

**Corporate
Social
Responsibility
Report**



**Live
Long**

2016









THIS YEAR WE LAUNCHED OUR LIVE LONG PROGRAM, WHICH DRAWS ON OUR YEARS OF SUSTAINABLE PRACTICE. WE SET OURSELVES AMBITIOUS GOALS AROUND COCOA, THE ENVIRONMENT, GASTRONOMY AND THE LIVES OF OUR STAKEHOLDERS, TO TOGETHER CREATE THE VALRHONA OF TOMORROW.

Over the past twelve months, we have set in motion far reaching plans that will shape our course for the years to come, from our Vision 2025 exercise to create a shared vision for Valrhona, to our continuing work to implement eco-design criteria for all new product developments.

We have taken a similarly long view with regard to cocoa, continuing to work with stakeholders to shape our cocoa strategy. We are actively involved in the agroforestry project Cacao Forest and in pushing forward with gastronomy related activities that will make a difference to the lives of young people.

Live Long is a message of hope and of action for us all. We believe that for Valrhona to succeed in the future, we must become truly environmentally and socially sustainable.

JOIN US ON OUR JOURNEY!



JEAN-LUC GRISOT
CEO

A handwritten signature in dark ink, appearing to be 'JL Grisot'.

Our four commitments

THROUGH LIVE LONG, DISCOVER
OUR SUSTAINABLE GOALS:

LIVE LONG COCOA

Preserving aromatic cocoa
and supporting producer communities

LIVE LONG GASTRONOMY

Promoting gastronomy-based
professions and inspiring new generations

LIVE LONG ENVIRONMENT

Halving our environmental
impact by 2025

LIVE LONG TOGETHER

Constructing a sustainable model
with our stakeholders



PRESERVING AROMATIC
COCOA AND SUPPORTING
PRODUCER COMMUNITIES



This year we have continued our projects to support cocoa producing communities as well as our active involvement in Cacao Forest, a pioneering agroforestry project to create the sustainable cocoa agriculture of the future.

WE HAVE LONG-TERM PARTNERSHIPS IN 11 COUNTRIES ACROSS THE WORLD AND HAVE CARRIED OUT OVER 20 COMMUNITY PROJECTS WITH OUR PRODUCER PARTNERS OVER THE LAST FIVE YEARS.

Our community projects

SINCE 2012

LIVE LONG 2016



JAMAICA

—
Financing solar drying beds

BELIZE

—
Rescuing a plantation and renovating buildings following a tropical storm in 2016

DOMINICAN REPUBLIC

—
Constructing a school in Los Indios

ECUADOR

—
Supporting AVSF's earthquake relief efforts *



PERU

—
Distributing water filters, creating a seedling nursery, launching the Clean Water Project



CÔTE D'IVOIRE

—
Constructing a school in Petit Bouaké

BRAZIL

—
Renovating farm workers' housing and building a training center *





BALI

Supporting a cocoa organization in its first export



MADAGASCAR

Renovating the village of Andzavibe and opening a healthcare center



GHANA

Building a community center in Wassa N'kran

* Find out more on www.valrhona.com



BALI

Supporting a fledgling cocoa organization with its first international export



BY SUPPORTING SMALL COCOA GROWING ORGANIZATIONS, WE CONTRIBUTE TOWARDS INCREASING PRODUCTION OF, AND RECOGNITION FOR, HIGH QUALITY COCOA.

This year we saw the first fruits of our relationship with the young Balinese cooperative Kerta Semaya Samaniya (KSS): the development of a limited edition Cuvée Bali using cocoa from KSS's first ever international export.

Our sourcer Julien Desmedt came across KSS, which translates as "Building a prosperous project together", while on the search for new terroirs in Indonesia. Situated on the west of the island of Bali, KSS was already selling their cocoa on the local market. With the support of local authorities and local NGO Kalimajari, they had put fermentation and drying processes in place, but the value of this work was not recognized in the markets. Encouraged by the motivation of the KSS team, he decided to work with them.

In addition to committing to buy, we have worked with KSS to help them export their cocoa for the very first time. This has meant helping them with managing logistics and ensuring quality.

The completion of the first container was a moment of great celebrations. We look forward to working with KSS further, to together bring the work of the cooperative and unique flavors of this new terroir to an international audience.

"This commitment demonstrates our desire to support fledgling organizations and to help highlight the value of this new terroir through the development of a 'Cuvée Bali'. This first step reinforces our connection with KSS, its members, and this magical island. The adventure continues in 2017!"

