

CACAO

# NOEL

*Chocolat de Couverture*

Tropical Beans, European Craftsmanship  
For the Professional

**35% Noel Lactee**  
Milk Chocolate Couverture  
Product of France

**64% Noel Royal**  
Bittersweet Couverture  
Product of France



## Who We Are

At **Cacao Noel**,

We create premium chocolate couverture from carefully grown, selected and fermented Equatorial beans, roasted at the harvest site to preserve their integrity.

From producers' cooperatives directly to our factories, there are no intermediaries, only Cacao Noel.

With more than a century of French manufacturing expertise, we deliver consistent quality, refined flavor, and true craftsmanship, making our chocolates a trusted standard in professional kitchens throughout North America



# What Makes Us Different

Cacao Noel is committed with a dedicated team on the ground, to a more sustainable cocoa supply chain; a supply chain that results in much more than only cocoa beans! For more than 25 years, Cacao Noel has been guided by convictions and passion.

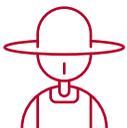
- **Our passion for cocoa:** that we embrace at every step of the process, and for which we guarantee the origin.
- **Our passion for people:** farmers, cooperatives, suppliers, customers, committed every day by our side to make a difference
- **Our passion for the environment.**
- **Our passion for chocolate:** managing directly every-step of the process from Cocoa farm to the Chocolate in consumers' hands.



## A Collaborative Program

Just like you, we believe it's important to know where our food comes from; from cocoa bean to chocolate, a process handled from A to Z in a segregated way within the Transparence cacao program.

### Cocoa Producing Countries



Farmer



Cooperative



Cocoa Factory



Transport



Warehouse



Chocolate Factory



Distributors

### Chocolate Producing Countries

## Certifications and Labels in the Service of Quality

All production sites, laboratories, and storage facilities comply with strict food safety regulations and are certified according to food industry standards: HACCP and IFS.

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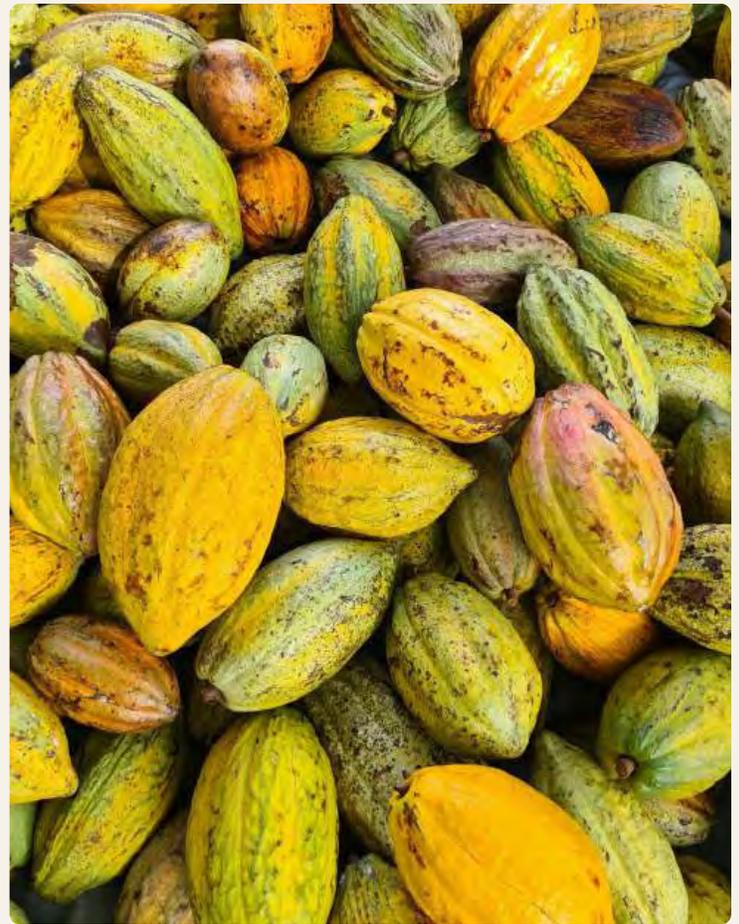
### HACCP

The Hazard Analysis and Critical Control Points (HACCP) system, or Sanitary Control Plan (PMS in French), is a set of preventive and self-monitoring measures aimed at maintaining food hygiene. It is a tool used to control the environment of the food production chain to ensure product safety.

