



General policy on Arla Foods' and Cocio's position on cocoa

At Arla Foods and Cocio, we are dedicated to producing food with consideration of the climate, nature, and vulnerable communities. We actively encourage our suppliers and sub-suppliers to ensure that they meet Arla Foods' [Code of Conduct for Suppliers and Business Partners](#). The code governs ethical, social, and environmental responsibilities.

Nearly 70 per cent of all cocoa is cultivated in West Africa, on more than 1.5 million small, family-based cocoa farms. The high number of farmers, combined with a very complex supply chain, poor infrastructure, and high illiteracy rates, makes it difficult to trace the cocoa back to the farm.

Child labour is rarely suspected in connection with cocoa cultivation, but it is common practice in the West African countries for children to help their families on the farm. Several research studies reveal that many children perform hazardous work such as spraying crops and using machetes. Other independent studies also highlight that child trafficking exists within cocoa cultivation.

Cocoa is an important ingredient in several of Arla's products. We are therefore concerned about the working conditions associated with cocoa farming and cocoa production. We do not tolerate child labour or any other abuse of human rights.

Arla's principles for the purchase of cocoa

Arla Foods and Cocio are committed to working with our suppliers to ensure our business practices contribute positively to cocoa farmers and their communities.

As part of this work, we also listen closely to recommendations from NGO's and their knowledge about local conditions in the areas from which we source our cocoa.

Arla Foods and Cocio rely on third party independent verifiers to inspect the cocoa supply chains.

We want to play a part in promoting the sourcing of cocoa which is produced with consideration to the environment and human rights. The progress we make in using only certified cocoa is dependent upon the availability of certified products.

Our policy is all cocoa used in Arla® branded products and Cocio® must be Rainforest Alliance-certified.

Arla's time frame

Since 2009, we have been sourcing cocoa from suppliers that strive to buy from producers' cooperatives. Our ambition was to develop our support and commitment for the cocoa farmers by using only certified cocoa in all our branded products. By June 2010, all the cocoa bought for Cocio was certified. From the beginning of 2012 all the cocoa used in Arla branded products is certified.

Arla's progress

Our progress on compliance to our approach of cocoa sourcing is shared publicly in our annual report¹.

This policy is effective from September 2026 and replaces all previous versions. A new version of this policy will not be issued annually. The policy will instead be updated as necessary to reflect relevant changes.

¹ <https://www.arla.com/company/investor/annual-reports/>
Statement cocoa – Jan 2010 – Latest revision Sep 2026.



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Global Sustainability

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