

SUSTAINABILITY STATEMENT with focus on sustainable chocolate

March 2010

What we believe in!

We believe that people will attach more and more importance to the environmental and social footprint of their food in the future.

Our commitment is to contribute to the safeguard of our world, allowing future generations to benefit from development opportunities.

So we continuously develop and implement sustainable solutions for our group companies in the areas of energy saving, renewable energy sources, waste treatment and social responsibility (people and community).

We align our efforts to mitigate the footprint of our activities not only within the product manufacturing process but in the whole operations area including raw material sourcing, packaging, warehousing, shipping and delivery.

In the same spirit, we want to help our customers reduce the ecological impact of their business by developing products, methodologies and solutions requiring less energy consumption, creating less waste and meeting their ecological concerns and those of their customers.

Puratos has a global presence in over 100 countries, with 53 production sites, and employs 5000 people. We find it a priority to invest in our people and support the local communities.

We aim to be reliable partners in sustainable innovation.

Sustainable chocolate

Through its membership of CHOPRABISCO (the Royal Belgian Association of the Biscuit, Chocolate, Pralines and Confectionery Industry) Puratos, with its chocolate brand Belcolade, is also a member of CAOBISCO (the Association of chocolate, biscuit and confectionery industries of the European Union). Belcolade/Puratos fully supports the initiatives of CAOBISCO on sustainable cocoa projects, a.o. through the World Cocoa Foundation.

What we have done!

Belcolade/Puratos has initiated several working groups on projects about sustainability in operations like e.g.:

- energy reduction and increasing the efficiency of processes
- optimising the recycling possibility of our packaging material
- improving the separation of waste streams

We have associated ourselves with organisations that approach sustainability in the cocoa chain from different angles. But in the end it is all about making sure that also the next generations will be able to enjoy this delicious food of the gods+.



Since more than 10 years Belcolade is producing **organic chocolate** with cocoa sourced from Central American countries like Dominican Republic and Costa Rica. In Costa Rica we learned from the visionary farmer that growing cacao organically, whilst making sure that the soil is replenished with organic material and nutrients by regularly adding compost, is also improving the general condition of the trees and the quality of the cocoa beans. On this farm some of the workers have a job for more than 10 years and thanks to education have developed their skills and grown in responsibility.

On this plantation in Costa Rica several projects on biodiversity have been carried out by renowned Universities. The plantation owners' vision together with Belcolade's support has led to the certification of the farm by **Rainforest Alliance**. Since early 2007 Belcolade is buying all the cocoa from this farm with this certificate. At the end of 2009 this plantation was the first of the Americas to obtain also the **UTZ Certified** (Good Inside) certification.

In 2007 Belcolade developed also chocolate products made with **Fair Trade** certified cocoa. Mostly in combination with organic growing this cocoa is sourced mainly from Dominican Republic. All our Fair Trade certified chocolate products also contain Fair Trade sugar, lecithin and vanilla.

In 2006 Belcolade was invited by a **Belgian NGO** (Trias) to cooperate on a project in the **Democratic Republic of Congo** to revitalise cacao growing as a cash crop. Historically DR of Congo has always been considered a source of high quality cocoa. However political instability, civil wars and corruption have led to a complete collapse of this crop. The objective of the project was to generate a better income enabling small holder farmers to improve their living conditions and education possibilities. In the past years Belcolade supported training sessions by an agronomist to improve the farming and post-harvest techniques. This has resulted in a real quality improvement.

What we plan to do!

Belcolade/Puratos plans on continuing to increase the quantity of certified sustainable cocoa in its chocolate products.

Working with independent organisations like FLO, Rainforest Alliance, and in the future also UTZ Certified, we will strengthen the projects in these areas. Not only for specific origins, but also for our standard chocolate products we will strive with our suppliers to grow the share of certified sustainable cocoa.

And we plan on getting even closer to the cocoa sources in order to find out how we can make a difference. With the help of NGOs and similar organisations we will set up projects that encompass all that we believe in and that responds to the expectations of our customers and consumers.

Because it is our mission to create and provide high quality chocolate products .
ever more and ever better tasting . for you, your children, your grandchildren ò



For more information on sustainable cocoa see also:

www.choprabisco.be

www.caobisco.com

www.worldcocoafoundation.org

www.rainforest-alliance.org

www.utzcertified.org

www.fairtrade.net

www.triasngo.be

