



International
Labour
Organization



Norwegian Ministry
of Foreign Affairs

From a Sacred Beverage to a Haitian Treasure

**The key players behind a
cocoa with unique and refined
flavours...**

World Chocolate Fair

Paris, October 29 – November 2, 2025

With:



Departmental Directorate of
Agriculture of Grande Anse
- DDAGA / MARNDR

kaléos
Cacao Haïtien biologique et équitable


Kaûna


geonova


LEROY
CHOCOLAT



Following the devastating earthquake of January 12, 2010, which caused enormous loss of life and damage to public and private infrastructure, the agricultural sector was identified as a key area capable of restoring national economic stability (MARNDR, 2010). The national agricultural investment plan of the Ministry of Agriculture, Natural Resources, and Rural Development (MARNDR) includes three strategic pillars: 1) Development of rural infrastructure; 2) Production and development of agricultural value chains; 3) Agricultural services and institutional support. The ILO's project for Strengthening Agricultural Opportunities through Training and Technological Investment (P.R.O.F.I.T.) made MARNDR's investment plan its top priority. More than a decade after the plan's creation, the country's political situation has severely deteriorated, affecting all sectors, including agriculture.

In response to this situation, the ILO in Haiti, with funding from the Ministry of Foreign Affairs of the Kingdom of Norway, aimed to create and strengthen high-potential agricultural value chains, specifically cocoa and breadfruit, to help revive agriculture for both domestic consumption and export. Through the PROFIT project, the ILO was able to mobilize a network of national and international stakeholders to support this goal and boost these two promising sectors in the Grand'Anse Department.

PROFIT has enabled, in line with its primary objective, the improvement of living conditions for several thousands of small-scale producers in the Grand'Anse region, thanks to increased sales of higher value-added products (cocoa and breadfruit). In 2024, the processing of over 113 tons of fresh cocoa purchased resulted in 37.5 tons of exportable fermented cocoa. This production generated substantial income for Haitian producers, who are gradually recovering from recent climate-related disasters thanks to the rapid regeneration of the environment in the southern peninsula of the country.

A Highly Prized Cocoa

Haitian cocoa, primarily composed of the Criollo and Trinitario varieties, is among the country's most distinctive primary products exported to international markets. Criollo (Spanish for "Creole") is the most sought-after cocoa variety in the world due to its mild flavours and irresistible aroma. The purity of Haitian Criollo exceeds 90%. The origins of these two varieties date back to the pre-Columbian era, when cocoa was still considered a sacred beverage. It was introduced to Haiti by the Taíno people, originally from South and Central America.



Cocoa pod / ©ILO Haiti

These Haitian cocoa varieties are especially recognized and appreciated by fine pastry chefs and top European chocolatiers for their delicacy and rousing aromas. In 2023, cocoa ranked as the second most exported primary product from Haiti; 5,000 tons are produced annually, generating an estimated \$8 million in revenue. However, less than 10% of Haiti's total cocoa production is exported in its fermented form.

Through PROFIT, the ILO and its partners aimed to support female and male producers in adopting modern agricultural practices combined with increased fermentation of cocoa produced in the Southern Grand'Anse Department. Despite a particularly challenging sociopolitical context, many ILO partners have been deeply committed to developing the cocoa value chain and strengthening the production and management capacities of all involved stakeholders. Below are some of the organizations and institutions involved.

DEPARTMENTAL DIRECTORATE OF AGRICULTURE OF GRAND'ANSE – DDAGA/MARNDR



The mission of the Departmental Directorate of Agriculture, Natural Resources, and Rural Development (DDAGA) is to implement the national agricultural policy at the departmental level.

DDAGA operates as an extension of the Ministry of Agriculture, Natural Resources, and Rural Development (MARNDR). It is responsible for coordinating the actions of various stakeholders in the agricultural sector.

In close collaboration with the Communal Agricultural Offices (BAC), DDAGA is dedicated to supporting agricultural producers through:

- The transfer of innovative agricultural technologies and techniques
- The organisation and training of producer groups
- Access to agricultural inputs and credit services
- The dissemination of best practices to improve productivity and resilience to climate challenges
- Mediation between producers and MARNDR institutions to communicate their needs and concerns.

kaléos

Cacao Haïtien biologique et équitable

KALEOS is a Haitian social and solidarity-based enterprise founded after the 2010 earthquake. The company established the first fermented cocoa value chain in the Grand'Anse Department, located in Haiti's southern peninsula, in collaboration with producer cooperatives. This value chain has enabled small producers to earn fair incomes, allowing them to care for their families. KALEOS exports cocoa to several European countries (France, the Netherlands, Belgium, Switzerland, England, etc.).

In partnership with the ILO through the PROFIT project, we built a new fermentation facility with a capacity of 200 tons per year. This factory has created dozens of jobs. Our cocoa is processed by major chocolatiers and graces the shelves of Europe's finest pastry shops. In 2015, a chocolate made with our cocoa won the gold medal for the world's best hot chocolate. Our ambition is to promote Haiti's fine cocoa globally and continue holistic development in this remote rural area facing multiple developmental challenges.



