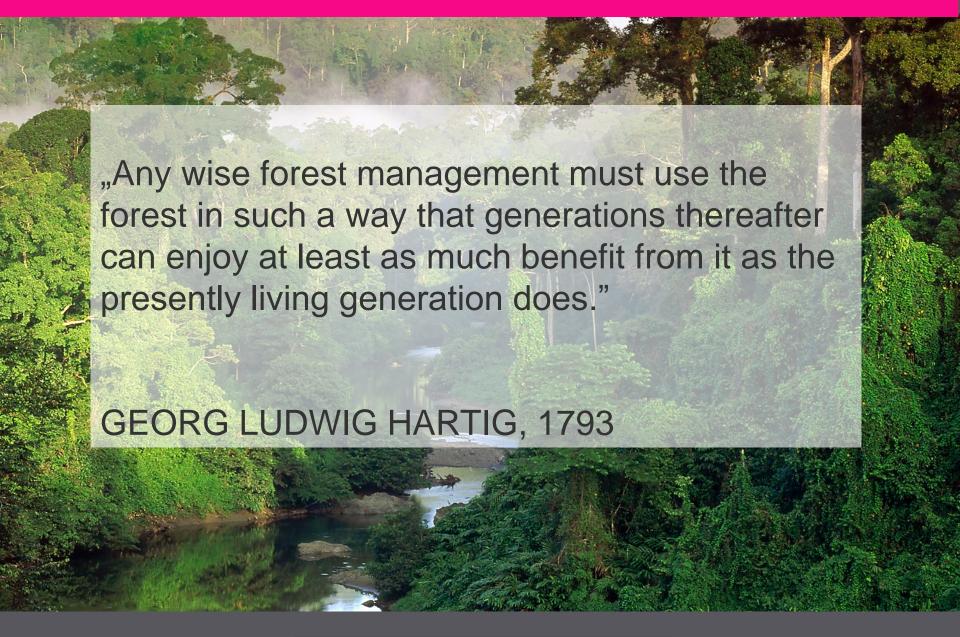
FOR DISCUSSION

- Chocolate should lead on conservation & climate
- Biodiversity starts where chocolate chains end
- Chocolate needs appellations controlees
- Chocolate must green its entire supply chain
- Chocolate can grow a new eco-consciousness

