

ITC AT SALON DU CHOCOLAT 2022

Our programmes | our network



International
Trade
Centre

OCT 28 - NOV 01

Booth E20

Salon du Chocolat, Paris.



Funded by the
European Union



Organisation of African,
Caribbean, and Pacific States

The Caribbean Forum
of ACP States

CARIFORUM



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 Salon du Chocolat, we represent selected ITC programmes and their partners. Visit us at Booth E20 to get to know chocolate made at origin: Sustainable businesses that support local communities and high-quality production.

ALLIANCES FOR ACTION

Alliances for Action is an International Trade Centre initiative to establish a network that transforms food systems and advances the Sustainable Development Goals through producer partnerships that cultivate ethical, climatesmart, 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. This includes building strength and competitiveness of MSMEs and enabling sustainable market linkages and value addition. In the long term, this will serve to incentivize and engage more youth and women at all sector levels.

Stakeholder groups and institutions from across a value chain are included in the consultation, implementation, and governance phases of every development project. We call this the '3 C' process: Connection, Coordination and Collaboration to enable resilience, better trade and growth.

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.

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 Foreign, Commonwealth & Development Office, UK Aid 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.

OUR PARTNERS

JAMPRO

Jamaica Promotions Corporation (JAMPRO) is an Agency of the Government of Jamaica that promotes business opportunities in export and investment to the local and international private sector.

Established as a statutory body under the JAMPRO Act, 1990, they promote business opportunities in export and investment to the local and international private sector.

In addition to facilitating the implementation of investment and export projects, Jampro is a key policy advocate and advisor to the Government in matters pertaining to the improvements of Jamaica's business environment.

Jamaica Promotions Corporation is currently operating under the Ministry of Industry, Investment & Commerce.



PRODOMINICANA

Proudly known as the Export and Investment Center of the Dominican Republic, responsible for providing services and business opportunities to local producers to promote trade and commerce around the world.

Want to buy?

We provide services for international buyers interested in doing business in the Dominican Republic.

Our services

Trade Missions, Business Roundtable, Participation in Local and International Trade Fairs and Satisfaction Survey.

Want to invest?

We support investors who are looking for business opportunities in the Dominican Republic.

Dominican Republic is the leading investment destination in the Caribbean, representing 49% of Foreign Direct Investment (FDI) in the region. As well, this country has reflected a sustained growth above the regional average due to a diversified economy, stable government system and favorable business climate.

Our services

Schedule of business meetings, investment seminars and events pertaining to the sector, Investment Project Directory, Investment Missions Abroad, networking relations between potential investors and institutions, technical support for the investment process: requirements, flowcharts and permits.



CHOCOLATE PRODUCERS AND BRANDS FROM ITC'S NETWORK





AB OVO CONFECTIONERY LIMITED

Country: Ghana

Ab Ovo Confectionery Limited is a Ghanaian company operating since 2008. The Company is engaged in the manufacturing, packaging and the marketing of various cocoa/chocolate products such as soft pebbles (peanut-covered chocolate dragees), artisanal gourmet chocolates and chocolate bars.

Story: Ab Ovo Confectionery Limited is engaged in the Bean-to-Bar manufacturing, packaging and the marketing of various chocolate products using organic cocoa beans.

After ten years of successfully marketing and selling its brand on the Ghanaian and other West-African markets and tapping into the corporate market with specialty branding with considerable success, Ab Ovo Confectionery Limited is now ready to scale up its production by acquiring more machinery and access to the global market, through partnerships.

Representative: Priscilla Impraim

Contact: priscilla.impraim@gmx.net | +233244080623

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

CHOCOLATE SPECS

100/50g Milk chocolate

70% 100/50g Dark

Soft peanut covered chocolate pebbles

Assorted gourmet chocolate pieces

Certifications: Food and Drugs
Authority of Ghana Certified



**BELMONT
ESTATE**
History in the Making



BELMONT ESTATE

Country: Grenada

Belmont Estate is a 17th Century plantation located in the north-east of the island of Grenada in the Caribbean. The estate offers guests an immersive experience into farm, goat dairy, tree-to-bar chocolate making, local cuisine at its restaurant, topped with professional, friendly, attentive service.

Story: Belmont Estate is a historic estate, dating back to the 1600s. In 1944 it was purchased by a local Grenadian family and remains in the Nyack family to this day. The owners and staff have a strong commitment to sustainable tourism, organic regenerative farming, and crafting of high quality products. In 2002, the estate diversified in Agri-tourism opening its doors to visitors in order to make the floundering estate viable. This initiative was the brainchild of Shadel Nyack Compton, resulting in rural business community growth, job creation and business evolution. Belmont Estate is known for its high-quality cocoa and chocolate, receiving numerous awards for environment and community stewardship and recognition for one of the 50 best cocoa samples at the International Cocoa Awards and Cocoa of Excellence in 2019. The company has expanded its product offering into spices and teas and plans to offer its products to International markets.

