

A PRIORI

AT A PRIORI, YOU WILL FIND AN EXPANSIVE COLLECTION OF CRAFT CHOCOLATE FROM AROUND THE GLOBE, WHERE THE SINGLE UNIFYING THEME IS CACAO BEANS OF RESPECTABLE PROVENANCE.

DOZENS OF *ILLUSTRIOUS BRANDS*,
ARRIVING IN *ONE SHIPMENT*,
ON A *SINGLE INVOICE*,
SAME PRICING AS BUYING DIRECT,
AND SHIPS FOR *FREE*.

WITH A PRIORI, IT IS NOW EASIER THAN EVER TO BECOME A PART OF CACAO CULTURE.

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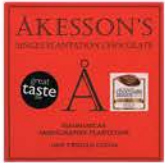
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ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



ÅKESSON'S *Guerville, France*

Bertil Akesson is absolute chocolate royalty. We all have his family's estate in Madagascar to thank for that entire terroir, because the overwhelming majority of top chocolate makers use Akesson beans for their Madagascar chocolates. Not only does Akesson Chocolate now have plantations in Brazil and Bali, but it has its own line of chocolate, which uses the best of its harvest from all three origins. Do not miss the bars with inclusions, such as wild heirloom black pepper (grown on the very shade trees covering the cacao).



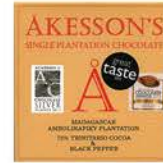
Madagascar 100% Criollo
AKE-10001
12 / 60 g



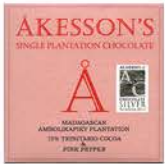
Madagascar 75% Criollo
AKE-10002
12 / 60 g



Madagascar 75% Trinitario
& "Wild" Voatsiperifery Pepper
AKE-10003
12 / 60 g



Madagascar 75% Trinitario
& Black Pepper
AKE-10004
12 / 60 g



Madagascar 75% Trinitario
& Pink Pepper
AKE-10005
12 / 60 g



Madagascar 43% White
AKE-10010
12 / 60 g



Brazil 100% Forastero
& Cocoa Nibs
AKE-10021
12 / 60 g



Brazil 75% Forastero
AKE-10006
12 / 60 g



Brazil 75% Forastero
& Coffee Nibs
AKE-10007
12 / 60 g



Brazil 55% Dark Milk
AKE-10011
12 / 60 g



Bali 75% Trinitario
AKE-10008
12 / 60 g



Bali 45% Milk Fleur de Sel
& Coconut Blossom Sugar
AKE-10009
12 / 60 g

PEPPERCORNS

Madagascar "Wild"
Voatsiperifery Pepper
AKE-10012
24 / 18 g

Madagascar Black Pepper
AKE-10013
24 / 18 g

Madagascar Pink Pepper
AKE-10014
24 / 18 g

Madagascar Green Pepper
AKE-10015
24 / 18 g

BULK *SPECIAL ORDER*

Madagascar 100%
Chocolate Drops
AKE-10016
12 / 200 g

Brazil 75%
Chocolate Drops
AKE-10017
12 / 200 g

Bali Raw Organic
Cocoa Powder
AKE-10018
12 / 200 g

Madagascar Bejofo Plantation
Organic Choco-Tea
AKE-10019
12 / 200 g

Madagascar Bejofo Plantation
Roasted Organic Cocoa Nibs
AKE-10020
12 / 200 g



AMANO *Orem, Utah*

Amano is, by far, the most award winning chocolate maker in America. Period. And it's no secret why, with Amano's distinct approach harnessing the best aspects of both American and European chocolate making styles. You'll find all the expression of lightly roasted cacao you'd expect from an avant-garde American, but balanced by the smooth cocoa butter and vanilla notes of the most sophisticated European chocolate makers. No serious chocolate set is complete without Amano.



