

# APRIORI

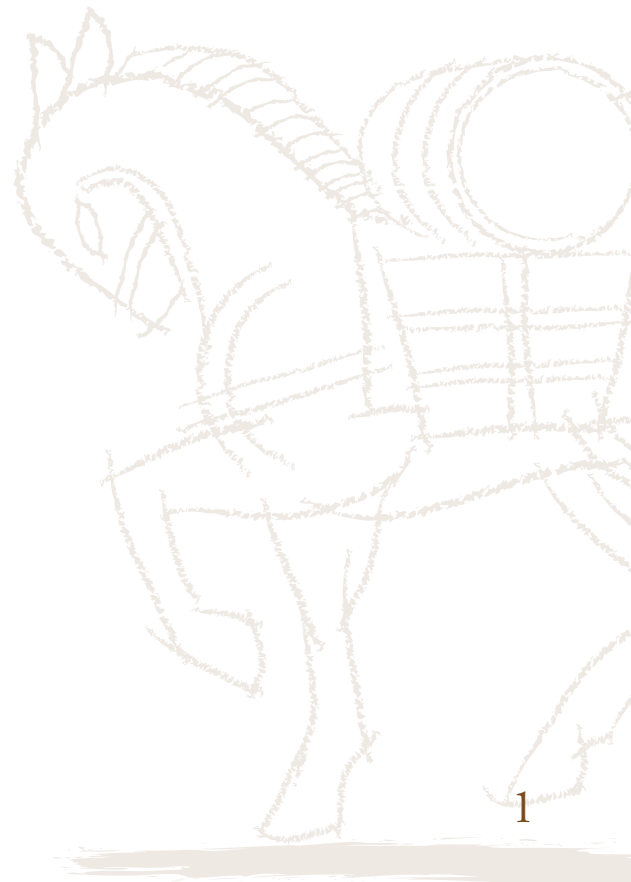
## *about us*

At *A Priori*, we value *greatness* and are committed to procuring only the best of the specialty foods world, with a penchant for *Old World* style and taste.

*A Priori* was founded by food lovers who are not merely connoisseurs, but nationally and internationally recognized *experts* in the areas of cheese, chocolate, salumi & charcuterie, vinegar, oil, and much more.

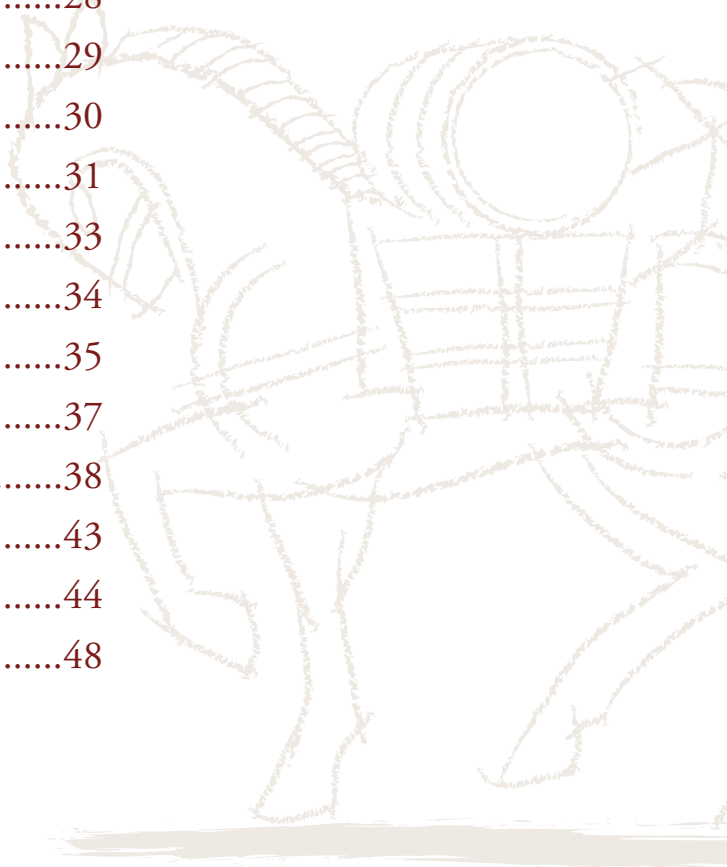
To set ourselves apart, we make our buying decisions based strictly on rigorous blind tasting sessions. This is especially true when it comes to *chocolate*. Our *passionate* tasting team excels when it comes to determining origins, characteristics and nuances of cacao.

Despite our focus on *excellence*, *A Priori* tasting experts are incredibly *approachable* and adept at finding value, and our products are rarely the most expensive option.



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# AMEDEI

*tuscany, italy*

The chocolate community watched with awe as the international press outlets jumped to boldly call *Amedei* the ‘best chocolate in the world’ when they made their debut eight years ago. *Amedei* has since garnered the necessary chocolate awards to match the praise. While some chocolate experts may not agree that *Amedei* is the best, they will readily admit it has held sway as “Queen of the Hill” in the chocolate world since their commanding explosion onto the scene.

*Amedei* is the pinnacle of classic European treatment of cacao beans: darker roast than most American artisans, cocoa butter, and vanilla. Regardless of which bar, *Amedei*’s chocolate brings to mind aromas of perfumed woods, fine tobaccos, and jam. For us, *Amedei* is the desert island chocolate. Maybe not the most dramatic-tasting chocolate, but if you could only have one for the rest of your life, the only decision would be which *Amedei* bar to pick.

## TAVOLETTE | BARS



*'9' 75%*  
AME-10001  
Size: 50 g  
Units per case: 12



*Blanco de Criollo*  
AME-10067  
Size: 50 g  
Units per case: 12



*Chuao 70%*  
AME-10000  
Size: 50 g  
Units per case: 12



*Porcelana 70%*  
AME-10002  
Size: 50 g  
Units per case: 12

# AMEDEI

## TAVOLETTE | BARS



*Ecuador 70%*

AME-10014

Size: 50 g

Units per case: 12



*Grenada 70%*

AME-10015

Size: 50 g

Units per case: 12



*Jamaica 70%*

AME-10017

Size: 50 g

Units per case: 12



*Madagascar 70%*

AME-10018

Size: 50 g

Units per case: 12



*Trinidad 70%*

AME-10019

Size: 50 g

Units per case: 12



*Venezuela 70%*

AME-10020

Size: 50 g

Units per case: 12



*Toscano Black 70%*

AME-10005

Size: 50 g

Units per case: 12



*Toscano Black 66%*

AME-10004

Size: 50 g

Units per case: 12



*Toscano Black 63%*

AME-10003

Size: 50 g

Units per case: 12



*Toscano Brown  
Milk 32%*

AME-10062

Size: 50 g

Units per case: 12



*Toscano White  
(White Chocolate)*

AME-10009

Size: 50 g

Units per case: 12



*Gianduja - Toscano  
Nut Brown*

AME-10011

Size: 50 g

Units per case: 12



*Toscano Blond  
(Dark Chocolate with  
Peach and Apricot)*

AME-10006

Size: 50 g

Units per case: 12



*Toscano Red  
(Dark Chocolate  
with Red Fruit)*

AME-10008

Size: 50 g

Units per case: 12



*Mandorle (Dark  
Chocolate with  
Almonds)*

AME-10010

Size: 50 g

Units per case: 12



*Nocciole (Milk  
Chocolate with  
Hazelnuts)*

AME-10012

Size: 50 g

Units per case: 12



*Pistacchi (White  
Chocolate with Pistachios)*

AME-10013

Size: 50 g

Units per case: 12



# AMEDEI

## NAPOLITAINS | TASTING SQUARES



### '9'

AME-10021  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Chuo

AME-10080  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Porcelana

AME-10028  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Ecuador

AME-10023  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Grenada

AME-10025  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Jamaica

AME-10026  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Madagascar

AME-10027  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Trinidad

AME-10034  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Venezuela

AME-10035  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Toscano Black 70%

AME-10031  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Toscano Black 66%

AME-10030  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Toscano Black 63%

AME-10029  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Toscano Brown

AME-10032  
Size: 204 pieces, 1 kilo  
Units per case: 1

### Toscano White

AME-10087  
Size: 204 pieces, 1 kilo  
Units per case: 1

### I CRU Assorted

AME-10088  
Size: 408 pieces, 2 kilos  
Units per case: 1

## SPREADABLES



### Amedei Crema Toscana (Spreadable Gianduja, Milk)

AME-10068  
Units per case: 12

### Amedei Crema Toscana (Spreadable Gianduja, Dark)

AME-10069  
Units per case: 12

# AMEDEI

## DRINKABLES SPECIAL ORDER ONLY



*Amedei For You Hot Chocolate*

AME-10070

Size: 250 g

Units per case: 12

## COUVERTURE SPECIAL ORDER ONLY



'9'

