

FOOTPRINT

Hill House School

Combian

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Promoting happy, healthy and sustainable living at Hill House and beyond.

HOW GREEN IS IT ... TO EAT CHOCOLATE?



It will be Easter soon (Easter Sunday is on the 17th April) and that often means indulging in chocolate but have you ever wondered how "green" it is? We asked the [Green Living Detective!](#)

Under the right circumstances, chocolate can be one of the most sustainable of all internationally traded commodities but there are concerns in general about shipping costs during manufacturing and distribution, as well as the environmental and socio-economic impacts of growing and producing the cocoa itself.

So, the verdict, I'm afraid to say, is **Not-So-Green**, unless you look for products certified by organisations such as the [Rainforest Alliance](#) or [Fairtrade](#). When you choose [Fairtrade chocolate](#), you know that the farmers and workers who produced the cocoa in it, received a premium on top of the price of their crop which they can cover costs of education, food, healthcare, invest in their communities, and use it to fight the effects of climate change.



FAIRTRADE

Fairtrade is a system of certification that aims to ensure a set of standards are met in the production and supply of a product or ingredient. For farmers and workers, Fairtrade means workers' rights, safer working conditions and fairer pay. For shoppers it means high quality, ethically produced products. Choosing Fairtrade means standing with farmers for fairness and equality, against some of the biggest challenges the world faces. It means farmers creating change, from investing in climate friendly farming techniques to developing women in leadership. With Fairtrade you change the world a little bit every day. Through simple shopping choices you are showing businesses and governments that you believe in fair and just trade.



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