WHERE BIODIVERSITY AND CLIMATE CHANGE START & END



THE DEFINITION OF SUSTAINABILITY



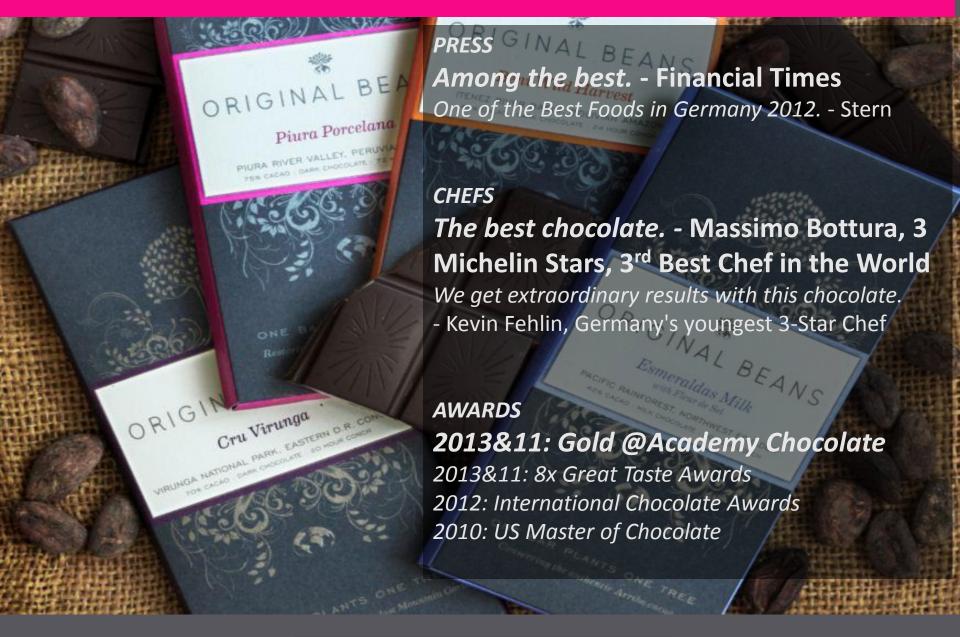
THE CONSERVATION LIFESTYLE BRAND



ORIGINAL BEANS

THE PLANET: REPLANT IT

ONE OF THE BEST CHOCOLATES IN THE WORLD



ORIGINAL BEANS CUSTOMER: SOHO HOUSE GROUP



ORIGINAL BEANS CUSTOMER: THE IVY, LONDON



*ORIGINAL BEANS

ORIGINAL BEANS CREATION: POIRE HELENE BY H.O. WEHMANN (1 MICHELIN)



