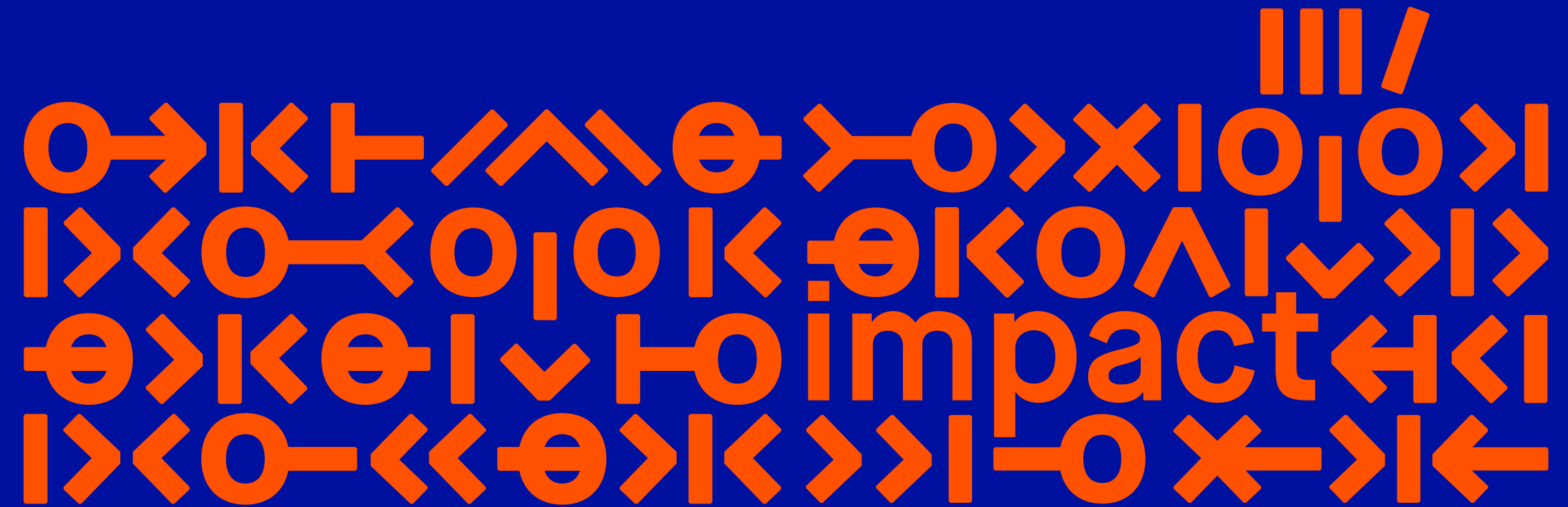


KOΛ<sup>®</sup>

TASTE YOUR IMPACT





In the tropical heart  
of West Africa where  
added value is  
responsibly created.

This is where we grow the  
fruits for the Koa harvest.



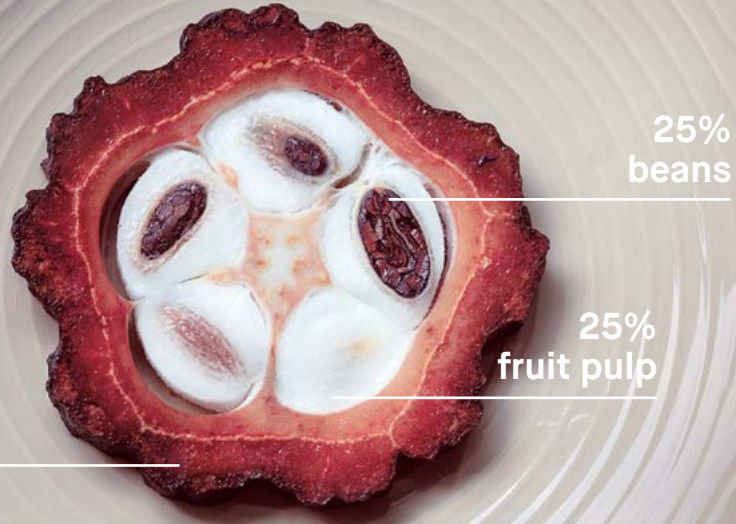
Koa employee Naomi meets Lawrence Aidoo, one of the cooperation partners of Koa, working as a cocoa farmer in Assin Akrofuom, Ghana.

