

ITC | Alliances for Action at Chococoa 2024

Our programmes | our network | our projects

Chococoa - Amsterdam
6th - 11th February 2024



International
Trade
Centre

ALLIANCES
FOR ACTION



Funded by the
European Union



Organisation of African,
Caribbean, and Pacific States



Ministry of Foreign Affairs of the
Netherlands



UKaid
from the British people

The International Trade Centre

The International Trade Centre (ITC) is the joint agency of the World Trade Organization and the United Nations. ITC is the only development agency that is fully dedicated to supporting the internationalization of micro, small and medium-sized enterprises (MSMEs).

At Chocoa, we represent selected ITC programmes and their partners.

Visit our booth to get to know African and Caribbean chocolate made at cocoa origin: Sustainable business that supports local communities and high-quality production.

Alliances for Action:

ITC's Alliances for Action programme initiative leverages partnerships for sustainable food systems. It does this through partnerships that cultivate ethical, climate-smart, sustainable agricultural value chains.

We aim at achieving resilience and growth for farmers and MSMEs through more mindful and responsible trade, production and consumption systems and improved opportunities to compete on a global market.

Our Programs

ACP Business-Friendly Programme:

This programme is jointly funded by the European Union and the Organization of African, Caribbean and Pacific States (OACPS) and jointly implemented with the World Bank and UNIDO. It supports cocoa, coconut, coffee, cotton and kava value chains through inclusive policies, investment promotion and alliances. It is implemented using the A4A approach.

It seeks to improve the ability of agribusiness firms in ACP countries to compete, grow and prosper in domestic, regional and international markets, ultimately generating inclusive, sustainable jobs and economic growth.

Netherlands Trust Fund – Phase V

Agribusiness and Digital Technology:

ITC's NTFV programme is designed to contribute to decent jobs and improved livelihoods in the agribusiness, agritech and digital technology sectors. Our programme includes both sectors in Ethiopia,

Ghana, Senegal, and the digital technologies sector in a multi-country project in Benin, Cote d'Ivoire, Mali and Uganda. In Ethiopia, Ghana and Senegal, ITC's Alliances for Action Agribusiness is working with smallholder farmers and micro, small and medium-sized enterprises (MSMEs) focused on coffee, cocoa, cashew and associated crops.

UK Trade Partnerships Programme:

Since 2019, the UKTP Programme has worked in ACP countries to increase exports to the UK and the EU through the better use of Economic Partnership Agreements. It is funded by the United Kingdom of Great Britain and Northern Ireland and administered by the International Trade Centre.

The programme partners with government agencies, business support institutions, industry associations and the private sector to improve trade and economic outcomes. It builds capacity through targeted training, real-time access to market intelligence and representation at international trade fairs. UKTP works with small and medium-sized enterprises and cooperatives in the cocoa sectors in the Caribbean, Cameroon and Ghana.

Cocoa Producers from ITC's network





Cacao Florencio Ortega

 Dominican Republic

Cacao Florencio Ortega is a family business with a commitment to organic cocoa production, sustainable practices, and international market growth, fueled by a rich heritage and ongoing innovation. Located in the picturesque Espaillat province in the northern region, their certified organic farm spans 100 tasks (6.3 hectares) and has an annual capacity of 30 metric tons of cocoa, supplemented by purchases from local producers. They prioritize environmentally friendly methods, blending traditional practices with innovations to maintain certification standards. Their cocoa beans undergo a meticulous artisanal fermentation process, followed by sun drying and manual purification.

CHOCOLAT SPEC:

- We offer high-quality organic cocoa beans, fermented through a completely artisanal process. The fermentation takes place in wooden boxes for seven days, and the cocoa is sun-dried and dried in wooden dryers, with the beans being manually cleaned.

Certification: Certifications: Kiwa BCS Organic Production Standard equivalente al artículo 29, apartado 1, del Reglamento (CE) n° 834/2007

Story: Founded in 2000 by Florencio Ortega and continued by his agronomist daughter after his passing in 2016, the company has gained international recognition, with their cocoa used by renowned chocolate companies like Definite Chocolate, Choco Punto, and Heritage Chocolate. Participation in initiatives like the International Trade Centre's Caribbean cocoa programme has enhanced cocoa quality and sparked interest from chocolatiers worldwide. Overall, Cacao Florencio Ortega stands as a testament to the fusion of heritage, sustainability, and innovation in the cocoa industry.

Representative: Yluminada Ortega & Emilio de Jesus Osoria

Contact: cacaoflorencioortega@gmail.com | +1 8297208939

Website: www.cacaoflorenciortega.com | **Social media:** @cacaoflorenciortega



Conacado Agroindustrial S.A.

