

Production System

? Sd W9SdW,
 I WafSfVagdhWSTWUabei [fZ UahWUabefa Y[hWfWef_ Wa dafTWf Wwb'S fl` Yež;`
 S"#* i WfSdWge` Y=adS @Sfgd^8Sd [Yfa_ S] Vag dai ` ;? AeS VS_ Ww_ Wfezi W
 dSk agdYsdWfi [UWi W/TSeWa` fZW[XWf` WweS VUKUWaXagdUabezi VSe ZShVS
 hW [Ug'fgdWkeW S Vi VgeWZWSef] Yefa_ S] Vag dai ` eWw_ j]l Ua_ baef fWfS VSeS
 XWf [l Wfa fabZVdW agdTWezi Vlg'f fS Mfa` S'fZW abZ [l Ua_ baef b[Wi [fZ agdXW
 i SeVS Vfgd fZW Sf^Se fi [UWi Wzi ZWShS[STW VgeW aaVUZ[befa_ gUZ agd
 Wwb'S fS VTdSe[USez

3YadWfck

I WgeWS]SYad_ S` gdWfa XWf [l WagdSYadWfck keW ei ZWfZWScWf [eS^Wzi W
 _ S[fS] b'S fl` YeTk bch[V] YfZW Stg` VS f_ gUZ fa egbbW ei Wwe dMS] _ a fgdMS V
 _ S[fS] ea[^ZWfZfZ[e_ gUZ Ua_ Wxa_ TS` S` S [fwb'S fl` YefZSf SdVZSchW Wi W'ki Se
 i WSe YdW_ gUZ Xa_ Uabb[U] YLa_ bS [a` b'S feegUZ Se UafS SdSI Y[dU[VSS Vb]Yw` bW

Pest Management

I Wai^ai adS [UbdSU[UWS VWLagSYWZ]eXa_ fZVafZWYai Wei VsdWa` fdSU] Yi [fZ Se
 i Wi WShWgef eSdWfZWbaUe XdadMS [UWf[XLSf]a` fZ]ekVSez

Local Support:

Mānoa Chocolate sources as much high quality local seeds as possible. Their passion and commitment to developing Hawaii's cacao industry has evolved, allowing Mānoa Chocolate to develop various services to assist new and existing farmers. One service, seed analysis, where they analyze the quality of the farmers seeds and provide a three page report with recommendations and insights into the quality of the farmers cacao seeds. This helps the farmers develop products that are of high quality, helping the local chocolate industry maintain standards of excellence. As a result, Hawaii producers have been recognized and are winning awards internationally.

Strategies for controlling costs:

Sells chocolate bars direct to the retail market to ensure healthy profits and growth.



What inspires you guys?

Planting trees and growing businesses in Hawaii! We are inspired by helping develop an industry for Hawaii that is based in agroforestry, and produces high quality value-added products that are made here in the islands. The cacao is also an industry that can teach people about the Hawaiian islands, the Ahupua'a system, and adds to the Hawaii sense of place -- through chocolate! This is something that everyone can connect with.

Places you sell your products:

Manoa Chocolate is sold locally at all major grocery stores: R. Fields, Down-To-Earth, Whole Foods. They are also featured at several Hawaii boutiques, the DFS Hawaii Airports and the Galleria in Waikik as well as in over 100 stores on the U.S. mainland, and international markets like Canada, Singapore, China, Paris, and Germany.

Any Advice for aspiring farmers/chocolatiers? Source local and do not isolate yourself! Educate yourself about what is happening globally in the world of fine cacao and craft chocolate. In Hawaii, everyone is a collaborator, not a competitor in this industry. When one brand, farm, or maker does well, we all do well as a cacao region. Get out there and share information, learn from each other, and find out how we can support each other in our niche. If you are a farmer or investor, ask yourself, is it Hawaiian Chocolate if it is grown in our islands and exported for processing into chocolate in France or Belgium? Let's all commit to growing and making chocolate in Hawaii to really develop the long term health of our island's economy in this new sector. Mānoa Chocolate is making some of the finest chocolate in the world, right here in Hawaii and we are ready to support local growers.

Other Products:

Brewing Chocolate
Cacao Nibs
Chocolate Tea



Links

Mānoa Chocolate Hawaii Website:
<https://manoachocolate.com/>