

B Corporation

**Valrhona
gets B Corp
certification for
the second time**

Valrhona has reconfirmed
its place among the world's
most ethically conscious
companies.

Certified



Corporation


VALRHONA
Let's imagine the best of chocolate®



B Corp, more than just a certification

Being a B Corp means being part of a **community of the world's most ethically conscious companies** which all belong to a **global movement** for a **more inclusive, equitable, and regenerative economy**. Today, nearly 6,900 companies worldwide are B Corp certified, including just over 300 in France. Companies such as Patagonia, Danone, Nespresso, Veja, and Chloé are all part of this movement.

To secure certification, they have to meet **extremely high standards in terms of their social and environmental performance, legal responsibilities, and transparency** across five areas: governance, workers, customers, community, and the environment.

Having initially been B Corp certified in January 2020, **Valrhona is proud to announce it was awarded its second certificate**, providing yet more solid evidence of its commitments to a fair and sustainable cocoa industry and creative, ethical gastronomy.



The culmination of a long collaborative process

Certification is **the culmination of long-standing collaborative efforts by all Valrhona's employees**. For over a year, 35 staff members worked on the recertification process, answering and documenting evidence for 325 questions, then taking part in a three-day audit. This **long and demanding procedure gets tougher every year, with standards rising every time a company wants to retain its certification**. The aim is to encourage companies to improve every day, break their own boundaries, and challenge themselves to do better and better. By securing its second certification, Valrhona has clearly demonstrated its determination to co-construct a model that has a positive impact on producers, employees, makers, and everyone who loves chocolate.

Being B Corp-certified also means joining a collective movement made up of companies that are finding ways of being the best not in the world but for the world.



Solid proof of our commitments

B Corp certification assesses a company's actions, not targets. The actions that have made all the difference at Valrhona are as follows:

Gender equality in management

At Valrhona, talent has no gender. **Over 50% of managers are women**. Valrhona takes great pride in this, as the equivalent figures for France and the wider world* are 33% and 20-40% respectively. This **equality is in evidence at every level of the company**, as in 2022, 430 of Valrhona's 868 employees were women and 438 were men - near-perfect parity!

* United Nations, 2021





Long-term partnerships between Valrhona and its cocoa partners

99.8% of Valrhona cocoa comes from long-term partnerships with an average term of more than eight years (and a minimum of three years). These contracts guarantee our 16,979 cocoa producer partners **fixed prices that go above and beyond the minimum prices set by governmental organizations, minimum purchase volumes, and environmental and social support projects** for their communities. These conditions, which are rarely implemented elsewhere in the industry, give producers security by providing them with guarantees and visibility as they sell their cocoa. This way, they can access a stable income, improve their living conditions and plan for long-term investments.





Reducing greenhouse gases

Between 2013 and 2022, Valrhona reduced its chocolate factory's greenhouse gas emissions by **49%**. This is **2,574 tonnes of CO₂**, or the equivalent of 660 passengers flying from Paris to Tokyo and back. To take its commitments one step further, the company has committed to contributing to global net zero ambitions and reducing its direct and indirect emissions by 50% by 2030.

Protecting and regenerating ecosystems

Valrhona is regenerating ecosystems through initiatives that include renewing 52 hectares of land in Haiti's 'Jardins Créoles' (or 'mixed plots') and developing agroforestry approaches with the Cacao Forest program in the Dominican Republic as of 2015. Valrhona is also helping to safeguard rare species such as Gran Blanco, an endangered cacao tree endemic to Peru. As well as being good for the planet, **these actions benefit cocoa producers by protecting and improving their incomes.**

The Graines de Pâtissier program

155 young people have found their vocation thanks to the Graines de Pâtissier program created in 2017 by the Valrhona Foundation. Out of the 315 young people we have welcomed onto this scheme, **155 have gone on to training or found a job in the food industry.** This is good news not only for them, but also for Valrhona customers on the lookout for up-and-coming talent!



NOROHY AND ADAMANCE ARE JOINING THE COMMUNITY TOO!

Vanilla specialist Norohy and Adamance, a creator of fruit purée with no added sugar or other additives, have both joined the same collective of ethical brands as Valrhona by securing B Corp certification.