 Dominican Republic

We are a Dominican cocoa farmers group working at every step of the cocoa value chain from farming and post-harvest management to processing and trading. We are the largest local exporter in the Dominican Republic and the largest global supplier in the export of organic cocoa.

Story: We represent over 9,000 farmers, organized into 162 farmers' associations distributed across 7 production regions in the Dominican Republic. We produce 16,000 tonnes of high-quality cocoa a year, most of which is certified Organic EU/NOP/BIOSUISSE and also Fairtrade, Rainforest Alliance, Fair for Life and Hand in Hand.

Founded within the framework of an International Cooperation project financed by the German Agency for Technical Cooperation 1985 -1990 (GTZ-SEA), Conacado has evolved from a group of disadvantaged producers to become the largest local exporter in the Dominican Republic and the largest global supplier in the export of organic cocoa.

CHOCOLATE SPECS

- Cocoa and derivatives (Cocoa Mass, Cocoa Butter Natural and Deodorized, Cocoa Powder Natural and Alkalized)

Certifications: Organic EU/NOP; Biosuisse, Fairtrade, Rainforest, Fair for Life, Hand in Hand, Fsc22000 and Kosher.

Representative: Abel Fernandez

Contact: abel@conacado.com | +1 8092996960

Website: www.conacado.com.do | **Facebook:** @CONACADO | **Youtube:** @GrupoCONACADO

HIGH QUALITY ORIGIN COCOA BEANS Dominican Republic



In 2006, Adriano Rodríguez and Gualberto Acebey established Oko-Caribe, with the objective of offering a high quality cocoa from the Dominican Republic for speciality niche markets, and specifically meet the demands of small chocolatiers from the United States, Europe and Japan. Many of our clients have won awards with Oko-Caribe cocoa beans across festivals held worldwide, receiving the highest award in 2016, the Golden Cob, at the London Chocolate Academy. In 2015, we decided to start our own small semi-processed factory and our own line of chocolates. This is how Oko Luxury Chocolate was born. The factory is also designed with the objective of teaching students from public schools and private colleges the entire chocolate making process, from bean to bar.

PRODUCTS

- High Quality Cocoa Beans
- Cocoa Nibs
- Cocoa Mass
- Cocoa Butter
- Cocoa Powder
- Organic dark vegan Chocolate

Certifications: Organic

Story: We are a prominent organization, distinguished for our unwavering commitment to Social and Environmental Responsibility in the Dominican Republic. Since our establishment in 2006, we have consistently delivered exceptional quality organic fermented cocoa.

Our esteemed clientele spans the globe and comprises world-re-nowned chocolatiers, many of whom have garnered prestigious accolades in prominent international competitions. Our Öko luxury chocolate is meticulously crafted by hand, using the best Dominican cocoa beans sourced from ÖKO Caribe. Each cocoa bean is carefully hand-selected to ensure the delicate nuances of flavors, encompassing notes of nuts, oral undertones, and subtle spices, resulting in an uncompromising standard of quality for the end product.

Representative: Gualberto Acebey Torrejon, Adriano Rodriguez Cruz
Contact: adrocruz@yahoo.com | +18292577964
Website: www.oko-caribe.com

Chocolate Makers from ITC's network





57 Chocolate

 Ghana

'57 Chocolate is the pioneer bean to bar chocolate company in Ghana. Ghana attained independence in 1957, which started a domino effect, inspiring others to do the same. We channel Ghana's Independence Day spirit by manufacturing world class finished goods with the country's natural resources, and aim to inspire others to do the same.

PRODUCTS

- Luxury Bean to Bar Chocolate

Certification: Food and Drugs Authority of Ghana

Story: '57 Chocolate is the pioneer bean to bar chocolate company in Ghana. '57 is short for 1957, the year of Ghana's independence. Founded by two Pan-African sisters, '57 channels Ghana's Independence Day spirit by manufacturing finished goods using the country's resources to create delicious treats in small batches. Since 2016, we've taken dried cocoa beans and processed them into luxurious chocolate and confections. Using our creativity, we make products that are a reflection and celebration of African art and culture. Our passion is to inspire the people of Ghana, especially the youth to not be satisfied at merely selling and trading the country's natural resources or other items in their "natural" state, but to use their minds and creative geniuses to transform these resources by creating and manufacturing made in Ghana products of premium value.

Representative: Kimberly Addison
Contact: hello@57chocolategh.com | +233504736539
Website: www.57chocolategh.com | **Social media:** @57chocolate



ADANSI SWEET
COMPANY LIMITED



Ghana

Adansi Sweet Company Limited

Since 2019, we have been crafting chocolates in the Adansi district of Ghana. We ethically source our cocoa and other ingredients locally and around the world with a goal to bring out the best in each bean.