Representative: Shadel Nyack Compton and Jadey Bissessar

Contact: info@belmontestate.gd | +14735339525

Website: belmontestategrenada.com | **Social media:** @belmontestategd

CHOCOLATE SPECS

Chocolate
Cocoa powder
Hot chocolate
Cocoa balls
Spices
Herbal infusion teas
Certifications: Kosher,
CERES Organic Certification



CHOCOLATE DREAMS LTD.

Country: Jamaica

Chocolate Dreams Ltd. is a 100% Jamaican-owned Manufacturing Company which began operating in 2004. We manufacture a wide variety of handcrafted pralines and truffles, infused with Jamaican flavors, such as rum, spices, coconut and scotch bonnet pepper using a variety of chocolate couvertures.

Story: Chocolate Dreams Ltd. was founded by Michelle Smith from humble beginnings in 2004 out of a tiny apartment in Kingston. Driven by her entrepreneurial spirit and love of chocolate, Smith recognized that Jamaica was home to one of the 5 fine flavored cocoas in the world, and so the seed of was planted. Smith was the beneficiary of the CDE for technical assistance in the area of manufacturing of value-added cocoa products. In 2012, she was also invited to participate in the CARFO Commercialization Project to support small-scale cocoa manufacturers and chocolate makers in the Caribbean. Michelle learned how to make chocolate by trial and error with the help of computer research and valuable recipe books. The company in its retail/factory space has specialized in making specialty hand-crafted pralines and truffles as well as baked chocolate desserts satisfying their customers with rich chocolaty products. The company's vision is "Passionate about making the world a sweeter place with our handmade creations prepared with the finest quality ingredients to delight our customer's chocolate experience in Jamaica and the rest of the world."

Representative: Michelle Smith

Contact: mish6@hotmail.com | cdreams@flowja.com | +1876-399-3027 / 876-946-3043

Social media: [@chocolatedreams](https://www.instagram.com/chocolatedreams) / [@chocolatedreamsjm](https://www.instagram.com/chocolatedreamsjm)

CHOCOLATE SPECS

Pralines
Truffles
Hot chocolate bombs
Caramels
Chocolate Cherry Surprise
Pineapple Paradise



CHOCOLLOR

Country: Jamaica

A Jamaican manufacturer of bean-to-bar craft chocolate based in Kingston. We're a family-owned business dedicated to producing premium quality craft chocolate products for all to enjoy and for all to experience a taste of Jamaica!

CHOCOLATE SPECS

70% Dark Chocolate
60% Dark Chocolate
Milk Chocolate
White Chocolate
Sorrel flavoured White Chocolate

Story: Our love for making craft chocolate started a few years ago in our kitchen. At that time, we were looking into what we could produce using local ingredients and raw materials and chocolate truly captivated us! Since then, Chocollor Chocolate has grown tremendously and we love being able to provide chocolate lovers with a true taste of Jamaica.

Representative: Donna-Kaye Sharpe

Contact: chocollorchocolate@gmail.com | +18763215619

Social media: [@chocollorchocolate](https://www.instagram.com/chocollorchocolate)



CHOCOLUV COMPANY LTD.

Country: Ghana

Chocoluv, is a Ghanaian manufacturer of premium artisanal chocolates and related products. Chocoluv was born out of our passion for quality chocolates. Chocoluv produces milk, dark and white chocolates in different exciting flavours.

CHOCOLATE SPECS

50% Milk chocolates

50% Milk chocolates with (Coffee, Ginger, Almonds, Coconut chips, Orange)

72% Dark Chocolates

72% Dark with (Coffee, Ginger, Almonds, Coconut chips, Nibs)

Certifications: Food and Drugs Authority of Ghana Certified

Story: The Chocoluv milk, white and dark chocolates draw their exquisite flavor and taste from the long and rich history of the finest possible cocoa beans and blends from Ghana! Each nugget and bar is uniquely molded using quality ingredients with the highest possible quality standards. Chocoluv chocolates are guaranteed to bring you joy and to express “luv” the way only chocolates can... enjoy!

Representative: Monica Senanu

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

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



COCOA PROCESSING AND TRADE COMPANY (SOCTRACAO)

Country: Cameroon

The Cocoa Processing and Trade Company (Soctracao) is a business specialized in the transformation of cocoa and commercialization of agri-food products made in Cameroon.

