## **University of Wollongong**

## **Research Online**

Faculty of Business - Papers (Archive)

Faculty of Business and Law

2020

# Turning to Easter eggs to get through these dark times? Here's the bitter truth about chocolate

Stephanie Perkiss University of Wollongong, sperkiss@uow.edu.au

Cristiana Bernardi The Open University

John Dumay Macquarie University

Follow this and additional works at: https://ro.uow.edu.au/buspapers



Part of the Business Commons

## **Recommended Citation**

Perkiss, Stephanie; Bernardi, Cristiana; and Dumay, John, "Turning to Easter eggs to get through these dark times? Here's the bitter truth about chocolate" (2020). Faculty of Business - Papers (Archive). 1727. https://ro.uow.edu.au/buspapers/1727

Research Online is the open access institutional repository for the University of Wollongong. For further information contact the UOW Library: research-pubs@uow.edu.au

# Turning to Easter eggs to get through these dark times? Here's the bitter truth about chocolate

## **Abstract**

The coronavirus might make Easter celebrations a little subdued this year, but that doesn't mean going without chocolate eggs. In fact, South Australia's chief public health officer Nicola Spurrier reportedly said people should partake in the Easter treats "to cheer ourselves up ... I've certainly got a good supply of chocolate eggs already". But before you fill your shopping trolley (online or virtual) with chocolate, we urge you to think twice about whether it's ethically produced. Most chocolate consumed globally, including in Australia, comes from the Ivory Coast and Ghana in West Africa - which together account for about 60% of global cocoa supply. Cocoa farming is a major driver of deforestation in the region. Despite growing global demand for chocolate, farmers live in poverty, and child labour continues to plague the industry.

### **Keywords**

eggs, get, these, turning, dark, easter, times?, here's, bitter, truth, about, chocolate

## **Disciplines**

**Business** 

### **Publication Details**

Perkiss, S., Bernardi, C. & Dumay, J. (2020). Turning to Easter eggs to get through these dark times? Here's the bitter truth about chocolate. The Conversation, 7 April 1-6.

truth about chocolate

Turning to Easter eggs to get through these dark times? Here's the bitter truth about chocolate Edition: Australia Get newsletter Become an author COVID-19 Arts + Culture Business + Economy Cities Education Environment + Energy Health + Medicine Politics + Society Science + Technology Turning to Easter eggs to get through these dark times? Here's the bitter

The coronavirus might make Easter celebrations a little subdued this year, but that doesn't mean going without chocolate eggs. In fact, South Australia's chief public health officer Nicola Spurrier reportedly said people should partake in the Easter treats "to cheer ourselves up ... I've certainly got a good supply of chocolate eggs already".

But before you fill your shopping trolley (online or virtual) with chocolate, we urge you to think twice about whether it's ethically produced.

Read more: <u>Is 'chocapocalypse' looming? Why we need to</u> understand what's at stake

Most chocolate consumed globally, including in Australia, comes from the

#### Authors



Stephanie Perkiss



Cristiana Bernardi



John Dumay

#### Disclosure statement

or receive funding from any company or organisation that would benefit from this article, and <u>Ivory Coast and Ghana</u> in West Africa - which together account for about 60% of global cocoa supply.

Cocoa farming is a <u>major driver of deforestation</u> in the region. Despite growing global demand for chocolate, farmers <u>live in poverty</u>, and <u>child labour</u> continues to plague the industry.



More work is needed by big chocolate companies to ensure cocoa is produced sustainably and fairly. CHRISTOF KRACKHARDT

# Spotlight on Nestlé

The US Department of Labor has estimated that <u>2 million children</u> carry out hazardous work on cocoa farms in Ghana and the Ivory Coast.

<u>Our research</u> has examined Nestlé, which <u>claims</u> its chocolate produced for specific markets is sustainably sourced and produced. A number of its chocolate products are certified through the <u>UTZ</u> and <u>Fairtrade</u> schemes.

Nestlé has adopted the Fair Labor Association (FLA) <u>code of conduct</u> that forbids child or forced child labour, and requires certain health and safety standards, reasonable hours of work and fair pay. Nestlé's <u>Cocoa Plan</u> also outlines the company's commitment to sustainability in its Ivory Coast cocoa supply chain.

# Read more: <u>Ghana's cocoa farmers are trapped by the chocolate industry</u>

But a <u>2016 FLA report</u> said 80% of Nestlé's cocoa procurement took place outside this plan. Of this part of the supply chain, just 30% was monitored by certification systems.

have disclosed no relevant affiliations beyond their academic appointment.

#### **Partners**







The Open University provides funding as a founding partner of The Conversation UK.

University of Wollongong and Macquarie University provide funding as members of The Conversation AU.

View all partners

For the 70% of Nestlé cocoa farms outside certification programs, there was no evidence of training on labour standards or monitoring of working conditions. Assessors also found issues such as child labour, and health and safety issues.

