

Helping to save the Bilby

The Bilby is a very cute little marsupial animal, native to Australia. This small burrowing bandicoot used to be found in its millions, living across 70% of our country. Sadly, over the past 200 years, this animal has been pushed almost to extinction – by settlement and clearing, plus the introduction of rabbits, foxes and feral cats.

Rabbit Free Australia

Back in 1991, The Foundation for Rabbit Free Australia (RFA) created the Easter Bilby in order to draw public attention to the plight of this endangered species. Two years later, we joined forces with them. Haigh's stopped making bunnies and made Australia's very first chocolate Bilbies. Part proceeds from the sales of all Haigh's Easter Bilbies assist RFA in their work to help protect the Bilby's habitat.

We're also very proud to be major sponsors of the Adelaide Zoo's purpose built Bilby exhibit. It's a comfy open-plan environment for the Bilbies so you can get a peek at how they live in their natural habitat.

At Easter we offer large and small Bilbies in both milk and dark chocolate, plus lots of other Bilby treats. Our foil-wrapped Baby Bilbies, 20g of solid premium milk chocolate, are available all year round.



Helping to save Australian Frogs

Frogs are not just cute little amphibians, they're also an excellent environmental indicator of the health of our waterways. It's a sad fact that one third to one half of the world's amphibian species are currently threatened with extinction, and for over 120 species it's already too late.

Haigh's Chocolate Frogs have been enjoyed by generations of Australians since the 1930s. Made from our award-winning chocolate, our Frogs are available in three sizes – Original (14g), Midi (125g) and Super Frog (375g) in 3 fabulous flavours, milk, dark and peppermint.

At Haigh's we have supported Amphibian Ark and other research projects to protect Australia's endangered frog species and their fragile environment.



Helping to save the Giant Panda

As the international symbol for species conservation, the Giant Panda is a much-loved icon and national treasure for the People's Republic of China. Native to China's high mountainous regions, these gentle creatures are under threat of extinction due to their naturally slow breeding rate and loss of habitat.

Only 1,600 left in the wild

To ensure their survival, a world-wide cooperative breeding and research program is now underway. Zoos South Australia is playing an important role, with Giant Pandas from China living in a purpose-built home at Adelaide Zoo – one of only nine zoos in the world outside of China to exhibit pandas.

Wang Wang and Funi are the first Giant Pandas to take up long-term



residency in Australia.

It is hoped the pair will breed and provide valuable research to further our understanding of this rare and much-loved species.

In 2009 we partnered with the Adelaide Zoo to create the Chocolate Panda. Made of 125g of solid premium milk chocolate, part proceeds from sales go toward the Adelaide Zoo's Panda Nutrition and Reproductive Programs.

Visit us at: www.haighschocolates.com [f/haighs](https://www.facebook.com/haighs) [i/haighschocolates](https://www.instagram.com/haighschocolates) [t/haighs1915](https://www.tumblr.com/haighs1915)

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HAIGH'S
 CHOCOLATES

Environmental Sustainability



Our company's green schemes

Over the years, Haigh's has been a great supporter of environmental causes. We've also introduced our own initiatives which have become part of the way we do business. Our company is committed to finding more ways to be environmentally friendly and to do our bit to help the planet.

Major action on packaging

Here at Haigh's, we've always had the philosophy of reduce, reuse and recycle wherever possible. So when the Australian Packaging Covenant was formed, our company was one of the first to sign.



100% recyclable

Our cardboard boxes, glass, paper bags and gift wrapping paper are all 100% recyclable. Our 200g Ballotin box tray insert is made from non-Genetically Modified corn starch. The tray is fully biodegradable, water dispersible and home compostable.

Our clear PVC boxes are made of 50% recycled materials and also fully recyclable.

Gift packaging

We develop many keepsake, collectable and re-usable gift items from tinware, fabric bags, glass and wooden containers. In this way we reduce the amount of throw-away packaging and at the same time offer a unique range of ever-changing seasonal gifts.

At the stores

No plastic bags here – we use biodegradable cellophane bags, wrapping paper and paper bags. And when handling chocolate, our staff use cloth gloves rather than plastic.

Underground rainwater tanks

Rainwater falling on our factory roof is collected and stored, then used through our steam boiler system saving many thousands of litres of water each year.

Plastic

At our warehouse, we bale up the shrink wrap and supply it to a recycled products manufacturer. All other plastic is placed into the plastic recycling bin.



Bubblewrap

The bubblewrap that protects our products during transport is reused in-house. Any extra, we give free of charge to neighbouring businesses to reuse for their packaging.

Greenpeace tick

We've received a green tick from Greenpeace for sourcing all our chocolate making ingredients from non-Genetically Modified origins.

Back to base

If no recycling is available locally, our stores, wherever possible, return all our packaging to our head office for appropriate recycling.

Our suppliers

We've had a close look at the packaging we receive from our suppliers, and where appropriate have suggested new methods to reduce the amount of waste. In some instances, we return packaging to the supplier for recycling.

Green printing

Our newsletters are printed carbon neutral from an environmentally certified printer using vegetable-based inks.

Our staff

Our staff are very involved, and offer welcome suggestions on how we can continue to improve our workplace and work practices to benefit the environment.

We are UTZ Certified



UTZ Certified stands for sustainable farming of coffee, cocoa and tea with better opportunities for farmers, their families and our planet. The UTZ program enables farmers to learn better farming methods, improve working conditions and take better care of the environment.

Why UTZ Certified?

UTZ Certification offers Haigh's Chocolates and our customers a practical way of demonstrating their commitment to sustainability. UTZ certification puts Haigh's at the forefront of a sustainable production program that spans cocoa-growing countries from Ghana in West Africa to Peru in South America.

UTZ Certified works collaboratively to certify farmers who apply best practice labour relationships, improve safety and productivity.

This contributes to the financial stability of the farmer and their families. A premium is paid to the market price to these farmers to encourage best practice activities. We chose to partner with UTZ Certified because of their strong focus on supporting farmers towards certification. They have made

significant progress in the growing regions where we source a significant portion of our beans. This has allowed us to transition to certified cocoa beans without compromising our chocolate's traditional flavours and recipes.

One of the first in Australia

Products do not get the UTZ certification label easily and compliance with their strict requirements is closely monitored by independent third parties. The actual certification process took approximately six months with the final step being independent auditing of our new systems and procedures.

Haigh's is proud to be one of the few chocolate manufacturers in Australia to make its chocolate from the cocoa bean and the only Australian bean to bar chocolate manufacturer to have achieved UTZ Certification.

At Haigh's, 70% of the beans we source from around the world come from UTZ certified farms. Our aim is to achieve buying 100% UTZ Certified cocoa for all our chocolate within the next two to three years.

For more information about UTZ, visit the website www.utzcertified.org

