

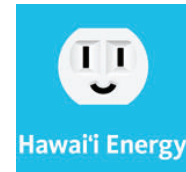


**HAWAII
GREEN**
10-ENTRY LEVEL

2024
**BUSINESS
PROGRAM**



**HAWAII
STATE
ENERGY
OFFICE**



Background:

Pele's Kitchen is a visionary example of a farm-to-table restaurant combined with Puna Gold Estate, their cacao farm nearby. The state-of-the-art solar facility on the farm produces organically grown bean-to-bar Hawaiian Chocolate available in stores and online. They conduct farm tours daily and teach groups, including students about regenerative farming techniques in the vegetable garden.

Highlights:

- Compost production eliminates food waste, turning it into valuable fertilizer for the farm.
- Recycling program for cardboard turns waste from boxes into weed barriers at farm.
- Solar system includes 30 panels and 2 giant lithium ion batteries to power production.
- Use of rechargeable electric equipment powered by the sun's energy replaces fossil fuel.
- Daily mentoring program teaches others about regenerative farming techniques.
- Ecolab cleaning products in restaurant reduces harmful chemicals while providing superior sanitation.
- Use of induction stovetops in chocolate facility replaces fossil fuel with clean solar energy.