More recently, Nestlé <u>has stated</u> its cocoa plan now covers 44% of its global cocoa supply, and the company is committed to sourcing 100% of cocoa under the plan by 2025.

On the issue of child labour, Nestlé <u>last year reported</u> it was "not proud" to have found more than 18,000 children doing hazardous work since a monitoring and remediation system began in 2012.

However the company would continue trying to eradicate the practice, including "helping children to stop doing unacceptable activities and, where needed, helping them to access quality education."



Cocoa producers in West Africa are often poorly paid and subject to dangerous working conditions. Wikimedia

# Sweet sorrow: an industry problem

Other big chocolate players, such as Mars, Cadbury (owned by Mondelēz International), Hershey and Ferrero are also exposed to problems facing cocoa farming.

Many are taking action. <u>Mars recently supported</u> Ghana and the Ivory Coast in setting a floor price for cocoa, to increase the money paid to farmers.

<u>In 2012</u>, Ferrero <u>promised</u> to remove slavery from its cocoa supply by

2020.

Others have made moves towards <u>better certification</u>, including Hershey, <u>which says</u> it pays certification premiums to farmer groups who meet labour standards.

But despite years of pledges, progress across the sector is slow. The Washington Post <u>last year reported</u> major chocolate companies had missed deadlines to remove child labour from their cocoa supply chains in 2005, 2008 and 2010. It said brands such as Hershey, Mars and Nestlé could still not guarantee their chocolates were produced without child labour.



Child labour issues continue to plague the chocolate industry. Public Domain Pictures

# Bad for the planet

Cocoa farming is a major driver of deforestation as farmers <u>cut down trees</u> to clear farmland. For example in 2017, <u>the Guardian reported</u> cocoa traders selling to Mars, Nestlé, Mondelez and other big brands had sourced beans grown illegally inside protected rainforest areas in the Ivory Coast.

Rising demand for chocolate - <u>particularly in India and China</u> – also encourages farmers to increase cocoa yield by using fertilisers and pesticides.

A <u>2018 study</u> found the chocolate industry in the UK produces the equivalent of more than <u>2 million tonnes</u> of carbon dioxide each year. It took into account chocolate's ingredients, manufacturing, packaging and waste.

And <u>research last year</u> by the CSIRO showed it takes 21 litres of water to produce a small chocolate bar.

# Read more: <u>Tips to reduce your waste this Easter (but don't worry, you can still eat chocolate)</u>

In response to the problem, <u>Mars</u> and <u>Nestlé</u> have pledged to make their cocoa supply chain sustainable by 2025. Ferrero has <u>committed to source</u> 100% sustainable cocoa beans by 2020, and <u>Mondelēz intends</u> to reduce greenhouse gas emissions by 10% by 2025, based on 2018 levels.

But pledges do not necessarily transform into action. At a United Nations climate change conference in November 2017, big chocolate producers and the governments of Ghana and the Ivory Coast committed to stopping deforestation for cocoa production. A year later, satellite mapping reportedly revealed thousands more hectares of rainforest in West Africa had been razed.



## What's a chocolate lover to do?

Given the above, you might be tempted to stop buying chocolate brands that source cocoa from West Africa. <u>But this would cut off the incomes of poor cocoa farmers</u>.

Instead, choose chocolate independently certified by the <u>Rainforest</u> <u>Alliance</u>, <u>UTZ</u> or <u>Fairtrade</u>. This increases the chance that the cocoa was produced with minimal environmental damage, and workers are treated well.

If you can, check if the company has direct connections with producers, which means farmers are more likely to be fairly paid.

If all this sounds too hard to work out yourself, websites such as <u>The Good Shopping guide</u>, <u>Ethical Consumer</u> or <u>Shop ethical!</u> can help you find Easter eggs that are both ethically made, and delicious.

Read more: <u>It takes 21 litres of water to produce a small</u> <u>chocolate bar. How water-wise is your diet?</u>

Chocolate Deforestation Nestle cocoa Child labour cocoa farmers

Evaluation Course Online: Getting Started Ñ Ultimo, New South Wales

Life after lockdown - Educating through a crisis Ñ AEST, New South Wales

Managing regulation, enforcement and compliance Ñ Brisbane, Queensland

PARTNERSHIP MANAGER

Building Professionals Board Certification Ñ Sydney, Australian Capital Territory

Partners Senior Cyber Security Lead

MORE EVENTS

MORE JOBS

MORE JOBS

Community standards Who we are

Republishing guidelines Our charter

Friends of The Conversation Our team

Analytics Our audience

Job Board Pitching & Writing Masterclass

Events & Courses Our blog

Our feeds Partners and funders

Donate Resource for media

Contact us

Phacy policy Terms and conditions Corrections

Who we are

Who we are

Our charter

Cour charter

Conversation

Conversation

Corrections

Corrections