AME-10065

Size: 1 kilo bar

Units per case: 1

*Chuaao 70%*

AME-10066

Size: 1 kilo bar

Units per case: 1

*Toscana Black 70%*

AME-10059

Size: 1 kilo bar

Units per case: 1

*Toscana Brown*

AME-10062

Size: 1 kilo bar

Units per case: 1

*Toscana White*

AME-10064

Size: 1 kilo bar

Units per case: 1



# AMEDEI

## PRALINES | SPECIAL ORDER



*Box with 3 Pralines  
(Assorted) (Alcohol)*

AME-10050  
Units per case: 12

*Box with 5 Pralines  
(Assorted)*

AME-10051  
Units per case: 12

*Box with 16  
Pralines (Assorted)*

AME-10052  
Units per case: 12

*Box with 25 Pralines  
(Assorted) (Alcohol)*

AME-10053  
Units per case: 6

*Meditazione Box -  
12 Pralines (Alcohol)*

AME-10055  
Units per case: 12

*Selezioni - '9' Dark  
Chocolate 75%*

AME-10078  
Size: 12 napolitains  
Units per case: 12

*Selezioni - Chuao  
Dark Chocolate 70%*

AME-10080  
Size: 12 napolitains  
Units per case: 12

*Selezioni - Porcelana  
Dark Chocolate 70%*

AME-10071  
Size: 12 napolitains  
Units per case: 12

*Selezioni - I Cru  
Dark Chocolate 70%*

AME-10082  
Size: 12 napolitains  
Units per case: 12

*I Cru - Box of 36*

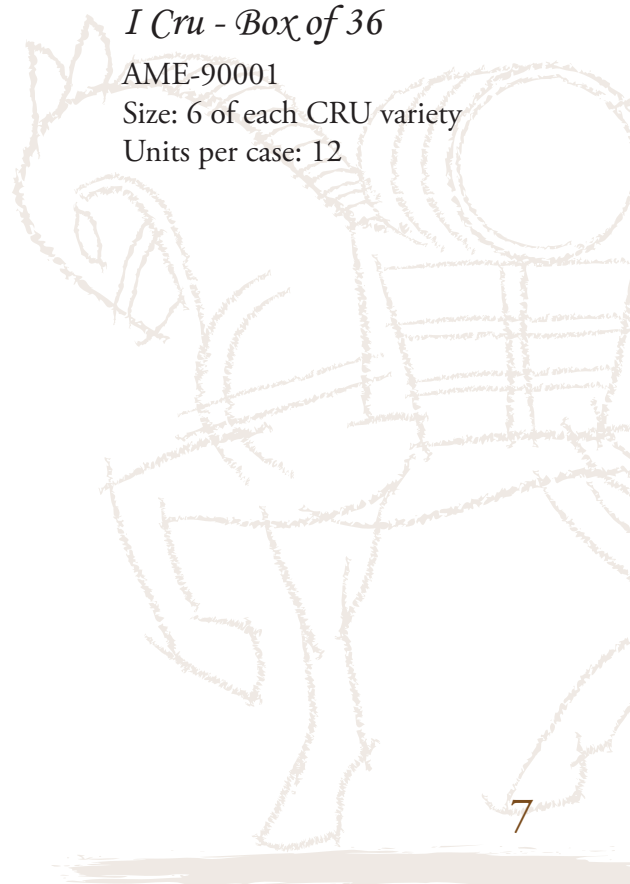
AME-90001  
Size: 6 of each CRU variety  
Units per case: 12

*Selezioni -  
Toscana Black*

AME-10083  
Size: 12 napolitains  
Units per case: 12

*Selezioni -  
Toscana Brown*

AME-10081  
Size: 12 napolitains  
Units per case: 12



# AMANO

## orem, utah

America's most award-winning chocolate is made right here in Utah. Ranked #3 in the world 2009-2013, *Amano* is known for selecting the most expensive and rare types of heirloom cacao. Chocolate maker Art Pollard has made himself famous among chocolate geeks for his ability to showcase the loud, brash flavors and aromas intrinsic to these varieties of cacao. But unlike many other American artisans doing the same, he is able to "round off some sharp edges." Using ample amounts cocoa butter and Tahitian vanilla, he achieves the balance and sophistication of much more subdued European chocolates.

### BARS



#### *Chuaq 70% Limited Edition*

AMA-10007

Size: 2 oz

Units per case: 12



#### *Cuyagua 70% Limited Edition*

AMA-10006

Size: 2 oz

Units per case: 12



#### *Montanya 70% Limited Edition*

AMA-10004

Size: 2 oz

Units per case: 12



#### *Madagascar 70%*

AMA-10000

Size: 2 oz

Units per case: 12



#### *Guayas 70%*

AMA-10003

Size: 2 oz

Units per case: 12



#### *Dos Rios 70%*

AMA-10002

Size: 2 oz

Units per case: 12



# AMANO

## BARS



*Morobe Dark 70%*  
AMA-10015  
Size: 2 oz  
Units per case: 12



*Ocumare Dark 70%*  
AMA-10001  
Size: 2 oz  
Units per case: 12



*Ocumare Milk 30%*  
AMA-10005  
Size: 2 oz  
Units per case: 12

## BULK



*Chuao*  
AMA-10024  
Size: 16 oz.  
Units per case: 1

*Dos Rios*

AMA-10022  
Size: 16 oz.  
Units per case: 1



*Guayas*  
AMA-10018  
Size: 16 oz.  
Units per case: 1



*Madagascar*  
AMA-10023  
Size: 16 oz.  
Units per case: 1



*Morobe*  
AMA-10019  
Size: 16 oz.  
Units per case: 1

*Ocumare Dark*  
AMA-10021  
Size: 16 oz.  
Units per case: 1

*Ocumare Milk*  
AMA-10020  
Size: 16 oz.  
Units per case: 1

## BULK SPECIAL ORDER ONLY



*Guayas 70%*  
Size: 5 kilo  
Units per case: 1

*Ocumare Milk 30%*  
Size: 5 kilo  
Units per case: 1

*White Chocolate*  
Size: 5 kilo  
Units per case: 1

*Dios Rios 70%*  
Size: 5 kilo  
Units per case: 1

*Madagascar 70%*  
Size: 5 kilo  
Units per case: 1

*Ocumare 70%*  
Size: 5 kilo  
Units per case: 1

*Morobe Dark*  
Size: 5 kilo  
Units per case: 1

# ARTISAN DU CHOCOLAT

SPECIAL ORDER ONLY

## *london, england*

While this chocolatier makes a wide array of hard-to-find, single-origin chocolate bars such as Vietnam, they also produce many inclusion bars with interesting ingredients such as fermented limes and cardamom. All come in cool, beautifully-designed boxes, and have an MSRP of \$4.99. A pretty amazing feat for a small chocolate shop in London. But don't get too attached to a favorite bar, as *AdC* changes up the flavors regularly, and most bars come and go. Bad news for us chocolate lovers, but good news for the small, specialty shops because this means the big guys will never carry *AdC*.



*100%*  
ADC-10002  
Size: 45 g  
Units per case: 12



*Almond Milk*  
ADC-10003  
Size: 45 g  
Units per case: 12



*Aruca Dark*  
ADC-10031  
Size: 45 g  
Units per case: 12



*Black Cardamom*  
ADC-10019  
Size: 45 g  
Units per case: 12

*Buffalo Milk*  
ADC-10026  
Size: 45 g  
Units per case: 12



*Caffe Latte*  
ADC-10016  
Size: 45 g  
Units per case: 12



# ARTISAN DU CHOCOLAT

SPECIAL ORDER ONLY



*Columbian*

ADC-10028

Size: 45 g

Units per case: 12



*Espresso*

ADC-10017

Size: 45 g

Units per case: 12



*Ginger and  
Lemongrass*

ADC-10022

Size: 45 g

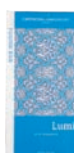
Units per case: 12

*Gingerbread Cookie*

ADC-10029

Size: 45 g

Units per case: 12



*Lumi Milk Bar*

ADC-10020

Size: 45 g

Units per case: 12



*Masala Chai*

ADC-10001

Size: 45 g

Units per case: 12



*Matcha*

ADC-10014

Size: 45 g

Units per case: 12



*Mole Chili*

ADC-10021

Size: 45 g

Units per case: 12



*Orange Carnation  
and Milk*

ADC-10034

Size: 45 g

Units per case: 12



*Orchid and  
Orange Blossom*

ADC-10024

Size: 45 g

Units per case: 12



*Sugar Free Dark*

ADC-10007

Size: 45 g

Units per case: 12



*Sugar Free Milk*

ADC-10008

Size: 45 g

Units per case: 12

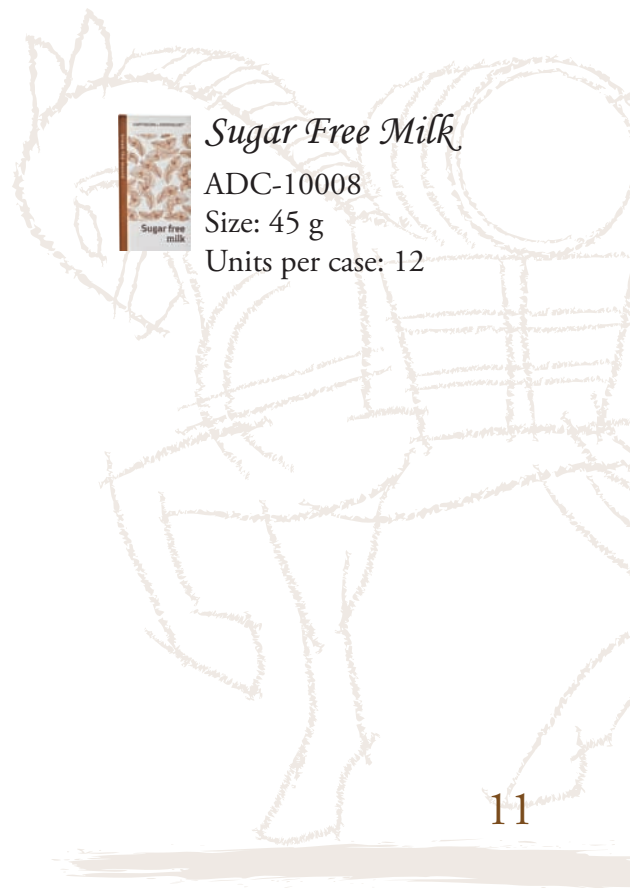


*Velvet Crème Brulee*

ADC-10033

Size: 45 g

Units per case: 12





# CACAO SAMPAKA

## *barcelona, spain*

Once thought to be only a myth, the unique and real-origin La Joya criollo beans from Tabasco, Mexico have never been expressed so clearly as by *Cacao Sampaka*. This bar is a must-have for all chocolate enthusiasts.