Story: Adansi Sweet Company Limited (ASCL) is a woman-owned chocolate manufacturing company located in the region of gold.

Winny, an indigen of Adansi town has been crafting delicious chocolate creations for a while and has had the opportunity to work with amazing women cocoa farmers and has built a team of talented chocolate makers who shares the treasures of Ghanaian made chocolates with the rest of the world.

PRODUCTS

- Adansi Chocolate Bars
- Adansi Chocolate Chips
- Adansi Chocolate Block

Certification: Food and Drugs Authority of Ghana

Representative: Winifred Opong Marfo

Contact: adansi.sweet@gmail.com | +233545251766

Website: www.adansisweetgh.com | **Social media:** @adansisweetgh



Ayitika



Haiti

AYITIKA means “Yes, Haiti can”. This Haitian company produces high-quality chocolate. Follows a “roots to bar” approach, with operations covering the entire production process from bean to bar to offer consumers fine chocolates with flavours that reflect the rich diversity of Haitian cocoa varieties and terroirs. AYITIKA collaborates with around 2,000 farming families grouped within an association called “RASIN”. With this farmer association, the company maintains a strategic alliance to facilitate the co-construction of innovations, the sustainable management of diversified cocoa gardens, and the creation of more wealth at the local level and fair distribution of it.

Story: The idea came from the agronomist Jean Chesnel Jean, who, thanks to his experiences in agricultural development sectors in Haiti, understood that Haitian cocoa could be a sustainable, competitive, and wealth-creating source. With colleagues, he created AYITIKA, seeking to embrace the entire production process. The company joined forces with farming families, research, and training centers and, technical and financial partners to launch this noble project. The initial works on variety selection and conception of other technical innovations began in 2015. The first cocoa gardens were established at the end of 2016, the the harvests started in 2021 and in 2022 the chocolate production was launched. Since then, other skilled and motivated professionals have joined and strengthened AYITIKA’s team. Today, there are thirty executives and technicians involved in this holistic movement.

CHOCOLATE SPECS

- 70% dark chocolate flavors

Amelonado & Criollo A harmonious blend of beans from two groups of cocoa varieties Amelonado and Criollo grown at the Terroir “Jakmèl” Massif de la Selle, Southeast of Haiti.

Amelonado-Contamana & Gwayav Balanced and subtle blend of beans from two groups of cocoa varieties Contamana and Amelonado with a touch of guava grown at the Terroir “Mowo” buffer zone of the Macaya Natural National Park, South of Haiti. This bar recently received a “Paris Gourmet” award in an international contest organized by AVPA (France)

Representative: Stephany Laforest
Contact: stephanylaforest@ayitika.com | +50934968276
Website: www.ayitika.com | **Facebook:** @ayitika.sa



Chokoluv Company LTD



Ghana

Chokoluv, is a Ghanaian manufacturer of premium artisanal chocolates using Ghana's rich cocoa.

Story: Chokoluv Company Limited is a woman led business which was started in 2016 by Monica Senanu.

Her intention was simple: to show that Ghana can make quality chocolate, not just grow cocoa beans. Creating chocolate treats in her home kitchen for family and friends, is how she begun. Seven (7) years later, she currently employs 13 people at her company, which has a factory in Accra, the capital city of Ghana and a well-placed boutique in Ghana's main airport. Chokoluv supplies chocolates to several corporates, hotels, restaurants and also makes branded chocolates for personalized gifts, events and occasions.

This year as part of its sustainability drive, Chokoluv is partnering with RuraTech, at Amanfo in the Eastern Region of Ghana who produce eco-friendly paper bags from plantain and banana suckers and which we are using for retailing our products.

As we serve as an offtaker, our purchases will contribute to enhancing the livelihoods and incomes of the women and youth in the community.

PRODUCTS

- 50% Milk chocolates (with added Vanilla, Coffee, Ginger, Almonds, Orange)
- 72% Dark Chocolate (with added Coffee, Ginger, Almonds, Nibs)
- Natural Cocoa Powder
- Instant Hot Chocolate Mix
- Dried fruit chocolate dips and chocolate fruit bars

Certification: Food and Drugs Authority of Ghana

Representative: Monica Nana Ama Senanu

Contact: hello@choco-luv.com | +233244748746

Website: <http://www.choco-luv.com> | **Social media:** @chocoluv_gh



Definite Chocolate

 Dominican Republic

At Definite Chocolate we are more than just artisans – we are storytellers dedicated to the essence of the Dominican Republic. Our micro-batch bean-to-bar processes celebrate local ingredients, ensuring each bite delivers an authentic Caribbean experience. By partnering directly with local producers, we secure premium organic cacao packed with distinctive regional flavours. Our products are an exploration of Dominican culture, blending themes of sustainability and community, with the pure joy of exceptional chocolate.

