

# Island Sharks Chocolate

PO BOX 1795, Hilo, Hawai'i, USA 96720

*Grown & fermented by US workers  
earning livable wages.*

*Hand Crafted in Hilo,  
Hawai'i, USA*



## Our Ethical Bean to Bar Chocolate Model

Figures a. - e

- a.** We hand pick on occasion. Otherwise we purchase the aged beans in figure 'c' from Hilo Sharks Coffee.
- b.** All the pods are safely cut by local farmers of legal working age.
- c.** The same farmers rotate and check temperature while fermenting.
- d.** Farmers of Hilo Sharks Coffee, dry the beans and begin sorting.
- e.** Hilo Sharks Coffee will rest and age beans to off-gas volatiles. The beans will sell or be stored for 3 to 5 years.

Figures f. - j.

- f.** We roast premium cacao beans from USA's best growers. We roast on 100% Solar Power.
- g.** Our food grade materials ensure safe winnowing. And it's all solar powered.
- h.** Our vintage nut grinder produces cocoa liquor on solar.
- i.** We melange our beans and refine them to 22 to 25 microns
- j.** We hand wrap all our bars with edible rice and mulberry paper.

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