

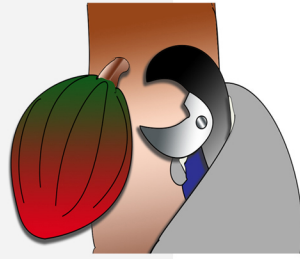
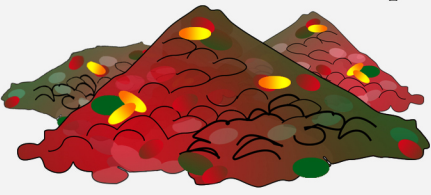
Island Sharks Chocolate

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

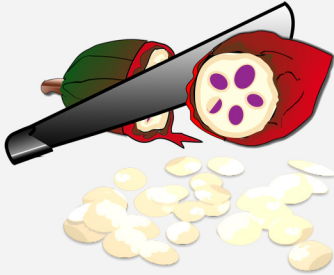
**Grown & fermented by US workers
earning livable wages.**

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

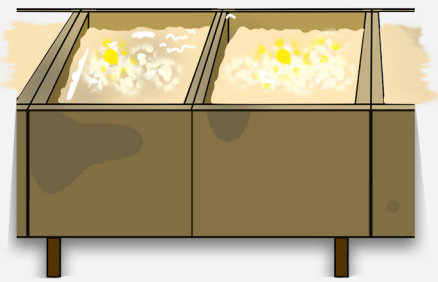
a. Cacao pods are hand-picked



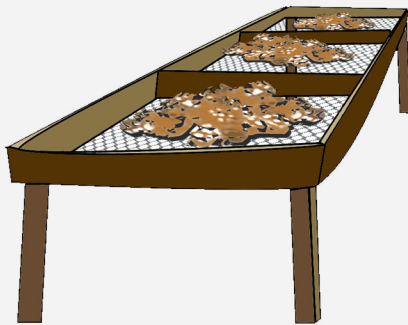
b. The pods are cracked open individually and scooped out by hand



c. Two Stage Microbial Fermentation Begins



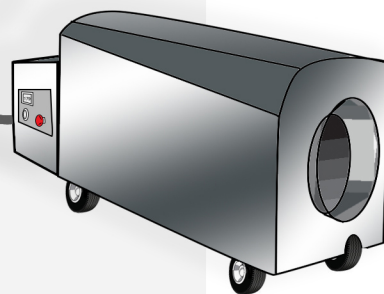
d. Rain protected beans dry under the sun for 1 or 2 months



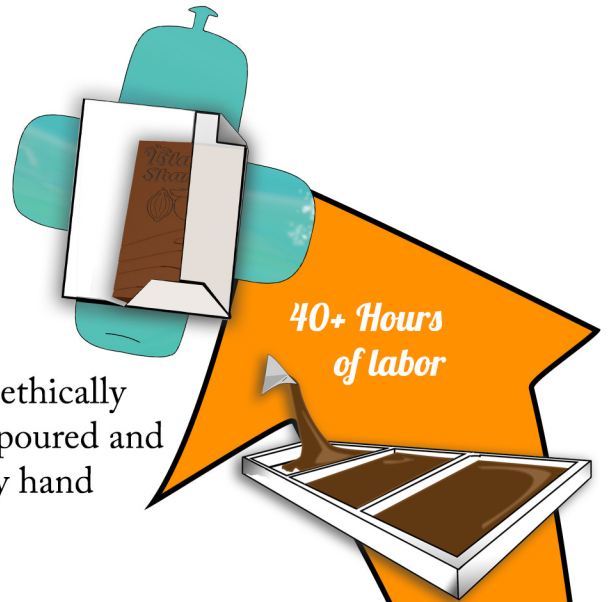
e. Aging the beans for 1 or 2 months develops flavor



f. After hand-sorting the beans, we roast 8 pounds small-batches, all for the best flavor*



j. Each 100% ethically produced bar is poured and wrapped by hand



40+ Hours of labor

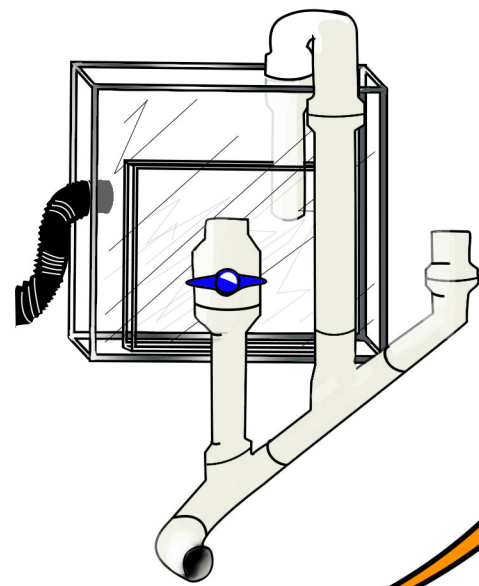
i. We melange / conche or refine cacao nibs further in our grinders*



h. We pre-refine the cacao nibs*



g. Our hand-built winnower removes cacao bean shells*



Our
Ethical
Bean
- To -
Bar
Chocolate
Model

3 / 4 Months of labor

***100% Solar - Powered**

Fermentated by
Hilo Sharks Coffee
PO BOX 603
Papaikou, HI, USA 96781

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 locals 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 its 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 delicately hand wrap all our bars with aroma proof, compostable gold foil.

Follow us online @islandsharkschocolate or visit www.islandsharkschocolate.com