



PROPOSAL FOR A NEW WORK ITEM	
Date of proposal 3 rd September 2025	Reference number (to be given by CROSQ Secretariat)
Proposer SLBS	CROSQ/RTC/

A proposal for a new work item shall be submitted to the CROSQ Secretariat, which will assign it a reference number and process the proposal in accordance with the CROSQ Directives. The proposer of a new work item may be a member state of CROSQ via the National Standards Bureau, a regional technical committee or subcommittee, the Council on Trade and Economic Development, (COTED), the CROSQ Council, The CROSQ Executive Committee, the CROSQ Secretariat, or a national, regional or international organisation recognized by the CROSQ Council. Guidelines for proposing and justifying a new work item are given in the CROSQ Directive - Procedure for the Management of the Technical Work of CROSQ (DRAFT).

IMPORTANT NOTE: Proposals without adequate justification risk rejection or referral to the originator

Proposal (to be completed by the proposer)

<p>Title of proposed deliverable: (in the case of an amendment, revision or a new part of an existing document, show the reference number and current title) Draft CARICOM Voluntary Sustainability Standard for Cocoa Products and Chocolate.</p>
<p>Scope of the proposed deliverable.</p> <p>This standard specifies the sustainability requirements for the production of ground, roasted cocoa, cocoa butter, chocolate and chocolate products to be used for both food and non-food purposes. This standards does not apply to:</p> <ul style="list-style-type: none"> a) raw, unfermented or unprocessed cocoa beans, wet or dry; b) fermented, dried or roasted whole cocoa beans; c) other products, food or non-food where cocoa is used only as a flavouring.
<p>Purpose and justification of the proposal.</p> <p>The aim of this standard is to provide the producers of cocoa products and chocolate in the CARICOM region with guidance on desirable sustainability requirements (economic, social and environmental) and how to achieve them. This is desirable in order:</p> <ol style="list-style-type: none"> 1. To increase their attractiveness in markets where sustainable products are wanted and valued. Such markets often correspond to markets where single source, organic and tree to bar cocoa products are also desired. 2. To increase producers incomes through sales in the new markets. 3. To reap the benefits of improve environmental management in the CARICOM region and reduce the impact of climate change, where possible. 4. To reap the benefits of better social conditions in the CARICOM region. 5. To facilitate the use of a Caribbean Sustainability Label Mark, which would identify sustainably produced CARICOM Cocoa Products and Chocolate. These would most likely be produced from Caribbean Fine and Flavour Cocoa. The use of such a market based instrument would facilitate sustainable consumption and develop high value international markets, while encouraging sustainable production and processing activities in CARICOM territories.
<p>If draft is attached to this proposal:</p> <p>Please select from one of the following options (note that if no option is selected, the default will be the first option):</p> <ul style="list-style-type: none"> <input type="checkbox"/> Draft document will be registered as new project in the committee's work programme (stage 20.00) <input type="checkbox"/> Draft document can be registered as a Working Draft (WD – stage 20.20) <input type="checkbox"/> Draft document can be registered as a Committee Draft (CD – stage 30.00) <input type="checkbox"/> Draft document can be registered as a Draft CARICOM Regional Standard (DCRS – stage 40.00)
<p>Indication(s) of the preferred type or types of deliverable(s) to be produced</p> <p><input checked="" type="checkbox"/> CARICOM Regional Standard <input type="checkbox"/> Technical Specification <input type="checkbox"/> Publicly Available Specification <input type="checkbox"/> Technical Report</p>
<p>Proposed development track <input checked="" type="checkbox"/> Fast track (12 months) <input type="checkbox"/> normal development (24.5 months)</p>