Chua 70%
AMA-10007
12 / 2 oz



Cuyagua 70%
AMA-10006
12 / 2 oz



Dos Rios 70%
AMA-10002
12 / 3 oz



Guayas 70%
AMA-10003
12 / 3 oz



Macoris 70%
AMA-10032
12 / 3 oz



Madagascar 70%
AMA-10000
12 / 3 oz



Morobe 70%
AMA-10015
12 / 3 oz



Ocumare 70%
AMA-10001
12 / 3 oz



Cardamom Black Pepper
AMA-10029
12 / 3 oz



Mango Chili
AMA-10027
12 / 3 oz



Raspberry Rose
AMA-10028
12 / 3 oz

BULK FOR CHEFS

Chua
AMA-10024
6 / 16 oz

Dos Rios
AMA-10022
6 / 16 oz

Guayas
AMA-10018
6 / 16 oz

Macoris
AMA-10030
6 / 16 oz

Madagascar
AMA-10023
6 / 16 oz



AMEDEI *Tuscany, Italy*

When they made their debut over a decade ago, the chocolate community watched in awe as the international press outlets jumped to boldly call Amedei the "best chocolate in the world." Their bars are the pinnacle of classic European treatment of cacao beans: roasted darker than most American artisans, with ample cocoa butter and vanilla included. Their chocolate brings to mind sophisticated aromas of perfumed woods, fine tobaccos, and jam. For us, Amedei is our "desert island" chocolate: maybe not the most dramatic-tasting, but certainly delicious enough to keep around forever.



"9" 75%
AME-10001
12 / 50 g



Blanco de Criollo 70%
AME-10067
12 / 50 g



Chuao 70%
AME-10000
12 / 50 g



Porcelana 70%
AME-10002
12 / 50 g



Ecuador 70%
AME-10014
12 / 50 g



Grenada 70%
AME-10015
12 / 50 g



Jamaica 70%
AME-10017
12 / 50 g



Madagascar 70%
AME-10018
12 / 50 g



Trinidad 70%
AME-10019
12 / 50 g



Venezuela 70%
AME-10020
12 / 50 g



Toscano Black 70%
AME-10005
12 / 50 g



Toscano Black 66%
AME-10004
12 / 50 g



Toscano Black 63%
AME-10003
12 / 50 g



Toscano Brown Milk 32%
AME-10007
12 / 50 g



Toscano White
AME-10009
12 / 50 g



Gianduja
AME-10011
12 / 50 g

AMEDEI



Toscano Blond 63%
with Peach & Apricot
AME-10006
12 / 50 g



Toscano Red 70%
with Red Fruit
AME-10008
12 / 50 g



Mandorle 63%
with Almonds
AME-10010
12 / 50 g



Nocciole Milk
with Hazelnuts
AME-10012
10 / 25 g



Pistacchi White
with Pistachio
AME-10013
12 / 50 g

MINI



Toscano Black 70%
AME-10103
24 / 20 g

Toscano Brown
AME-10104
24 / 20 g

Toscano White
AME-10105
24 / 20 g

Toscano Nut Brown
AME-10106
24 / 20 g

CREMA TOSCANA



Milk
AME-10068
12 / 200 g



Dark
AME-10069
12 / 200 g



Olive Oil
AME-10101
12 / 200 g

COUVERTURE



Couverture
Toscano Black 70%
AME-10059
1 kg

Gocce for Chef
Dark Chocolate 70%
AME-10102
2 kg





ARTISAN DU CHOCOLAT *London, England*

This chocolatier specializes in making gorgeous bonbons, truffles, and filled chocolates, as well as a wide array of unique inclusion bars with unexpected ingredients like beer and cheese. Don't get too attached to a favorite bar, as Artisan du Chocolat changes up their flavors frequently and most bars come and go. Bad news for creatures of habit, but great news for the small specialty shops looking to carry distinctive brands like Artisan du Chocolat, as their continually rotating offerings means the big guys won't carry them.



