Our sustainable commitment 2017-2018









Jean-Luc Grisot, CFO Valrhona

For us, imagining the best of chocolate means giving the best to our producers, our partners and our planet. Every day, through Live Long, we work to do just that.

Businesses like ours have a vital role to play in solving the pressing issues of our time. Over

the past year, companies have increasingly stepped up to tackle climate change and rising social inequality. Valrhona is firmly part of this movement.

Just this last year, we launched our first ecodesigned products, worked with cocoa partners to develop agroforestry and improve access to education, forged a new partnership with start-up Too Good to Go to help clients fight food waste and continued building our shared vision for the Valrhona of 2025!

Ten years ago, when a client asked me what I was doing to make the world a better place, I didn't know how to reply. Today, I'm proud to be able to show that Valrhona is a committed, responsible supplier with big plans for the future.



Carole Seignovert, Head of CSR

2017 was an exciting year for Live Long, in which we made strides towards reaching our goals around cocoa, the environment,

gastronomy and the lives of our stakeholders. Today, Live Long touches all levels of the business, and increasingly the wider Valrhona community.

I'm thrilled that our sustainable commitment is bearing fruit. In 2017, we were awarded a Gold rating by EcoVadis, placing us among the top 5% of sustainable suppliers in the world. We were also voted 10th in the Great Place to Work rankings in France by our staff, placing us in the top 15 for the fifth consecutive year. We're not stopping there though! In 2018, we'll be pulling out all the stops to move even closer to our 2025 goals.

Live Long Cocoa

Thorough our long-term partnerships, we aim to preserve aromatic cocoa and support cocoa producing communities.



Improving education in Ghana

Over the next five years we will be working with 6 communities to increase access to education, reaching **250 producers and 2500 children**. To date, we have built two new schools!

Promoting agroforestry with Cacao Forest

In 2017, we developed cocoa-based agroforestry cultivation models with farmers in the Dominican Republic. This year, we'll be planting trees and continuing to help them find ways to sell other crops from their farms, such as avocados and oranges.

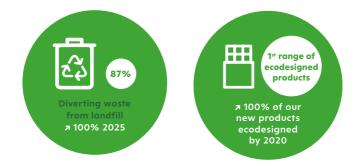
> Discover more about our partnership projects online, including agroforestry in Haiti, a training center in Brazil, a new village in Madagascar and clean drinking water in Peru.

Live Long Environment

Our goal is to halve our environmental footprint by 2025. We're working to improve the environmental impact of our products throughout their life cycle.

▶ We've set ourselves clear goals on water and energy use, our carbon emissions and our waste production. Find out about all of our objectives and our actions at **www.valrhona.com**!

This year we have particularly focused on:



Our ecodesign adventure

In 2017, we integrated environmental criteria into the way we create products and packaging, as well as training our staff in ecodesign. This year we launch our new ballotin gift boxes, which will save us **5T of cardboard a year**!

Fighting food waste with "Les Cabossés"

In 2017, we launched our short-shelf life bonbon assortment bags in our Tain boutique. Thanks to our "Les Cabossés" range, we've managed to save **1.7T** of bonbons!

Live Long Gastronomy Our goal is to foster vocations. This means drawing on our heritage of gastronomic expertise to pass on skills and knowledge to today's artisans and to inspire the pastry chefs of tomorrow.



Graines de Chef· Valrhona and la Fondation Paul Bocuse help young people find their vocation

In 2017, our program enabled 10 young people to discover what it's like to be a pastry chef. Six have since started training for a professional qualification (CAP Pâtissier), doing their apprenticeships with Valrhona clients. In 2018, we will run the program in three new towns in France.

The Fondation Valrhona- supporting cookery training for young people

Our Fondation works to pass on the joy of flavor and the pastry chef's craft. In 2017, we invested several new projects in France, including three providing cookery training to school students: "Un jeune un métier" as well as for the Association Epices and the town of Feyzin.

▶ Find out more about all our projects to promote pastry vocations on **www.valrhona.com**

Live Long Together

We want to create a sustainable business model with our stakeholders, whether helping clients to put sustainable practices into place, creating a company in which staff are happy to work, or even defining our collective vision for 2025.



Clients participating in dialogue days 7 200/yr 2020



% of purchases made with suppliers who've signed our Sustainable Purchasing Charter 7 100% 2020



% Strategic suppliers participating in dialogue days 7 100% 2020



Staff with a CSR objective 7 100% 2020

Creating a shared Vision for 2025

Last year we continued creating our 2025 vision, via **client listening sessions**, a working day with **150 staff ambassadors** and a survey of all of our partners. We plan to launch our 2025 Vision early 2018.

Helping clients in France fight food waste

In 2017, we launched a partnership with app Too Good To Go to enable clients to sell products that would otherwise go to waste **while also helping the planet**. Plus, **sign-up is free for Valrhona clients**!

▶ Find out more online about how we work to build a sustainable business with our stakeholders!



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