CHOCOLATE SPECS

Pure cocoa base with no chemical-flavourings, no preservatives, no colouring.

No added sugar

55%-100% cocoa

Local flavours like ginger, chilli, peanut, sesame.

Certifications: Origine Cameroun Certifié (OCC)

Story: Our story kicked off in 2015, with a desire to add value to cocoa in Cameroon and produce high-quality chocolate. Our vision is to be the leaders of the agribusiness industry in Africa through our natural products without additives or preservatives, processed with natural methods that will not harm the health of our consumers. Our mission is to ensure the selection of the best cocoa beans and the best pepper plants on the map. We are constantly innovating, inspired by our national plant wealth: the intensity of cocoa with the spiciness of ginger and chilli, and on the other, the sweetness of chocolate. The cocoa we use comes from different regions, including Loum and Penja, which are rural areas strongly recognized for the richness and diversity of crops thanks to the fertility of the soil, and characterized by dense forests. Our cocoa is grown, harvested, fermented and dried by the men and women of small rural cooperatives in these different regions.

Representative: Dieudonné Ndeh

Contact: soctracaosarl@gmail.com | +237677822448

Website: www.soctracao.com | **Social media:** @soctracaosarl



COLDBUSH ORGANICS LTD

Country: Jamaica

CHOCOLATE SPECS

70% Jamaican dark chocolate bars

Natural cocoa powder

Certifications: JBOS

Mount pleasant farm chocolatiers is a Jamaican chocolate brand with an organically sustainable and social entrepreneurship bean 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: Cold Bush Organics company and was established in 2013 and is a producer of chocolate bars made from cocoa grown and processed on the company's farm.

Since 1895, the French family passionately farmed cocoa and coffee at Mount Pleasant on the slopes of the Jamaican Blue Mountains range, practicing sustainable farming.

To-date we are still passionate and purpose driven farmers, our mission is to elevate and bring Jamaican cocoa to more people in a, eco-friendly and people centered way.

Sustainability and natural farming practices are the cornerstones of our business, maintaining quality from the seedling to harvesting and to you is our most social responsibility to the Environment and the people.

Representative: Hellen French

Contact: averellefrench@gmail.com | + 18768747401

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



DEFINITE CHOCOLATE

Country: Dominican Republic

Definite Chocolate is a micro batch bean to bar craft chocolate maker, producing fine chocolate naturally, without any additives in Santo Domingo, the capital of the Dominican Republic. By sourcing directly from local producers, we use only high quality, organic single origin cacao, which we transform into fine chocolate with the utmost care.

CHOCOLATE SPECS

Chocolate bars with typical Dominican flavours

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.

Representative: Jens Kamin

Contact: info@definitechocolate.com | +1849 353 5367

Website: www.definitechocolate.com | **Social media:** [@definitechocolate](https://www.instagram.com/definitechocolate)



FAIRAFRIC GHANA

Country: Ghana.

FairafriC Ghana Limited is an organic chocolate manufacturing company located in the Suhum, Eastern Region of Ghana. FairafriC produces world-class chocolate from bean to bar right here in Ghana.

CHOCOLATE SPECS

Organic chocolate bars and artisanal chocolates
Milk and dark chocolate
May contain nuts

Certifications: FSSC 22000,
Made in Africa, Bio Organic

Story: FairafriC is revolutionizing the chocolate industry in Ghana by producing world-class chocolate from bean to bar on the spot. While about 70% of the world's cocoa is produced in Africa, mostly Ivory Coast and Ghana, the percentage these countries get to

enjoy of the global cocoa value chain and chocolate industry is less than 6%. FairafriC aims to change this narrative by adding value to the cocoa beans by making chocolate and exporting a greater share to Europe to increase the income generated in the cocoa sector. More jobs are created in the country with the establishment of the factory. We also aim to improve the lives of the farmers and communities involved in cocoa farming by paying a premium for organic cocoa beans. The factory is situated in a cocoa-growing community, hence providing direct and indirect jobs to the community.

Representative: Cecelia Adams

Contact: michael@fairafriC.com

Website: www.fairafriC.com | **Social media:** @fairafriC_gh



FIRE MOUNTAIN LTD

Country: United Kingdom

Manufacturer of Premium Bean-to-Bar Chocolate,
Cameroon Single Origin.

CHOCOLATE SPECS

70% Dark Chocolate
37% Milk Chocolate

Story: Farmer to Bar! Why choose between ethics and enjoyment when you can have both? Fire Mountain is no ordinary chocolate. It's made from cocoa beans harvested in the volcanic soil of Mount Cameroon – an active volcano over 70 million years old. We know this, because we grow it ourselves. Our smallholders are also stakeholders.

