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### 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.

**Fair trade Minimum:** We ensure to pay 2.16x the Fair Trade price of cacao. Conspiracy Chocolate buys our cacao at 5.2 USD/kg while the Fair Trade price is 2.4\$/kg allowing the farm's management to pay fair wages to everyone involved in the operation.

**Working with smallholder farmers:** The cacao farm is a family owned business. We were able to visit the site and conduct our own assessment of their social and environmental practices. We looked at hygiene and labour conditions during the farming and aspects. A statement from our visit is available upon request.

**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 decent working conditions are met at all times.

**Organic farming practices and techniques:** The farmer we work with is in the process of applying for Organic Certification. He has been collecting soil samples to apply for the Organic Certificate but has not yet reached the required amount of years for the certificate. For pests and weed management practices they reported to use wood smoke for this purpose of clearing off insects and used organic weed control.

**Promoting regional ingredients:** We source cacao as close to Hong Kong as possible in order to reduce our shipping's carbon footprint to a minimum.

**Minimizing our carbon footprint:** Our local deliveries in Hong Kong is done by foot on public transport as much as possible. When orders are larger, they get clustered together for one vehicle to handle multiple deliveries in the same area, minimizing carbon footprint further.

**Reduction of single-use plastics where possible:** Our goal is to be completely single-use plastic packaging free for our consumer facing product range by the end of 2022. By 2023 our packaging will be made of paper, with an inner wrapper made of wood pulp cellulose, which is compostable.

**Commitment to food waste prevention:** Our chocolate lab works to have zero food waste / organic waste creation. Our recipes are designed to use the by-products from other recipes, that would be wasted. A few items which do not make it back into production end up in special projects or R&D efforts. We support food waste reduction in our supply chain by partnering with other kitchens and waste management platforms such as Phenix by OnTheList and Chomp.

**Commitment to supporting the local community:** We are developing a program for 2023 to support a few independent bakers in Hong Kong by sponsoring chocolate from our clean waste management for their baked goods.

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