JULIEN DESMEDT,
SOURCER



MADAGASCAR

Renovating a village and a Madagsacan visit to Valrhona

WE'VE BEEN IN MADAGASCAR SINCE 1986, WORKING IN CLOSE PARTNERSHIP WITH THE SOCIÉTÉ MILLOT. FOR OVER THIRTY YEARS WE HAVE WORKED TOGETHER ON GROWING, SELECTING AND PREPARING THE COCOA. THIS YEAR, WE DECIDED TO DEEPEN THIS RELATIONSHIP WITH MILLOT EVEN FURTHER BY BECOMING A 40% SHAREHOLDER IN THE PLANTATION. THIS SIGNIFICANT INVESTMENT ALLOWS US TO BUILD ON OUR SHARED AMBITIONS, NAMELY THE IMPLEMENTATION OF A LONG-TERM DEVELOPMENT PLAN.

RENOVATION WORKS CONTINUE IN MADAGASCAR

Open since November 2015, the new village healthcare center handles an average of twenty consultations a day, six days a week. The center provides easy access to non-urgent healthcare for Millot staff and their families, including free consultations and prescriptions.

By the end of 2015, nine families had moved into their new accommodation. 12 additional houses will have been finished by the end of 2016. To ensure that this project is sustainable, an association has been created to be able to open a bank account into which the rents will be paid. These moderate rents are intended to allow the villagers to take responsibility for their housing. The money will primarily be used for repairs and upkeep.

MILLOT'S CULTIVATION MANAGER VISITS VALRHONA

In 2015 and 2016 several staff and clients visited the Millot Estate. While there, Millot staff, including Patrick Landiniaina Rakotonindrina, Cultivation manager, shared their passion for cocoa with us and explained more about their work. In September 2016 we welcomed Patrick to Tain L'Hermitage, France, allowing him to discover how cocoa is transformed into chocolate and how this chocolate is used to make pastry creations.

The visit was a true delight for all involved as Patrick was reunited with some of the same people who had visited him in Madagascar some months earlier.

Building
works in
Madagascar





PERU

**Helping to
provide clean
water and to
save Gran
Blanco cocoa**

EACH YEAR, WE WORK WITH THE NORANDINO COOPERATIVE ON PROJECTS THAT WILL MAKE AN IMPACT ON THREE MAJOR AREAS: WATER MANAGEMENT, CONSERVING THE RARE GRAN BLANCO COCOA VARIETAL, AND IMPROVING QUALITY AND FARM MANAGEMENT.

Our focus is on the long-term which is why we are co-financing a technical advisor in the region over three years. This year we have also launched our Clean Water Project and continued developing a Gran Blanco seedling nursery.

THE VALRHONA CLEAN WATER PROJECT

In May this year, the cocoa producers of La Quemazon in Piura welcomed a group of American and Canadian clients to the region. The visit marked the official launch of the Clean Water Project, a pioneering initiative between Valrhona, our North American clients and Norandino to provide clean and safe water to the remote village of Los Ranchos. For every 3kg bag of Illanka 63% sold, Valrhona USA will donate \$2 to the project, with the aim of collecting \$10,000 by July 2017. You too can get involved – just go to <https://www.generosity.com/community-fundraising/the-valrhona-clean-water-project-los-ranchos>.

CREATING A SEEDLING NURSERY TO PRESERVE THE GRAN BLANCO

During their visit, our North American clients visited our Gran Blanco nursery. We created the nursery in 2013 but due to some years of drought, the project has only recently gained momentum. To build the nursery, Norandino took hundreds of cuttings and narrowed these down to the eight most productive and disease resistant clones. Thanks to their work in the region, our commitment to purchasing Gran Blanco, which has improved the incomes of over 100 families, as well as the return of the rains, there is increasing interest among farmers to cultivate this cocoa. We hope to start distributing the first plants to producers in the Rio Bigote valley from 2017.

CACAO FOREST

**Innovating
together for
the sustainable
cocoa of
the future**

WE ARE PROUD TO BE A
FOUNDING MEMBER OF CACAO
FOREST, A PIONEERING
PROJECT TO CREATE THE
SUSTAINABLE COCOA OF THE
FUTURE. WE AIM TO CREATE
INNOVATIVE AGRICULTURAL
MODELS THAT WILL
PRESERVE THE DIVERSITY
AND QUALITY OF COCOA
PRODUCTION, IMPROVE
FARMERS' LIVES, AND ALSO
PROTECT THE ENVIRONMENT.

Here at Valrhona, we are committed to imagining the best of chocolate. Cacao Forest's sustainable approach fits perfectly with our long-standing practices and our vision for the future of cocoa.

As part of our CAMBIOS project on our El Pedregal plantation in Venezuela, we tested the impact of a rich ecosystem on the development of Porcelana cocoa trees between 2008 and 2011, in partnership with experts from the Jardin Botanique de Merida. Today, we are going even further with Cacao Forest, creating sustainable cultivation models through growing cocoa trees alongside other types of tree.

Today, the Cacao Forest team consists of CIRAD, Isara, Terra Isara, TFT, Valrhona, AlterEco, Weiss, and Révillon. We draw on our varied expertises to create new agricultural models in the cocoa sector. We are concentrating research on three major cocoa growing regions: the Caribbean (the Dominican Republic), South America (Peru), and Africa (Côte d'Ivoire, Cameroon and Madagascar). The project launched in the Dominican Republic in 2015. Activities will kick off in Peru in 2017.





