, and  
423 local government units (LGUs) highlights the importance of multi-stakeholder  
424 engagement. A research study supports this notion, stating that increased capacity  
425 and collaboration among field extension workers and local governments can  
426 significantly enhance agricultural productivity and entrepreneurial competence  
427 (Echdar, 2017). The partnerships with CBSUA provide essential research,  
428 innovation, and technical expertise, thereby reinforcing the local cacao industry's  
429 potential for growth and sustainability.

430 **d) Innovation in Product Development:**

431 There is a great need to continue investing in R&D to develop new cacao products  
432 and improve existing ones. Towards this end, CBSUA has the Cacao Research and  
433 Development (R and D) Center to assist cooperatives, cacao farmers and growers in  
434 exploring different types of chocolates, cacao-based beverages, and other  
435 derivatives.

436 One project worthy to note is the processing of local chocolates and tablea which is  
437 now available for marketing by the university. This was made possible through the  
438 collaboration of CBSUA with Ghent University and funded  
439 by Vlaamse Interuniversitaire Raad Universitaire Ontwikkelingssamenwerking (VLIRUO  
440 S), Belgium. Future plans include emphasizing on value-added products such as  
441 cacao nibs, cacao powder, and chocolate bars that will cater to niche markets which  
442 eventually, will be shared to other cacao/chocolate cooperatives and associations.

443 Local cacao entrepreneurs can greatly benefit from the international partnership  
444 between Central Bicol State University of Agriculture (CBSUA) and the University of  
445 Ghent in Belgium as they will have access to cutting-edge research on cacao  
446 cultivation, processing, and sustainable practices; knowledge transfer through joint  
447 programs, workshops, and seminars is facilitated and access to global networks is  
448 enhanced that can create opportunities for local cacao entrepreneurs to connect  
449 with global markets.

450 The current innovation and entrepreneurial strategies are essential to ensure the  
451 sustainability of cacao development in the region. In a research study previously  
452 conducted, they focused on the importance of networking and collaboration  
453 especially with the government (Echdar, 2017). Stakeholders must make efforts,  
454 particularly local governments, in order to optimize the function of the help of field  
455 workers. For example, increase in the capacity of field extension workers can be  
456 through a participatory approach. This approach is oriented to the needs of the  
457 farmer relative to counseling, strengthening performance and extension institutions  
458 so that activities to improve the entrepreneurial and institutional competence of  
459 farmers can be ensured and eventually, will result to increased cocoa production

460 Over the years, research efforts in the cocoa sector have gradually shifted from  
461 upstream to downstream of the value chain on processed products (Mathe, 2023). It  
462 is therefore essential to reinvest this service downstream in order to produce the  
463 knowledge needed for the transition to sustainability and quality. The emergence  
464 and multiplication of niches dedicated to quality and sustainability associated with  
465 the demands of civil society, consumers, and governments may help to pave the  
466 way towards the transition.

467 Similarly, a research result showed that the driving factors of the implementation of  
468 integrated management model of coffee and cocoa plantation are the variety of  
469 agricultural crops (plantation products, agricultural products, and livestock), while the  
470 inhibiting factors are weak networks among government institutions and  
471 stakeholders (Soetrioni, 2020). Moreover, the strategy of the implementation of  
472 management model are: the role and participation of the community as managers,  
473 contribution from government and stakeholders, specific integrated plantation  
474 management, provision of facilities and clarity of the implication of the model on  
475 local communities, tourists, and government.

#### 476 4.4 Barriers and Challenges

477 Table 4 shows the various problems encountered by cacao farmers/processors which can  
478 adversely affect their desire to innovate and undertake entrepreneurial activities. All the  
479 problems mentioned were at the moderate level with limited financial investment/capital  
480 considered as the most significant problem faced, followed closely by unstable demand and  
481 low and unregulated farm gate price of agricultural commodities. Competition is perceived as  
482 the least significant issue in addition to high cost of hauling, product quality, and poor  
483 condition of farm to market road are considered moderate concerns.

484 **Table 4. Problems Encountered by Cacao Farmers and Processors**

<b>Problems Encountered</b>	<b>Mean</b>	<b>Rank</b>
High Cost of Hauling	3.44	5
Limited Financial investment/capital	3.65	1

Poor condition of farm to market road	3.39	7
Low and unregulated farm gate price of agricultural commodities	3.61	3
Perishability of the Agricultural commodities produced	3.24	8
Price fluctuation	3.55	4
Unstable demand	3.63	2
Product quality	3.42	6
Competition	3.10	9

485

486 These findings resonate with a related study on the challenges of adopting precision  
487 agricultural technologies (PATs) in cacao production. Bosompem (2021) identified five major  
488 challenges hindering the implementation of PATs: demographic, environmental, educational,  
489 economic, and technical challenges. Among these, demographic characteristics, such as the  
490 age and education level of farmers, are particularly relevant to the research findings.  
491 Farmers with limited capital often lack the educational background and technological literacy  
492 necessary for adopting new practices, echoing the difficulties cited by (2019) regarding the  
493 aging rural population and labor shortages that threaten the sustainability of  
494 agroecosystems.