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### IFS

The International Featured Standard (IFS) is an audit framework created in 2003 that certifies private-label food suppliers. It is based on the ISO 9001 standard and the HACCP system.



## Certifications and Labels in the Service of Quality



### IFS Food

IFS Food is a private and globally recognized standard that certifies a company has implemented and follows appropriate processes to ensure food safety and food security at every stage of food product processing.

Certification requires an annual audit conducted by an independent and accredited body.

This standard is recognized by the GFSI (Global Food Safety Initiative), whose requirements are now expected by the majority of international retail players.



### IFS Logistics

IFS Logistics is a private standard that certifies a company has implemented and adheres to appropriate processes to ensure transparency and trust throughout the supply chain – including the transportation, storage, and distribution of products, regardless of their state (frozen, refrigerated, shelf-stable, liquid, solid, gaseous, etc.).

Certification requires an annual audit conducted by an independent and accredited body.

# Certifications Dedicated to Sustainable Development



## Rainforest Alliance

Products bearing this label come from, or contain ingredients sourced from, Rainforest Alliance Certified farms or forestry operations. These farms are managed according to strict environmental, social, and economic criteria aimed at:

- Conserving Wildlife
- Protecting soils and waterways
- Safeguarding workers, their families, and local communities
- Improving livelihoods



## RSPO

The RSPO is a non-profit association that brings together stakeholders from seven sectors of the palm oil industry: palm oil producers, food companies or distributors, consumer goods manufacturers, retailers, banks and investors, environmental and nature protection NGOs, and development or social NGOs.

Its goal is to develop and implement global standards for sustainable palm oil.

Check our progress at [www.rspo.org](http://www.rspo.org).



## Fair Trade – Max Havelaar

Fair trade is a trading system aimed at achieving greater equity in conventional trade. Its approach is to use trade as a tool for development and reducing inequalities, by ensuring that producers are fairly compensated for their work.

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NOEL

## Our Raw Materials



### Sugar

Nearly 99% of our sugar sourcing concerns white sugar from sugar beets, mostly produced in France. Although this sector is highly regulated, it is important to remain vigilant and support suppliers in their virtuous initiatives and improvement plans, both in terms of soil preservation and factory energy optimization.



### Vanilla

A flagship and emblematic ingredient, vanilla is used as an extract or natural flavor, mostly sourced from Madagascar. This island, facing numerous environmental, financial, and social challenges, is the world's largest vanilla producer. The production conditions and financial speculation surrounding this ingredient require vigilance and attention; programs established with suppliers are designed with this in mind.



### Milk

The milk powder in our chocolate products is mainly of French and generally European origin. Even though it is local, the milk market is also under pressure regarding major issues such as producer pricing, animal welfare, and its carbon footprint. Milk is therefore a strategic ingredient whose value chain must be well managed. We are working in collaboration with several partners in this direction.



### Palm Oil

Our palm oil is 100% RSPO certified and meets environmental standards that guarantee traceability and respect for biodiversity, notably by excluding deforestation of tropical forests:

- No production in primary forests or protected areas
- Respect for local populations
- Preservation of water and soil purity, reduction of pollutant and CO<sub>2</sub> emissions
- Fair wages and respect for employee rights



### Dried Fruits & Nuts

Dried fruits and nuts add indulgence to our chocolate products. Supply regions vary depending on production areas, but the focus is primarily on the Middle East, the main production zone for hazelnuts and raisins. These regions face significant migratory pressure, leading to social tensions and risks for local populations. However, this risk is identified and increasingly monitored, particularly at the international level.

## Our Networks

19,200 farmers members of 32 cooperatives are supplying us with Preference and Excellence COCOA.

## Our Approach to Traceability

We are pursuing the goal of 100% traceability to farm level for all cocoa beans, butter and other half fabricates. In 2024 100% of Ivoirian Farms were already mapped by GPS polygon method. GPS polygon mapping is one of the most robust methods to map farms in remote areas. It allows us to verify the non-deforestation commitment of our suppliers.