You see, we believe the best things in life should be shared. That's why we want you to share the unmistakable taste of Fire Mountain.

Just as we want our farmers to share the rewards for their hard work. And a community to share the employment benefits that our industry provides.

Representative: Paul Bup

Contact: paul.bup@firemountain.uk

Website: <https://firemountain.ltd/> | **Social media:** @firemountainltd



HERITAGE CHOCOLATE SRL

Country: Dominican Republic

Heritage Chocolate is a family business in the Dominican Republic, run by two brothers, Jean-Pierre and Valéry Bolonotto. We craft chocolate bars from the best organic cacao beans of different regions of the island, sourcing directly from the farmers or post-harvest producers. We don't blend our different origins in order to reveal their natural flavor notes and bring you the characteristics of each terroir.

Story: We are heirs to a family tradition of almost a century of confectionery, chocolate and bakery in the Dominican Republic, founded in the 1930's by our father Pietro Bolonotto, an Italian immigrant with pastry background on the French Riviera. After working with our mother for 20 years, we sold the family business and went our separate professional ways for more than a decade.

But after a few years of brainstorming, planning and traveling the world to take chocolate classes and observing the new trends, our passion for cacao and chocolate motivated us and brought us back together to start this new bean-to-bar craft chocolate project in 2021. Already world famous for its high-quality cacao and organic beans, we also hope to help the Dominican Republic build a reputation for chocolate excellence.

Representative: Jean Pierre Bolonotto and Valery Bolonotto

Contact: heritagechocolatesrl@gmail.com | +18496331707

Website: www.heritage-chocolate.com | **Social media:** @heritage_chocolate

CHOCOLATE SPECS

Dark chocolate
Milk chocolate
Vegan milk chocolate (plain and inclusions)
70 grams bars



KAHKOW EUROPA SL

Country: Dominican Republic

We are a family-run Dominican grower, processor, and exporter. We produce highly distinctive cacao ingredients for chocolate makers and chocolate lovers. Direct trade is at the core of our identity. We have been working together with our farmers and their families for four generations, sharing with them the progress and benefits achieved jointly. Our passion is innovation and sustainability, striving for long-term development by the means of creating new cacao and chocolate identities with our partners while sharing our expertise.

Story: We are farmers with a century-long heritage of passion for cacao; after years of experience we have evolved into a community of peers that aim to ensure quality, fair direct trade and innovation. We are ideologically and pragmatically committed to the protection of the forests in the Dominican Republic and environmental balance as a whole.

Almost two decades ago we created the Centre for the Transformation of Cacao (CETICO). A fully-integrated post-harvest cacao processing facility, located in the heartland of Dominican cacao: the Duarte province. Microbiology and biochemistry shed meaningful light on the mystery of the creation of aromas and flavours for cacao and chocolate.

Today our mission is to provide continuity to the tradition of cacao. Every generation has instilled their spirit of innovation and passion. We continue to expand the availability of the best genetic varieties that exist in our country, while holding ourselves accountable for sustainable growth and excellence.

Representative: Sahilys Duarte

Contact: kahkow.eu@kahkow.com | +34649332379

Website: www.kahkoweitropa.com | **Social media:** @kahkow_europa

CHOCOLATE SPECS

Distinctive cacao beans

Cacao nibs

Cacao mass

Cacao butter

Cacao powder

Dark chocolate and vegan

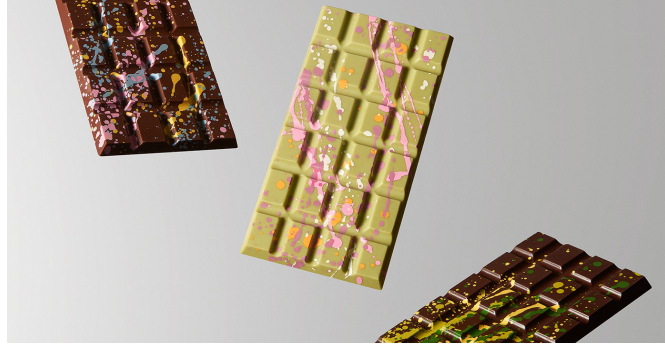
chocolate for professional use

Certifications: Organic,

Rainforest Alliance

LIKKLE MORE

Artisan Chocolate



LIKKLE MORE

Country: 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.

CHOCOLATE SPECS

Bean to bar

Chocolate bar made with natural and organic coloring

Dark, milk & white chocolate

Pralines

Truffles

Certifications: Bureau of Standards

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.

