

Forever Chocolate: impact and recognition

Forever Chocolate, our plan to make sustainable chocolate the norm by 2025, is about creating impact through innovative and scalable initiatives. Whether it is on the ground data gathering and assessment, the piloting of drone technology for reforestation or the use of cocoa waste (biochar) to power our factories, we are continuously exploring and piloting bold solutions. In cooperation with governments, societal actors and academia, we are creating the environment for structural change in the cocoa and chocolate supply chain. We are very grateful that our efforts have been publicly recognized over the past year.

In July 2020, Forever Chocolate was recognized by Sustainalytics as the #2 sustainability strategy, out of 182 assessed companies in the packaged food industry. Sustainalytics is the leading company assessing the industry's efforts to manage the environmental, social and governance risks in supply chains. Just as in 2018/19, Sustainalytics ranked us at the top, showing that the Group is consistently leading among peers. Barry Callebaut was also awarded two "edie Sustainability Leaders Awards" for both Forever Chocolate and "Seeds for Change", our employee engagement program to promote sustainability.

Our innovative efforts to reduce carbon emissions in our supply chain were awarded an A- (Leadership level) by the Carbon Disclosure Project (CDP) for the second year running. CDP is an independent organization that reviews and assesses the carbon reduction plans of over 8,000 companies every year.

Forever Chocolate requires a movement of experts, governments and chocolate lovers in order to make sustainable chocolate the norm. The awards we received show that we are on the right track and are moving the needle.

Forever Chocolate is about impact, innovation and scale. The awards we received over the past fiscal year are a great recognition and they motivate us and our partners to continue to explore, test and progress to a sustainable cocoa and chocolate supply chain.

“Forever Chocolate is about impact, innovation and scale.”

Pablo Perversi, Chief Innovation,
Sustainability & Quality Officer;
Global Head of Gourmet



Sustainalytics:

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