



chocolate with a giving promise

FAQs

frequently asked questions
ENDANGERED SPECIES CHOCOLATE

what does cocoa content mean?

Cocoa content refers to the amount of the chocolate product that is made of the three cacao components – chocolate liquor, cocoa butter and cocoa powder. The percentage of cocoa solids present in the chocolate is a great indicator of a chocolate's quality and flavor. Chocolates with high cocoa contents possess a richer, more intense flavor. Also, antioxidant health benefits can be found in high cocoa content chocolate. Our milk chocolates have a 48% cocoa content. Our dark chocolates have 60-88% cocoa contents. The cocoa content of each Endangered Species Chocolate product is stated on the wrapper.

where do you source your cocoa from?

We are currently using only FairTrade certified cocoa beans from Cote D'Ivoire (the Ivory Coast), West Africa. Our other ingredients are also FairTrade certified where the certification is available.

is your chocolate organic?

Our products are not organic. We source our cocoa from small family owned co-ops in West Africa that simply do not have the resources to afford organic certification. We feel confident that our cocoa is grown sustainably with little to no usage of pesticides.

which of your products are vegan?

The majority of our products are vegan. To make it easy to spot our vegan flavors, we have added Vegan Action's "Certified Vegan" symbol to our chocolate bar wrappers. All of our vegan products are also naturally dairy-free.

are your products gluten-free?

All our products are CERTIFIED GLUTEN-FREE™ by the Gluten-Free Certification Organization.

how do you use palm oil?

We do not use palm oil as a supplement for cocoa butter in our chocolate itself, nor do we have products in our current portfolio that use palm oil as an ingredient.

do you use GMOs in your products?

All our products are Non-GMO Project Verified.

do you use cane sugar in your products?

We use 100% Non-GMO Project verified cane sugar in all our products.



Ocean
Plastic
Neutral



how does your shared equipment for milk and dark chocolate handle potential allergen contamination?

Our dark chocolate bars do not contain dairy ingredients (apart from Rhino -. 72% Natural Dark Chocolate with Hazelnut Toffee and Eagle – 60% Natural Dark Chocolate w/ Caramel and Sea Salt); however, all our products are produced on shared equipment that also processes milk products. Our quality department does everything possible to purge and sanitize the equipment to make it free from allergens such as milk and nuts. However, there is the possibility of trace amounts of allergens on our equipment, so we ask that you use your best judgment in consuming our products. Please let us know if we can provide you with additional information to help you make an informed decision.

what does ocean plastic neutral mean?

For every pound of plastic used in our packaging, one pound is removed from the ocean and coastlines by 4ocean's captains and crews. This direct removal effort ensures a cleaner, healthier ocean. Approximately 90% of our product stream is recyclable. This program allows us to offset the remaining 10% while we continue to find innovative ways to avoid plastics all together.

how does this certificate affect your operations?

Endangered Species Chocolate has always been conscious of its sustainability practices, and will continue to find ways that reduce its waste footprint. Saving the ocean and our planet will take more than what one person, company, or organization can do on their own. Every small step is important though, and we hope that others join the 4ocean movement!



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help us save trees!



ESC digital library

UPC, NUTRITIONAL INFORMATION,
MERCHANDISERS, AND MORE!

everything we do, and everything we make does good, better.



what does the good stuff paired with a good cause really mean?

Every product we craft, ingredient we source, and cause we support is rooted in one fundamental difference that has set us apart since we began our journey. This difference is an unwavering dedication to doing good, better. From the way we make our chocolate, to the way we work with communities, and all the ways we make a meaningful positive impact on the world, this commitment to doing good, better, remains at the heart of who we are. It's how we do everything, every day. To us, it's second nature.

how is your chocolate truly distinct?

Taste is the #1 qualifier of chocolate lovers. It has to taste good. Our chocolate beans are roasted low & slow to retain antioxidants, and results in a delicious, robust chocolate flavor profile. We are proud to support farmers at ground-level; directly positively impacting their lives and the products they produce. Lastly, our work directly impacts organizations that do the amazing work of protecting our endangered species, their habitats, and the communities that surround them.



@eschocolate



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