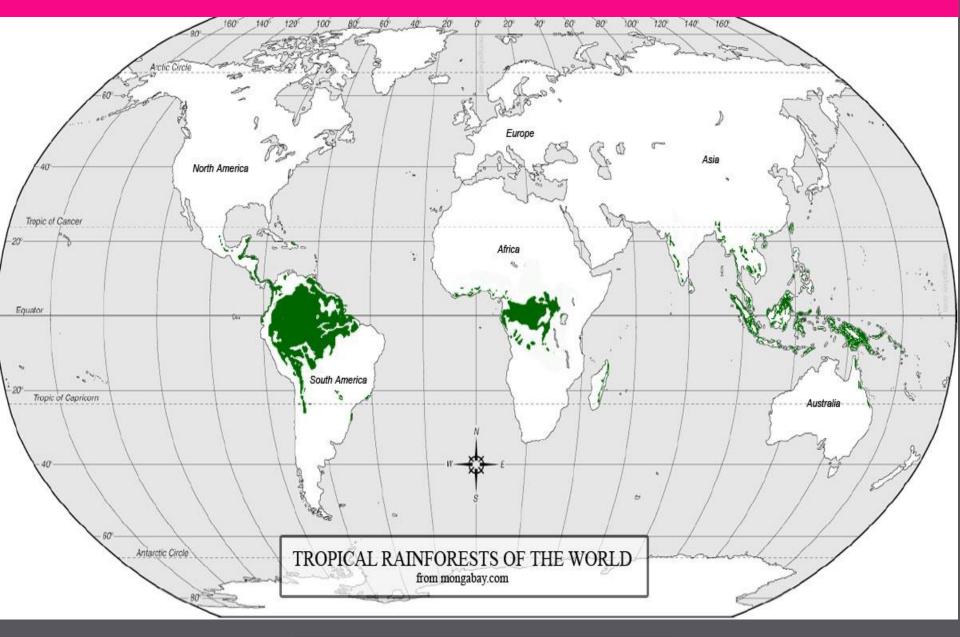
ORIGINAL BEANS CREATION: RAINFOREST MACARONS BY LOREATTA LIU



A REPLENISHING SUPPLY CHAIN



WHERE BIODIVERSITY AND CLIMATE CHANGE START & END



THE SIXTH EXTINCTION







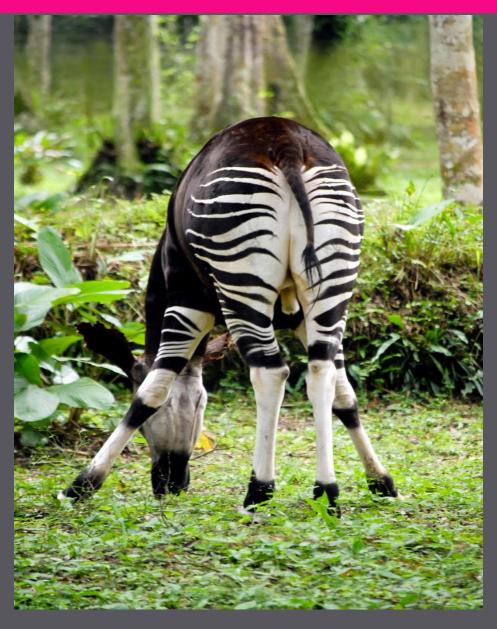


*ORIGINAL BEANS





*ORIGINAL BEANS





MBUTI, THE PEOPLE OF THE FOREST



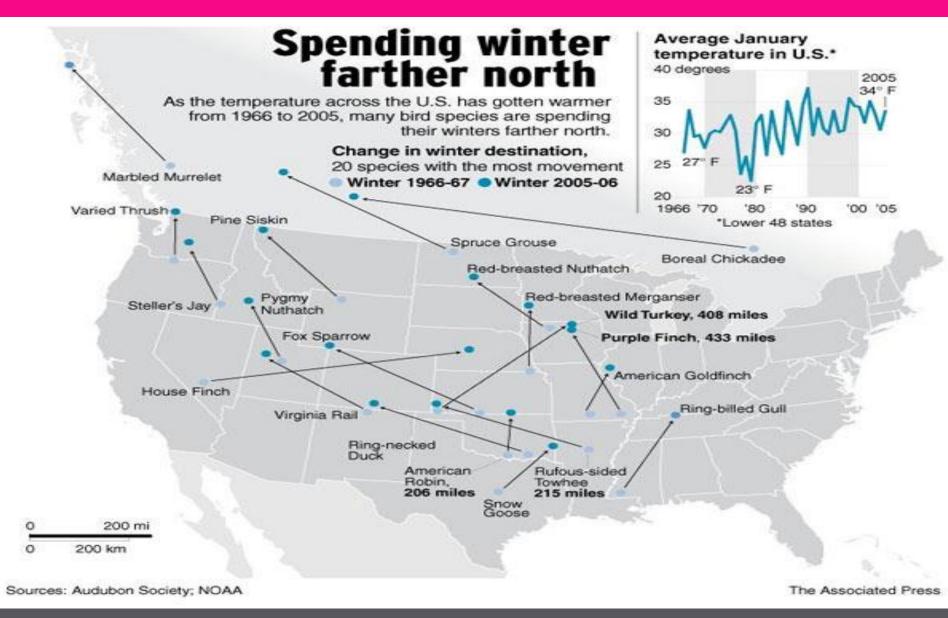
*ORIGINAL BEANS