## Improving Farmer's Income

On the supervised plots, on average, our coaching and support have enabled farmers to increase their yield by +15.5% 40% of supervised plots achieved a minimum yield of 1,000 kg/ha. Since 2021, 9,788 Individuals benefitted from our Income Generative Activities, including 6,963 women.

## Promote Children's Education

We made the choice to mainly implement our actions to promote children education in Côte d'Ivoire, where our support is most needed. We implement specific projects to tackle child labour and give children access to education. Our support varies from farmers sensitization to the distribution of school supplies, to funding of a teacher for the community or the delivery of birth certificates, which are essential administrative papers for children in order to have access to secondary education.

We have started the implementation of a Child Labor Monitoring and Remediation equivalent system. It will help us to have a better understanding of our community needs and mitigate the risk of child labor in our partner cooperatives.

## Providing Access to Education and Empowering Women

In 2024, 521 Village Savings & Loan Association (VSLA) were active thanks to our support. The VSLA provide financial support, microcredit, and savings to 14,327 members, including 12,270 women.

A total of 6,963 women benefits from empowerment projects & activities, including literacy classes.

Since the implementation in 2020 of our specific Child Labour prevention plan "Plan de Prévention et de Lutte contre le Travail des enfants" (PPLTE) that has been developed in Côte d'Ivoire: more than 69% of cooperatives have been sensitized on this topic.

Our goal is not to only tackle child labour, we also work to develop children's access and success at school. Since 2022, we coordinated and funded a children's birth registration project (375 certificates), distributed kits with school supplies and organised extra-curricular courses.

## Couvertures



Wide range for any chocolate need from White 30%  
to Milk 38% up to Dark 99%





## **Bulk Bags**

Everything you love about the classic couverture line  
- Just in bulk.

## **Confectioners Chocolate Bulk Bags**

Ideal for high volume production users.  
Perfect for enrobing.



## Cocoa Butter



## Cocoa Powders



**Pate a Glacer  
&  
Confectionery**



**Cocoa Nibs**



## Drops & Chunks



From 1000 count  
to 30,000 count



## Chocolate Batons



## Baking products & Mixes



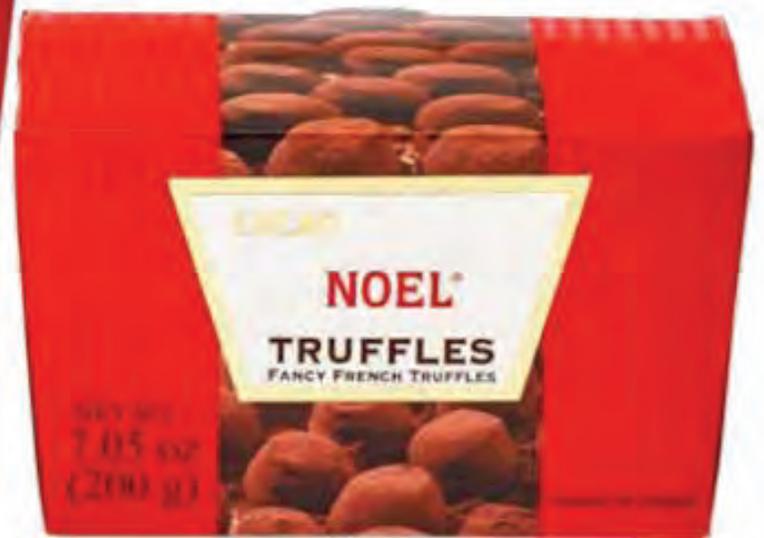
## Inclusions & Decors





# Traditional French Chocolate Truffles

Dark chocolate ganache dusted with  
Cocoa powder



## Cups, Shells & Chocolate Decors



# Chocolate twigs, Cigarettes, Shavings & Curls





With Cacao Noel,

you receive more than just premium chocolate;  
you gain a partner.

Beyond our high-quality couverture, we provide  
the expertise of dedicated brand specialists and  
the guidance of chef technicians to support you  
with recipes, techniques, and product  
innovation for all our customers.

This unique combination of exceptional  
chocolate and hands-on professional support  
empowers our clients to create with  
confidence, consistency, and creativity, making  
Cacao Noel the partner of choice for chefs and  
chocolatiers.

