On Friday 16th January, EUROCHAMTT hosted a Good Foods Project presentation and product sampling event. It was held at La Tartaruga restaurant, a member company of EUROCHAMTT located in Buccoo, Tobago. The main purpose was to present some of the products of the Tobago Good Foods Project to the market. Specifically the objectives were to:

- Facilitate the presentation from the beekeeping specialist, Michel Bocquet, France to a wider stakeholder group while at the same time promoting the opportunities of the industry in Tobago. Michel is working with 5 advanced beekeepers in Tobago to support the production of queen bees and increase productivity of hive, thereby increasing honey yields;
- Facilitate a brief introduction from the fruit transformation specialist, Max Reynes, France and brief presentation on his work in Tobago with tree crop estates;
- Allow sampling of the exotic flavours of, low sugar marmalades and jams (80% fruit and 20% sugar) made from fruit at Adventure Eco and Paradise Island Products;
- Facilitate sampling of honey from Tobago beekeepers;
- Encourage networking and exchange among producers and the market.
Apart from the delicious coffee break prepared by La Tartaruga, the persons who attended including restaurants, small hotels, environmental project promoters and especially the project beneficiaries appreciated the opportunity to talk about the innovation, techniques and results of the project to date.

The EUROCHAMTT Tobago Good Foods Project is a 3 year project endorsed by the Tobago House of Assembly which aims to promote and support investments in the production of ‘good food’ in Tobago and to associate the Tobago brand of tourism with ‘good food’. Good food refers to food from producers and processors that practice good, agricultural and processing practices that respect human health and the environment and promote sustainable agriculture.

EUROCHAMTT hopes to see in the near future greater use of the fresh fruit juices and honey from Tobago at the restaurants and hotels on the island and high quality products using Tobago raw materials filling the shelves of supermarkets and high end retail shops on the island.