*Cacao Sampaka's* inclusion bars are the brainchild of Albert Adrià of *elBulli*. One bite of the Gin and Tonic bar will exhibit the crunch of ice, the bitterness of quinine, the floral bouquet of citrus, and even a hint of effervescence, all in a milk chocolate bar. It's pure genius! For classics such as sea salt dark chocolate, or chocolate with hot peppers, *Cacao Sampaka* bars are definitely our best sellers.



*La Joya*

SAM-10001

Size: 4 oz

Units per case: 15



*Xoconusco*

SAM-10002

Size: 4 oz

Units per case: 15



*Ecuador 100%*

SAM-10012

Size: 4 oz

Units per case: 15





# CACAO SAMPAKA



*Ecuador/  
Venezuela 91%*  
SAM-10013  
Size: 4 oz  
Units per case: 15



*Venezuela 77%*  
SAM-10010  
Size: 4 oz  
Units per case: 15



*Flor De Sel Ibiza*  
SAM-10000  
Size: 4 oz  
Units per case: 15



*Picante*  
SAM-10009  
Size: 4 oz  
Units per case: 15



*Arabica Coffee*  
SAM-10011  
Size: 4 oz  
Units per case: 15



*Gin and Tonic*  
SAM-10006  
Size: 4 oz  
Units per case: 15



*Bergamot Orange*  
SAM-10007  
Size: 4 oz  
Units per case: 15



*Roses and Strawberries*  
SAM-10005  
Size: 4 oz  
Units per case: 15



*Ceylon Cinammon*  
SAM-10008  
Size: 4 oz  
Units per case: 15



*Peppermint*  
SAM-10004  
Size: 4 oz  
Units per case: 15



*Matcha Green Tea*  
SAM-10003  
Size: 4 oz  
Units per case: 15

# CARO CHOCOLATE

*valencia, spain*

Gabriella Gershenson said it best in *The Wall Street Journal*: “Orange and chocolate is one of the all-time great flavor combinations, and there might be no better example of this successful marriage than Mitica Orange Delights, made by third-generation confectioners, the *Caro* brothers, in the Aragón region of Spain. These *delicias de Naranja* are Valencia orange slices, candied with both pulp and rind intact, then dunked in melted dark chocolate. The result—a bonbon with a gratifying chew and a full citrus flavor that plays well with the intense chocolate.”



*Orange Delights*

Box  
CAR-10002  
Size: 5 oz  
Units per case: 10

Singles  
CAR-10003  
Size: 3 kg  
Units per case: 2



*ChocoCherries*

Box  
CAR-10004  
Size: 5 oz  
Units per case: 10

# CHOCOLATE CONSPIRACY

## *salt lake city, utah*

Early on at *A Priori* we decided we did not want to carry any raw chocolate. We tasted a whole bunch of leading raw chocolate brands and decided that despite the importance of the raw market segment, we did not want to carry anything that tasted and felt like, well, mud. (Usually burnt mud, too).

AJ Wentworth, a holistic health counselor, felt the same way after becoming accustomed to the best of the best non raw chocolate at the Utah Chocolate Society meetings. He then set out to create a raw chocolate that tastes great by our high standards. He produces in tiny batches about three miles from our warehouse with ingredients like Organic cacao beans, raw local honey, and maca root. So was AJ successful? We feel his *Chocolate Conspiracy* bars are the best raw chocolate in the industry.



### *Dark Bar*

CCR-10001

Size: 2 oz

Units per case: 10



### *Blackberry Ginger*

CCR-10006

Size: 2 oz

Units per case: 10



### *Maca*

CCR-10003

Size: 2 oz

Units per case: 10



### *Mint*

CCR-10004

Size: 2 oz

Units per case: 10



### *Wild Spice*

CCR-10005

Size: 2 oz

Units per case: 10





# CHOCOLATE NAÏVE

## *parapijoniskės, lithuania*

*Chocolate Naïve's* Co-Founder, Arunas Matacius, an uber-cool ex-MTV exec, will tell you that two things they have in abundance in Lithuania are forests and farms. *Chocolate Naïve's* most pristine environment creates beautiful music in *Naïve's* chocolate. The perfect counterpoint to *Naïve's* reliance on old-fashioned agriculture and harvesting from the wild is the class and sophistication of their branding. From the taste of the bars to the detail in the packaging, *Chocolate Naïve* is deliciously different.



### *Milk Chocolate with Salted Caramel*

Full Bar	Mini Bar
NAI-10000	NAI-10006
Size: 70 g	Size: 30 g
Units per case: 12	Units per case: 16



### *Dark Chocolate with Forest Honey*

Full Bar	Mini Bar
NAI-10001	NAI-10007
Size: 70 g	Size: 30 g
Units per case: 12	Units per case: 16



### *Dark Chocolate with Creamy Coffee*

Full Bar	Mini Bar
NAI-10002	NAI-10008
Size: 70 g	Size: 30 g
Units per case: 12	Units per case: 16



### *Milk Chocolate Java*

Full Bar	Mini Bar
NAI-10003	NAI-10009
Size: 70 g	Size: 30 g
Units per case: 12	Units per case: 16



### *Limited Edition Dark Chocolate*

Full Bar
NAI-10005
Size: 70 g
Units per case: 12



### *Chocolate Covered Blueberries*

NAI-10012
Size: 100 g
Units per case: 16



# CRIO

## *lehi, utah*

When we first heard of this beverage that brews like coffee but made from cacao, we figured it was a coffee replacement that only non-coffee imbibers could love. Then we met founder Eric Durtchi and quickly realized something incredible might be brewing (pun intended). This is not hot chocolate. Looks like coffee in the cup and tastes more like coffee than hot chocolate. All health claims aside, *Crio Bru* offers all the nuance of third wave coffee. It's no surprise that this stuff is now a smashing success outside of Utah and even outside of the U.S.



### *Cavalla*

CRI-10002

Size: 12 oz

Units per case: 6

Unit price: \$7.97



### *Cavalla French Roast*

CRI-10021

Size: 12 oz

Units per case: 6

Unit price: \$7.97



### *Coca River*

CRI-10003

Size: 12 oz

Units per case: 6

Unit price: \$7.97



### *Vega Real*

CRI-10004

Size: 12 oz

Units per case: 6



### *Kabenau*

CRI-10013

Size: 12 oz

Units per case: 6



### *Maracaibo*

CRI-10017

Size: 12 oz

Units per case: 6



### *Sambirano*

CRI-10012

Size: 12 oz

Units per case: 6



### *Maya*

CRI-10019

Size: 12 oz

Units per case: 6





# CRIO



*Mint*

CRI-10018

Size: 12 oz

Units per case: 6



*Mojito*

CRI-10020

Size: 12 oz

Units per case: 6



*Pumpkin  
Spice Cocoa*

CRI-10015

Size: 12 oz

Units per case: 6

## BULK SPECIAL ORDER ONLY

*Cavalla*

CRI-10011

Units per case: 1

*Vega Real*

CRI-10010

Units per case: 1



## BEANS



*Crio Chocolate Covered Cacao Beans*

CRI-10000

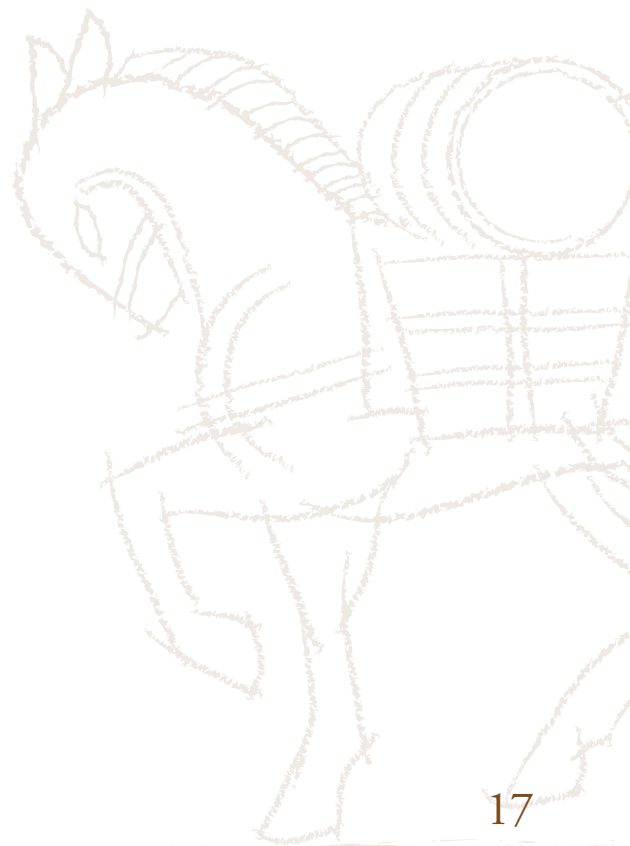
Size: 4 oz

Units per case: 6

CRI-10001

Size: 8 oz

Units per case: 6



# DICK TAYLOR

## *arcata, california*

These days, it seems like a new craft chocolate producer is popping up every day. Many of them have a shtick that appeals to our inner ironic mustache, with their hipster packaging and cool vibes all around. Most of them even preserve enough of the phenolic flavors in the beans. This makes the bars actually taste like they came from plants, unlike the indistinguishable vanilla-flavored candy approach to dark chocolate so often favored in Europe. Unfortunately, most of it tastes like a moldy old apothecary concoction.