100%
ADC-10002
12 / 45 g



Orchid & Orange Blossom 72%
ADC-10024
12 / 45 g



Arauca Dark 70%
ADC-10031
12 / 45 g



Black Cardamom 70%
ADC-10019
12 / 45 g



Espresso 70%
ADC-10017
12 / 45 g



Mole Chili 70%
ADC-10021
12 / 45 g



Red Wine 70%
ADC-10039
12 / 45 g



Date Dark 62%
ADC-10041
12 / 45 g



Beer Dark 56%
ADC-10040
12 / 45 g



Almond Milk 40%
ADC-10003
12 / 45 g



Ginger & Lemongrass 35%
ADC-10022
12 / 45 g



Dark Sea Salted Caramel
ADC-10035
12 / 45 g



Mascarpone White
ADC-10038
12 / 45 g



Velvet Crème Brûlée
ADC-10033
12 / 45 g



BLANXART *Barcelona, Spain*

Since the Age of Discovery, the city of Barcelona has had a close relationship with cacao. In 1954, Blanxart set out to honor this long-standing connection by hand-making small batches of chocolate in a tiny rented space in the Les Corts neighborhood of Barcelona. They've enjoyed success, but despite their growth, Blanxart's core principles haven't changed--everything from the roasting to the packaging, inspired by the Barcelona History Museum, remains the same. Blanxart's logo and branding faithfully reflect its philosophy, rooted in tradition and cultural heritage.



Dark Chocolate
with Almonds
BLA-10001
11 / 7 oz



Milk Chocolate
with Hazelnuts
BLA-10002
11 / 7 oz



Dark Chocolate
Negro
BLA-10003
12 / 7 oz



Milk Chocolate
Leche
BLA-10004
12 / 7 oz



Congo Eco-Organic 82%
BLA-10005
16 / 4.4 oz



Peru Eco-Organic 77%
BLA-10007
16 / 4.4 oz



Brasil Eco-Organic 76%
BLA-10011
16 / 4.4 oz



Filipinas Eco-Organic 71%
BLA-10009
16 / 4.4 oz





BRASSTOWN *Winston-Salem, North Carolina*

Named in honor of the nation's premier folk arts school, Brasstown's approach to making chocolate is rooted in craft and expertise. We first fell in love with their chocolate when the samples they sent us, using origins fairly common among elite craft chocolate makers, kept beating the brands we already carried in blind taste tests. Hailing from a region that has long celebrated the tradition of doing things by hand, Brasstown has solidified their place as a true American artisan talent.



Blend 85%
BRA-10001
12 / 2.25 oz



Ecuador 75%
BRA-10002
12 / 2.25 oz



Dominican Republic
Elvesia 70%
BRA-10006
12 / 2.25 oz



Nicaraguan O'Payo 70%
BRA-10012
12 / 2.25 oz



Venezuelan Guasare 70%
BRA-10011
12 / 2.25 oz



Blueberry 75%
BRA-10007
12 / 2.25 oz



Chili 70%
BRA-10008
12 / 2.25 oz



Sea Salt 62%
BRA-10009
12 / 2.25 oz



Milk 45%
BRA-10010
12 / 2.25 oz





CACAO SAMPAKA *Barcelona, Spain*

Cacao Sampaka's inclusion bars are the brainchild of Albert Adrià of elBulli, the pioneering restaurant most closely associated with molecular gastronomy. One bite of their 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 wrapped up in a milk chocolate bar. It's pure genius! Their Light Roast line is a huge draw as well, mainly for chocolate fanatics. These bars are bold expressions of rare origins like Honduras Mayan Red, Xoconusco, and Congo. Rumor has it the fabled La Joya will be back this year too!



