



We believe in food sovereignty.

Everyone has the right to healthy and culturally appropriate food produced through ecologically sound and sustainable methods and their right to define their own food and agriculture systems.



We empower our communities here and in the Pacific Islands through fair, ethical trade and bring the best cacao in the world to you.

We support ecologically sound and sustainable methods of farming. We want to create opportunities for the Pacific Island domestic plot farming communities.

Community is important, indigenous peoples and ways of being is important, food sovereignty is important.

TREE TO BAR: SUSTAINABLE FARMING PRACTISES

We empower communities to support our village economies and work directly with women domestic plot farmers in sustainable cacao cultivation.

INDIGENOUS CULTIVATION OF LANDS

First nations peoples have coexisted with Papatuanuku (mother earth) for thousands of years with the knowledge that when we respect the land, we respect the tagata (people) and le tino (our bodies).

ORGANIC, ALLERGY SAFE & VEGAN

We create inclusive edible creations that you can share with everyone.

HAND WRAPPED WITH ALOFA (LOVE)

We consider each material used to package our products - compostable, recycled or can be recycled. Looking after Papa (mother earth)

WHAT WE DO

At Living Koko we create small batch guilt-free indulgence with our bespoke cacao products, made of the richest cacao beans from the Samoan Islands.

Each of our vegan, allergy safe and gluten free products is created and lovingly wrapped in Melbourne.

We are grounded in tradition and proud to bring you the purist form of cacao from our villages to yours.