Representative: Nadine Burie

Contact: nadine@likklemorechocolate.com | +18763906993

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



LES PLANTATIONS DES HAUT PENJA

ATELIER DES CINQ VOLCANS

Country: Cameroon

L'Atelier des 5 Volcans is a brand of chocolate 100% made in Cameroon, since 2015, by the company Les Plantations du Haut Penja (PHP) thanks to its 32 hectares of cocoa plantations. The company applies sustainable agriculture, respectful of the environment and social standards. It cultivates several varieties of cocoa, the local, grown on black volcanic soil at altitude and the southern cocoa, grown on lateritic red soil and forest.

Story: The Atelier des 5 Volcans was born in 2015 in the heart of the volcanic region of the Cameroonian Littoral. To promote our plantations' cocoa history, we wanted to develop a unique and significant product from our region: a chocolate with character, respecting a tradition of artisanal chocolates and using no additives or flavorings, just cocoa and sugar.

This is how the first chocolate bar was born, which resulted in a beautiful story around enthusiasts.

Representative: Sylvie Bokop and Thibaut Gautier

Contact: s.bokop@phpcam.net | t.gautier@phpcam.net | +237699905716

Website: www.latelierdes5volcans.com | **Social media:** [@latelierdes5volcans](https://www.instagram.com/latelierdes5volcans)

CHOCOLATE SPECS

Réserve du Dja 62%

Réserve du Dja Vanille 66%

Réserve du Dja Arabica du Noun 66%

Cru Haut Penja 70%.

Certifications: Global GAP



MILZ CHOCOLAT

Country: 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.

CHOCOLATE SPECS

Dark milk
Mocha milk
White
60% dark
65% dark
70% dark

Story: Our adventure with cacao started in 2015 when we acquired our cacao farm in the northern coast of the Dominican Republic. In 2019 we decided to elaborate our own chocolate brand, Milz Chocolat, using the cacao harvested from our farm, carefully monitoring every step of the process in order to produce a product of excellent quality and taste. After more than a year of learning and many tests, we offer you a chocolate which is not simply a product, but an experience of pleasure and happiness with every taste.

At the Dominican Chocolate Competition, we were awarded in all three categories we entered, winning gold, silver and public choice awards. In 2021, we moved our chocolate factory to a larger location we own, expanding and increasing our machinery and production capacity. This year, we have expanded our cacao warehouse and continue to upgrade our factory.

This year we also competed in the UK Chocolate Academy Awards where we were awarded bronze and silver awards for three of our chocolate bars. For us, making chocolate is an art that we look at with respect and admiration for the beauty of the entire process that surrounds it.

Representative: Yifat Milz and Ivonne Milz

Contact: yifat.milz@gmail.com

Website: www.milzchocolat.com | **Social media:** [@milzchocolat](https://www.instagram.com/milzchocolat)



PURE CHOCOLATE

Country: 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

Contact: Purechocolatejm@gmail.com | +18763521934

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



TEMPER TANTRUM LTD

ONE ONE CACAO

Country: Jamaica

CHOCOLATE SPECS

Chocolate bars
Cocoa beans

One One Cacao specialises in chocolate as an experience. The company works from seed to bar, working alongside farmers to honour the flavours of the terroirs found across the island of Jamaica. From fermentation to finished bar, One One Cacao provides bespoke tours, to allow visitors to see the transformation from bean to chocolate. We also provide award winning cacao to other chocolate makers.

Story: Nick Davis started One-One Cacao after interviewing one of the founders of the Grenada Chocolate Company, Mott Green. He was working as the BBC's Caribbean Correspondent and had heard about a sustainable cocoa farming co-operative in the east of the region and decided to investigate. After that conversation he spent time developing a hobby into a fully fledged business. He now has a small award winning manufactory on the North coast of Jamaica that sources, ferments and dries cocoa from across the island and works hands on with individual farmers and co-ops. His dream, to embody the West Indian proverb the company is named after "One one cocoa full basket" that means little by little, one bean at a time, one pod at a time, you achieve your goals.

Representative: Nick Davis

Contact: info@oneonecacao.com | +18767814841

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

CONNECT WITH US

ITC is pleased to enable chocolate producers and entrepreneurs to attend Salon Du Chocolat 2022, and to help pave the way for new sustainable partnerships in the chocolate 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
and UKTP Caribbean**

Cristina Reni

Email: creni@intracen.org

UKTP Ghana:

Isatou L. Jallow

Email: ijallow@intracen.org

UKTP Cameroon:

Jarmila Sarda

Email: jsarda@intracen.org