In true brash hipster American style, *Dick Taylor's* bars blast you with blaring flavors from start to finish that stay clean and pure through all their length. If *Amedei* is a chocolate symphony, *Dick Taylor* is chocolate punk rock. They are among a handful of American greats with a style all their own.



### *Belize*

DTC-10002

Size: 2 oz

Units per case: 12



### *Dominican La Red*

DTC-10004

Size: 2 oz

Units per case: 12



### *Ecuador*

DTC-10006

Size: 2 oz

Units per case: 12



### *Madagascar Sambirano Valley*

DTC-10000

Size: 2 oz

Units per case: 12



### *Black Fig*

DTC-10001

Size: 2 oz

Units per case: 12



### *Fleur De Sel*

DTC-10005

Size: 2 oz

Units per case: 12



### *Maple Coconut*

DTC-10003

Size: 2 oz

Units per case: 12



# DOMORI

## *piedmont, italy*

Among the chocolate intelligentsia, *Domori* is always accompanied by very strong opinions – both for and against them. Some say the flavors are expressive, some say they are so untamed as to be taxing. Some say the texture is incredibly silky, some say it is too smooth and cloyes the palate. One thing is for sure. Tasting a *Domori* chocolate bar lets you commune in a rather intense way with the origin or “terroir” of the cacao beans. In addition to their intense flavors and very fine texture, *Domori* is known for recovering and using very rare heirloom types of cacao. There is no other experience in the chocolate world remotely like *Domori*. We love it.



*Canoabo* 70%

DOM-10004

Size: 25 g

Units per case: 12



*Chuao* 70%

DOM-10005

Size: 25 g

Units per case: 12



*Guasare*

DOM-10041

Size: 25 g

Units per case: 12





# DOMORI



*Donkey Milk*  
DOM-10043  
Size: 25 g  
Units per case: 12



*JavaBlond 70%*  
DOM-10006  
Size: 25 g  
Units per case: 12



*Porcelana*  
DOM-10008  
Size: 25 g  
Units per case: 12



*Puertomar*  
DOM-10009  
Size: 25 g  
Units per case: 12



*Puertofino*  
DOM-10016  
Size: 25 g  
Units per case: 12



*Apurimac*  
DOM-10001  
Size: 25 g  
Units per case: 12



*Arriba*  
DOM-10002  
Size: 25 g  
Units per case: 12



*Morogoro*  
DOM-10040  
Size: 25 g  
Units per case: 12



*Sambirano*  
DOM-10011  
Size: 25 g  
Units per case: 12



*Sur del Lago*  
DOM-10000  
Size: 25 g  
Units per case: 12



*Teyuna*  
DOM-10036  
Size: 25 g  
Units per case: 12



*Il 100%*  
DOM-10013  
Size: 25 g  
Units per case: 12



*Il Blend*  
DOM-10012  
Size: 25 g  
Units per case: 12



*Javagrey*  
DOM-10042  
Size: 25 g  
Units per case: 12



*Lattasal*  
DOM-10015  
Size: 25 g  
Units per case: 12



*Peperoncino*  
DOM-10007  
Size: 25 g  
Units per case: 12



# FRIIS HOLM

*copenhagen, denmark*

The Danish bars are some of the most expensive chocolate in the world. Worth the price, you're wondering? Judging by how *Friis Holm* continuously cleans up at the International Chocolate Awards and the surprisingly brisk repeat sales to adoring customers, our resounding answer is "yes!" Feeling jaded with how many chocolate makers seem to have the same origins? Take one whiff of *Friis Holm* and the scent alone will prove these beans are different. *Friis Holm* has essentially resurrected very rare origin cacao from the Xoco project—which have recently been identified as strains of *criollo* and *trinitario*—from extinction.

## BARS



*Barba 70%*

FHC-10008

Size: 100 g

Units per case: 6



*Medagla 70%*

FHC-10009

Size: 100 g

Units per case: 6



*Chuno Double  
Churned 70%*

FHC-10002

Size: 100 g

Units per case: 6



*Nicaliso 70%*

FHC-10003

Size: 100 g

Units per case: 6



*Rugoso 70%*

FHC-10004

Size: 100 g

Units per case: 6

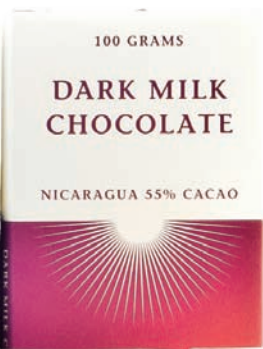
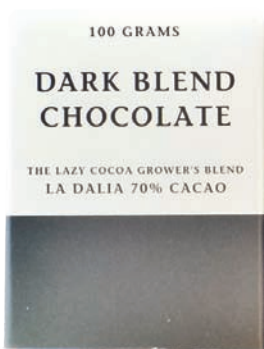


*Red Mayan 70%*

FHC-10000

Size: 100 g

Units per case: 6



*Dark Blend—  
La Dahlia 70%*

FHC-10007

Size: 100 g

Units per case: 6



*Nicaragua 65%*

FHC-10006

Size: 100 g

Units per case: 6

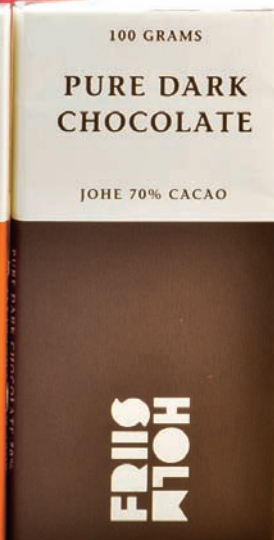


*Nicaragua 55%*

FHC-10001

Size: 100 g

Units per case: 6



## TASTING SQUARES



*Assorted—55% Dark Milk,  
Chuno 70%, Rugoso 70%*

FHC-10017

Size: 18, 5 g squares

Units per case: 12

# GROWN UP CHOCOLATE

## *harlow, england*

Finally! Gourmet candy bars that are enticing to chocolate geeks. With intriguing names and packaging that is fun, cute, and catchy, these confections practically jump off the shelf and into the consumer's hand. And once there, the very reasonable price point makes it a no-brainer. Sorry kids, but these handmade treasures from England are for adults only!



*Crunchy Praline  
Wonder Bar*

GUC-10000

Size: 70 g

Units per case: 12



*Fruit and Nut  
Hunky Dory*

GUC-10001

Size: 70 g

Units per case: 12



*Glorious Coconut  
Hocus Pocus*

GUC-10002

Size: 70 g

Units per case: 12



*Salted Peanut  
Caramel Cracker*

GUC-10003

Size: 70 g

Units per case: 12



*Crunchy Crispy  
Toffee Trilogy*

GUC-10004

Size: 70 g

Units per case: 12



*Dark Chocolate  
Smoothy*

GUC-10005

Size: 70 g

Units per case: 12



*Lovely Fruity  
Nutty Crunchy*

GUC-10006

Size: 70 g

Units per case: 12



*Very Naughty  
Nutty Nougat*

GUC-10007

Size: 70 g

Units per case: 12



# GUIDO GOBINO

*torino, italy*

When Napoleon blockaded the Atlantic, Italy ceased to be the world's chocolate epicenter due to a severely diminished supply of cacao from the New World. And the era of French domination of chocolate was born. Piedmontese chocolatiers, trying to survive with what trickle of cacao they could get, became inventive and started adding the Tonda Gentile della Langa hazelnuts during the grinding process. The result product, known around the world as Gianduja, is arguably Italy's most unique and recognizable chocolate tradition.

With its current popularity, there are countless producers of Gianduja. Our job is to find the best. After years of searching we have done it. We give you *Guido Gobino*. Still using the now protected and uber-expensive Langhese hazelnuts. They also make a unique version with Sea Salt and EVOO.



*Cremino with EVOO  
and Sea Salt*

GOC-10000

Size: 3 kg

Units per case: approx. 436 pieces



*Giandujotto Classico*

GOC-10001

Size: 3 kg

Units per case: approx. 300 pieces

# MADÉCASSE

*madagascar, africa*

*Madécasse* is a feel-good chocolate that actually tastes amazing. Chocolate geeks know that most chocolate that leads with messages about Fair Trade and/or helping farmers usually does neither and will likely taste like crap anyway. So bear with us while we tell you that *Madécasse* was founded by Peace Corps volunteers who wanted to help the great people of Madagascar, and started making chocolate from start to finish in Madagascar instead of exporting beans.

