

Outline of Draft CARICOM VOLUNTARY SUSTAINABILITY STANDARD for COCOA PRODUCTS AND CHOCOLATE.

Title: CARICOM VOLUNTARY SUSTAINABILITY STANDARD for COCOA PRODUCTS AND CHOCOLATE.

1. 0 Introduction

This standard sets out the requirements for the production of sustainable Cocoa Products and Chocolate. It guides economic, social and environmental requirements to be met by an entity desirous of meeting the standard. It is divided into three parts, the achievement of each part allows for progress on to the next and finally to achieve the use of a Caribbean Sustainability Product Mark, if so desired by the participating entity. The three sections are as follows:

Section 1: Addressing Good Manufacturing Production Practices

Section 2: Sustainability requirements (Economic, Environmental and Social)

Section 3: Guidelines for the use of a CARIBBEAN Sustainability Product Mark.

2.0 Scope

This standard will define the **requirements for good manufacturing practices, sustainability measures and use of the CARIBBEAN Sustainability Product Mark for Cocoa Products and Chocolate in CARICOM MEMBER STATES** for the production of ground, roasted cocoa, cocoa butter, chocolate and chocolate products to be used for both food and non-food purposes. **It will be used as a guide to** producers of Cocoa Products and Chocolate, who want to provide confidence to their customers in their sustainability practices and demonstrate traceability of their product ingredients.

This standard does not apply to:

- a) raw, unfermented or unprocessed cocoa beans, wet or dry;
- b) fermented, dried or roasted whole beans;
- c) other products, food or non-food where the cocoa is used only as a flavouring.

3. 0 Normative References

ISO/TS 22002-1:2009(E) in the requirements for GMPs.

ISO 14001:2015, *Environmental Management Systems. Requirements with guidance for use.*

ISO 26000:2010, *Guidance on Social Responsibility.*

ISO 37000:2021, *Governance of Organisation. Guidance.*

ISO/TS 26030:2019, *Social responsibility and sustainable development — Guidance on using ISO 26000:2010 in the food chain.*

IWA 48:2024(en) Framework for implementing environmental, social and governance (ESG) principles.

The ISO 59000 family of standards on circular economy

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4.0 Terms and Definitions

5.0 General Requirements

Section 1 Addressing Good Manufacturing Practises

5.1 Good Manufacturing Practises

This section is expected to outline to producers of Cocoa Products and Chocolate, requirements in areas of Good Manufacturing Practices for:

- Construction and layout of buildings and associated utilities.
- Layout of premises, including workspace and employee facilities.
- Supplies of air, water, energy and other utilities.
- Supporting services, including waste and sewage disposal.
- Suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance.
- Management of purchased materials.
- Measures for the prevention of cross-contamination.
- Cleaning and sanitizing.
- Pest control.
- Personnel hygiene.

Section 2 - Sustainability requirements

5.2. Governance

This section is expected to provide producers of Cocoa Products and Chocolate with requirements and guidance in the area of Governance for:

- Documenting their purpose.
- Documenting the roles and responsibilities of personnel.
- Establishing objectives and strategy for value generation.
- Respecting laws, including relevant internationally accepted laws, and behaving ethically.
- Ensuring stakeholder engagement.
- Managing their resources.
- Accountability of environment, social and economic impacts and operating with oversight.

5.3 Economic (operations)

This section is expected to provide producers of Cocoa Products and Chocolate with requirements and guidance in the area of Quality and Productivity (operational aspects) to:

- Ensure the production of safe, good quality products for consumers.
- Manage productivity during production/or processing, including staff training and development.
- Ensure clear and transparent operations and fair operating practices for suppliers and consumers.

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- Ensure traceability from raw materials to final product and product separation, if required.

5.4 Social

This section is expected to provide producers of Cocoa Products and Chocolate with requirements and guidance in the area of Social Responsibility (social aspects) for:

- Respecting national labour regulations, ensure minimum wages are met.
- Allowing freedom of association.
- Respecting worker health and safety.
- Addressing social issues such as child labour, forced labour, discrimination, gender equity, workplace violence and harassment.
- Engaging with and respect communities and assisting in local development.

5.5 Environmental

This section is expected to provide producers of Cocoa Products and Chocolate with requirements and guidance in the area of the Environment (environmental aspects) for:

- Meeting national environmental regulations.
- Ensuring proper resource utilisation and circularity of resources.
- Ensuring proper waste management (effluent, emissions), from raw material processing to final packaging.
- Ensuring proper water management throughout the process, including waste water.
- Ensuring no or limited impact to the physical environment and natural resources (land, water, minerals) with processing or distribution.
- Training of personnel in proper use, storage and disposal of hazardous products, if used.
- Energy efficiency and reduction in carbon emissions (calculation of greenhouse gases).

Section 3 – Guidelines for the use a CARIBBEAN Sustainability Product Mark

5.5 CARIBBEAN Sustainability Product Label or Mark

This section is expected to provide producers of Cocoa Products and Chocolate with requirements and guidance to obtain and use a CARIBBEAN Sustainability Product Mark by:

- Conformance to all previous sections within the standard.
- Conducting an internal audit.
- Correcting non-conformances following an internal audit.
- Application to use the Product Mark.
- Obtaining an External Audit.
- Completing all corrective actions to secure certification.

6.0 Annexes