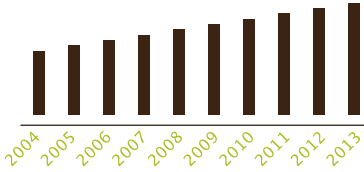




CONVENTIONAL PALM OIL...THE PROBLEM

Grown in the tropics, conventional palm oil is one of the most widely used edible oil crops. It is also one of the most destructive. Conventional palm oil farming methods destroys critical habitats, threatens forest communities, and contributes to climate change.



Global production of palm oil has doubled over the last decade and worldwide demand for palm oil is expected to double again.



300 EVERY HOUR

Conventional palm oil planting clears the equivalent of 300 football fields of rainforests every hour.



IN YOUR CART

Palm oil (often listed as vegetable oil on label) is used in about 50% of all packaged food products in supermarkets today.



SPECIES IMPACT

Species impacted by conventional palm oil plantations include the Asian elephant, orangutan, Sumatran rhinoceros, tiger and others.

LET'S SUPPORT A BETTER WAY

CERTIFIED SUSTAINABLE PALM OIL

A FRESH APPROACH

Alternatives to conventional palm oil practices do exist; they simply need to be supported. Third-party certifiers like Roundtable for Sustainable Palm Oil (RSPO) and EcoSocial are helping palm oil growers hold to high standards for environmental and fair trade practices.



WHAT'S INSIDE THE FILLED BAR?

Certified sustainable palm oil is the chosen base for the dairy-free crème filling in The Filled Bars. Our single-source, organic Brazilian palm oil from Agropalma is supply-chain certified by RSPO and EcoSocial. As a champion for the environment, Endangered Species Chocolate aims to lead the way in promoting a sustainable palm oil option to support species, habitat and humanity.

AGROPALMA,

CERTIFIED SUSTAINABLE PALM OIL GROWER

Committed to zero deforestation, Agropalma's palm oil is planted in pre-existing degraded areas. Native vegetation, secondary forests and wetlands are untouched.



59%

Agropalma's plantation established as environmental protection area



406

Bird species identified and registered in Agropalma's Reserves



37

Mammal species identified and registered in Agropalma's Reserves

*Agropalma leads the GreenPeace scorecard for socially & environmentally-sound palm oil production.



Dairy-free crème filling is certified by both RSPO and EcoSocial



RSPO-1106161

Let's take a stand.

Join us in demanding higher environmental and social standards for palm oil production. Insist on these sustainable certifications for products containing palm oil.

SOY LECITHIN

Listed next to last in our ingredient statement, soy lecithin comprises a very small amount of our chocolate recipe but it plays a very important role. Lecithin acts as an emulsifier, holding the cocoa and cocoa butter together. Without lecithin, the texture of chocolate becomes gritty, hard to mould, and susceptible to bloom.



We use a water-extracted soy lecithin that is Non-GMO Project Verified.

NON-GMO CANE SUGAR

We switched from using non-gmo beet sugar to 100% Non-GMO Project Verified cane sugar in 2012. This switch was in response to the U.S. sugar beet industry-wide conversion to genetically modified sugar beets.

WHAT DOES GENETICALLY MODIFIED MEAN?

Genetically engineered foods, also called GE or GMOs, are those created with plants or animals that have had their genetic material altered by adding DNA from different species in ways that cannot occur in nature or with traditional breeding.



GE crops have the potential to introduce new toxins and allergens into our food.



40+ countries have mandatory labeling of GMOs and 30 countries, have banned or restricted GMOs.



In 2006, a judge ruled that the USDA violated the Endangered Species Act by failing to conduct even minimal investigation into whether GMO crops could harm endangered species.