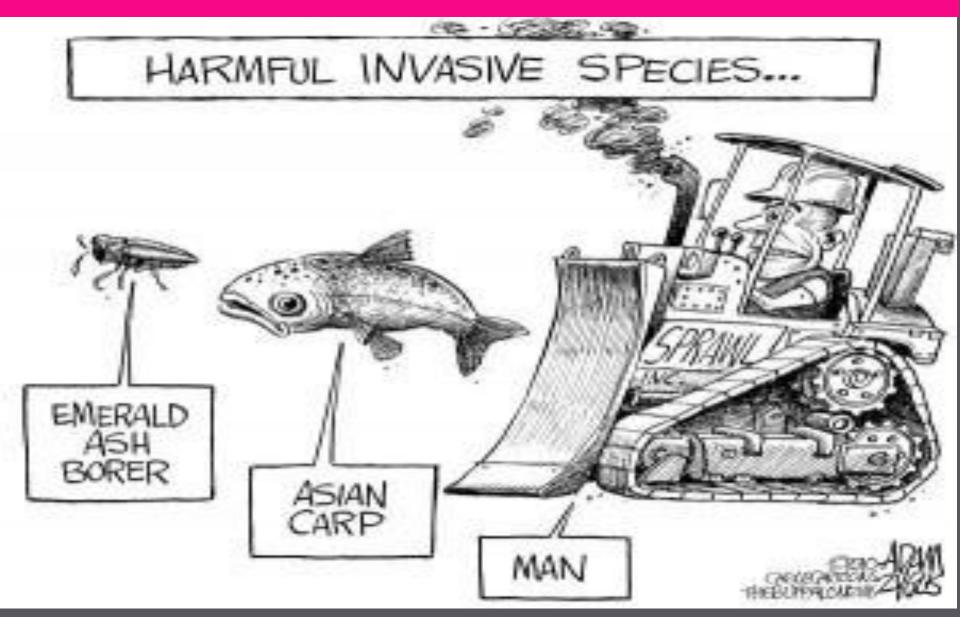
HABITAT DESTRUCTION AND FRAGMENTATION



CLIMATE CHANGE DRIVEN MIGRATION



SPECIES INVASIONS

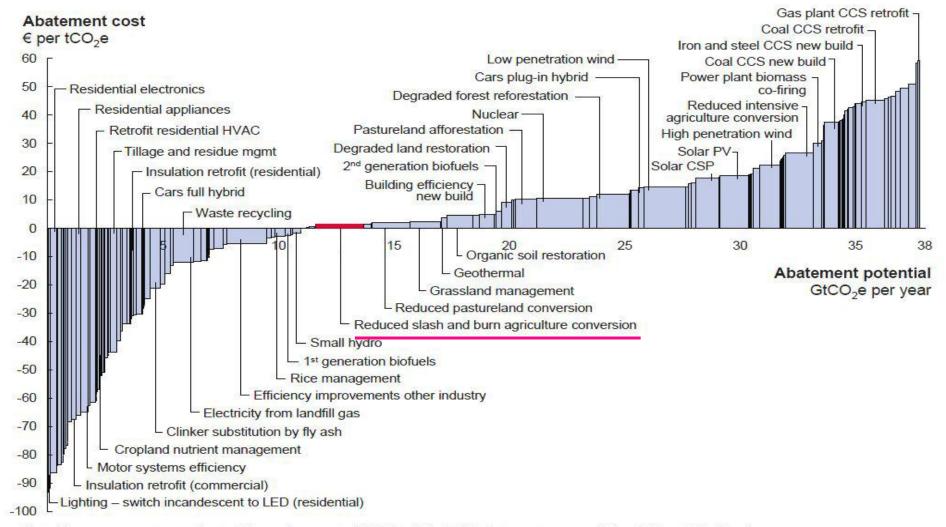


DEFORESTATION EMITS MORE CO2 THAN ALL TRAFFIC



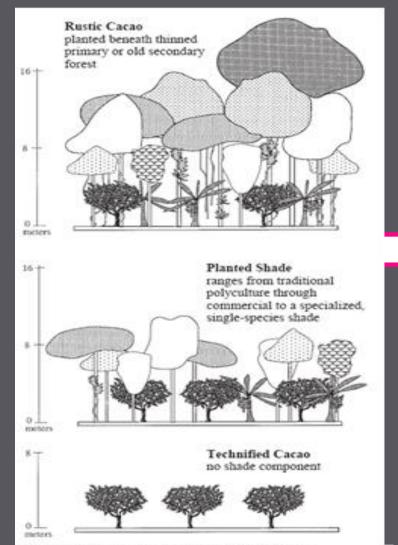
STOPPING SLASH & BURN MOST EFFICIENT CLIMATE MEASURE

Global GHG abatement cost curve beyond business-as-usual - 2030