Founder Tim McCollum knew that to really help the farmers in a long term, sustainable way, he could not rely on the charity of people in the U.S. who would pay a premium for low-grade, feel-good chocolate. He knew he would have to create a viable economic system based around premium quality cacao beans and skillful crafting of chocolate, so both the price for the beans and the margin on the chocolate could be captured in Madagascar. Well, they have now won major awards such as “Best in Show” at the *Salon du Chocolat* in Paris for their *Sea Salt and Nib* bar.

## BARS



*80% Cocoa*

Full Bar

MAD-10010

Size: 75 g

Units per case: 12

Mini Bar

MAD-10002

Size: 25 g

Units per case: 20



*70% Cocoa*

Full Bar

MAD-10008

Size: 75 g

Units per case: 12

Mini Bar

MAD-10000

Size: 25 g

Units per case: 20



# MADÉCASSE

## BARS



### *Cinnamon and Chili Pepper (63%)*

Full Bar  
MAD-10015  
Size: 75 g  
Units per case: 12



### *Citrus and Pink Pepper (63%)*

Full Bar                      Mini Bar  
MAD-100013                MAD-10005  
Size: 75 g                    Size: 25 g  
Units per case: 12        Units per case: 20



### *Sea Salt and Nibs (63%)*

Full Bar                      Mini Bar  
MAD-10011                MAD-10003  
Size: 75 g                    Size: 25 g  
Units per case: 10        Units per case: 16



### *Espresso Bean (44%)*

Full Bar                      Mini Bar  
MAD-10012                MAD-10006  
Size: 75 g                    Size: 25 g  
Units per case: 10        Units per case: 16



### *Toasted Coconut (70%)*

MAD-10022  
Size: 75 g  
Units per case: 12



### *Salted Almond (63%)*

MAD-10020  
Size: 75 g  
Units per case: 12

## VANILLA



### *Pure Vanilla Extract*

MAD-10018                MAD-10019  
Size: 2 oz                    Size: 8 oz  
Units per case: 12        Units per case: 6

MAD-10017  
Size: 4 oz  
Units per case: 12

### *Bourbon Vanilla Beans*

MAD-10016  
Size: 3 beans  
Units per case: 12

# MEZZO

## *salt lake city, utah*

Think of *Mezzo* as the drinking chocolate for the educated palate. The bean selections are of interesting and legitimate origin, roasted and ground in Salt Lake City, Utah, less than two miles from our warehouse. When making a cup of *Mezzo*, you are essentially making a very loose ganache, melting chocolate into cream, milk or substitute. Can you do this with your favorite chocolate bar? Sure. Then again, those bars were tailored for eating on their own, whereas Christopher Webb of *Mezzo* selects beans and other ingredients and sets the roast and grind to make a better cup than a bar can offer. Check it out, this ain't no Swiss Miss.

## DRINKING CHOCOLATE



*Carenero Superior* (75%)  
MEZ-10001  
Size: 7.5 oz  
Units per case: 12



*La Red* (80%)  
MEZ-10010  
Size: 7.5 oz  
Units per case: 12



*Madagascar* (65%)  
MEZ-10004  
Size: 7.5 oz  
Units per case: 12



*Palos Blancos* (70%)  
MEZ-10005  
Size: 7.5 oz  
Units per case: 12



*Chai Spice* (60%)  
MEZ-10002  
Size: 7.5 oz  
Units per case: 12



# MEZZO

## DRINKING CHOCOLATE



*Lemon Rosemary (65%)*

MEZ-10003  
Size: 7.5 oz  
Units per case: 12



*Orange Guajillo (75%)*

MEZ-10009  
Size: 7.5 oz  
Units per case: 12



*Mocha Antigua Blend*

MEZ-10011  
Size: 7.5 oz  
Units per case: 12



*Mocha Jinotega Blend*

MEZ-10012  
Size: 7.5 oz  
Units per case: 12

## BAKING CHOCOLATE



*La Red Baking Chocolate*

MEZ-10009  
Size: 8 oz  
Units per case: 12

## BULK

*Madagascar (65%)*

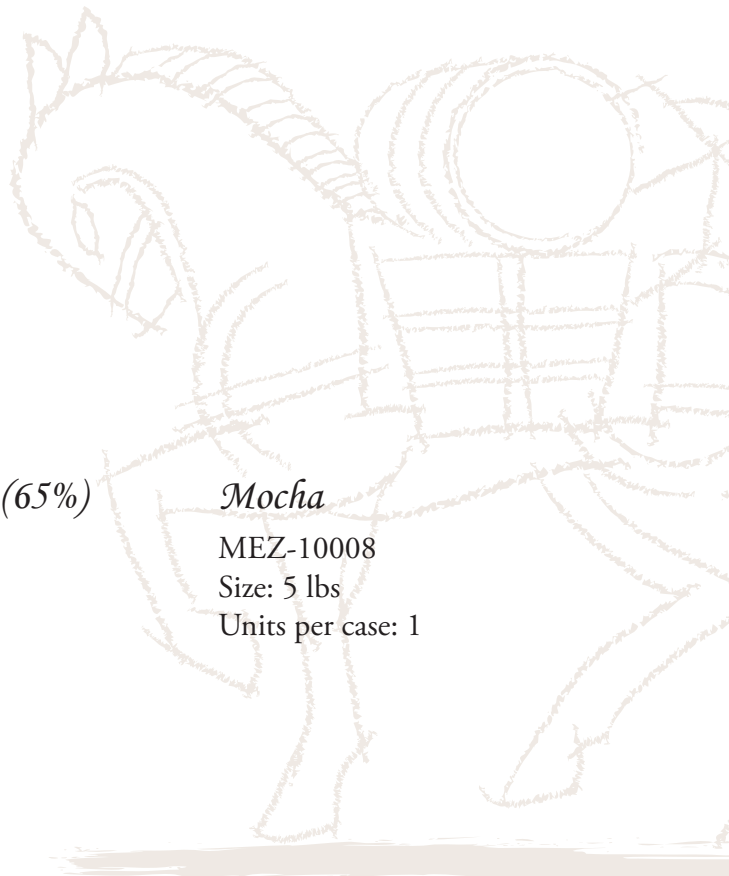
MEZ-10007  
Size: 5 lbs  
Units per case: 1

*Palos Blancos (65%)*

MEZ-10006  
Size: 5 lbs  
Units per case: 1

*Mocha*

MEZ-10008  
Size: 5 lbs  
Units per case: 1





# MICHEL CLUIZEL

*normandy, france*

One cannot have an educated and a fulfilling discussion about French chocolate without including *Michel Cluizel*. Their lineup includes a range of high percentage blends and single origins from highly respected plantations. It's no wonder that *Michel Cluizel* is highly beloved given its reputation, consistency, and proficiency in the craft.



99%  
CLU-10011  
Size: 70 g  
Units per case: 20



85%  
CLU-10028  
Size: 70 g  
Units per case: 20



72%  
CLU-10010  
Size: 70 g  
Units per case: 20



*Mokaya Organic* 66%  
CLU-10008  
Size: 70 g  
Units per case: 20



*Los Ancones Organic* 67%  
CLU-10017  
Size: 70 g  
Units per case: 20



*Vila Gracinda* 67%  
CLU-10007  
Size: 70 g  
Units per case: 20



*Maralumi* 64%  
CLU-10027  
Size: 70 g  
Units per case: 20



*Maralumi Lait* 47%  
CLU-10012  
Size: 70 g  
Units per case: 20



*Mangaro* 65%  
CLU-10006  
Size: 70 g  
Units per case: 20



*Mangaro Lait* 50%  
CLU-10005  
Size: 70 g  
Units per case: 20



*Beurre Caram Milk Salted Carmel*  
CLU-10024  
Size: 70 g  
Units per case: 20



*16-Square Box*  
CLU-10026  
Size: 70 g  
Units per case: 18



# OMNOM CHOCOLATE

*reykjavík, iceland*

Like an echo of the Viking Age, the striking packaging and the robust chocolate inside intertwine to create a completely new experience. Strong ingredients such as burned sugar, Icelandic milk, and Lakkrís (Icelandic for Licorice) make for several extraordinary milk and inclusion bars. The single origin bars, however, are not to be missed. The flavors, intrinsic to their origins, are not subdued, but have bent to the will of *Omnom's* craft, exhibiting unique expressions of tried and true heirloom beans. Jaded chocolate connoisseurs will rejoice as *Omnom* stands alone in many regards, representing a whole new style of chocolate making.



*Papua New Guinea 70%*

OMN-10001



*Dirty Blonde 36%*

OMN-10006



*Madagascar 66%*

OMN-10002



*Lakkrís + Sea Salt*

OMN-10007



*Dark Milk - Burned Sugar 55%*

OMN-10003



*Festive Dark -  
Spiced Cookie*

OMN-10008



*Milk of Madagascar 41%*

OMN-10004



*Festive Milk -  
Raspberry + Nibs*

OMN-10009



*Sea Salted Almonds - Milk 41%*

OMN-10005

Product Information:

Size: 60 g | 2.1 oz

Units per case: 10





# ORIGINAL BEANS

## *switzerland*

As far as fine chocolate goes, *Original Beans* is fairly inexpensive and they are pushing sustainability in a big way. Specifically, for each bar purchased, a local farmer plants a tree to support the rainforest and the farmer's family. Yet it stands up to much more expensive chocolate. *OB* won the Utah Chocolate Society's "March Madness" bracket style chocolate competition in 2012 and 2013 (*Beni Wild Harvest*, *Bolivia*, and *Cru Virunga*, *Congo* respectively). It is really uncanny how good this chocolate is. *OB* is definitely the best Swiss-made chocolate and a solid contender for best in the world.