Drying trays for cocoa beans at the cocoa fermentation center
Anse d'Hainault, Haiti / ©Kaleos



Some members of cocoa producer cooperatives –
Anse d'Hainault, Haiti / ©Kaleos



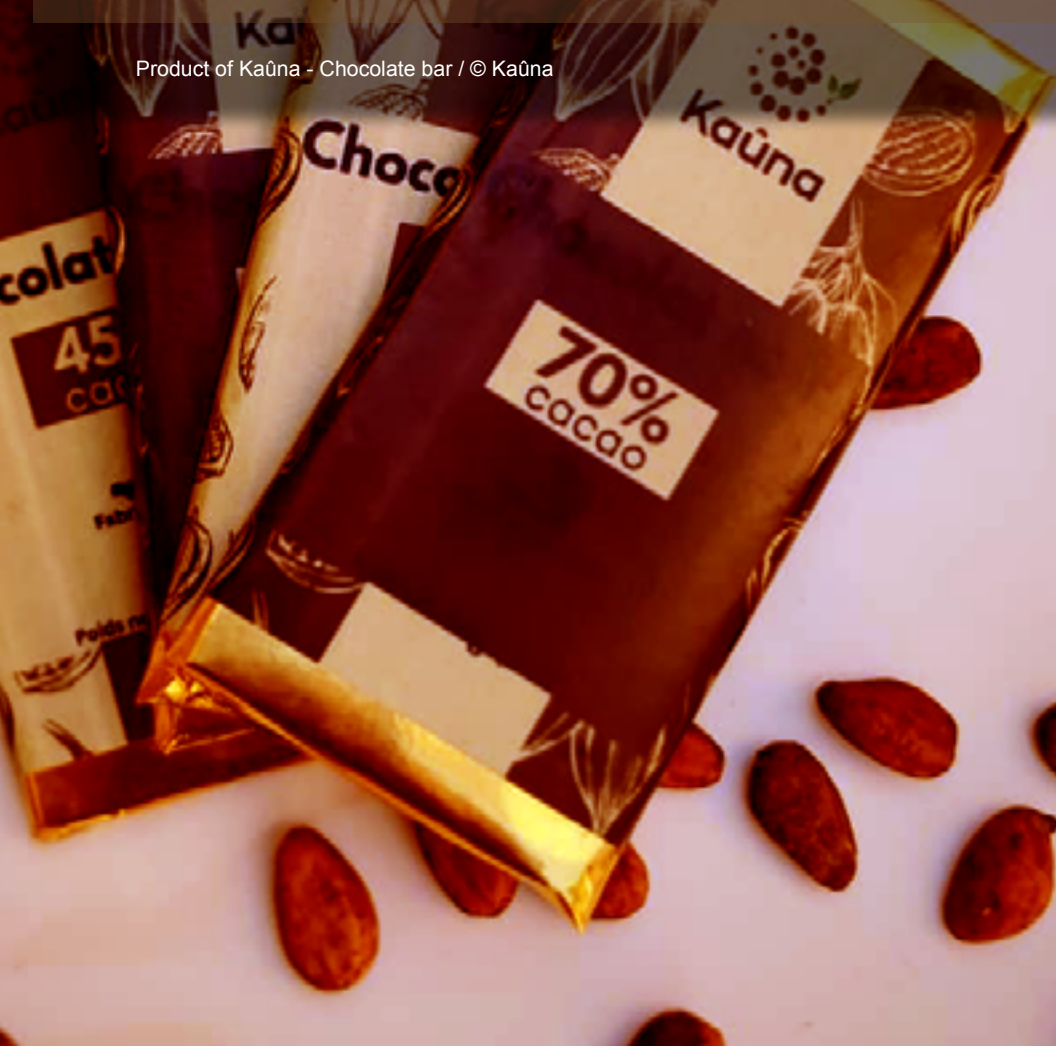


Some products from Kaûna / © Kaûna

Kaûna is a young social enterprise founded in 2019 following Hurricane Matthew, which devastated southern Haiti. Specializing in the processing of cocoa and breadfruit, Kaûna transforms its raw materials into a variety of derivative products, including cocoa mass, cocoa powder and butter, as well as gluten-free flour made from breadfruit. This initiative has created dozens of local jobs and improved the incomes of hundreds of producers through close collaboration with regional organizations and cooperatives. With a strong presence marked by around fifty points of sale across the country, Kaûna plays a key role in local economic development.

In partnership with the ILO, the company is working on the construction of a post-harvest and processing center with a treatment capacity of 100 tons per year. This center aims to increase production capacity and quality, add value to products, reduce post-harvest losses, raise producers' incomes, and contribute to food security for the region's inhabitants. Ultimately, it will enable Kaûna to enter the international market, particularly in collaboration with other partners of the PROFIT project.

Product of Kaûna - Chocolate bar / © Kaûna





GEONOVA is a Haitian company that has developed an Agricultural Logistics Intelligence (ALI) platform offering geolocation services for producers and their plots, agricultural infrastructure, and agricultural service providers. The goal is to ensure better traceability across value chains, meeting the quality and reliability standards of high-value markets. Thanks to GEONOVA's work, more than 8,000 cocoa and breadfruit producers have been registered, covering nearly 9,000 plots on the georeferencing platform.



It is now possible to access useful real-time information about producers' identities, the location of their plots, the types of crops grown, and the collection points for products sold. Even better, this system supports compliance with the new European EUDR standard for traceability and commitment against deforestation.

RALPH LEROY – From the runway to gourmet delights



An internationally acclaimed fashion designer, Ralph Leroy has made his mark in the world of haute couture through boldness and creativity. Since 2016, he has channeled that same passion into the culinary arts, promoting Haitian cocoa through his brand MAKAYA Chocolat.

For the 30th edition of the World Chocolate and Pastry Fair in Paris, Ralph Leroy joins the Haitian delegation with an exceptional culinary surprise: an original pastry recipe combining cocoa with breadfruit—Haiti's emblematic fruit, rich in vitamins, minerals, fiber, omega-3 & 6, and naturally gluten-free.

Throughout the fair, the public will have the privilege of attending his live demonstrations at the Haitian booth—a warm, delicious, creative, and flavourful experience.