Story: Definite Chocolate was found in 2016 from Jens Kamin. Jens started this beautiful journey of making high quality single origin chocolate in country of origin in his kitchen and grew little by little. Today the company has 6 employees and export to US, EU, UK and parts of Asia and Oceania. Definite Chocolate is the first Dominican chocolate company who won international awards for their fine flavor chocolates. Definite Chocolate uses only Dominican ingredients to offer a unique Caribbean experience.

CHOCOLATE SPECS

Dark Chocolates

- 100% Zorzal
- 90% Mallano
- 80% Öko Caribe
- 70% Öko Caribe

Flavored Chocolates

- 75% rum infusion
- 70% crunchy cassava
- 65% coffee & sea salt
- 57% cashew milk / macadamia

- 55% cashew milk / caramelized almonds
- Carnaval Edition JALAO
- Carnaval Edition ARROZ CON LECHE
- Carnaval Edition CHACA

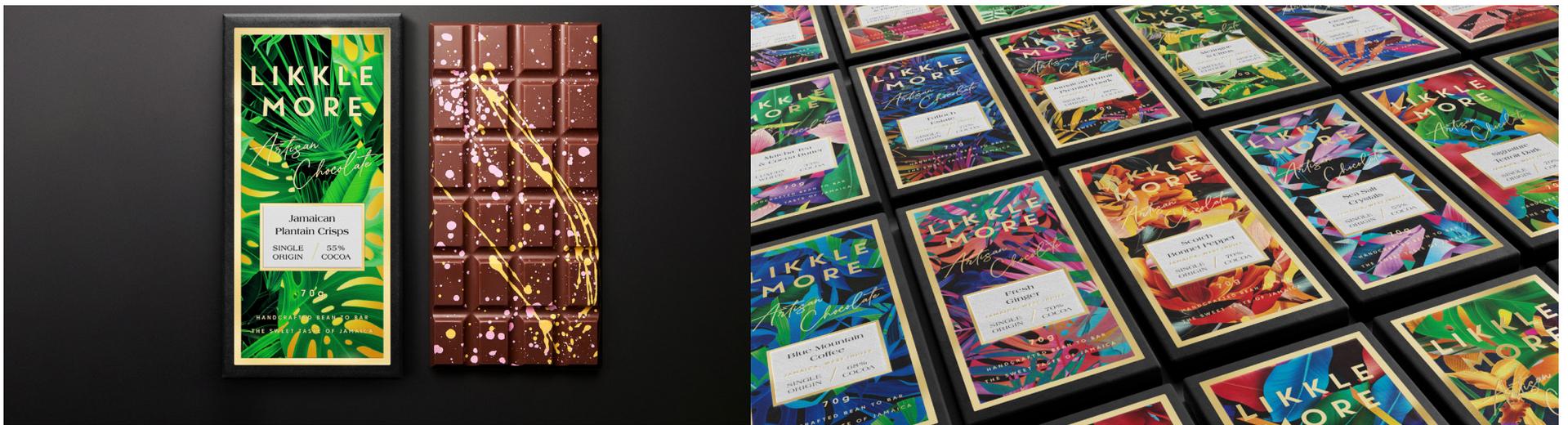
Milk / Vegan Milk Chocolates

- 60% coconut milk
- 50% dark milk

Representative: Jens Kamin and Wendy Gonzalez

Contact: info@definitechocolate.com | +1 849 353 5367 - wendy@definitechocolate.com | +1 829 858 1606

Website: www.definitechocolate.com | **Social media:** @definitechocolate



LIKKLE MORE Likkle More Chocolate

Artisan Chocolate  Jamaica

We collaborate closely with our farmers to grow and select the finest cocoa beans, so we create unique tasting experience in every bar that we craft - the sweet taste of Jamaica. We hope you enjoy our chocolates as much as we enjoyed making them.

Story: Likkle More Chocolate is a bean-to-bar chocolate atelier based in sunny Kingston, Jamaica, founded by award-winning chef and artisan chocolatier Nadine Burie.

The company takes great pride in making every bite of their chocolate - a perfect balance between passion, craftsmanship, local flavours and the best quality ingredients from Jamaican terroir. Likkle More collaborates closely with their farmers to grow and select the finest cocoa beans, creating a unique tasting experience in every bar - the sweet taste of Jamaica.