LIVE LONG 2016

HALVING
OUR ENVIRONMENTAL
IMPACT BY 2025

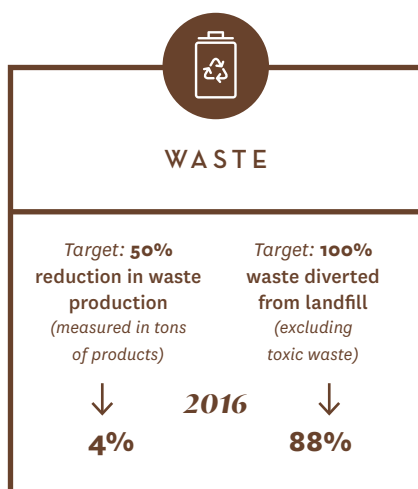
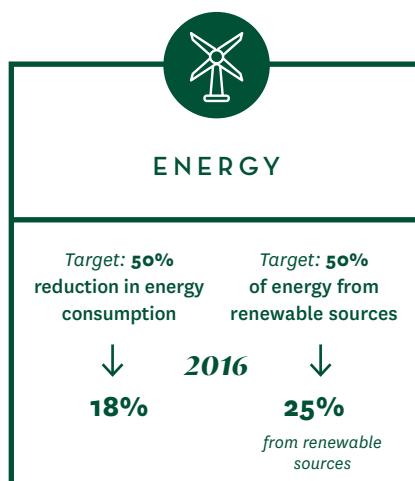
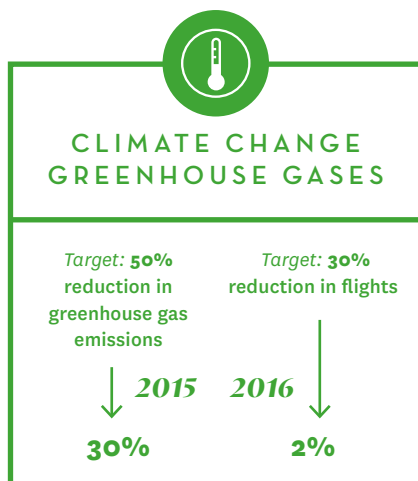


WE AIM TO HALVE OUR ENERGY

USE BETWEEN 2013 & 2025

To do this, we've implemented extensive plans to save energy over the next few years. We know that global warming is a major challenge facing us all, which is why we are committed to managing our carbon footprint. Since 2012, we have put in place performance indicators, strengthened our monitoring processes and trained our staff. We based our plans on ISO 50001 standards, achieving the certification in October 2015.