La Joya 70%
SAM-10001
15 / 100 g



Mahali 70%
SAM-10015
15 / 100 g



Río Seco 70%
SAM-10017
15 / 100 g



Xoconusco 70%
SAM-10002
15 / 100 g



Ecuador 100%
SAM-10012
15 / 75 g



Venezuela / Ecuador 91%
SAM-10013
15 / 100 g



Venezuela 77%
SAM-10010
15 / 100 g



Flor de Sal de Ibiza 67%
SAM-10000
15 / 75 g



Picante 67%
SAM-10009
15 / 100 g



Arabica Coffee 55%
SAM-10011
15 / 100 g



Gin & Tonic 40%
SAM-10006
15 / 75 g



Bergamot Orange 40%
SAM-10007
15 / 100 g



Roses & Strawberries 30%
SAM-10005
15 / 75 g



Spicy Lime 30%
SAM-10016
15 / 75 g



Ceylon Cinnamon 30%
SAM-10008
15 / 100 g



Peppermint 30%
SAM-10004
15 / 100 g



Matcha White 30%
SAM-10003
15 / 100 g



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
10 / 4.9 oz

Orange Delights
Singles
CAR-10003
2 / 3 kg / ~200 pieces

ChocoCherries
Box
CAR-10004
10 / 4.9 oz

Lemon Delights
Box
CAR-10005
10 / 4.9 oz

ChocoHigos
Box
CAR-10102
10 / 4.9 oz



CHOCOLATE CONSPIRACY *S.L.C., Utah*

Early on at A Priori, we decided we didn't want to carry any raw chocolate. Despite the importance of the raw market segment, we felt that everything we tasted from a whole bunch of leading raw chocolate brands tasted and felt like, well, burnt mud. AJ Wentworth, a holistic health counselor, felt the same way, and so he set out to create a raw chocolate that would live up to our high standards. He produces in tiny batches using raw local honey in place of sugar, and we feel his bars are the best raw chocolate in the industry.



Pure Dark
CCR-10001
12 / 1.25 oz



Blackberry Ginger
CCR-10006
12 / 1.25 oz



Maca
CCR-10003
12 / 1.25 oz



Mint Chip
CCR-10004
12 / 1.25 oz



Wild Spice
CCR-10005
12 / 1.25 oz



CRIO BRU *Lindon, Utah*

When we first heard of a beverage made from cacao that brews like coffee, we immediately thought “coffee replacement” that only non-coffee imbibers could love. Then we had a chance to discuss cacao beans with founder Eric Durtchi and realized something incredible might be brewing (pun intended). This is not at all like hot chocolate; it looks like coffee and tastes more like coffee than hot chocolate. Their health claims are one thing, but at A Priori, we’re into flavor. And the range of flavors is astounding. It is no surprise that Crio is now a smashing success outside of Utah and even outside of the U.S.



Ghana Light Roast
CRI-10002
6 / 10 oz



Ghana French Roast
CRI-10021
6 / 10 oz



Ecuador Light Roast
CRI-10003
6 / 10 oz



Venezuela Medium Roast
CRI-10017
6 / 10 oz



Dominican Republic Light Roast
CRI-10004
6 / 10 oz



Maya Light Roast
CRI-10019
6 / 10 oz



Peppermint
Seasonal
CRI-10018
6 / 10 oz



Pumpkin Spice Cocoa
Seasonal
CRI-10015
6 / 10 oz

BEANS & NIBS



Chocolate Covered
Cacao Beans
CRI-10000
12 / 4 oz



Chocolate Covered
Cacao Beans
CRI-10001
6 / 8 oz



Organic Raw
Cacao Nibs
CRI-10026
6 / 1 lb





DICK TAYLOR *Eureka, California*

With the most beautifully molded bars in the industry, and equally gorgeous letterpress packaging, Dick Taylor has no problem growing sales. But, the most impressive thing is how they're managing their growth. When most food artisans grow, the product inevitably suffers. Quite the opposite here, as they recently moved away from their rudimentary CocoaTown refining machine to several distinct machines including a ball mill, a roll refiner, and an antique Carle & Montenari R4 conche. This means more work for their production team, but the chocolate is better than ever (and it was damn good to start with).



