



**FOR IMMEDIATE RELEASE**

## **EMKAO FOODS, CANADA’S FIRST SUSTAINABLE, FAIRTRADE, SINGLE SOURCE CHOCOLATE MANUFACTURER, OPENS IN BC**

**MISSION, BRITISH COLUMBIA, March 10, 2021** – Set in Mission, BC, newly launched EMKAO Foods has opened its factory and started production of Canada’s only single source, traceable, sustainable, chocolate products made from organic cacao beans.

EMKAO Foods operates out of a newly built 3000 square foot factory that produces single source, traceable cocoa nibs, cocoa paste used to make chocolate bars, cocoa butter for white or milk chocolate, cocoa powder for ice cream and dark vegan chocolate chips for wholesale distribution. One of only two cocoa producers in Canada, EMKAO is invested not only in offering a high-quality product, but also transforming what it means to produce chocolate at every stage of the supply chain. EMKAO accomplishes this using a direct trade model and commitment to be the most sustainable and ethical chocolate maker in Canada.

Founded by a young Canadian/Cameroonian entrepreneur and chocolatier, Ayissi Nyemba, comes from generations of cacao farmers in a country where cacao production and export contribute significantly to the national economy and in poverty alleviation. From her experience growing up on her parents’ cacao farm, as a child Ayissi made it her lifelong vision to help and support the struggling cacao farmers in Cameroon.

“Moving to Canada as a young student and launching EMKAO has been a momentous journey and learning experience. It couldn’t have happened without the incredible support of my family and the business and food community in BC,” says Ayissi Nyemba. “It has been a true honour to work with some of Vancouver’s top chocolatiers and businesses who have embraced EMKAO with an equal amount of excitement and passion.”

EMKAO imports organic cacao beans from Cameroon, the raw chocolate base used to make cocoa powder or chocolate bars. Often referred to as a superfood, cacao is well-known for its high source of antioxidants and high amount of magnesium. Cocoa is the heated form of cacao that most people purchase at grocery stores for baking.

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EMKAO is disrupting the traditional cocoa manufacturing model. With the direct trade model, EMKAO is also taking a lead role in supporting women's involvement and employment in agriculture and implementing best practices for paying female workers directly. The vision is to break the cycle of gender inequality and support Cameroonian women gain independence.

Currently, EMKAO Foods works directly with Ayissi's family farm. In the long term, with growing interest and demand in its products, Ayissi looks forward to expanding awareness, production and more importantly, the impact and reach of EMKAO's vision.

*Located in Mission, British Columbia, newly launched EMKAO Foods imports organic cacao beans from Cameroon to produce single source, traceable and sustainable chocolate products. One of only two cacao processors in Canada, EMKAO Foods was founded by a young Cameroonian entrepreneur, Ayissi Nyemba, with a vision to be the most sustainable and ethical chocolate makers in Canada. For more information, visit [www.emkaofoods.com](http://www.emkaofoods.com)*

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