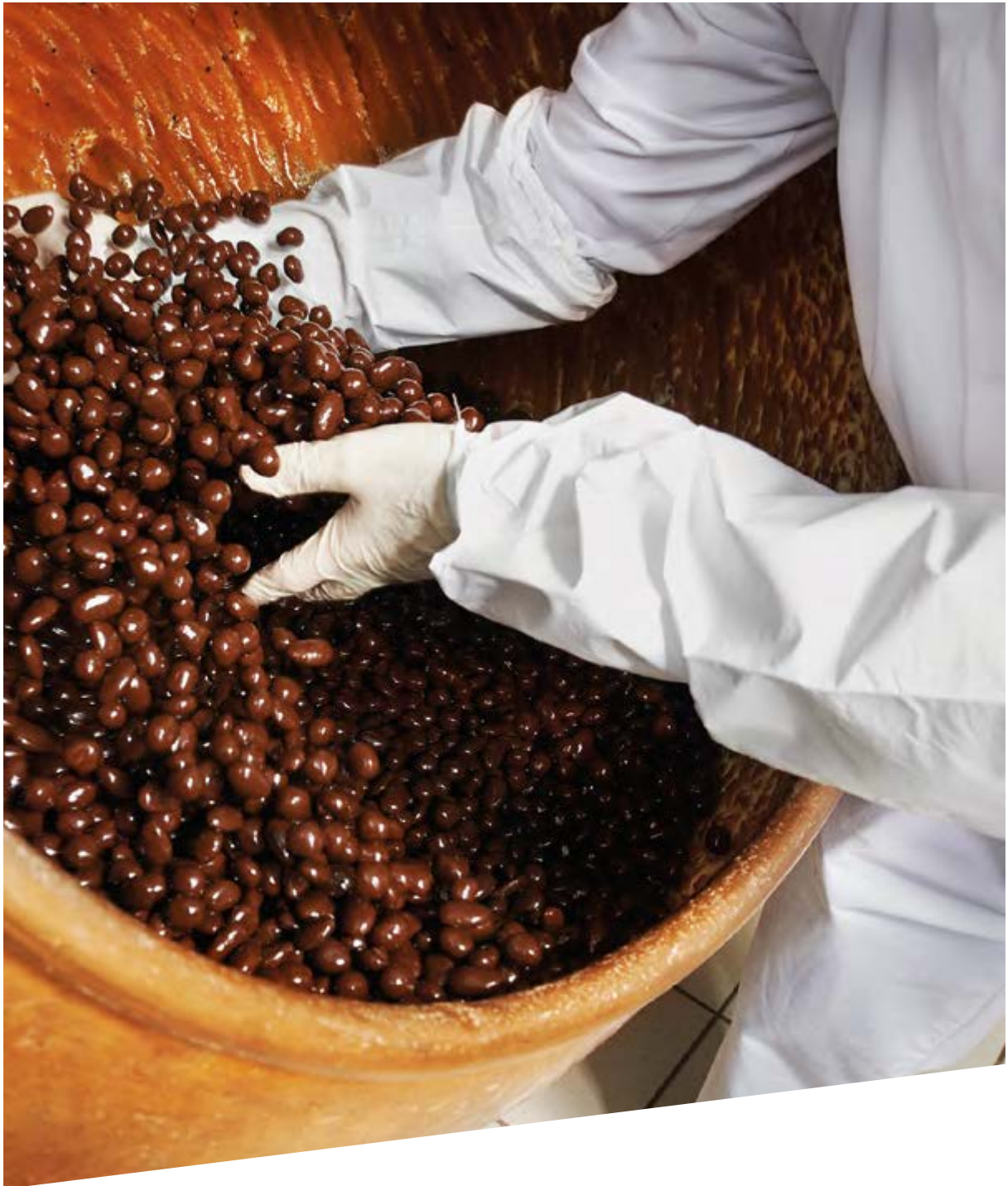
Our environmental targets for 2025



WE CONTINUE TO WORK ON REDUCING PACKAGING AND ENSURING THAT IN THE FUTURE ALL OUR NEW PRODUCTS WILL BE ECO-DESIGNED

Our actions in 2016

LIVE LONG 2016



This year we have primarily concentrated on managing our energy consumption and waste processes, with the involvement of our staff and partners.

— THIS YEAR, OUR ENERGY SAVING ACTIONS WILL ENABLE US TO MAKE AN ENERGY SAVING OF **7%** AS COMPARED TO 2015

— NEW LED LIGHTS IN OUR CHOCOLATERIE WILL REDUCE ENERGY USED ON LIGHTING BY **70%** COMPARED TO TODAY'S USAGE

— WE ANTICIPATE A **75%** ENERGY SAVING OVER THE NEXT FIVE YEARS THANKS TO OUR NEW CENTRALIZED COOLING PROCESSES

— TODAY WE DIVERT **88%** OF OUR WASTE FROM LANDFILL

Find out how we've done this on pages 18 and 19

L'Ecole Valrhona and la Cité du Chocolat have also been getting involved:

— Thanks to the replacement of their neon lights with LED lighting, l'Ecole will save the equivalent of the energy used by an average household per year.

— Once visitors to our new restaurant in the Cité du Chocolat finish their meals, they can recycle everything, from compostable waste to plates, cutlery and glasses!

Saving energy by centralizing our cooling processes

OVER THE NEXT TEN YEARS WANT TO CUT OUR ENERGY USE BY 50%, INCLUDING HALVING OUR USE OF FOSSIL FUELS. TO REACH OUR 2025 GOAL, WE'VE BEEN WORKING ON IMPROVING OUR ENERGY EFFICIENCY THIS YEAR BY CENTRALIZING OUR COOLING PROCESSES. OVER THE NEXT FIVE YEARS WE ANTICIPATE A 75% IMPROVEMENT IN OUR ENERGY USE COMPARED TO TODAY.



WE TALKED TO MATHIEU BOSELLI, IN CHARGE OF BUILDING MAINTENANCE, UTILITIES AND ENERGY AT VALRHONA, ABOUT OUR PLANS FOR ENERGY MANAGEMENT AND THIS YEAR'S DEVELOPMENTS

"The first thing we did was to structure our approach and identify our areas of energy consumption. We already had the ISO 14001 rating, but it didn't go far enough for us in terms of energy. We decided to work towards ISO 50001 to better structure our action plans.

This year we've centralized our cooling processes so that all heat that we extract to cool things down can be reused where we need heat. Chocolate making is one of the processes that is hardest to optimize in terms of heat use, as we're constantly having to alternate between hot and cold. As such, a chocolaterie is a truly magnificent playground for improving energy efficiency.

Instead of continuing to produce cold in smaller production areas across our site, we have decided to create a large central cold air distribution pipe so that our production is more efficient and economical.

We're currently finishing the first stage of the project. The second stage will be carried out in 2018 and will connect right up to our raw materials storage area."

Let's get recycling!

