



1. What practices does your brand currently employ to ensure that your products are safe and free of harmful heavy metals?
Not only does Chocolove's chocolate supplier (Barry Callebaut) continually monitor and test for heavy metals, but Chocolove takes it a step further, with our stringent testing program to ensure that all Chocolove products are within legal limits.
2. Do you all test finished products for heavy metals?
Chocolove's chocolate supplier tests every batch of raw material for heavy metals. Chocolove retests random finished product samples for heavy metals.
3. What practices does your brand employ in your sourcing to ensure that your suppliers are testing for the presence of harmful heavy metals?
Chocolove's chocolate supplier tests every batch of raw material for heavy metals. Chocolove retests random finished product samples for heavy metals. An accredited lab is used for all testing. Every result is evaluated and thus far, no results are out of spec.
4. Does your brand currently offer any products that have reliably and consistently tested below California's Maximum Allowable Dose Levels for these metals? If so, which products?
All of Chocolove products test below and comply with CA Prop 65 standards set by the court.
5. What changes in sourcing/testing are underway or planned as a result of Consumer Reports' research?
Chocolove will continue to follow our existing testing standards as well as ensuring our chocolate supplier continues to find ways to meaningfully reduce levels of lead and cadmium in chocolate products. Our program on this has been in place for many years and we will continue to maintain the program and improve if we can. Many years ago, Chocolove identified that by introducing an extra cleaning step (as required in our specifications) extra soil dust is removed from cocoa beans thus reducing mineral content.
6. Solving the heavy metal contamination issue is an industrywide issue. Is your brand working with any industry groups/brand coalitions to solve this challenge?
The heavy metal amounts discussed in the *Consumer Reports* article are already at the solved level. All chocolate in the CR article complies with CA Prop 65 levels, and CR was informed of this before they published the article. The presumption of a contamination is perhaps not correct. The levels of elements shown by the testing is consistent with minerals and elements absorbed by the plant in normal growing processes in uncontaminated soils. Rich mineralogy in the soils of cocoa-growing regions result in parts-per-billion levels of mineral and elements in the food. This is no different than other foods, including sweet potatoes, spinach, and carrots.

Chocolove is in an ongoing program with our chocolate supplier to find out if the heavy metal content in certain regions/origins of cocoa can be reduced in the cocoa bean blend. As with all parameters we seek to control, we do this with care and awareness that our products are safe, and we make them more in-line with customer wants and needs.