
ETHICAL



Consuming chocolate ethically can be a small step that you as a consumer can take to make the world a better place. Not only will it benefit everyone involved in the process of making chocolate it will also tingle your tastebuds!

THE INTERNATIONAL FAIR
CHOCOLATE BOOTH

KENDALL COLLEGE

In a world consumed by efficiency and lowering costs, the surge of craft chocolate has come as a breath of fresh air. The philosophy of valuing Purpose and a quality Product ahead of Profit is raising standards within the artisan chocolate space.

Chocolate photos and more info
@chocolateuplift



BEAN-TO-BAR CHOCOLATE



The rise of craft chocolate is affecting and educating consumers from around the world.





**IT'S ABSOLUTELY
SCRUMPTIOUS!**



THE STORY BEHIND CRAFT CHOCOLATE

Craft chocolate is a growing movement because of the transparency it provides from farm to the bar in the consumers hand. There are certain aspects that make this chocolate special and our intention is to educate everyone about the marvelous truth behind ethical and sustainable chocolate!



SOY-FREE:

The craft chocolate provided at our booth is all soy lecithin free! This is a highly processed ingredient made from solvents such as hexane and acetone and is used to speed up the movement of chocolate in production.



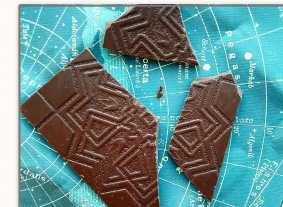
SUSTAINABLE:

These brands of chocolate are also sustainably produced. The chocolate makers we feature use transparent-trade and sustainably-farmed cacao.



SLAVERY FREE:

The chocolate bars we feature were made from cacao farmed without child slave labor, unlike the cacao in chocolate bars by large industrial manufacturers.



SMALL BATCH:

Craft chocolate is not mass-produced and comes mostly in small batches. These are artisanal and exclusive products that are made with love and care.