"To be able to say that we are moving things forward, gives meaning, which is really interesting."
MATHIEU ILTGEN,
CLEANING MANAGER

BY 2025 WE AIM TO PRODUCE ZERO WASTE IN OUR CHOCOLATERIE. WE HAVE BEEN WORKING TOWARDS THIS GOAL BY IMPROVING THE WAY WE PROCESS WASTE IN OUR PRODUCTION SITES. TODAY, WE DIVERT 88% OF OUR WASTE FROM LANDFILL.

We have been recycling for some time now, but until recently were unable to recycle soft plastics such as plastic film. Our staff were keen to do more. As Sebastien Valette, Cleaning Manager, explains, "the impetus came from the workshops and the production supervisors."

"We talked a lot with our waste disposal partners, asking them to find out where they stood on recycling soft plastics. At the beginning the answer was no, but after analyzing the technical specifications sheets and us continuing to insist, they said it was possible", says Mathieu Iltgen, Cleaning Manager.

After getting the go ahead from our waste disposal partner in January, we got the teams in production involved. "We redefined our recycling guidelines and most importantly, we trained people," explains Pauline Boudelaa, a member of the Security and Environment team. "We went to see people and told them we had tried to find solutions," adds Mathieu.

Now, the teams have integrated this into their daily work and recycling is increasingly easy. "People don't hesitate now to open the bins and see if there are any waste materials in there that shouldn't be, and then to correct it if there is," says Sebastien.

We're proud of where we've got to, but we don't want to stop there. We continue to explore ways to manage the waste we create to reduce that final 12% to zero.





Live Long gastronomy

PROMOTING
GASTRONOMY-BASED
PROFESSIONS AND INSPIRING
NEW GENERATIONS



Gastronomy is part of Valrhona's very DNA. We are partner to the gastronomy professions, inspiring creativity and fostering the chefs of today and of tomorrow.

For years, we have worked to promote the development of gastronomy and create vocations. This ranges from the professional training offered by l'Ecole Valrhona and our support of leading culinary competitions including le Coupe de Monde de la Pâtisserie, to our partnerships with gastronomy organizations such as the Fondation Paul Bocuse.

We work along three major axes: Raising awareness, training and promoting social inclusion of disadvantaged groups through gastronomy.

THIS YEAR

THE FONDATION TURNS 10!

—

OPENING OF THE CITÉ DU CHOCOLAT'S NEW SPACE DEDICATED TO PASTRY PROFESSIONS

—

LAUNCH OF OUR PROJECT INSERT PILOT PROJECT



OVER **300,000**
VISITORS SINCE
2013

—

30,000 PEOPLE
HAVE PARTICIPATED
IN CHOCOLATE
DISCOVERY
WORKSHOPS IN
2016

Raising Awareness

THE CITÉ DU CHOCOLAT UNVEILS A NEW SPACE DEDICATED TO ARTISANS

In 2016, the Cité du Chocolat Valrhona opened a new floor celebrating artisanal expertise. By offering a glimpse into the life of nine professionals, we aim to give visitors an understanding of gastronomy professions, and to inspire the pastry chefs of the future. For visitors looking for a hands-on experience, we also offer workshops and courses run by our Ecole Gourmet pastry chefs.





The Fondation Valrhona turns 10!

The Fondation Valrhona's mission is to support all initiatives that aim to protect, enrich or promote flavor and its related professions. The Fondation Valrhona has two focuses:

- To raise awareness and understanding of flavor
- To promote gastronomy professions and inspire vocations

The Fondation Valrhona's actions are targeted towards helping disadvantaged groups.

Since 2006, we have built strong links with the local community through the Fondation Valrhona via the following actions:

INSPIRING DISADVANTAGED YOUNG PEOPLE IN PARTNERSHIP WITH LA PROTECTION JUDICIAIRE DE LA JEUNESSE

Since its creation, the Fondation Valrhona has worked alongside the Valence PJJ, the local body managing the judicial protection of young people. We support their training restaurant and also run pastry workshops with them. This year, we once again supported the "Parcours du Goût PJJ", a national culinary competition which celebrates young people's skills and social inclusion.

RAISING AWARENESS ABOUT THE DIVERSITY OF FLAVOR

The Fondation Valrhona raises awareness about flavor through chocolate discovery workshops run by Valrhona staff. These workshops include an introduction to how chocolate is made, followed by an introduction to tasting that draws on all five senses. Over 700 people have taken part in a workshop in 2016.

PROMOTING GASTRONOMY PROFESSIONS TO DISADVANTAGED YOUNG PEOPLE

Through the Fondation pastry classes, Valrhona chefs show disadvantaged young people, children under the care of the Fondation Ardovin, sick children and those with disabilities what it's like to be a pastry chef. This year, 50 young people have received training.