### *Beni Wild Harvest 66%*

OBC-10000

Size: 70 g

Units per case: 13



### *Cru Virunga*

OBC-10002

Size: 70 g

Units per case: 13



### *Piura Porcelana*

OBC-10003

Size: 70 g

Units per case: 13



### *Esmeralda's Milk 42%*

OBC-10001

Size: 70 g

Units per case: 13





# POTOMAC

## *woodbridge, virginia*

Washington DC area's first bean-to-bar chocolate maker was inspired to get into the chocolate game after founder Ben Rasmussen's brother and sister attended a *Caputo's* chocolate class and introduced Ben to fine chocolate.

He now produces international, award-winning chocolate made from just cacao beans and sugar. Nothing else (okay, there is salt in the salt bar). This approach equals a sexy, phenolic bitch-slap to your tongue. This chocolate is not for the timid.



### *Cuyagua 70%*

POT-10005

Size: 50 g

Units per case: 12



### *San Martin 70%*

POT-10004

Size: 50 g

Units per case: 12

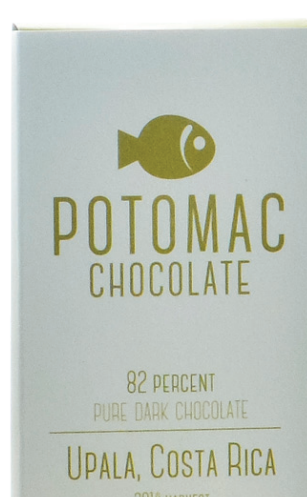
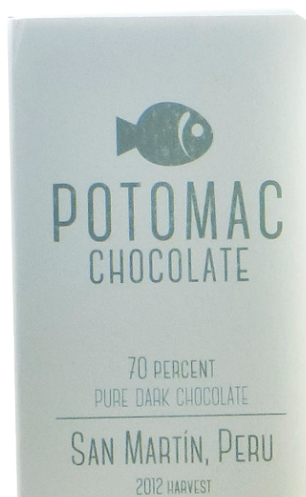
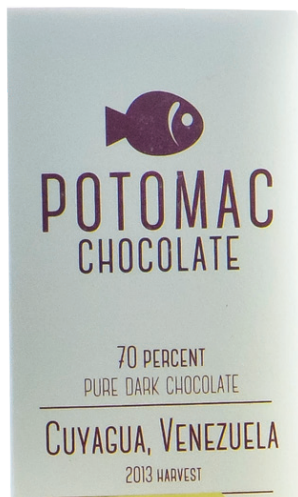


### *Upala 70%*

POT-10000

Size: 50 g

Units per case: 12

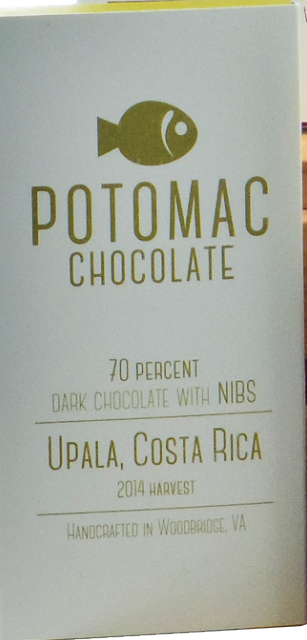


### *Upala 82%*

POT-10001

Size: 50 g

Units per case: 12



### *Upala Nib 70%*

POT-10002

Size: 50 g

Units per case: 12



### *Upala Salt 70%*

POT-10003

Size: 50 g

Units per case: 12



# PRALUS

*roanne, france*

As it goes with most French chocolate makers, Francois Pralus walks the line between dark roast and burned cacao. Imagine barbequed cacao. This season *Pralus's* Djakarta, Indonesie and Madagascar are a revelation. We never know which bars will shine, but each year we know that several of his bars will be among our absolute favorite.

*Pralus* offers a huge array of 75% dark bars with rare and common origins. At 100 grams and an MSRP of \$9.99, *Pralus's* bars are one hell of a deal in the fine chocolate world. They also have dozens of options for attractively packaged gift and amenity items.



# PRALUS

## TABLETTES | BARS



*Brésil*

PRA-10013

Size: 100 g

Units per case: 18



*Caracas*

PRA-10001

Size: 100 g

Units per case: 18



*Chuao*

PRA-10000

Size: 50 g

Units per case: 30



*Columbie*

PRA-10014

Size: 100 g

Units per case: 18



*Cuba*

PRA-10002

Size: 100 g

Units per case: 18



*Djakarta*

PRA-10003

Size: 100 g

Units per case: 18



*Equateur*

PRA-10004

Size: 100 g

Units per case: 18



*Fortissima*

PRA-10055

Size: 100 g

Units per case: 18



*Ghana*

PRA-10005

Size: 100 g

Units per case: 18



*Indonésie*

PRA-10006

Size: 100 g

Units per case: 18



*Madagascar*

PRA-10007

Size: 100 g

Units per case: 18



*Madagascar 100%*

PRA-10008

Size: 100 g

Units per case: 18



*Mélissa*

PRA-10009

Size: 100 g

Units per case: 18



*Papouasie*

Size: 100 g

Units per case: 18



*Perou*

PRA-10057

Size: 100 g

Units per case: 18



*République  
Dominicaine*

PRA-10010

Size: 100 g

Units per case: 18



*Sao Tome and Principe*

PRA-10011

Size: 100 g

Units per case: 18



*Tanzanie*

PRA-10015

Size: 100 g

Units per case: 18



*Trinidad*

PRA-10016

Size: 100 g

Units per case: 18



*Venezuela*

PRA-10012

Size: 100 g

Units per case: 18



# PRALUS

## OTHER



*Barre Infernale Lait*

PRA-10018

Size: 160 g

Units per case: 21



*Barre Infernale Noire*

PRA-10019

Size: 160 g

Units per case: 21



*Barre Infernale Pistache*

PRA-10054

Size: 160 g

Units per case: 21



*Cubissime*

PRA-10028

Size: 450 g

Units per case: 1



*Crème de Noisettes Tube*

PRA-10029

Size: 250 g

Units per case: 1



*Les Crus d'Excellence*

PRA-10045

Size: 150 g

Units per case: 1



*Mini Pyramid Tropic*

PRA-10023

Size: 50 g

Units per case: 1



*Pyramid Tropic*

PRA-10046

Size: 500 g

Units per case: 1



*Chef Cocoa Powder (organic)*

PRA-10052

Size: 5 kilos

Units per case: 1

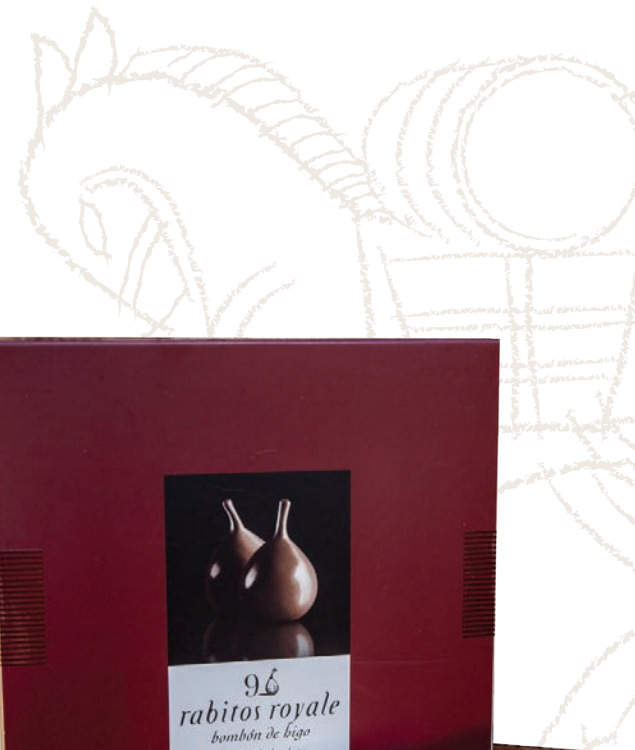
# RABITOS

*extremadura, spain*

*Rabitos* is our bestselling chocolate impulse item! After we provide this undeniably effective POS diagram signage, no one can escape the inevitable *Rabitos* purchase, especially at a \$1 (MSRP) per piece.

RAB-10000

Size: 1 kilo (approx. 66 pieces)



# RITUAL

## denver, colorado

If there was ever a company to watch, *Ritual* would be it! *Ritual* is taking the hearts and minds of elite chocolate experts, like Chloe Doutre-Roussel, quicker than any current brand. Avoiding the use of cocoa butter or vanilla, *Ritual* is able to coax incredible nuance out of their beans while still exhibiting class and subtlety.

*Ritual's* packaging is reminiscent of expensive Bourbon bottles with some of the best pricing out there on ultra-premium chocolate. All around, *Ritual* gives us faith that such a thing as American sophistication not only exists, but rivals the class of any country. \*Commence USA chant here.



