



Conspiracy Chocolate Limited
A&B, 8/F, Block 2, Kingley Industrial
33-35 Yip Kan Street, Wong Chuk Hang
hello@conspiracychocolate.com
www.conspiracychocolate.com

Written: 3 January 2026
Reviewed: Annually

Sustainability statement from Conspiracy Chocolate

We view sustainability in 4 pillars (human, social, economic and environmental) which are an integral part of Conspiracy Chocolate to have a lasting positive impact on our planet. We are committed to using the most ethical and sustainable ingredients while being conscious about social responsibility and environmental commitments.

Our sustainability efforts include:

Direct Sourcing: We practice direct sourcing of our cacao. Ensuring the cacao farmer receives 100% of the price of their crop. This price is set by the farmer alone, determined by their cost, margins, and demand for their unique terroir, ensuring we pay a fair price to the farmer.

Working with smallholder farmers: We currently work with 1 farm in Dak Lak, Vietnam, starting in 2020. The cacao farm is a family owned business. We were able to conduct our own supplier assessment when we visited the site which included a comprehensive survey of their social and environmental practices such as hygiene, pest management and labour conditions during the growing, harvesting and processing stages. A statement from our visit is available upon request. We are in the process of auditing another farm in Thailand.

Zero tolerance of forced labor or child labor: We do not tolerate or engage in any forced labour and child labor within our activities or supply chain. We aim to make sure that all employees are respected and that fair working conditions are met at all times.

Organic farming practices and techniques: The farmer we work with is currently working towards a certification from the Rainforest Alliance applying for a recognised sustainability scheme which should be in place in 2027. Organic practices are already in place, for pests and weed management practices they reported using wood smoke for the purpose of clearing off insects and used organic weed control.

Promoting regional ingredients: We source cacao and raw materials as close to Hong Kong as possible in order to reduce our shipping's carbon footprint to a minimum, using sea shipping. We commit to sourcing cacao in South East Asia, more specifically Vietnam and Thailand also to promote regional farms producing high quality cacao. Like Chateaux in wines, the origins of cacao can become renowned and desired.

Minimizing our carbon footprint: Our local deliveries in Hong Kong are clustered together 3 times a week into a single vehicle that handles multiple deliveries in the same area, minimizing carbon footprint. We also have 1 shipment a week to Macao that is clustered with other companies shipments into 1 boat for lower footprint and allowing us to ship using the cold chain.

Zero use of single-use plastic in packaging: Our products' packaging are free of single-use plastic (SUP) for consumer facing product range since 2022, when the last SUP was replaced with 100% home compostable wood-pulp cellulose, and paper. Since 2024, we have suggested to our B2B clients to work with us on reusable air-tight containers that we exchange with each delivery. When this is not possible for the client, we use FSC-certified paper boxes.

Commitment to food waste prevention: Our chocolate lab works to have zero food waste / organic waste creation. Our recipes use by-products from each other that would be wasted. Other by-products end up in the team's lunch or donated. We support food waste reduction in our supply chain by partnering with other kitchens and waste management platforms such as Chomp.

Amit Oz
Conspiracy Chocolate CEO & co-founder

Celine Herren
Conspiracy Chocolate COO & co-founder