



Tony's Chocolonely Inc.
450 Broadway
4th Floor
New York, NY 10013

To whom it may concern,

At Tony's, we take health and safety very seriously. Despite the alarming Consumer Reports headlines, rest assured Tony's Chocolonely chocolate is safe to consume and meets same the legal requirements and strict standards as other foods a person buys on a day-to-day basis.

Our chocolate bars test well within the range that European Food Safety Authority (EFSA) and the US Food and Drug Administration (FDA) deem safe for heavy metals. The guidelines by the California Office of Environmental Health Hazard Assessment (OEHHA), upon which the findings of the Consumer Reports study are based, are not food safety standards.

The reason metals like lead end up in the chocolate is that they occur naturally in soil and during harvesting. The same is true for other produce items like sweet potatoes, spinach and carrots, as noted in the Consumer Reports study.

Both Tony's and our production partners work to do regular analyses to ensure the levels of metals in our chocolate are not only legally compliant, but as low as possible. When performing analysis on our finished products we maintain a threshold of 0.10 ppm, which is well below the government mandated health and food safety threshold, making it even safer than legally required to consume.

Below is an overview of actions we take to make sure our bars are safe for consumption:

1. Our products are frequently analyzed by ourselves and our chocolate manufacturer, Barry Callebaut, on different chemical parameters, including lead.
2. The analysis is done by an external accredited lab. The results are very consistent and always well below the threshold.
3. As part of its commitment to ensure the highest standards of food safety, our couverture supplier, Barry Callebaut, has implemented a Global Quality and Food Safety System. This system includes detailed raw material specifications, requirements for supplier audits, internal and external audits, certification standards and a materials monitoring surveillance program.
4. Barry Callebaut also has a material monitoring surveillance program in place to obtain objective evidence that certain chemical contaminants which may be naturally present, or inadvertently introduced into materials, are within acceptable limits.
5. In addition, samples of semi-finished and finished products are also analyzed.

As always, thank you for your partnership, and please let us know if there is anything else we can help with.

Kind choco regards,



TONY'S CHOCOLONELY INC

450 Broadway, 4th Floor, New York, NY 10013
503-388-5990 | mailus@tonyschocolonely.com