*Balao 75%*

RIT-10003

Size: 42.5 g

Units per case: 12



*Belize 75%*

RIT-10004

Size: 42.5 g

Units per case: 12



*Costa Rica 75%*

RIT-10001

Size: 42.5 g

Units per case: 12



*Madagascar 75%*

RIT-10002

Size: 42.5 g

Units per case: 12



*Marañón 75%*

RIT-10005

Size: 42.5 g

Units per case: 12



*Novo Coffee 65%*

RIT-10007

Size: 42.5 g

Units per case: 12



*The Nib Bar 75%*

RIT-10006

Size: 42.5 g

Units per case: 12



65  
PERCENT



75  
PERCENT



75  
PERCENT



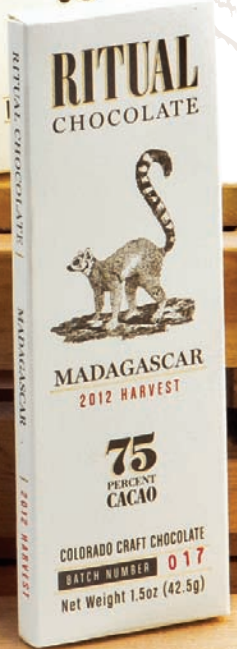
75  
PERCENT  
CACAO



75  
PERCENT  
CACAO



75  
PERCENT  
CACAO



75  
PERCENT  
CACAO



# RÓZSAVÖLGYI CSOKOLÁDÉ

*budapest, hungary*

Wow! To be perfectly honest, we were not prepared for this chocolate to be as good as it is. This brand is definitely some of the best in the world and *A Priori* is thrilled and proud to include it in our portfolio. Explore single origin bars made with beans from Venezuela's famous Franceschi family, with no vanilla and a balanced roast. This type of passionate production allows for a very deep exploration of *terroir*, while still having a distinctly European "chocolateyness" (we insist this is a word). Additionally, some of their inclusion bars such as Milk Chocolate with Caramelized Lavender Blossoms will amaze even the most jaded connoisseur!



**Carenero 73%**  
RCC-10000  
Size: 70 g  
Units per case: 1



**Madagascar  
Trinitario 72%**  
RCC-10001  
Size: 70 g  
Units per case: 1



**Madagascar  
Criollo 71%**  
RCC-10002  
Size: 70 g  
Units per case: 1





# RÓZSAVÖLGYI CSOKOLÁDÉ



*Rio Caribe 76%*

RCC-10003

Size: 70 g

Units per case: 1



*Trincheras 95%*

RCC-10004

Size: 70 g

Units per case: 1



*Tricheras 70%*

RCC-10005

Size: 70 g

Units per case: 1



*Porcelana 71%*

RCC-10006

Size: 70 g

Units per case: 1



*Chocolate with  
Olives and  
Bread 77%*

RCC-10007

Size: 70 g

Units per case: 1



*Chocolate with  
Cardamom 77%*

RCC-10008

Size: 70 g

Units per case: 1



*Eros Chocolate with  
Hot Paprika 77%*

RCC-10009

Size: 70 g

Units per case: 1



*White Chocolate with Spices,  
Lemon Oil, and Matcha*

RCC-10010

Size: 70 g

Units per case: 1



*Chocolate with  
Candied Cacao Nibs  
in Palinka 77%*

RCC-10011

Size: 70 g

Units per case: 1



*Milk Chocolate with  
Caramelized Lavender  
Flowers 40%*

RCC-10012

Size: 70 g

Units per case: 1



*Chocolate Covered  
Rinds of Bergamot*

RCC-10013

Size: 100 g

Units per case: 1

# SOLSTICE

## *salt lake city, utah*

*Solstice* is produced a mere 5 blocks away from our downtown Salt Lake City warehouse. They are sourcing heirloom beans and producing in their solar powered atelier, using only organic ingredients. Don't let this fool you into thinking they are just another marginal "artisan" or "craft" chocolate pop-up.

Using little cocoa butter, but no vanilla, their chocolate is one of the most well executed we have. From their unique and functional packaging to their flawless tempering, *Solstice* embodies truly incredible sophistication and depth of nuance.

### BARS



*Bolivia Palos Blancos*

SOL-10001

Size: 4 oz

Units per case: 12



*Madagascar Sambirano*

SOL-10002

Size: 4 oz

Units per case: 12



*Uganda Bundibugyon*

SOL-10008

Size: 4 oz

Units per case: 12



*Venezuela Canoabo*

SOL-10004

Size: 4 oz

Units per case: 12



*Wasatch Blend*

SOL-10000

Size: 4 oz

Units per case: 12

### BULK



*Bolivia Palos Blancos*

SOL-10006

Size: 1 kg

Units per case: 1



*Madagascar Sambirano*

SOL-10005

Size: 1 kg

Units per case: 1



*Uganda Bundibugyon*

SOL-10007

Size: 1 kg

Units per case: 1



*Venezuela Canoabo*

SOL-10009

Size: 1 kg

Units per case: 1



*Solstice Bulk Nibs*

SOL-10008

Size: 1 kg

Units per case: 1



# TAZA

## *somerville, massachusetts*

Direct trade certified, USDA Organic. From its vintage disc shape and packaging to the coarse Mexican style stone grind, *Taza* is instantly different. Pop a small square in your mouth and experience the surprise that is unrefined cacao. To use in the traditional preparation of Meso and South American drinking chocolates or to eat on their own, there is nothing else like *Taza*. With the huge array of flavors inspired by Latin cultures and sustainable practices, it is no wonder *Taza* is one of America's most successful artisan chocolate makers.

### STONE GROUND BARS - CERTIFIED ORGANIC



#### *Bolivian Bar 87%*

TAZ-10021

Size: 3 oz

Units per case: 10



#### *Dominican Republic Bar 80%*

TAZ-10009

Size: 3 oz

Units per case: 10



#### *Dominican Republic Bar 70%*

TAZ-10008

Size: 3 oz

Units per case: 10



#### *Dominican Republic Bar 60%*

TAZ-10007

Size: 3 oz

Units per case: 10



#### *Cacao Nib Crunch Amaze Bar*

TAZ-10046

Size: 3 oz

Units per case: 10



#### *Coco Besos Amaze Bar*

TAZ-10047

Size: 3 oz

Units per case: 10



#### *Raspberry Nib Crunch Amaze Bar*

TAZ-10048

Size: 3 oz

Units per case: 10



#### *Sea Salt and Almond Amaze Bar*

TAZ-10049

Size: 3 oz

Units per case: 10



#### *Toffee, Almond, and Sea Salt Amaze Bar*

TAZ-10050

Size: 3 oz

Units per case: 10





# TAZA

## DARK DISCS - CERTIFIED ORGANIC



### *Cacao Puro*

TAZ-10000

Size: 2.7 oz

Units per case: 12



### *Cinnamon*

TAZ-10001

Size: 2.7 oz

Units per case: 12



### *Chipotle Chili*

TAZ-10024

Size: 2.7 oz

Units per case: 12



### *Coffee*

TAZ-10002

Size: 2.7 oz

Units per case: 12



### *Ginger*

TAZ-10025

Size: 2.7 oz

Units per case: 12



### *Guajillo Chili*

TAZ-10003

Size: 2.7 oz

Units per case: 12



### *Salt and Pepper*

TAZ-10004

Size: 2.7 oz

Units per case: 12



### *Salted Almond*

TAZ-10005

Size: 2.7 oz

Units per case: 12



### *Vanilla Bean*

TAZ-10010

Size: 2.7 oz

Units per case: 12



### *Super Dark*

TAZ-10045

Size: 2.7 oz

Units per case: 12

### *Mixed Classic Mexicano Case (4 of each Cinnamon, Coffee, Guajillo, Salt and Pepper, Vanilla)*

TAZ-10023

Size: 3 oz

Units per case: 24

### *Mixed Dark Mexicano Case (6 of each Cacao Puro, Chipotle, Ginger, Orange)*

TAZ-10022

Size: 3 oz

Units per case: 24

# TAZA

## CHOCOLATE COVERED- CERTIFIED ORGANIC



### *Chocolate Covered Nuts*

Almonds

TAZ-10012

Size: 8 oz

Units per case: 6

Cashews

TAZ-10013

Size: 8 oz

Units per case: 6

Hazelnuts

TAZ-10014

Size: 8 oz

Units per case: 6



### *Chocolate Covered Nibs*

TAZ-10015

Size: 8 oz

Units per case: 6

TAZ-10016

Size: 2 oz

Units per case: 10

## GIFTS - CERTIFIED ORGANIC



### *Chocolate Mexicano Classic Collection*

TAZ-10019

Size: 6 discs, 12.7 oz each

Units per case: 6



### *Chocolate Mexicano Sampler*

TAZ-10020

Size: 8 discs, 1.35 oz each

Units per case: 6



### *Oaxacan Sampler*

TAZ-100129

Size: 4 discs, 1.35 oz each

Units per case: 6



### *Seriously Good, Seriously Dark 3 Bar Bundle*

TAZ-10051

Size: 3 bars, 3 oz each

Units per case: 10



# TAZA

## SPECIAL ORDER ITEMS



### *Tazitos Library*

TAZ-10038

Size: 10 Pieces, 0.85 oz each

Units per case: 10



### *Pan de Jengibre Stone Ground Bar (Oct - Dec)*

TAZ-10037

Size: 3 oz

Units per case: 10



### *Spiked Egnog Chocolate Mexicano Disks (Oct - Dec)*

TAZ-10036

Size: 2.7 oz

Units per case: 12

### *Peppermint Stick Amaze Bar (Oct - Dec)*

TAZ-10052

Size: 3 oz

Units per case: 10



### *Dark Semi-Sweet Chocolate Chunks (Sept - Dec)*

TAZ-10018

Size: 8 oz

Units per case: 6



### *Roasted Cacao Nibs (Sept - Dec)*

TAZ-10017

Size: 8 oz

Units per case: 6

TAZ-10057

Size: 2 oz

Units per case: 10

## PEG DISPLAYS FREE WITH QUALIFYING ORDER



### *Disc Peg Display (20"H x 7"L x 12"D)*

TAZ-10053

### *Bar Peg Display (20"H x 7"L x 12"D)*

TAZ-10054

### *Horizontal Peg Display (9"H x 21.5"L x 9"D)*

TAZ-10055

### *Taza Tazitos (13.25"H x 10.25"L x 7.25"D)*

TAZ-10056

# TIKAL

## *salt lake city, utah*

Ever had cacao tea? If yes, then please push the reset button and try *Tikal* because this is not the thin, insipid stuff made from only cacao husk. This thick, rich drink is made from whole cacao beans and other real ingredients such as orange peel, ginger, shaved unsweetened coconut, and whole spices. No “natural flavorings” here. Don’t miss the single origin varieties like *La Red* beans in the Dominican Republic and other revered cacao plantations.