Training

NEXT GENERATION

THE AIM OF OUR NEXT GENERATION PROJECT IS TO PROMOTE GASTRONOMY PROFESSIONS TO YOUNG PEOPLE IN TRAINING CENTERS ACROSS THE WORLD. WITH NEXT GENERATION, WE WILL HELP YOUNG PEOPLE DEVELOP THEIR TECHNICAL AND FLAVOR EXPERTISE, SHARING WITH THEM OUR CORE VALUES AND SO HELPING SHAPE THE ARTISANS AND RESTAURATEURS OF TOMORROW.

This June we welcomed a class of students at the BTM (Brevet Technicien de Maîtrise) in Avignon, France to Valrhona. During the students' day with us, they visited our chocolaterie and Cité du Chocolat, and received a tasting courtesy of l'Ecole Valrhona du Goût. This was a unique occasion for the students, allowing them to plunge into the world of Valrhona and to discover more about cocoa.



MORGANE DEREDEC,
L'ECOLE VALRHONA
DU GOÛT

"It was with great pleasure that I was able to exchange with the young chocolatiers from the BTM in Avignon about our shared passion: chocolate. This was the occasion for me to initiate them into the art of tasting chocolate as developed by l'Ecole Valrhona de Goût. I hope that this has given them a fresh perspective about flavor and a new way to approach their work. Tasting is very important for chocolatiers in training, as it is they who will create the chocolate of tomorrow and who will influence the big market trends that are related to flavor."



Training & inclusion

THE FONDATION VALRHONA AND PROJECT ATELEX

Since 2014, the Fondation Valrhona has been a proud supporter of the Atelex project, a project run by regional organization ADAPEI. Atelex allows young people with mental disabilities to develop professional kitchen skills by integrating this into their normal school experience.

Each year since 2014 we have supported:

- 6 young apprentices, aged between 15 and 19, who train for one and a half days a week at the Lycée hôtelier de l'Hermitage
- 12 young people who benefit from introductory courses to the culinary professions half a day each week under the guidance of Elodie Thivolle

The project has a strong direct impact on these young people, combining high quality training with successful social inclusion. The Fondation Valrhona, in partnership with ADAPEI, aims to put in a place training that will provide trainees with a recognized qualification and to implement this to enable young people to become culinary professionals.



Inclusion



“Recruitment is the biggest problem facing our profession today. The fact that Valrhona is getting involved in this really makes us feel valued!”

RACHEL BOUVIER,
L’EPI DORÉ, SAINT-DONAT,
FRANCE

PROJECT INSERT PILOT

Project Insert was created to address two key needs in France: that of our pastissier and baker clients, half of whom have trouble recruiting new staff, and that of young people, 25% of whom are unemployed. Insert aims to use our expertise and position in the gastronomy world to respond to these two issues.

Since winning the Ticket for Change Intreprenariat Award for her idea in 2015, Insert project leader Veronique Zehnacker has been developing the program. This year, we have taken our first steps, in partnership with the Fondation Paul Bocuse, the Apprentice Training Center – the Drôme-Ardèche Multi-profession Training Center in Livron (CFA-CFMDA) and local organizations.

Over the course of a month, three young people undertook internships with our clients and received training from Christophe Domange, chef at l’Ecole Valrhona, and Alain Rondot, Pastry teacher at the CFA CFMDA. The goal is that at the end of the month, these young people are able to decide if they want to continue in this profession, and that these trainees will embark on a one-year professional pastry training qualification at the CFA.

This first experience has been a valuable experience for all involved. We hope to continue our activities in spring 2017.



CONSTRUCTING
A SUSTAINABLE MODEL
WITH OUR STAKEHOLDERS



We aim to improve well-being at work, to help develop peoples' talent and to enable all of stakeholders to share, engage and become actors in Valrhona's evolution.

OUR GOAL IS TO GIVE EACH PERSON A GREATER SENSE OF MEANING, GREATER AUTONOMY AND RESPONSIBILITY IN CO-CONSTRUCTING OUR VISION FOR THE VALRHONA OF 2025. THIS PROCESS FOLLOWS ON FROM THE PRACTICES SET IN PLACE BY OUR ECOLE DE LEADERSHIP AND MOBILIZES ALL OF OUR STAKEHOLDERS TO CREATE THE VALRHONA OF TOMORROW.

Creating a collective vision for Valrhona

WE LAUNCHED THE FIRST STAGE OF VISION 2025 IN JANUARY 2016. THE FOCUS HAS BEEN ON ENGAGING OUR STAFF SO THAT EACH CAN DEFINE THEIR CONTRIBUTION TO VALRHONA AND TOGETHER DETERMINE THE MISSION AND VALUES OF THEIR TEAM.

To do this, each team spent a day working on defining their “core identity” and their vision for the future. To date, 97% of our staff have worked on their “core identity”. Over the next year we will bring this work together to create a collective vision for 2025 along with action plans to ensure we achieve it.



