



Editorial



ollowing our 2019 launch and several years of work, we are proud to present our first activity report! Upon reading it, you will discover our commitments, actions, and partners, as well as our team and the progress made since it was formed. "Acting for a fair and sustainable cocoa sector, and a responsible and inclusive gastronomy."

To tell you a little more, I'd like to start by presenting the foundation's birthplace and the values that allowed us to embark on this first part of our journey.

We are here today thanks to the convictions of all those around us.

We are here today because we are looking in the same direction as our partners, united around a mission: acting for a fair and sustainable cocoa sector, and a responsible and inclusive gastronomy.

We are convinced that by coming together with you and rallying around this ambition, we will succeed in having a real positive impact.

> The purpose of this activity report is to inspire you to mobilize along with us, demonstrating how serious we are about this cause.

We would like to thank everyone who has helped, advised, and supported us in these early years. Thank you to our directors, past and present, to

all our sponsors, to our operational and institutional partners, and many thanks to our founding member, Valrhona.

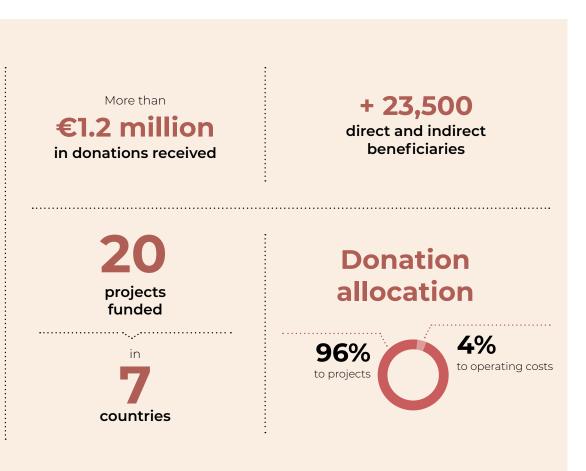
Carole Seignovert,

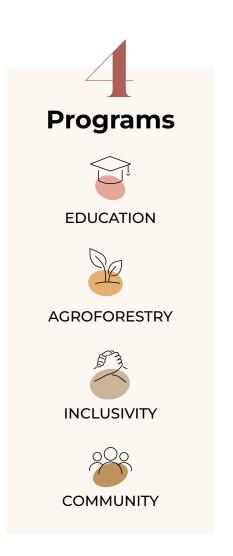
President of the Valrhona Foundation

The Valrhona Foundation At a glance

Community service mission:

We are committed to a fair and sustainable cocoa sector, and a responsible and inclusive gastronomy.





Who are we?

The Valrhona Foundation is a non-profit organization that funds and manages public interest projects.

Our mission

We act for a fair and sustainable cocoa sector, and a responsible and inclusive gastronomy.

For a fair and sustainable cocoa industry

The issues of the cocoa industry are well known: child labor, deforestation, community living conditions, etc. Our actions in the sector aim to have a positive impact on cocoa producer communities by responding to their needs as best as possible.

For a fair and sustainable cocoa sector, we finance projects in line with the UN's sustainable development goals.













For a responsible and inclusive gastronomy

This kind of gastronomy is mindful of living things, of humans and the planet, focusing on sustainable agricultural practices and seasonal ingredients. It also respects people by feeding them well and embracing them in all their diversity. Finally, it passes down the passion for gastronomy to the next generations.

For a responsible and inclusive gastronomy, we fund projects in line with the UN's sustainable development goals.









Our history

Our adventure began in 2006, when a group of Valrhona employees decided to go above and beyond what their jobs required of them. They may have had different aspirations in the development of ethical, fair projects, but when it comes to their convictions, there was one common denominator: taste. They initially established projects in the Drôme Valley, at the regional level. From there, the Valrhona Foundation was born.

In 2019, the Foundation expanded, enabling all those who wished (employees, customers, suppliers, foodies, etc.) to get involved in implementing international initiatives for gastronomy and the cocoa sector.

2006

The Valrhona Foundation is born 2019

The Valrhona Foundation expands

"The adventure began in 2006"



To achieve our mission, we develop projects in France and abroad, focused on 4 programs:



EDUCATION

Promoting access to education in cocoaproducing countries



AGROFORESTRY

Protecting the environment and biodiversity



INCLUSIVITY

Making cocoa and gastronomy professions more accessible



COMMUNITY

Improving the living conditions of cocoa producers and their families





Renovating the Guayabal elementary school

€16,143



SAN JOSE

90 students 16 teachers

Built in 2005, the school in Guayabal was no longer in good conditions for receiving students. It had many defects that could be dangerous for children (cracks in walls, water run-off, faulty electrical connections).