*Single Origin La Red*

TCT-10000

Size: 5 oz

Units per case: 12



*Peppermint Leaf*

TCT-10001

Size: 5 oz

Units per case: 12



*Coconut and  
Cinnamon Bark*

TCT-10002

Size: 5 oz

Units per case: 12



*Orange and Ginger*

TCT-10003

Size: 5 oz

Units per case: 12





# VALRHONA

*rhone valley, france*

Valrhona is by far the largest producer of what we consider to be fine chocolate. To date, they are the only chocolate company able to offer chocolate that satisfies the palates of very particular chocolate connoisseurs while still being able to offer a workable price for food service. This has caused Valrhona to become the most commonly used chocolate by *Michelin*-starred restaurants and famous pastry chefs.

In addition to every conceivable chocolate product for the chef, Valrhona also offers retail bars and items for amenity and turn down service.

## ESTATE BARS



*Ampamakia 64%*

VAL-10043

Size: 70 g

Units per case: 12



*Gran Couva 64%*

VAL-10033

Size: 70 g

Units per case: 12



*Loma Sotavento 64%*

VAL-10073

Size: 70 g

Units per case: 12



*Porcelana del Pedregal 64%*

VAL-10039

Size: 70 g

Units per case: 12





# VALRHONA

## GRAND CRU BARS



*Abinao 85%*

VAL-10008

Size: 70 g

Units per case: 12



*Alpaco 66%*

VAL-10009

Size: 70 g

Units per case: 12



*Araguani 72%*

VAL-10075

Size: 70 g

Units per case: 12



*Guanaja 70%*

VAL-10011

Size: 70 g

Units per case: 12



*Manjari 64%*

VAL-10014

Size: 70 g

Units per case: 12



*Bahibe Milk 46%*

VAL-10077

Size: 70 g

Units per case: 12



*Jivara Milk 40%*

VAL-10013

Size: 70 g

Units per case: 12



*Dulcey Blond 32%*

VAL-10078

Size: 70 g

Units per case: 12



*Opalys White 33%*

VAL-10079

Size: 70 g

Units per case: 12



*Guanaja with  
Cocoa Nibs*

VAL-10012

Size: 85 g

Units per case: 10



*Manjari with  
Candied Orange Peel*

VAL-10042

Size: 85 g

Units per case: 10



*Caramelia with  
Crunchy Pearls*

VAL-10080

Size: 85 g

Units per case: 10



*Jivara with  
Split Pecans*

VAL-10035

Size: 85 g

Units per case: 10



*Caraibe Baking Bar*

VAL-10082

Size: 250 g

Units per case: 12



*Cocoa Powder  
Retail Box*

VAL-10007

Size: 250 g

Units per case: 8

## BAKING

# VALRHONA

## TASTING SQUARES



*Guanaja 70%*  
VAL-10071  
Size: 1 kg  
Units per case: 10



*Jivara Lait 40%*  
VAL-10072  
Size: 1 kg  
Units per case: 10

## BULK



*Abinao 85%*  
VAL-10060  
Size: 3 kg  
Units per case: 3



*Alpaco 66%*  
VAL-10050  
Size: 3 kg  
Units per case: 3



*Araguani 72%*  
VAL-10051  
Size: 3 kg  
Units per case: 3



*Caraibe 66%*  
VAL-10029  
Size: 3 kg  
Units per case: 3



*Equatoriale Noire 55%*  
VAL-10064  
Size: 3 kg  
Units per case: 3



*Extra Bitter 61%*  
VAL-10052  
Size: 3 kg  
Units per case: 3



*Guanaja 70%*  
VAL-10036  
Size: 3 kg  
Units per case: 3



*Manjari 64%*  
VAL-10053  
Size: 3 kg  
Units per case: 3



*P125 Coeur de Guanaja 80%*  
VAL-10094  
Size: 3 kg  
Units per case: 3



*Tainori 64%*  
VAL-10054  
Size: 3 kg  
Units per case: 3



*Bahibe Milk 40%*  
VAL-10093  
Size: 3 kg  
Units per case: 3



*Caramelia Milk 34%*  
VAL-10021  
Size: 3 kg  
Units per case: 3



*Jivara Milk 40%*  
VAL-10057  
Size: 3 kg  
Units per case: 3



*Tanariva Milk 33%*  
VAL-10058  
Size: 3 kg  
Units per case: 3

## BULK



*Dulcey Blond 32%*

VAL-10059

Size: 3 kg

Units per case: 3



*Ivoire White 35%*

VAL-10056

Size: 3 kg

Units per case: 3

## BULK PEARLS



*Dark Crunchy  
Pearls Croquantes*

VAL-10088

Size: 3 kg

Units per case: 3

*Dulcey  
Crunchy Pearls*

VAL-10090

Size: 3 kg

Units per case: 3

*Opalys  
Crunchy Pearls*

VAL-10089

Size: 3 kg

Units per case: 3

## OTHER



*Cocoa Butter Bucket*

VAL-10061

Size: 6 kg

Units per case: 2



*Cocoa Nibs*

VAL-10020

Size: 1 kg

Units per case: 10



*Cocoa Powder*

VAL-10001

Size: 3 kg

Units per case: 6



# VOSGES

*chicago, illinois*

Simply put, *Vosges* is the only \$7 to \$8 chocolate bar we have ever seen that sells itself. No sampling or educated sales staff required. The alluring flavor combinations and genius packaging do all the work for you. Pick up the whole line, match the MSRP, and we will guarantee the sales. Amazing.

## DARK BARS



*Coconut Ash  
and Banana*

VOS-10046

Size: 3 oz

Units per case: 12



*Reishi Mushroom  
and Walnut*

VOS-10049

Size: 3 oz

Units per case: 12



*Matcha  
Green Tea*

VOS-10050

Size: 3 oz

Units per case: 12



*Pomegranate  
and Goji*

VOS-10045

Size: 3 oz

Units per case: 12



*Guajillo and  
Chipotle Chili*

VOS-10048

Size: 3 oz

Units per case: 12



*Acai and  
Golden Berries*

VOS-10047

Size: 3 oz

Units per case: 12

# VOSGES

## EXOTIC BARS



*African Red Tea  
and Tart Cherry Bar*

VOS-10033  
Size: 3 oz  
Units per case: 12



*Bapchi's Caramel  
Toffee Bar*

VOS-10035  
Size: 3 oz  
Units per case: 12



*Barcelona Bar*

VOS-10000  
Size: 3 oz  
Units per case: 12



*Black Salt  
Caramel Bar*

VOS-10015  
Size: 3 oz  
Units per case: 12



*Blood Orange  
Caramel Bar*

VOS-10017  
Size: 3 oz  
Units per case: 12



*Coconut Caramel  
and Tart Cherry Bar*

VOS-10051  
Size: 3 oz  
Units per case: 12



*Goji Bar*

VOS-10016  
Size: 3 oz  
Units per case: 12



*Mo's Dark  
Bacon Bar*

VOS-10020  
Size: 3 oz  
Units per case: 12



*Mo's Bacon Bar*

VOS-10005  
Size: 3 oz  
Units per case: 12



*Organic Peanut  
Butter Bonbon Bar*

VOS-10034  
Size: 3 oz  
Units per case: 12



*Pink Himalayan  
Crystal Salt  
Caramel Bar*

VOS-10036  
Size: 3 oz  
Units per case: 12



*Red Fire Bar*

VOS-10007  
Size: 3 oz  
Units per case: 12



*Red Fire  
Caramel Bar*

VOS-10037  
Size: 3 oz  
Units per case: 12



*Smoke and Stout  
Caramel Bar*

VOS-10032  
Size: 3 oz  
Units per case: 12



*Mo's Cinnamon  
and Sugar Bar*

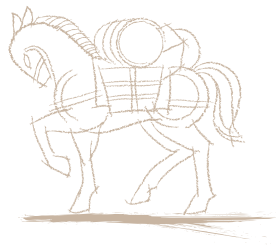
VOS-10052  
Size: 3 oz  
Units per case: 12



*Sri Lankan Coconut  
and Curry Bar*

VOS-10006  
Size: 3 oz  
Units per case: 12

# CONTACT US



**A P R I O R I**

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