Hetsika

Baptiste Sirand
PASTRY CHEF INSTRUCTOR
ÉCOLE VALRHONA



Our work to drive forward a collective movement that unites the gastronomy world also entails **inspiring customers and dreaming up pastry-making's future together**. With this in mind, Valrhona has come up with **a recipe inspired by B Corp's philosophy**. From the choice of ingredients to the various stages involved in creating this dessert, nothing was left to chance by Baptiste Sirand, a pastry chef and instructor at L'École Valrhona who, along with Jérémy Aspa, won the 2022 Meilleur Pâtissier: Les Professionnels television show.

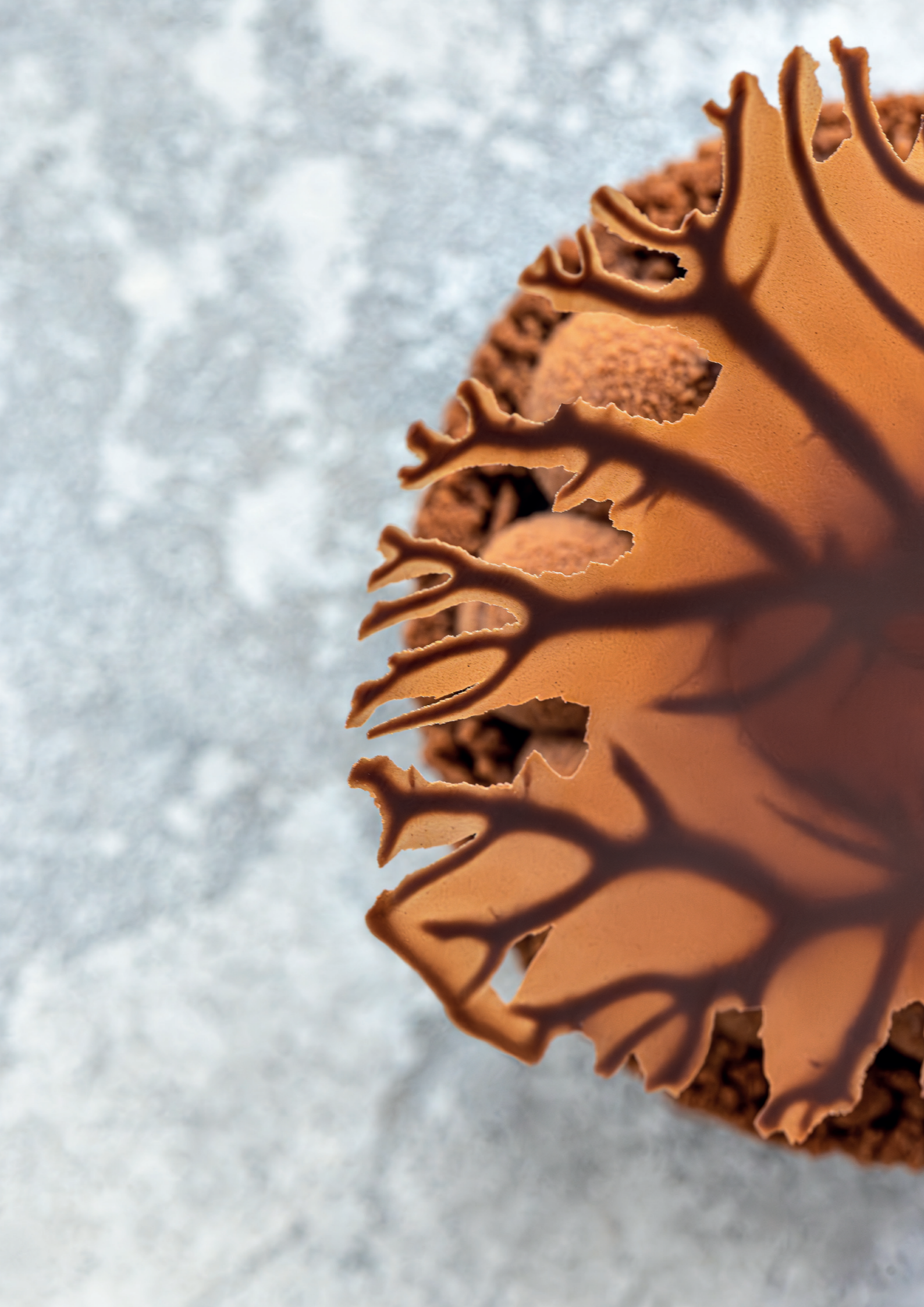
Carefully selected quality ingredients are the basis for this dessert. **Millot 74% Single Origin organic-certified chocolate** comes from the Millot plantation, all of whose crops have been purchased by Valrhona for more than 30 years. According to studies carried out by Valrhona and the NGO Nitidae, cocoa from Millot has a **carbon footprint of 0.57kg of CO₂ per kilo of cocoa** (measured from the producer's plantation to the Valrhona chocolate factory), compared with an average of 23kg CO₂ per kilo for all cocoa. Other ingredients include organic-certified Madagascan vanilla from Norohy, Burgundian blackcurrant purée from Adamance, and organic-certified French sugar. In addition to this, chef Baptiste Sirand used French honey from Manufacture du Miel, an ethical maker that actively supports the Observatoire Français d'Apidologie and its efforts to protect bees. Carefully chosen low-carbon hazelnuts (0.52kg of CO₂eq/kg) round off the recipe.