Belize, Toledo
DTC-10002
12 / 2 oz



Brazil, Fazenda Camboa
DTC-10020
12 / 2 oz



Madagascar, Sambirano
DTC-10000
12 / 2 oz



Guatemala, Lanquin
DTC-10017
12 / 2 oz



Northerner Blend
DTC-10021
12 / 2 oz



Black Fig
DTC-10001
12 / 2 oz



Brown Butter with
Nibs & Sea Salt
DTC-10022
12 / 2 oz



Fleur de Sel
DTC-10005
12 / 2 oz



Maple Coconut
DTC-10003
12 / 2 oz



Los Bagels Slug Slime 72%
DTC-10012
12 / 2 oz



Vietnam Tien Giang 78%
Limited Release
DTC-10019
12 / 2 oz



Ginger Snap
Seasonal
DTC-10015
12 / 2 oz



DRINKING CHOCOLATE



Belize Drinking Chocolate
DTC-10014
6 / 8 oz



Peppermint Drinking Chocolate
Seasonal
DTC-10016
6 / 8 oz

BULK

Northerner Blend:
Madagascar & Brazil 73%
DTC-10023
1 / 2 lb

Brazil 75%
Special Order
DTC-10025
1 / 2 lb

Belize 72%
Special Order
DTC-10009
1 / 2 lb

Madagascar 72%
Special Order
DTC-10026
1 / 2 lb

Guatemala 70%
Special Order
DTC-10027
1 / 2 lb

Cacao Nibs
Special Order
DTC-10024
1 / 2 lb

DISPLAYS

Two Tier Solid Wood
DTC-10011

One Tier Solid Wood
DTC-10018



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 cloy 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.



100% Criollo
DOM-10046
12 / 25 g



Canoabo Criollo 70%
DOM-10004
12 / 25 g



Chuao Criollo 70%
DOM-10005
12 / 25 g



Guasare Criollo 70%
DOM-10041
12 / 25 g

DOMORI



Ocumare 77 Criollo 70%
DOM-10047
12 / 25 g



Porcelana 70%
DOM-10008
12 / 25 g



Puertomar Criollo 75%
DOM-10009
12 / 25 g



Puertofino Criollo 70%
DOM-10016
12 / 25 g



IL 100%
DOM-10013
12 / 50 g



IL Blend
DOM-10012
12 / 50 g



Apurimac
DOM-10001
12 / 50 g



Arriba Hacienda Victoria
DOM-10002
12 / 50 g



Sambirano
DOM-10011
12 / 50 g



Sur del Lago
DOM-10000
12 / 50 g



Teyuna
DOM-10036
12 / 50 g



Blancamenta
DOM-10003
12 / 25 g



Javagrey
DOM-10042
12 / 50 g



Lattesal
DOM-10015
12 / 50 g



Peperoncino
DOM-10007
12 / 25 g



Donkey Milk Criollo 45%
DOM-10043
12 / 25 g



Goat Milk Criollo 45%
DOM-10050
12 / 25 g



Sheep Milk Criollo 45%
DOM-10051
12 / 25 g





DURCI *Lindon, Utah*

Not many American craft chocolate makers can get their hands on prized Venezuelan origins like Carenero Superior, Chuao, or Carúpano these days. Then again, not many chocolate companies are run by a former cacao bean importer. Eric Durtschi is an expert's expert. Few geeks can match his vast knowledge of cacao, and it's this nuanced expertise that shines through in his bars. To taste Durci chocolate is to explore flavors decidedly off the beaten path, with each bar showing unique subtleties rarely found in similar origins from other barsmiths.