495

496 Furthermore, environmental challenges, such as poor infrastructure leading to difficult  
497 access to farms, align closely with the issues raised by the cacao farmers in this study. The  
498 poor condition of farm-to-market roads is a barrier that can severely impede access to  
499 markets and increase transportation costs, reinforcing the findings of Bosompem (2021)  
500 regarding the lack of accessible roads as a major obstacle to the adoption of precision  
501 agriculture.

502

503 Additionally, Noguiera (2019) highlights that the absence of differentiated price and  
504 marketing channels for organic cacao presents significant limitations. This aligns with the  
505 research finding that unstable demand and low farm gate prices are prevalent challenges,  
506 indicating a lack of robust market mechanisms that could provide stable income for farmers.  
507 The study's findings on labor shortages and increased costs associated with adopting new  
508 practices further emphasize the economic barriers identified in the literature.

509

510

## 511 **5. SUMMARY AND CONCLUSION**

512

513 A total of 70 respondents composed of cacao farmers, farmers/processors and  
514 farmers/processors/traders residing in various towns in the Bicol region were selected for  
515 this research study with the aim of determining their perception on innovation and  
516 entrepreneurship, identifying current innovation and entrepreneurial initiatives and strategies  
517 and determining the challenges and problems to ensure success of their cacao-based  
518 enterprises.

519 Findings of the study showed that farming is the primary focus for the majority of  
520 respondents (67%), with only a minority involved in processing or trading activities. This  
521 could indicate limited access to resources or infrastructure for processing and trading, or that  
522 there are barriers (such as knowledge, skills, or market access) that prevent most farmers  
523 from moving into other parts of the agricultural value chain. The most highly recommended  
524 innovative cacao-based products with potential market success are primarily in the food and  
525 confectionery categories, with substantial interest in beverages and skincare products.  
526 Majority of the respondents show a positive outlook on the potential for value-added cacao  
527 products to foster entrepreneurship in their locality. Ninety-one percent (91%) are willing to

528 pay a premium for innovative cacao products because they value supporting local  
529 entrepreneurship and a good sign of a strong community support for local businesses with  
530 high level of willingness to invest in locally developed products. Job creation and  
531 empowerment of small scale farmers are considered as top benefits of a community-based  
532 value-added cacao products enterprise. Limited financial investment/capital is the most  
533 significant problem faced, followed closely by unstable demand and low and unregulated  
534 farm gate price of agricultural commodities. Innovation and entrepreneurial strategies must  
535 be in place and this include support structures through the formation of cooperatives to  
536 provide significant assistance for farmers and processors who are just starting with their  
537 enterprises, innovation in product development, business support and entrepreneurship and  
538 partnerships and collaboration.

539

## 540 **6. RECOMMENDATIONS**

541 Based on the results and findings of this research study, the following interventions are  
542 hereby recommended:

- 543 1. Implement targeted continuous capacity building programs aimed at equipping cacao  
544 farmers and entrepreneurs with the knowledge and skills needed to engage in value-  
545 added cacao production. This can include entrepreneurship education, business  
546 incubation, mentorship, networking, and access to shared facilities and resources.  
547
- 548 2. Provide easy and quick access to financial resources for smallholder farmers and  
549 community-based entrepreneurs through microfinance initiatives, cooperative lending  
550 schemes, and government subsidy programs.  
551
- 552 3. Facilitate networking opportunities, trade fairs, and business matchmaking events to  
553 connect cacao producers with potential buyers and partners both at the domestic and  
554 international level. Likewise, it is essential to strengthen coordination between farmers,  
555 cooperatives, processors, exporters, government agencies, research institutions, and  
556 NGOs to streamline production, processing, and marketing activities.  
557
- 558 4. Strengthen policy support by advocating policy reforms that incentivize innovation and  
559 entrepreneurship in the cacao sector.  
560
- 561 5. Intensify research and development initiatives to support innovation in cacao production,  
562 processing, and product development. This also means strengthened collaboration  
563 between universities, industry, and government to conduct research on varietal  
564 improvement, disease management, value addition technologies, and market strategies.  
565

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572

573

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584 Details of the AI usage are given below:

585 1.

586 2.

587 3.

588

589

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