“Following the move of the Chocolate Molding supervisor to another role in the company, all of the staff in the Molding team worked together on a new way to organize their workshop. The whole workshop voted for the type of organization that would enable them to respond to Valrhona’s key strategic business aims and to foster people’s desire for more autonomy and responsibility, all within an atmosphere of trust. This has allowed for roles to be changed and new ones created, namely production monitors and a team leader chosen by vote. This organization was implemented in May 2016 and will be tested for a year.”

CHARLOTTE PAULUS,
HEAD OF CHOCOLATE
PRODUCTION LINE



“To build our core identity we travelled in time, looking forward as well as back to all that we have achieved over the past decade. We took the necessary time and distance to be able to talk about our successes, failures, fears, hopes and even, at times, our feelings. The transparency of our exchanges has reinforced team unity.”

ALEXANDRE OGER,
PRODUCTION SUPERVISOR
CHOCOLATE BONBONS

WELL-BEING AT WORK

HEALTH

This year, we increased our provision of professional healthcare for staff, adding the services of an osteopath and a dietician. Through this multidisciplinary team, we aim to support staff and protect what is most important to them: their health.

SPORT

Over the past three years, we have worked to get staff members involved in sport. In 2016, various sporting talents at Valrhona have volunteered their time to teach staff, including a running coach and Taekwondo teacher. We now also get physiotherapists in to train production staff how to stretch properly before and after work.

DEVELOPING TALENT

OVER THE PAST YEAR, WE LAUNCHED SEVERAL INITIATIVES DESIGNED TO FOSTER TALENT. THIS COMMITMENT DOES NOT STOP WITH STAFF. WE ARE ALSO KEEN TO DEVELOP THE TALENTS OF DISADVANTAGED YOUNG PEOPLE TO HELP THEM INTO EMPLOYMENT, FROM OUR Y'A CABOSSER PROJECT TO SUPPORTING CLIENTS' INITIATIVES, SUCH AS GALVIN'S CHANCE IN THE UK.

INNOKATION

Noticing that our production teams are little involved in the creative process behind new products, it occurred to Alexandre Oger, Production Supervisor, at the beginning of 2016 to get his teams involved. With the support of colleagues in R&D and Marketing, he created "Innokation", bringing his production teams together over the course of two days of creativity. During this time, the teams had to imagine and create two chocolate treats of the future.

"Innokation was the opportunity to bring creativity into the heart of Production and to show how collective intelligence can allow us to overcome seemingly insurmountable obstacles."

ALEXANDRE OGER,
PRODUCTION SUPERVISOR
CHOCOLATE BONBONS





THE BEST PASTRY CHEF COMPETITION

Keen to create an event that would bring staff together and allow them to express their creativity, we decided to organize a pastry competition: The Best Pastry Chef. 16 teams competed over the course of four months, each coached by chefs from l'Ecole Valrhona. The competition was a great success, with the final taking place in front of all our staff during Valrhona Day 2016. The winning team, Team Cinquante (Véronique Battandier and Isabelle Descormes) was awarded a trip to Paris and a course with renowned chef Christophe Michalak.

Y'A CABOSSER:

Y'a Cabosser, launched in 2015, aims to help disadvantaged young people on the route to employment by giving them work experience and training, in partnership with the Fondation Valrhona, l'EPEI Drôme Ardèche and the Fondation Robert Ardouvin. Since its launch, five apprentices have taken part in the program

SHARING & EXCHANGING

WE LAUNCHED OUR LIVE LONG AMBASSADOR PROGRAM AND VISION 2025 IN JANUARY 2016, TWO LONG-TERM INITIATIVES AIMED AT TURNING PEOPLE FROM PARTICIPANTS INTO ACTORS. WE ALSO CONTINUE TO CREATE REGULAR OPPORTUNITIES FOR COLLABORATION AND EXCHANGE AMONG OUR STAKEHOLDERS ACROSS THE WORLD.



VALRHONA DAY

Every year during our annual Valrhona Day we bring together our staff from across the company for a day of presentations and workshops. During Valrhona Day this year, over 800 Valrhona staff discussed the “core identity” work carried out by each team during the first half of the year. No less than 54 team identities were constructed over the course of the day.

SUPPLIER DIALOG DAY

Last year we brought you the results of our first Supplier Satisfaction survey, in which our suppliers gave us an overall satisfaction rating of 8.1/10. This November we decided to go further to engage our suppliers by creating a dialog day for our suppliers. The purpose of the day was to share the results of the 2015 satisfaction survey, introduce them further to Valrhona and our ambitions for 2025 and lastly to begin to involve them in the co-construction of our company Vision.

LIVE LONG AMBASSADOR PROGRAM

Since launching the program in February, 50 staff have become Live Long Ambassadors. Already, our ambassadors have been making changes. Pauline Boudelaa has helped save water in our production sites, while Dominique Para has been instrumental developing in-to-work projects and communal gardens. Others, including Raphaëlle Bonnaure and Sandrine Dumas, have been fight food waste through the newly created “Les Cabossés” range.