'Reasonable Indulgence' principles have been applied to the recipe to make sure our pastries are not just consistently indulgent, but ethical too. This concept was invented by Valrhona's exploratory pastry chef Frédéric Bau and detailed in his book of the same name published in 2020 by Éditions La Martinière. 'Reasonable Indulgence' asks us to **rethink pastry-making's rules to make it better for people and the planet, without compromising on taste**. Using vegetable fats such as hazelnut oil, for example, has a dual advantage. They are good for your health (containing only 6% saturated fatty acids on average, compared with 55-60% for butter), but they also have a more intense flavor - which is why vegan ingredients are no longer just for 100% vegan pastries and can be used every day of the week. A reduced sugar count and some new Essentials recipes are other important final parts of the picture.

Because **forward-looking pastry-making is also more energy-efficient**, this recipe doesn't require the use of a freezer and the baking process has been thought through particularly carefully. Only 0.199 kWh of energy went into making this dessert (for 8 minutes of cooking at 355°F or 180°C), whereas low-temperature cooking would have required 0.495 kWh (30 minutes at 250°F or 120°C), and steaming 1.917 kWh (15 minutes at 230°F or 110°C).

The recipe has been **thought through to the last detail**. Fleur de sel has been chosen over fine salt because it is richer in magnesium, calcium, and potassium.

See the recipe in full here: <https://bit.ly/HetsikaBCorp>





About Valrhona

AT VALRHONA, TOGETHER, GOOD BECOMES BETTER

A partner of taste artisans since 1922 and a pioneer and specialist in the world of chocolate, Valrhona defines itself today as a company whose mission statement "Together, good becomes better" conveys the strength of its commitment.

Together with its employees, chefs, and cocoa producers, Valrhona brings out the best in chocolate to shift the status quo towards a fairer, more sustainable cocoa industry and gastronomy that tastes great, looks great and does great things for the world.

Building long-term partnerships directly with cocoa producers, sharing know-how and looking for the next chocolate innovation are the challenges that drive us to do better every day. Working alongside chefs, Valrhona promotes craftsmanship and supports them in their quest for uniqueness by constantly pushing the limits of creativity.

Having been a certified B Corporation® since January 2020, Valrhona is proud to have secured this demanding certification for the second time in October 2023. B Corporation rewards the world's most committed companies that put equal emphasis on economic, societal, and environmental performance. This distinction serves as recognition of Live Long, our sustainable development strategy shaped by our determination to co-create a model which has a positive impact on producers, employees, makers and everyone who loves chocolate.

Choosing Valrhona means committing to responsible chocolate. All the cocoa beans that we use can be traced back to the producer which provides the assurance of knowing where the cocoa came from, who harvested it, and that it was produced in good conditions. Choosing Valrhona means committing to a chocolate that respects both people and the planet.

www.valrhona.com

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Link to download images:

<https://bit.ly/BCorpValrhona>

