

2. Chocolate production: have control over the whole process, produce artisanally and transparently

2.1 We have **control** over the whole production process: we chose the cacao beans and we chose how to process them.

We follow the basic definition of “bean-to-bar” which says that “the chocolate-maker has control over the whole production process”. Of course, that does not mean that we do actually undertake all of the steps ourselves. Especially when it comes to cultivating, harvesting, fermenting and drying of cacao. But we know where the beans are coming from and how our partners at the plantations work. Usually we process the imported cacao beans in our workshop from “bean to bar”.

2.2 We are **fully transparent about the ingredients** used. They are listed on our packaging and website. Furthermore we are happy to share why we are using them and where we got them from.

Transparency and traceability is key. All ingredients used are listed on the packaging. If our customers have questions about them, we are sharing all relevant information. We have nothing to hide.

Bean-to-Bar Charter

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