

## Zise Chocolate Resources

### I encourage you to buy good food and craft chocolate.

Unfortunately, over 75% of the world's chocolate is made from poor quality, often bitter cacao beans using child and slave labor grown on unsustainable plantations. Try supporting those artisans who craft interesting sustainable chocolates from beans grown by farmers who work and live well in the rainforests. You will also be helping support our most precious resource: the rainforest. This also supports giving underprivileged regions by providing Trade not Aid.

**So, how can you tell if the chocolate you are buying is delicious and good?** Start with small brands of craft chocolate makers and by looking for one of the following logos (see below for glossary of terms):



**Good Food Foundation** awards are my favorite way to find passionate, engaged, often overlooked, producers who are driving towards tasty, authentic, and responsible food in order to humanize and reform our American food culture. All companies are B Corp

[www.goodfoodfdn.org](http://www.goodfoodfdn.org)

### A few truly great craft chocolate makers:

Divine Chocolate: group of cocoa farmers who set up their own chocolate company and launched their own fairtrade chocolate product aimed at the mass market.

Askinoose Chocolate – great chocolate, very farmer and village centric, transparent, a model for every B Corp food producer everywhere.

Beyond Good Chocolate – source from farmers, bars made in Madagascar

Omnom Chocolate– Iceland using small farm Icelandic milk, direct trade craft chocolate with farm identified on the website. Hydroelectric powdered plant, local sea salt, transparency report, UTZ/Rainforest Alliance coffee for sustainability

Alter Eco Chocolate B Corp, USDA Organic, Certified GF, Fair for Life (Fairtrade), compostable labels, focuses on sustainability and regenerative ag per website.

Cacaosuyo – Peruvian chocolate of excellent, tree to bar (most direct trade possible.)

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### Other great chocolate information:

**Podcast: Obsessions: Wild Chocolate** – take a journey through dense rainforest with this chocolate journalist and Volker Lehrman, Heirloom Cacao luminary.

**TED Talk: Shawn Askinoise: Find Your Calling Where It Hurts** – his story of how faith and humanity brought him to his new purpose and passion (craft chocolate, bettering the world one cacao village and one chocolate making company at a time) after heartbreak.

### Social Justice in Food Glossary:

**B Corp** – US public benefit corporation that meets standards of social and environmental performance, accountability, and transparency

**Certifications:** product has been produced, processed, and traded according to criteria of a specific standard. Accountability and enforcement often unclear, often changing requirements for certification, gaining certification status is expensive and time intensive for small producers.

**FairTrade** – seeks to establish a minimum price above market value and eliminate child slavery and dangerous child labor.

**Rainforest Alliance / UTZ** – aim to preserve biodiversity (protect forests, adapt to climate change) and improve working conditions (fair price, human rights)

**Equal Exchange** trades directly with small farmers cooperative in Dom Repub, Ecuador, Panama, and Peru and is worker owned cooperative with interfaith program

**Fair for Life** loosely EU version of Fairtrade includes hand arts

**Organic** – only certifies growing conditions, not uniform

**Direct Trade:** a company informs consumers that they have directly obtained product in accordance with their own standards. Research indicates that strong relationships between suppliers and producers are more effective at reaching standards than certifications.