#### **PARTNERSHIP AT EYE LEVEL**

We have already established partnerships more than 2200 farmers from 35 communities. When doing so, it is particularly important to protect the traditional working methods and lifestyle of the population and to treat our partners with respect.



From  
cocoa  
fruit to  
**KOA**



50%  
husk

25%  
beans

25%  
fruit pulp

### A VERSATILE FRUIT

By further processing the cocoa fruit pulp, we create synergies through unused resources to create a versatile ingredient. Moreover, we also draw on traditional harvesting methods.



9 COCOA PODS



1 KG FRUIT PULP



200 ML KOA PURE



**KOA**  
COOPERATION

shaping a sustainable future together

»Thanks to regular workshops with Koa, I have been able to not only create a second source of income, but also gain new knowledge for the cultivation of our cocoa plants.«

Ama Owusua, cocoa farmer from Assin Akrofuom, Ghana

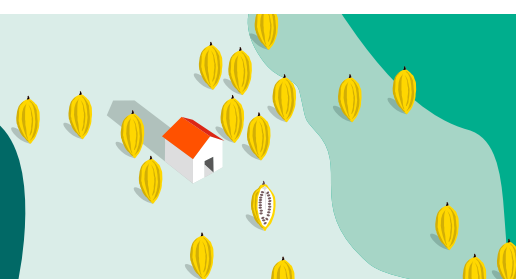
- A team of 71 employees, experts and trainees on two continents standing up for ecological added value
- Cooperation with more than 2200 farmers from 35 communities
- Responsibly adding value in the region in the region through new jobs and local investment



**KOA Pure**  
100% natural cocoa fruit juice  
from the Ghanaian rainforest.



Payments verified  
with blockchain



additional  
revenue for  
smallholders





decentralised cocoa fruit extraction, next to the cocoa farms

## SOLAR – MOBILE – EFFICIENT

Together with experts from the Swiss universities ETH and ZHAW, as well as the Ghanaian University UCC, Koa has developed a process which integrates modern technology into a traditional environment.

A mobile solar power plant powers the fruit processing machines – even in remote areas.

ETH zürich

zhaw  
Life Sciences und  
Facility Management  
ILGI Institut für Lebensmittel-  
und Getränkeinnovation



University of Cape Coast



silky smooth body

fruity sweetness of the tropics

natural freshness of the rainforest

Besides juice, Koa offers concentrated juice and dried cocoa fruit. All ingredients are 100% natural and ideal for both the gastronomy and food industry. Whether they are used as fascinating new flavour components or impactful natural sweeteners, the applications range from ice cream, baked goods, beverages and chocolate to savoury creations.



»We want to tell our guests what's behind the drinks and how we tap the full potential of the ingredients. Koa fits in perfectly. With Koa, we can make a mark and let our guests enjoy a sustainable experience.«

**Dirk Hany, Bar am Wasser, Worldclass Bartender Switzerland 2019**

»As a pioneer, we lead the way by processing new ingredients and creating new taste experiences. For us at Confiserie Sprüngli, this has always been based on the high quality of our raw materials, which, like Koa, are natural, innovative and sustainable.«

**Sepp Fässler, Confiserie Sprüngli AG Chef-Confiseur**



40 % less  
food waste



solar powered  
processing



for new taste  
experiences



Koa Switzerland AG  
Giesshübelstrasse 40  
8045 Zurich, Switzerland

Koa Impact Ghana Ltd  
in Assin Akrofuom, Ghana  
P.O. Box AH222, Achimota

[WWW.KOA-IMPACT.COM](http://WWW.KOA-IMPACT.COM)  
#KOAIMPACT

Photos: Ben Rotthoff, Ákos Neuberger and Koa Switzerland AG, Confiserie Sprüngli AG  
Content and Text: Koa, Ákos Neuberger; Design: [www.barba-ra.at](http://www.barba-ra.at), Barbara Raich