Note: The curve presents an estimate of the maximum potential of all technical GHG abatement measures below €60 per tCO₂e if each lever was pursued aggressively. It is not a forecast of what role different abatement measures and technologies will play. Source: Global GHG Abatement Cost Curve v2.0

CHOCOLATE SHOULD LEAD ON CONSERVATION & CLIMATE



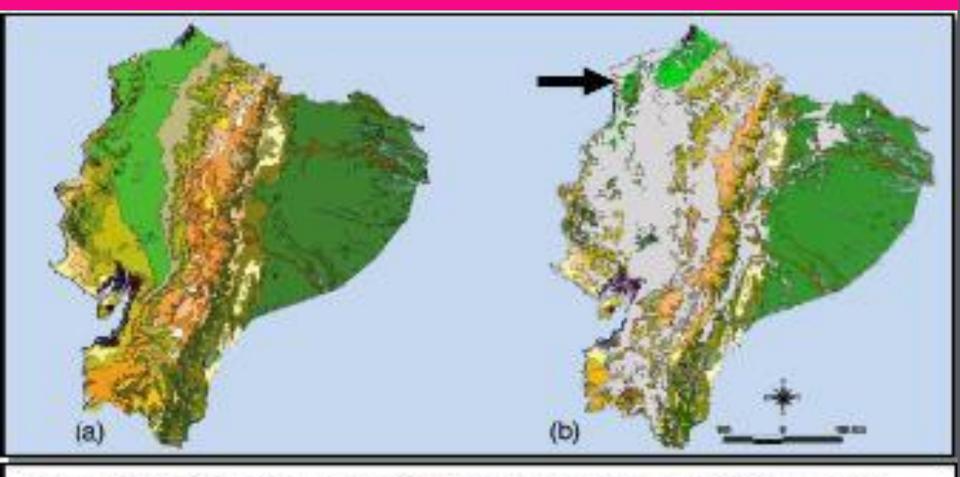
Figuur 3: verschillende productie systemen