Furthermore, the company is doing business the right way. From all-natural ingredients to plant-based, recycled & biodegradable packaging, their commitment to sustainability is at the heart of all Likkle More Chocolate.

CHOCOLATE SPECS

- Bean to bar

Certifications: Bureau of Standards

Representative: Nadine Burie

Contact: nadine@likklemorechocolate.com | 18763906993

Website: www.likklemorechocolate.com | **Social media:** @likklemore.chocolate



Midunu Chocolates Limited



Ghana

An artisanal chocolate company, powered by an award winning chef and a team of female chocolatiers in Accra, Ghana

Story: We are an artisanal chocolate company powered by an award-winning chef and a team of female chocolatiers in Accra, Ghana.

We're on a mission to celebrate and preserve African culinary heritage and indigenous ingredients. We elevate and reclaim the narrative that luxurious, aesthetically beautiful chocolates, using indigenous African ingredients and culinary knowledge, can add value to the economy and be "Made in Africa".

After over a decade of travel through the various corners of Africa, the founder, Chef Selassie Atadika, distilled the essences of the African continent and now offers them to you in Ghanaian chocolate. Taste the subtle infusion of the local bounty - teas, tisanes, and complex spice blends. These flavors represent the beautiful patchwork of Africa's culinary heritage, a chef-scripted love story to our continent in every bite. We know you will enjoy her interpretation.

PRODUCTS

- Drinking Chocolate Mix
- Chocolate Bars
- Chocolate Covered Fruits and Nuts
- Chocolate Scented Candles
- Chocolate Bonbons/ Truffles

Certification: Food and Drugs Authority of Ghana

Representative: Selassie Atadika

Contact: selassie@midunu.com | +233 544 679 326

Website: www.us.midunu.chocolates.com | **Social media:** @midunu.chocolates



MILZ Chocolat

 Dominican Republic

Milz Chocolat is a family business dedicated to elaborating farm to bar chocolate, carefully monitoring every process in order to create the most flavorful and delicious chocolate.

Story: Milz Chocolat is a family owned and operated business, mother and daughter team, where each member plays a key role in the success and quality of our products.

With this brand we were able to combine our passion with chocolate with our passion with farming. We only use cacao grown and harvested in the family farm, Cacaotal del Norte, in the northern coast of the Dominican Republic. Our mission is to create chocolate and chocolate confections of excellent quality and flavor, offering a unique experience to anyone who tastes our products.

Our family has a long trajectory in livestock, and we were drawn several years ago towards cacao cultivation, understand, contribute to, and finally acquiring a cacao farm in 2015.

The farm had young cacao trees and a year later we were able to expand and add adjoining parcel to our farm with older trees. In 2019, the women of the family decided to elaborate a brand of cacao, using only the cacao harvested from the family farm, and taking great care in every step of the process, with the purpose of creating a chocolate which is not simply a product, but a standard of quality and an explosion of flavor. In the short time since the brand has emerged, we have already won awards in local chocolate competitions, as well as international chocolate awards from the Academy of Chocolate UK in 2022 and 2023.

CHOCOLAT SPECS:

- 75% dark
- 80% dark
- 100% dark
- 65% dark and coffee
- 65% dark and tropical almonds
- Seasonal bars with inclusions
- Oat milk white chocolate (vegan)
- Oat milk chocolate (vegan)

Representative: Yifat Milz and Ivonne Milz

Contact: yifat.milz@gmail.com

Website: www.milzchocolat.com | **Social media:** @milzchocolat



Mount Pleasant Chocolates



Jamaica

Mount pleasant farm chocolatiers is a Jamaican chocolate brand with an organically sustainable farm to bar concept producing fine Dark chocolate bars, Jamaican traditional chocolate tea (hot chocolate), powders and nibs. Mount pleasant has authentic cocoa project that expands its direct trade incentives and knowledge sharing to other farmers and its consumers.

Story: Mount pleasant farm chocolate brand hails from Mount pleasant community up in the western part of the Jamaican blue Mountains. Our story dates back in 1918s when Jamaica was a hub for banana, coffee and cocoa. Over time we transitioned to value addition with the aim to share our love and natural products. To do so, we needed to grow and expand the farm as a means to achieve sustainability and social change in our community at large.

In 2010 we registered as first farm to bar cocoa and chocolate manufacturing company in Jamaica. In 2013, we won Observer Best Food Award and Sir Guinness Trust Award for social impact on farms and community. Our awards include the Guild of Fine Food UK.