Corona Arriba
Taura, Ecuador 70%
DUR-10001
10 / 70 g



Empyrean Sabor
Carenero, Venezuela 70%
DUR-10002
10 / 70 g



Joya Rara
Marañón, Peru 70%
DUR-10003
10 / 70 g



Taino Secret
Dominican Republic 70%
DUR-10004
10 / 70 g



Tepui Treasure
Carupano, Venezuela 70%
DUR-10005
10 / 70 g



Defiant Viajero
Chuao 40%
DUR-10006
10 / 70 g





FRENCH BROAD *Asheville, North Carolina*

Husband and wife owners Dan and Jael Rattigan are big on things like sustainability and community, so much so that one might expect their chocolate bars to look and taste like they were belched out of a composter and doused in patchouli oil. They don't. The chocolate bars themselves are excellent. The packaging is both whimsical and elegant, with designs that recall the look and feel of vintage hardbound books. Upon tasting, it is quickly apparent that French Broad is a company born of love and driven by love.



100% Cacao
FRB-10000
10 / 60 g



Costa Rica 80%
FRB-10001
10 / 60 g



Guatemala 73%
FRB-10002
10 / 60 g



Peru 70%
FRB-10003
10 / 60 g



Nicaragua 68%
FRB-10004
10 / 60 g



Sea Salt 75%
FRB-10005
10 / 60 g



Smoked Tea 73%
FRB-10006
10 / 60 g



Coffee 70%
FRB-10007
10 / 60 g



Malted Milk 44%
FRB-10008
10 / 60 g



Milk
FRB-10009
10 / 60 g





FRIIS HOLM *Copenhagen, Denmark*

Haven't tried Friis-Holm in a while? We'd suggest giving it another go. They are now fully bean-to-bar and started using a German longitudinal conch refurbished by, and purchased from, Art Pollard of Amano Chocolate. The result is a more expressive, terroir-driven chocolate. They've lowered their prices too, even though these Danish bars remain among the most expensive chocolates in the world. Worth the price, you're wondering? Judging by how Friis-Holm continuously cleans up at the International Chocolate Awards, the answer is a resounding "yes!"



La Dalia 100%
FHC-10021
6 / 80 g



Barba, Nicaragua 70%
FHC-10008
6 / 100 g



Chuno Double Turned,
Nicaragua 70%
FHC-10002
6 / 100 g



Chuno Triple Turned,
Nicaragua 70%
FHC-10020
6 / 100 g



La Dalia 70%
FHC-10007
6 / 100 g



Johe, Nicaragua 70%
FHC-10019
6 / 100 g



Medagla, Nicaragua 70%
FHC-10009
6 / 100 g



Nicaliso, Nicaragua 70%
FHC-10003
6 / 100 g



Red Mayan, Guatemala 70%
FHC-10000
6 / 100 g



Rugoso, Nicaragua 70%
FHC-10004
6 / 100 g



O'Payo, Nicaragua 68%
FHC-10026
6 / 100 g



Dark Milk, Nicaragua 55%
FHC-10001
6 / 100 g



White Organic 40%
FHC-10025
6 / 100 g



FRUITION *Woodstock, New York*

Chocolate maker Bryan Graham honed his attention to detail at The Culinary Institute of America, followed by an externship with master pastry chef Jacques Torres. Then in 2011, after 15 years as a baker and pastry chef, Bryan found his true passion in making chocolate from start to finish. The craft chocolate world is propelled by innovation and ingenuity, making it a perfect place for Bryan to showcase his high level of polish and mastery achieved through both classical training and vast experience. It's paying off, as the awards for Fruition are piling up.



