

# Sustained collaboration with the ESSA



2015/2016 – Optimizing postharvest treatments of cocoa

2016/2017 – QMS – for a new factory that meets FDA requirements for RTE

2017/2018 – Cocoa quality perceived from chocolate made therefrom

Participation in the University Event –  
Sponsoring scientific events – Students field trips to the North of Mcar



Most importantly in THINKING TOGETHER



# Comprendre de marche a travers l'historique de MADECASSE



1999-2001

Our journey began as Peace Corps  
Volunteers teaching English in  
Madagascar.



2008

After years of dreaming of ways to  
have a continued impact in  
Madagascar (and collecting some  
corporate experience along the  
way), Madécasse Chocolate &  
Vanilla becomes a reality.



# Contract with producers – PRICE & QUALITY



2010

Our first installation of fermentation and drying equipment at the village level - leading to 60% increase in farmer income.

Named to 40 BIG Thinkers 40 &

Under

**FOOD & WINE**

2011

Named one of the 50 Most Innovative Companies in the world for "building a bean to bar chocolate company in one of the poorest countries in the world".

**FAST COMPANY**





2012

1,000,000th bar made in Madagascar.  
Named "Leader of Change" by the United Nations Office of Partnerships and the Foundation for Social Change.

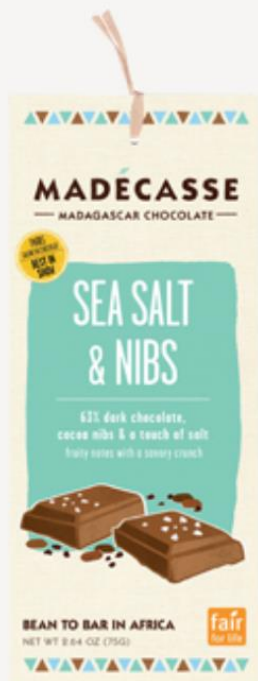




## 2014

Updated packaging.

Hosted 1st trip to Madagascar to build a water system and expand a school, in partnership with Whole Foods Market.



## 2015

Hosted 2nd Annual Volunteer trip to Madagascar to refurbish a school and build a system of water wells, in partnership with Whole Foods Market.





2016

Direct Trade Certification.

Updated Packaging.

Hosted 3rd Annual Volunteer trip to Madagascar with Whole Foods Market, to build a bridge and refurbish an elementary school.