CHOCOLATE SPECS

- Dark chocolate bars plain, fruit and nut, and flavor infused, soft centers chocolate bars, natural powder , 100% drinking chocolate in ball form
- 70% Jamaican dark chocolate bars
- Natural cocoa powder

Certifications: Jamaican Bureau of Standards, Best Food Award

Representative: Hellen French

Contact: averellefrench@gmail.com | + 18768747401

Website: www.pleasantchocolate.com | **Social media:** @mountpleasantchocolatiers



Pure Chocolate Jamaica



Jamaica

The PURE way of making chocolate is simple and honest; we purchase cocoa beans from local farmers and create 100% Jamaican hand-made chocolate. Direct trade is a core value we hold close to our heart. By paying our farmers above market price for their crop they can take better care of their farm and we get the best beans possible.

CHOCOLATE SPECS

- International award winning Chocolate from Jamaica

Story: At PURE we ferment, dry and roast our cocoa beans the old-fashioned way to safeguard our high standards and by doing so create employment opportunities for Jamaica's inner-city communities. PURE chocolate products provide a canvas for young professional Jamaican artists to promote their art to the world. We help by promoting their work to our fans and hope they will become theirs too. With every decision we take we keep one thing in mind; is what we do honest, sustainable and PURE?

Representative: Rennae Johnson

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Website: www.purechocolatecompany.com | **Social media:** @purechocolatecompany



**TAN
BUN
SKRATI**

Tan Bun Skrati N.V



Suriname

Tan Bun Skrati is a tree to bar processing company, founded by Ellen Ligteringen in 2010 with the aim to bring out the best in Surinamese Trinitario cacao.

Story: The cacao trees grow on fertile soil that was shaped by the rivers of Suriname in privately owned gardens and orchards. In biodiverse settings the trees grow near the houses of the owners, amidst a variety of fruit and vegetables, i.a. banana, mango, coffee, citrus, cashew and neem. When it is harvest time, the pods are brought to the studio in the city where through careful and precise processing the cacao is turned into microbatch chocolate. No additives, no chemicals. Only time, skill and attention. No one harvest is the same, so naturally, each of these batches has a flavour profile that is unique to it. Notes of flowers, fruits, dairy, spices and nuts. It's all in the cacao...

"When you care for the cacao tree, the cacao tree cares for you"

With the brand firmly rooted in the local Surinamese history of cacao cultivation and chocolate making, the company always keeps an innovative eye open to the future. Tan Bun Skrati has developed its own fermentation style, upcycles waste into value added products and works relentlessly at promoting the (re)introduction of cacao-based agroforestry systems as an alternative to large scale monocultures and traditional slash and burn shifting culture.

Next to the single origin Surinamese fine flavor chocolate bars that nourish from the inside, at CHOCOA 2024 Tan Bun Skrati presents two complementing products that are a treat for the outside: 100% cacao butter lip balm and cacao pod peel. Non-food cacao for skin- and hair care, beloved for its moisturizing, antiseptic and regenerating qualities.

PRODUCTS

- Single origin craft chocolate bars
- Skrati traditional drinking chocolate
- Ceremonial cacao
- Cacao tea
- Cacao nibs
- Cacao butter lipbalm
- Cacao pod peel

Representative: Ellen Ligteringen

Contact: contact@tanbunskrati.com | +597 8642609

Website: www.tanbunskrati.com | **Social media:** @tanbunskrati



The Kairi Chocolate Company Limited

 The Republic of Trinidad and Tobago

The KAIRI Chocolate Company, based in Trinidad and Tobago, specializes in producing 100% Fine Flavor Trinidad Trinitario cocoa and handcrafted chocolates. The company is family-owned and operates from La Carlota Estate, its cacao plantation. "KAIRI" comes from the Amerindian name for Trinidad, meaning "Land of the Hummingbird." We oversee the entire chocolate-making process, from blossom to bar, focusing on quality and environmental sustainability. KAIRI is dedicated to supporting the local cacao farming industry by offering postharvest facilities and training programs.

Story: The KAIRI Chocolate Company was founded in 2017 by Deosaran Jagroo and Cherie-Anne Ramlakhan, a married couple who embarked on the journey of chocolate making using cocoa from their family estate.

La Carlota Estate, dating back to the early 1900s, became a significant part of our legacy when it was acquired by our parents, Harry and Sunmat Jagroo, in 1960. Upholding traditions and best practices, passed down through generations, the estate continues to thrive. Many of the original 100-year-old cacao trees still yield 100% Fine Flavor cocoa, exclusively used in crafting KAIRI's 'Blossom to Bar' Chocolate.