<p>Known patented items (see CROSQ directives, Part 1 Management of Technical work for important guidelines)</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No if “yes”, provide full information as an annex</p>
<p>A statement from the proposer as to how the proposed work may relate to or impact on existing work, especially existing CROSQ deliverables. The proposer should explain how the work differs from apparently similar work, or explain how duplication or conflict will be minimised</p> <p>A CROSQ standard is presently being developed for the production of sustainable cocoa beans. It is proposed that this Sustainability Standard would follow on from that work with the transformation of sustainable cocoa beans, in the production of sustainable cocoa products and sustainable chocolate. It is proposed that by following this standard and achieving its requirements, the entity would progress to a conformity assessment that would carry a Caribbean Sustainability Mark, if a passing assessment is obtained. This label would increase the marketability and awareness of CARICOM Fine or Flavour cocoa products and chocolate to consumers and highlight their compliance with sustainability metrics. This sustainability standard is expected to be the next step following on from the standard for sustainable cocoa beans, which is at the beginning of the cocoa value chain. Many of the sustainability concerns in the production of cocoa are found at the production end. However, in order to be able to declare a final consumer product truly sustainable, sustainability metrics have to be documented and managed along the value chain and on to the final market. This standard is expected to do that.</p>
<p>A listing of relevant existing documents at the international, regional and national levels</p> <p>ISO 14001:2015, Environmental Management Systems. Requirements with guidance for use.</p> <p>ISO 26000:2010, Guidance on Social Responsibility.</p> <p>ISO 37000:2021, Governance of Organisation. Guidance.</p> <p>ISO/TS 26030:2019, Social responsibility and sustainable development — Guidance on using ISO 26000:2010 in the food chain.</p> <p>ISO/TS 22002-1:2009(en), Prerequisite programmes on food safety — Part 1: Food manufacturing</p> <p>RSPO Principles and Criteria. 2024. 2024 RSPO Principles and Criteria for the sustainable cultivation of oil palms and the production of sustainable palm oil and oil palm products. 2.1.2 Scope. Version 4.0.</p> <p>IWA 48:2024(en) Framework for implementing environmental, social and governance (ESG) principles.</p> <p>The ISO 59000 family of standards on circular economy.</p>
<p>A simple and concise statement identifying and describing relevant affected stakeholder categories (including small, medium and micro enterprises) and how they will each benefit from or be impacted by the proposed deliverable(s)</p> <p>The intended users of the CARICOM Voluntary Sustainability Standard for Cocoa products and Chocolate are:</p> <ul style="list-style-type: none"> • Small and medium size producers of cocoa products and chocolate and chocolatiers within the CARICOM region. • Producers of cocoa products and chocolate in other countries who source their cocoa beans from the CARICOM region. • Chocolatiers globally who use CARICOM Fine or Flavour chocolate to produce their chocolate products. • Producers of cocoa products and chocolate who want to provide confidence to their customers in their sustainability practices and illustrate traceability of their product ingredients. <p>Additional stakeholders :</p> <ul style="list-style-type: none"> • Buyers in markets for sustainable products such as the UK and the EU. • Importers and distributors within Caricom, of cocoa and chocolate products who want to ensure their concerns for sustainably traded products, have been addressed. • Consumers and users of cocoa products and chocolate who seek the taste of Fine or Flavour cocoa and who want to know that these have been produced with sustainable cocoa beans, ensuring social, environmental and economical concerns are further monitored and addressed during the production and distribution of such products. <p>The use of this standard would ensure the above stakeholders would have their sustainability concerns recognised and addressed and would highlight Caribbean cocoa products and chocolate as sustainably produced.</p>

UNIDO, ITC (Standards Map), possibly ISEAL.

☐ A draft is attached ☒ An outline is attached ☐ An existing document to serve as an initial basis

Name and signature of Proposer (include contact information

Organisation: Saint Lucia Bureau of Standards

Signature:

V. Emmanuel

X This proposal relates to a new CROSQ document

- Annex(es) are included with this proposal (give details)**

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

Comments of the CROSQ TMC / Council (to be completed by the CROSQ Secretariat)

CROSO CEO