

# UTZ Certified chocolate

Excellent flavour, sustainably  
produced, independently audited

Cargill Cocoa & Chocolate



Chocolate is a delicious pleasure – and one consumers want to feel good about. More and more, they expect their chocolate to be both flavourful and sustainably produced. Anticipating this demand, Cargill Cocoa & Chocolate has led the way in developing sustainable cocoa. As a result, we can now offer consumers a much-needed breakthrough: the first high quality, UTZ certified sustainable chocolate.

## Scaling up sustainable chocolate for the future

While demand for sustainable chocolate is rising worldwide, supply still poses many challenges. Companies and brands are searching for ways to source high quality chocolate while credibly demonstrating their commitment to the future of cocoa farming.

Cargill Cocoa & Chocolate has long been committed to developing a sustainable supply chain in cocoa and took a vital step towards a solution when it became a founding partner of the UTZ Certified cocoa program. Our offering of UTZ Certified chocolate allows customers to join us in the journey towards sustainability, in excellent products that consumers can enjoy and feel good about.



“It is important to Albert Heijn to be able to offer customers a sustainable alternative. That is why, as of this year, all our AH private label chocolate bars and letters are UTZ Certified. Our entire chocolate product line will be certified by 2015.”

Henk van Harn  
Category Manager  
Albert Heijn





### Uniting good taste and sustainability in chocolate

Traditionally at Cargill Cocoa & Chocolate, a great deal of care and experience goes into the sourcing of fine cocoa at the origin. An integral part of this process is our support for sustainable farming practices – because we believe that sustainability and great flavour can go hand in hand.

For more than 10 years Cargill has been training farmers in best practices. Our Farmer Field Schools program focuses on improving the quality of the crop, which benefits farmers economically – with an average 30% increase in income – while producing delightful chocolate that is eligible for UTZ certification. Among



other things, farmers learn how to handle the delicate fermentation process to best capture the essential fine flavour elements that characterize UTZ Certified chocolate.

Having been carefully harvested, the crop goes through the same process of skilful handling, rigorous screening and expert taste testing that Cargill brings to all its chocolate. The final product? Chocolate with the excellent taste, colour and texture you expect from us, produced to the highest standards of social, environmental and economic sustainability.

“UTZ Certified is the result of years of on-the-ground investment in quality and sustainability. We believe our devotion to high-quality sustainable chocolate helps our customers succeed in their markets.”

**Filip Buggenhout**  
Managing Director Chocolate  
Cargill Cocoa & Chocolate



UTZ Certified is a system of independent auditing and certification for economic, social and environmental sustainability. It is used for cocoa, chocolate and products such as coffee, tea and palm oil by large consumer brands, retailers and catering chains.

Cargill is a founding partner of the UTZ Certified cocoa program, which was set up to produce cocoa more sustainably and to improve the incomes and livelihoods of the small-scale farmers who produce it.

### Cargill UTZ Certified products are available in:

- solid and liquid chocolate
- plain, milk and white chocolate
- coatings and fillings mass balance
- cocoa powder, butter and liquor



### For more information

Please contact your account manager at Cargill Cocoa & Chocolate or e-mail [cocoa\\_chocolate@cargill.com](mailto:cocoa_chocolate@cargill.com).

[www.cargillcocochocolate.com](http://www.cargillcocochocolate.com)