KAIRI Chocolate- A love story of Trinidad Trinitario cacao, a hybrid between Criollo and Forastero emerging from turbulent weather and devastating disease, to Estate Owner meeting Chocolate Maker.

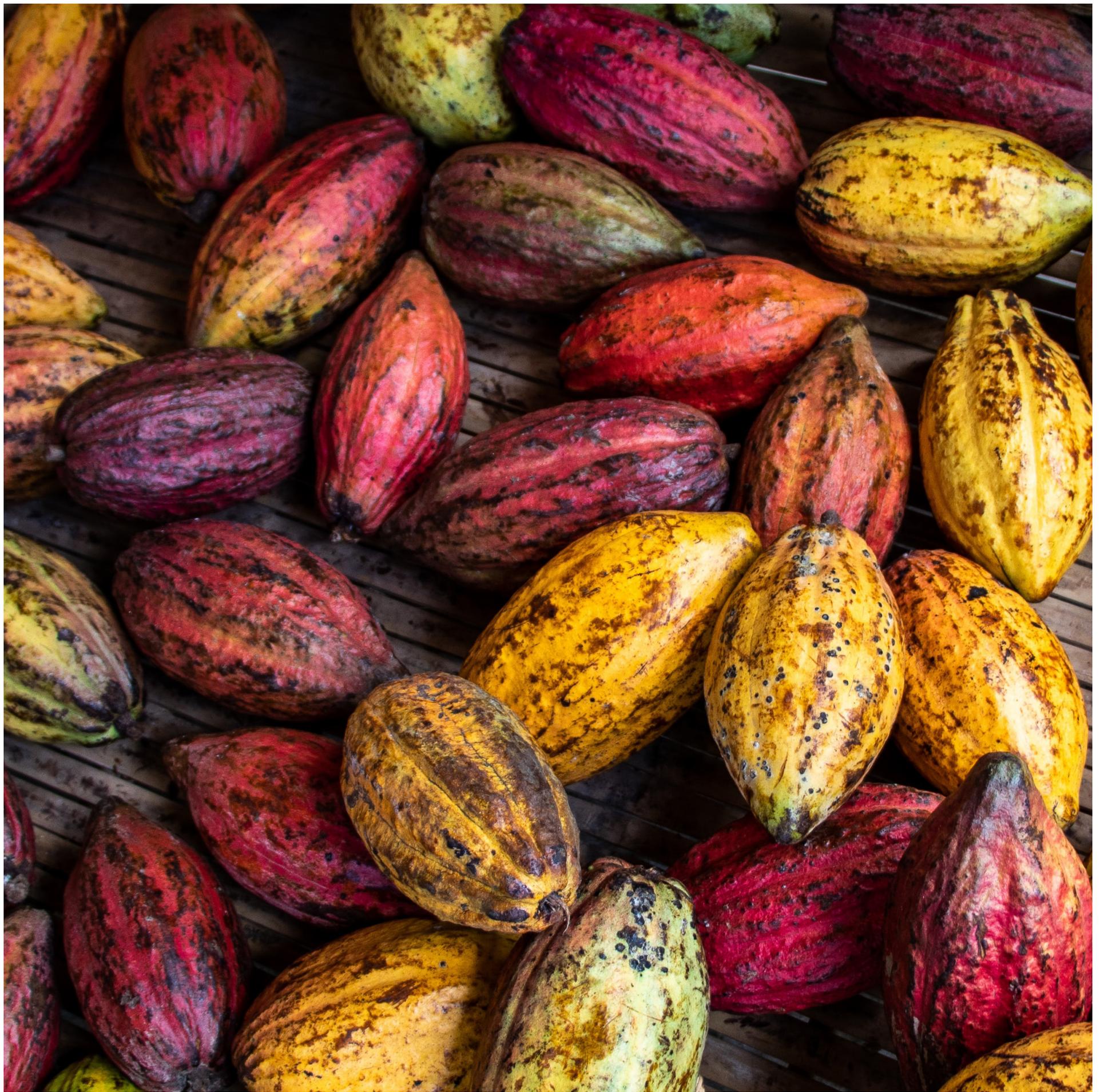
CHOCOLATE SPECS

- 70% Dark
- 65% Dark with Cocoa Nibs
- Chai Spice 50% Dark Milk
- Island Spice 50% Dark Milk
- Orange 50% dark Milk
- S.S.S Tamarind 50%
- Banana 50%
- Garbanzo 50%
- Hot Cocoa Sticks with Island Spices (drinking chocolate)

Representatives: Cherie-Anne Ramlakhan & Deosaran Jagroo

Contact: kairichocolatett@gmail.com | +1-868-752-1083 | deosaranjagroo@gmail.com|+1-868-681-4845

Facebook : KAIRI Chocolate | **Instagram:** kairichocolatett | **Tik Tok :** kairichocolatett



Connect with us

ITC is pleased to enable cocoa producers and entrepreneurs to attend Chocoa 2024 in Amsterdam, and to help pave the way for new sustainable partnerships in the cocoa sector.

