



At República del Cacao we have worked for more than four years in alliance with the Campo Verde Association, located in the community of Turucucho, Cayambe. The objective of our shared value projects in this community is to promote the economic development of our dairy partners by diversifying their income through marketing links with other local companies and the purchase of traceable milk from the community.



In addition, during this year we ventured into the implementation of a community kitchen for agrotourism and gastronomic purposes for the area. The milk from these mountains is used for the production of our Ecuador White Chocolate 31%, one of the most requested internationally by our markets, and now it is also one of the ingredients of our new Ecuador White Chocolate 33% with roasted corn. It is a unique milk because of its natural sweetness and special fresh creamy flavor.



SUSTAINABILITY PILLARS



- 1 Guaranteeing the purchase of milk produced by the Campo Verde Association, through our allied supplier El Ordeño, a B certified company.
- 2 Diversification of the Association's income through the link with gastronomic projects of impact through allied companies and chefs such as: Tippy Tea (cultivation and commercialization of Andean medicinal plants).
- 3 Financing for the construction of a kitchen/dining room project.



- 1 Quarterly visits by the Socio-Environmental department for project follow-up.
- 2 3 exchanges between experts in the dairy-chocolate chain during 2021.



- 1 40 women from 57 families are heads of household and participate in the production processes.
- 2 Four of these women lead the Steering Committee of the Campoverde Association.