



WHO ARE FCIA MEMBERS?

FCIA members are professionals involved in fine chocolate from blossom to bonbon and bar. Members include:

- Fine flavor cacao growers and producers pushing the boundaries with innovative farming, fermenting and drying techniques.
- Chocolate makers using dedicated craftsmanship and scientific know-how to transform dried cocoa beans into fine chocolate.
- Chocolatiers crafting bonbons, truffles and bars from fine quality chocolate.
- Suppliers of ingredients, packaging, equipment and services supporting the production of fine quality products.
- Pastry chefs
- Marketers, writers, bloggers and educators
- Specialty retailers, wholesalers, festivals and niche purveyors of fine chocolate

WHO DO FCIA MEMBERS DO?

FCIA Members are leaders of the fastest-growing segment of the confection industry; 2013 U.S. premium chocolate sales increased 10% to \$2.9 billion. And this segment has a 15% share of the entire chocolate market. These drivers should support continued 10% growth for 2014, nudging sales up to \$3.2 billion. Our members:

- Advocate for the highest quality in all aspects of growing and production.
- Model and promote sustainable, humane and equitable ways of producing fine chocolate.
- Foster greater appreciation of traditional cocoa products while promoting innovative fine chocolate artistry.
- Celebrate the independent chocolate shop as an integral, enjoyable facet of community life.
- Campaign for clarity, transparency and traceability in labeling.
- Seek improvements throughout the industry from cocoa pod to finished product.
- Support all fine chocolate producers.
- Act as the consumer's champion, with education, choice and value.