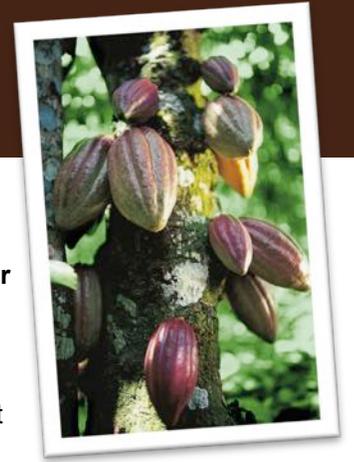


Agostoni's Chocolate & Cocoa Sustainability Commitment



Not Just Beans, Not Just Farms, Relationships, Empowerment, Autonomy, Respect

Economic & Social Impact of Ethical Sourcing

For over three decades, Agostoni has been purchasing cocoa through their **Equal Partner Direct Buying Program**, a personal, direct trade approach based on long-term, transparent and mutually beneficial partnerships. Unlike the common practice of purchasing cocoa on the open market, Agostoni's relationship with farmers and direct trade approach ensures a traceable supply of premium quality cocoa beans at a price that captures the full economic, social and environmental costs of cocoa farming.

Economic Security

Agostoni's active participation in farming cooperatives and commitment to offering fair prices and a guaranteed market means economic security for farm families and future generations. To promote long-term financial success Agostoni provides agricultural training, technical consulting and equipment and infrastructure for collecting and processing cocoa. They also support "future farmer" programs to keep younger generations interested in cocoa farming.

Social Programs

The steady income from Agostoni's direct trade program, combined with fair trade premiums, empowers communities to invest in social programs such as schools and health clinics.



In the Dominican Republic, Agostoni was instrumental in converting 6,000 hectares to organic

Environmental Impact

Sustainable Agriculture

Agostoni sources cocoa beans from farms in Central America, South America and Africa that use environmentally safe practices and support a good quality of life for farm communities. Unfortunately, the use of chemical inputs to control pests and disease on cocoa plantations is increasing in many areas. Agostoni's commitment to sustainable agriculture reduces the consequences of improper chemical use including serious health risks to farmers, contamination of the local environment and trace residues in the finished chocolate. Almost half of the beans sourced by Agostoni are grown organically without any synthetic pesticides, herbicides or fertilizers. Every ingredient in Agostoni chocolate and cocoa products is non-GMO.



Sustainable Production

To ensure sustainability throughout the supply chain, environmental impacts must be considered beyond the farm. Agostoni uses a natural gas-powered tri-generation system in their plant to achieve better environmental results in terms of emissions and energy use.

- Natural gas emits a lower amount of greenhouse gases per heat unit compared to other fossil fuels, helping Agostoni to reduce their green house gas emissions.
- More than 80% of the fuel energy is converted into productive energy (compared with traditional methods converting only 40%). The energy used by Agostoni's chocolate production has been reduced by about 20%.



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