

# THE LINDT & SPRÜNGLI BEAN-TO-BAR APPROACH



1.

After harvesting, the cocoa beans are fermented and dried in the country of origin. The farmers participating in the Lindt&Sprüngli Farming Program are registered in a database with their name, farm location, and various basic data. When cocoa beans are purchased, checks are made to ensure that only beans from Program farmers are bought, and the volume purchased is recorded.

2.

The cocoa beans are packed in bags and clearly labelled. In Ghana, for example, with a tag with a barcode. This enables our partners who buy and transport the cocoa beans for us to clearly allocate the beans to the production volume of the Farming Program and trace them back to each individual farmer registered in the Program.



3.

In order to guarantee the highest level of traceability, "Identity Preserved", our partners always store and transport Program beans separately from all other beans.



For us, traceability begins on the cocoa farm and does not end until the beans reach our production sites. We select only cocoa beans from countries and farmers which are part of our own sustainable sourcing Program – the Lindt & Sprüngli Farming Program. The traceability of our cocoa bean supply chain is the key foundation of our Program for improving living conditions in the growing countries in the long term. As a bean to bar manufacturer, we have built up extensive expertise, in areas ranging from the selection of high-quality beans and technological know-how in the processing of our own cocoa mass to chocolate production at our own factories. This is a differentiating feature that still distinguishes us as a premium manufacturer today.

4.

Prior to shipment, while they are still in the port in the country of origin, the cocoa beans undergo a quality control. The cocoa beans are loaded into containers which are used solely for transporting beans from our Program.



5.

Each delivery of cocoa beans is accompanied by a traceability certificate, which is issued in the country of origin and sent to Lindt&Sprüngli when the goods are received. The document records, among other things, the production volumes of the farmers.



6.

The cocoa beans are transported by ship to the destination ports in Europe and the USA. After arrival, they undergo a quality control again. We accept the goods only if they meet our specifications.



## 11.

Afterwards, the nibs are crushed and then ground in special mills until the cocoa mass has reached the desired particle size.

## 10.

The nibs are then roasted applying a process we have specially developed where the roasting time and temperature are perfectly aligned in order to achieve the desired aroma.

## 9.

The cocoa beans are cracked open and the shell removed. The remaining cocoa fragments, known as nibs, undergo further processing and are then steam-cleaned again.

## 8.

The delivered cocoa beans are stored in silos and then mixed for the recipes. They are then cleaned through infrared treatment.

## 7.

The beans are loaded and transported to our own cocoa mass factories in Europe and the USA, which are all certified to ISO 22000. The accompanying traceability certificate gives us precise information on the origin of the cocoa beans and the volume delivered.

## 12.

The cocoa mass is transported to our production sites.

### AT THIS POINT, THE CONVENTIONAL CHOCOLATE MANUFACTURING PROCESS BEGINS.

## 13.

The other ingredients, such as milk powder and cocoa butter, are added to the cocoa mass and refined into chocolate.

## 14.

The cocoa mass is ground again.

## 15.

Then comes the important step – conching.

## 16.

The chocolate mass is formed or processed further.