100%
FRU-10001
12 / 60 g



Marañón 76%
FRU-10002
12 / 60 g



Camino Verde Crunch 75%
FRU-10003
12 / 60 g



Heirloom Costa Rica 74%
Limited Release
FRU-10011
12 / 60 g



Wild Bolivia 74%
Limited Release
FRU-10012
12 / 60 g



Rustic Crunch 70%
FRU-10004
10 / 60 g



Hispaniola 68%
FRU-10005
12 / 60 g



Marañón Canyon
Dark Milk 68%
FRU-10013
12 / 60 g



Hudson Valley Bourbon
Dark Milk 61%
FRU-10014
12 / 60 g



Dark Milk with
Flor de Sal 56%
FRU-10006
12 / 60 g



Brown Butter Milk 43%
FRU-10007
12 / 60 g



Toasted White 38%
FRU-10008
12 / 60 g

CHOCOLATE COVERED



Strawberries & Cream
Limited Release
FRU-10016
12 / 60 g



Almonds with
Smoked Sea Salt 68%
FRU-10009
12 / 141 g



Orange Scented
Cranberries 68%
FRU-10010
12 / 141 g



Jalapeño Dusted
Corn Nuts 68%
FRU-10015
12 / 113 g



GUIDO GOBINO *Turin, 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, thus, 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. Thus, Gianduja was born and, today, 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 & Sea Salt
GOC-10000
436 pieces / 3 kg



Giandujotto Classico
GOC-10001
300 pieces / 3 kg



Crema Gianduja Spread
GOC-10009
12 / 220 g



LUISA ABRAM *São Paulo, Brazil*

Much could be said in praise of Luisa Abram's chocolate, from the rarest, wild-harvested cacao she taps, to the slow-churned fermentation, small-batch micro-lot production techniques, and so much more. However, none of that can quite convey how singular the taste is. The notes of cacao are direct, clear, and pure, but also arresting in just how unique they are compared to any other chocolate. Point blank: nothing else tastes like this. Even to the "died in the wool" chocolate aficionado, the flavor journey is uncharted.



Wild Cocoa Rio Purus 81%
LUI-10001
12 / 40 g



Wild Cocoa Rio Purus 70%
LUI-10002
12 / 40 g





MADÉCASSE *Madagascar*

Founded by two former Peace Corps volunteers, Madécasse is built on two distinct principles: ethical, sustainable sourcing of Madagascar cacao through direct relationships, and the skillful crafting of chocolate bars, made from start to finish at origin. They're a "feel-good" brand with the quality to back it up, having won *Best in Show* at the 2011 Paris Salon du Chocolat.



92% Organic
MAD-10027
12 / 75 g



80%
MAD-10010
12 / 75 g



70%
MAD-10008
12 / 75 g



Toasted Coconut 70%
MAD-10022
10 / 75 g



Salted Almond 63%
MAD-10020
10 / 75 g



Mint Crunch 63%
MAD-10028
10 / 75 g



Sea Salt & Nibs 63%
MAD-10011
10 / 75 g



Honey Crystal 63%
MAD-10022
10 / 75 g

VANILLA



Bourbon Vanilla Beans in Jar
MAD-10016
12 / 3 pieces



Pure Vanilla Extract
MAD-10018
12 / 2 oz



Pure Vanilla Extract
MAD-10017
12 / 4 oz



Pure Vanilla Extract
MAD-10019
6 / 8 oz





MĀNOA *Kailua, Hawaii*

Manoa is the first chocolate offered by A Priori to be made in America with cacao grown in America (Hawaii, to be exact). Manoa's Hilo bar is made from a crazy-expensive varietal, which is why you don't see it in heavy rotation in the craft chocolate scene, but trust us when we say that it's worth the price tag. Overtones of floral honey are balanced with hints of raisin and espresso, making for a lush, exotic chocolate experience.