BIODIVERSITY STARTS WHERE CHOCOLATE CHAINS END

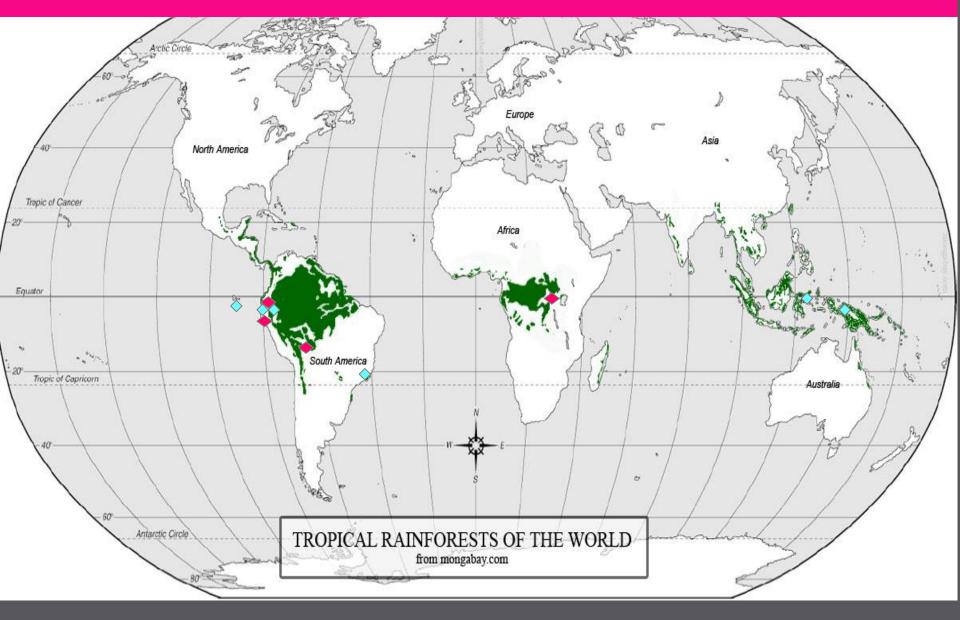


PROTECTING PARKS AND CORRIDORS IS KEY

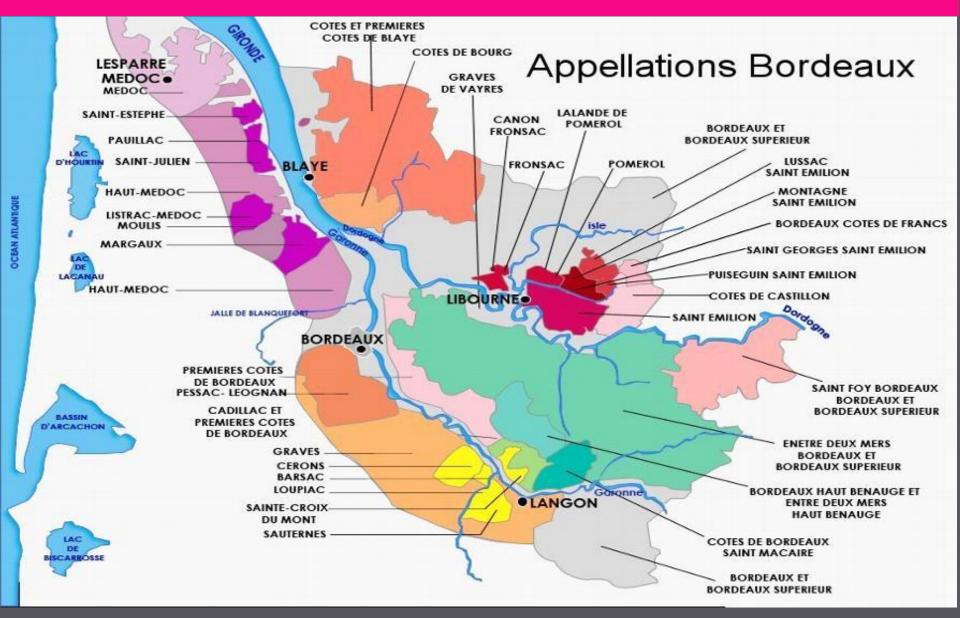


Ecuador's original (a) and existing (b) vegetation cover. Deforestation shown in gray, Chocó habitat shown in bright green; Mache-Chindul Reserve is indicated by the arrow.

ORIGINAL BEANS IN RAINFOREST HOTSPOTS



CHOCOLATE NEEDS APPELATIONS CONTROLEES



ORIGINAL BEANS PAPUA PRODUCER CAN AFFORD BEING CACAO FARMER



*ORIGINAL BEANS

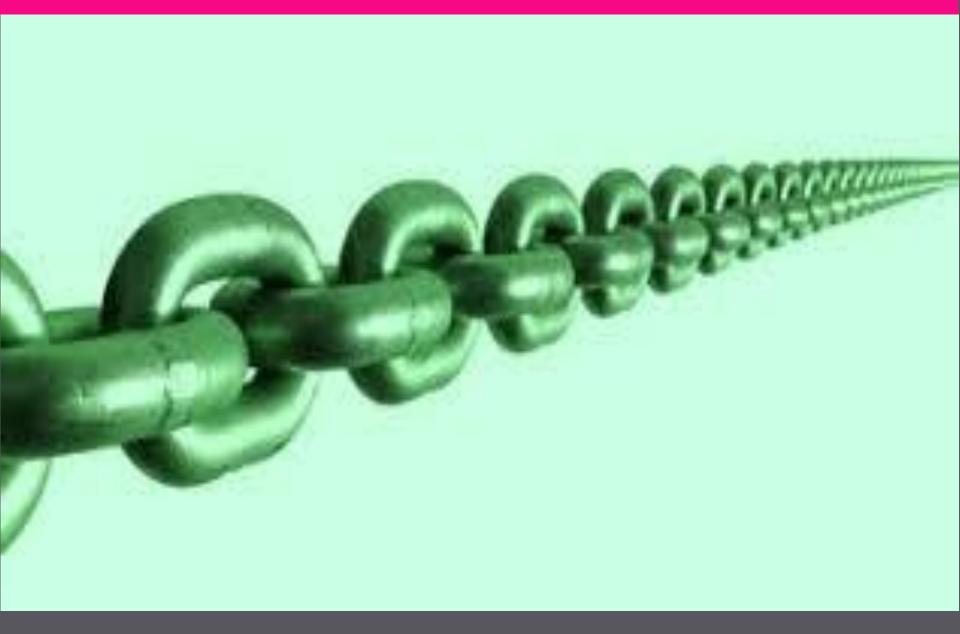
PAPI NELA FERMENTS ORIGINAL BEANS CRU VIRUNGA



ORIGINAL BEANS CRU VIRUNGA SOUFFLE @SCOTT'S, LONDON



CHOCOLATE MUST GREEN THE ENTIRE SUPPLY CHAIN



ORIGINAL BEANS' SUPPLY CHAIN IS CLIMATE-POSITIVE

ONE ORIGINAL BEANS BAR MAKES UP FOR THE CLIMATE COSTS OF 4 OTHER CHOCOLATE BARS!

CLIMATE COST : 96 g CO2

CLIMATE INCOME: 370g CO2

CLIMATE RESULT: +274g CO2

Audited by Footprints for Food and Carbon Roots



BIOCOMPOSTABLE QUALITY PACKAGING



ONE BAR PLANTS ONE TREE, TRACABLE



CHOCOLATE CAN GROW A NEW ECO-CONSCIOUSNESS



*ORIGINAL BEANS

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