“If we want to change the planet and to change the way people think, companies must be fully involved. We have a responsibility, the company has a responsibility, to act.”

DOMINIQUE PARA,
LIVE LONG AMBASSADOR

EUROPEAN SUSTAINABLE DEVELOPMENT WEEK AND THE 2016 VALRHON'ACT CHALLENGE

FOR THE SECOND YEAR IN A ROW, VALRHONA STAFF CELEBRATED THEIR COMMITMENT TO SUSTAINABILITY DURING EUROPEAN SUSTAINABLE DEVELOPMENT WEEK. MANY HOSTED ACTIVITIES, INCLUDING WORKSHOPS, A POP-UP MARKET WITH LOCAL PRODUCERS AND ELECTRIC CARS FOR TEST DRIVING.

The week also marked the launch of the second annual "Valrhon'Act" challenge, our sustainability competition. Over the course of two weeks, teams of staff competed to carry out different sustainable actions. Thanks to the Valrhon'Act challenge, 173 participants in 23 teams carried out 18,332 green actions, **helping save 1407kg of CO₂, the equivalent of travelling 10,825km (6726 miles) by car.**



VALRHONA PARTNERS WITH CLIENTS
TO SUPPORT LOCAL COMMUNITIES

**Over the past year,
our staff across the
world have worked with
clients and partners
to help people in need.
They have led countless
initiatives, such as:**

- PROVIDING CHOCOLATE TO CREATE AN ENORMOUS LOTTERY TICKET (20M²) TO RAISE MONEY FOR THE FUNDACIÓN NAZARET IN SPAIN
- DONATING CHOCOLATE AFTER EASTER TO COMMUNITY ORGANIZATIONS IN SPAIN
- RAISING MONEY TO FIGHT BREAST CANCER IN THE MIDDLE EAST
- DONATING PASTRY CREATIONS AFTER DEMONSTRATIONS TO THE LOCAL COMMUNITY IN JAPAN
- SUPPORTING CHOCs FOR CHANCE TO HELP YOUNG PEOPLE INTO WORK IN THE UK
- LAUNCHING THE CLEAN WATER PROJECT IN NORTH AMERICA (SEE P.12).
- THE GRAND TOURNÉE DU CHOCOLAT CHAUD (CANADA) AND THE HOT CHOCOLATE FESTIVAL (USA) TO FEED FAMILIES IN NEED IN NORTH AMERICA



THREE INITIATIVES THAT ILLUSTRATE OUR PARTNERSHIPS WITH CLIENTS

BIG CHOCOLATE TEA, UK

This year, for the second year in a row, Valrhona partnered with “The Sick Children’s Trust’s Big Chocolate Tea”. Packs were sent to supporters to help them plan for their event. Valrhona chocolate was included in the packs to help drum up excitement for the campaign. Thanks to Valrhona’s support, The Sick Children’s Trust raised over £60,000 from Big Chocolate Tea, enough to support 2,000 families with children receiving lifesaving treatment in hospital to stay for free for one night in one of their ‘Homes from Home’.

CHOCOLATE FOR HEALTH, BALI

This year, Valrhona launched the initiative “Chocolate for Health” with our Indonesian partner Classic Fine Foods. The aim: to raise money to finance mobile clinics for people in need in Bali. To do this, we brought together clients to create desserts for the event, using chocolate provided by Valrhona. Money from each dessert sold went to local healthcare charity Yayasan Rama Sesana. The first event, held in March, raised 18 million rupees (€1200) which went towards funding three mobile clinics. The second edition of Chocolate for Health takes place from December 2016 – January 2017.

DINER DES CHEFS, FRANCE

Valrhona is a historic partner of the Diners de Chefs Châteaux & Hôtels Collection, a series of fundraising dinners for Restaurants du Cœur, a French charity providing food to those in need. Thanks to the generosity of the Collection’s chefs, each of whom cooks for free, and to the support of Châteaux & Hôtels Collection’s partners, all the money raised from these dinners goes directly to the charity. On 8 December 2016, 100 Collection chefs hosted 13 dinners across France, which allowed the Restaurants du Cœur to finance 200,000 meals for people in need.







2016

VALRHONA INC.

222 Water Street Brooklyn, NY 11201 - US
Tel. 718 522 7001 - Fax: 718 522 7331
valinc.customerservice@valrhona.fr

VALRHONA HONG-KONG OFFICE

12/F, Cheong Sun Tower, 118 Wing Lok Street,
Sheung Wan - Hong-Kong
Tel. +852 3590 3262 - Fax: +852 3590 4955
office.hongkong@valrhona.fr

VALRHONA FRANCE

315 Allée du Bergeron,
26600 Mercurol Veauvres, France
Tél. +33(0)4 75 09 04 66
serviceclient@valrhona.fr

WWW.VALRHONA.COM