In 2021, in partnership with Fundación San José, the Valrhona Foundation financed the school's renovation, enabling 90 students and 16 teachers to study, learn, and teach under good conditions.

The municipality of Benitez is located in the North-West of Venezuela, where there are many cocoa producer communities.







School and canteen of Konedougou

2021

LOCATION
Konedougou,
Ivory Coast

BUDGET **€74,195**

213 children

The construction of the elementary school and canteen in the Konedougou community is a real lever to facilitate access to education in rural areas.

The newly built school replaces the old one that could not accommodate children during rainy season. It has 3 classrooms, a principal's office, and a toilet block, and now offers students good learning conditions throughout the year.

The canteen helps improve students' attendance in class. Before, with no canteen, children had to go home for lunch, some of them having to walk a long distance. Many, especially the youngest, therefore did not go back to school in the afternoon.

The project also helped create jobs for women who run the canteen and prepare meals.

"I want my children to be able to have a job in the future. When there is a canteen at school, that motivates students to listen well."

Students' parent, canteen construction project in Nadjette, Ivory Coast.









Mixed - crop Creole-style gardens

2021-2023

€207.801 for the 2021-2023 period



158 producers

This project is a continuation of actions and studies already carried out between 2017 and 2020 by Valrhona.

This Creole-style mixed crop garden program had already been allocated €188,000, and the results were very encouraging. Therefore, the Valrhona Foundation decided to commit to the 2021-2023 triennial.

The objective of this project is to sustainably improve the living conditions of producers by regenerating their cocoa plots. The regeneration of plots is carried out by pruning, grafting, replacing cacao trees, introducing food crops and fruit trees, and composting. These techniques make it possible to obtain a greater yield per plot and diversify producer income sources

The project also aims to synthesize these approaches and develop a national agro-ecological cocoa farming model so that as many Haitian families as possible can undertake these actions within their plots.

RESULTS FOR 2022

producers regenerated their plots, adding up to over 12 ha

new producers agreed to participate in the project

+157 pieces of equipment distributed

6,000 cacao plants distributed and planted



Landscape in Madagascar

Sambirano

Contribution of €9,943

982 producers 4,200 indirect

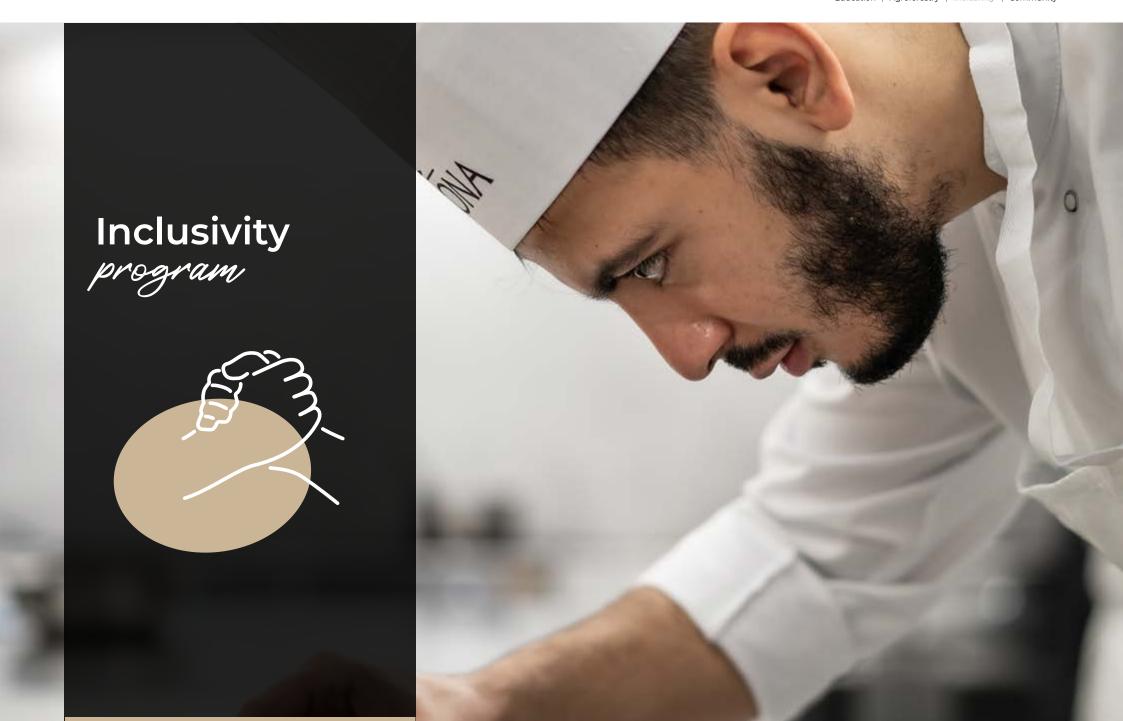
Led by the NGO Helvetas, this project aims to ensure the resilience of farms, preserve biodiversity and fight against deforestation in the Sambirano river valley in Madagascar.

