



WHAT IS THE FINE CHOCOLATE INDUSTRY ASSOCIATION?

The Fine Chocolate Industry Association (FCIA) is the only organization focused 100% on supporting fine chocolate professionals. We promote the artistry and craftsmanship of the chocolate professional focused on producing superior products made from premium chocolate and natural ingredients. We believe in using best practices in cacao processing and chocolate production; and transparent labeling and marketing practices.

OUR VISION

Elevating the art and business of fine flavor cacao and chocolate.

OUR MISSION

As the professional non-profit organization representing the fine chocolate industry, our mission is to promote quality, innovations, ethical sourcing, and best practices in the fine chocolate industry from tree to bar and bonbon. FCIA will achieve this by:

- Communicating with consumers, the media and legislators regarding issues in growing, production and consumption of chocolate.
- Educating chocolate professionals on fine chocolate best practices, ingredients and techniques.
- Helping to define industry standards.
- Building partnerships to strengthen the value chain and preserve fine cacao varieties.
- Celebrating our valuable and growing segment of the chocolate industry and its dedicated members.

LEADERSHIP

The Fine Chocolate Industry Association (FCIA) was founded by an international group of chocolate professionals who came together in support of the art of fine chocolate making. FCIA is led by a volunteer Board of Directors and an Executive Director, supported by a small, part-time staff and volunteers. The development of the Fine Chocolate Industry Association is conducted under the leadership of a Board of Directors and an Executive Director. All Board positions are on a volunteer basis.