If you wish to learn more about ITC's inclusive agribusiness projects and understand how to collaborate with us, please reach out to:

Alliances for Action, ACP Business Friendly:

Cristina Reni

Email: creni@intracen.org

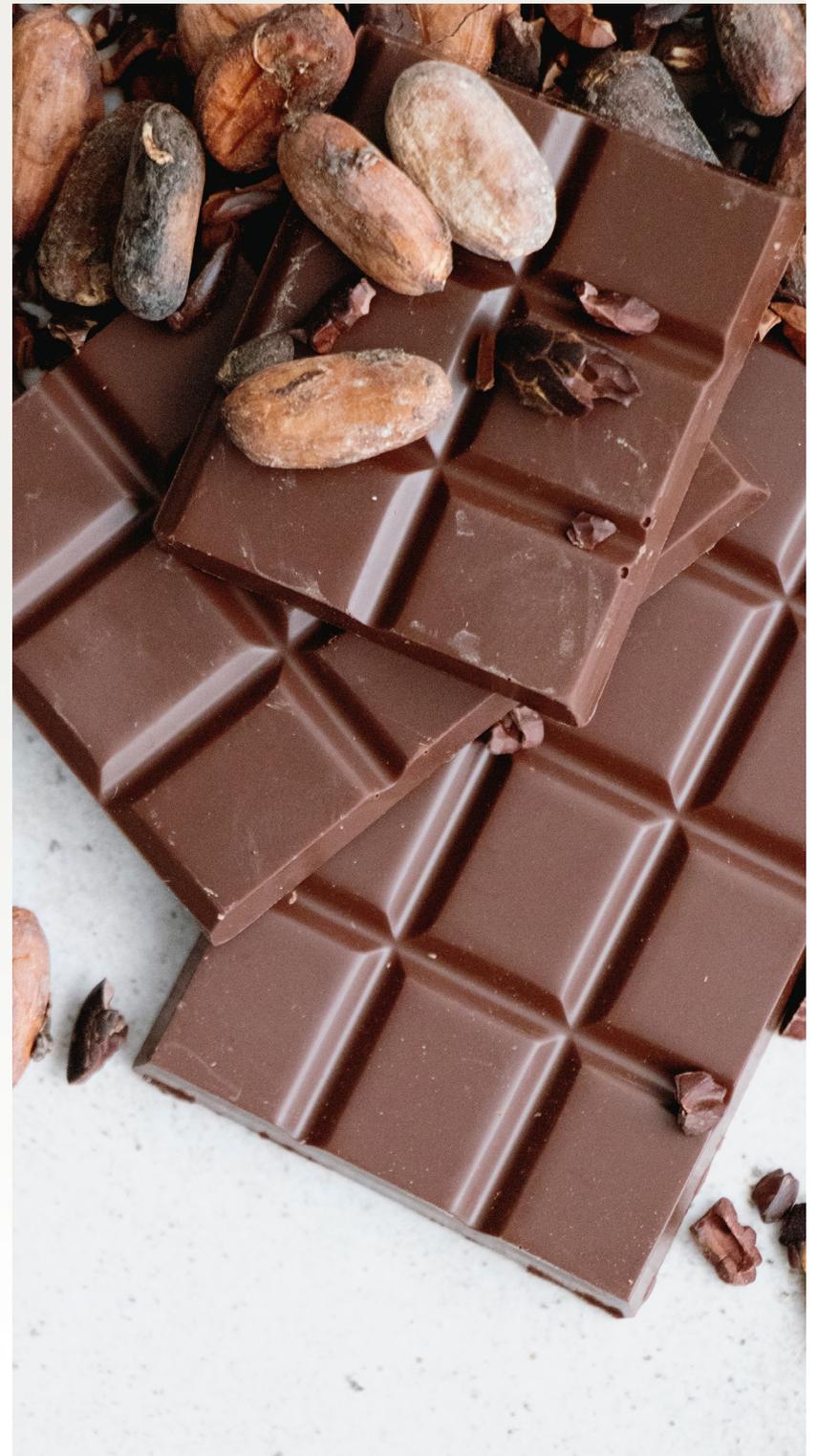
Liora Gnassingbe-Essonam

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Alliances for Action Ghana:

Isatou Jallow

Email: ijallow@intracen.org







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