The work was focused on two key proj-

- · Analyzing regional risks and creating a map of protected areas.
- · Implementing a local management system to address these risks. The Drainage Basin Management Committee (COGEBS) was created. This local organization designs and implements solutions. The first action was to protect the river banks.







Graines de Pâtissier

Since 2017 France €19,500/city 314 young people

Graines de Pâtissier is a pre-apprenticeship program that gives young people who haven't been able to get into the job market a chance to try out the role of pastry chef and find a potential mentor for their apprenticeship.

Supported by second chance schools (E2C), young people alternate between courses, traineeships, and immersion at partner training centers. Young people will learn pastry making basics and terminology and meet professionals before starting, if they wish, their traineeships.

This program, underway in 13 French cities, aims to create partnerships between young people with a professional objective and craftspeople looking for reliable and motivated apprentices.

"Whether they are French or from abroad, with baggage or experiencing hardship or not, let's give them a chance, or perhaps several chances."

Gilles Marchal, pastry chef, Pâtisserie Gilles Marchal

"I liked discovering the profession because what you see on TV and what you experience is completely different."

Hana. 2021 cohort





45% of program beneficiaries signed an apprenticeship contract in 2022







South and cocoa

Carupano

€34,135



60 young

Since January 2023, 60 young people between the ages of 14 and 19 and in vulnerable/out-of-school situations have been trained in cocoa professions. The training program is comprehensive: young people learn grafting techniques, how to control cacao tree diseases, and the agroecological management of plots.

They also take classes in writing, mathematics and personal development. Classroom construction and equipment needed for training, such as machetes or computers, were also provided by the Foundation

The training, provided by Fundación San José, will end in October 2023 and is aimed at promoting employment in the region and developing the attractiveness of cocoa professions to younger generations.











Building the Dibobly water tower

2021

Dibobly, **Ivory Coast**

€45,780

15,000 inhabitants Each dry season, the 15,000 inhabitants of Dibobly, in the rural region of Guémon, were faced with increasingly difficult access to water since the wells were drying up.

It was sometimes necessary to walk several kilometers to collect water from Buyo Lake. This task was physically taxing and the water quality was lower.

Now, the water tower and 3 public fountains provide residents with reliable access to drinking water throughout the year. The water supply hardship is reduced and the health situation has improved.



10,000 liters of water are distributed daily during each dry season month, according to initial results.





Poultry

YEAR **2021**

Pona Ouinlo, Ivory Coast

BUDGET **€27,202**

BENEFICIARIES
49 women
from the
village and
their families

This entrepreneurial project aimed at women in the Pona-Ouinlo community made it possible to build a barn, buy 1,000 hens, and train women in farm management.

This endeavor created 30 jobs, contributing to women's empowerment and income diversification through selling eggs and chickens for consumption. The farm also contributes to the community's food sovereignty. In addition, chicken droppings are used as natural fertilizers for cocoa planting, reducing the use of chemical fertilizers.

6,568trays of eggs sold, generating revenue of more than €22,500



49 jobs created







"We collect 22 trays of eggs per day. One tray contains 30 eggs. This allows us to do business, and I can run my farm on the side."

Marie-Laure, poultry farm beneficiary

See Marie-Laure's full testimony at https://fonds-solidaire-valrhona.org

Governance

BOARD OF DIRECTORS

The Board of Directors meets 3 times a year. Its function is to define the Foundation's strategic direction, ensure that the missions are carried out successfully, vote on projects, and approve budgets and annual accounting. It is made up of 7 members who perform their duties free of charge.



Carole Seignovert President of the Valrhona Foundation and Director of CSR and ESP Innovation



Thierry Bridron Executive Pastry Chef at L'École Valrhona



Véronique Loubaud-Aubert Director of Corporate Law and Real Estate, Savencia



Véronique Huchede Manager, Valrhona Cocoa Sector



Eric Marchisio FSP Operational Director



Stéphane Clevenot Valrhona France BU Manager

THE VALRHONA **FOUNDATION TEAM**



Mélissa Fournaux General Manager for the Valrhona Foundation



Camille Colomb Graines de Pâtissier Program Manager



Jérôme Coutant General Secretary, Savencia

Our sponsors





















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