Hilo Hawaii Island 70%
MAN-10001
10 / 50 g



Hawaii Island Milk 50%
MAN-10002
10 / 50 g



Hawaiian Honey 75%
MAN-10003
10 / 50 g



Hawaiian Sea Salt 72%
MAN-10004
10 / 50 g



Roasted Cacao Nibs &
Hawaiian Coffee Milk 60%
MAN-10005
10 / 50 g



Esmeraldas Ecuador 70%
MAN-10006
10 / 50 g



Esmeraldas Ecuador 85%
MAN-10008
10 / 50 g



Ali'i' Kula Lavender 60%
Limited Edition
MAN-10010
10 / 50 g



Goat Milk 69%
Limited Edition
MAN-10011
10 / 50 g



Ghost Pepper 60%
Limited Edition
MAN-10012
10 / 50 g

NIBS

Roasted Cacao Nibs
Special Order
MAN-10009
10 / 8 oz





MAROU *Ho Chi Minh City, Vietnam*

From comfort to exhilaration, lust, fear, and back to comfort, Marou evokes unexpected thoughts and emotions. It is an incredibly complex and exotic chocolate, managing to be both ethereal and visceral at the same time, like a mysterious, alluring woman whispering to you in a foreign tongue. Using 100% Vietnamese ingredients, including shade-grown cacao from 5 different provinces, Marou captures aromas and flavors never-before experienced by our Western palates. While it may take a lifetime of tasting to really get to know the soul of Marou's chocolate, one thing is perfectly clear: these two French expats living in Vietnam, producing chocolate reminiscent of the French style but distinctively Vietnamese, make globalization look sexy.



'Heart of Darkness' 85%
Limited Edition
MAR-10000
10 / 80 g



Wallpaper Tien Giang 80%
Limited Edition
MAR-10001
10 / 80 g



Treasure Island 3/4 75%
Limited Edition
MAR-10002
10 / 80 g



Ben Tre 78%
MAR-10003
10 / 80 g



Ba Ria 76%
MAR-10004
10 / 80 g



Lam Dong 74%
MAR-10005
10 / 80 g



Dong Nai 'Pod-to-Bar' 72%
MAR-10006
10 / 80 g



Dak Lak 70%
MAR-10007
10 / 80 g



Tien Giang 70%
MAR-10008
10 / 80 g



Coconut Milk & Ben Tre 55%
MAR-10019
10 / 80 g

MINI BARS



Ben Tre 78%
MAR-10012
25 / 24 g

Ba Ria 76%
MAR-10013
25 / 24 g

Lam Dong 74%
MAR-10014
25 / 24 g

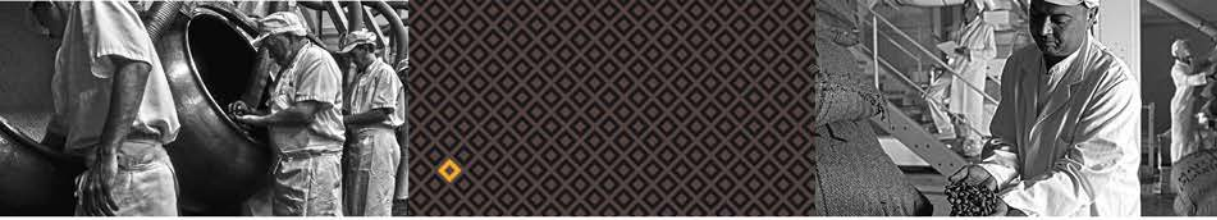
Dong Nai
'Pod-to-Bar' 72%
MAR-10015
25 / 24 g

Dak Lak 70%
MAR-10016
25 / 24 g

Tien Giang 70%
MAR-10017
25 / 24 g

MISCELLANEOUS

Provinces Map
Limited Edition
MAR-10011



MICHEL CLUIZEL *Normandy, France*

One cannot have an educated and 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 beloved given its reputation, consistency, and proficiency in the craft.



99%
CLU-10011
20 / 70 g



85%
CLU-10028
20 / 70 g



72%
CLU-10010
20 / 70 g



Los Ancones Organic 67%
CLU-10017
20 / 70 g



Villa Gracinda 67%
CLU-10007
20 / 70 g



Mokaya Organic 66%
CLU-10008
20 / 70 g



Mangaro 65%
CLU-10006
20 / 70 g



Maralumi 64%
CLU-10027
20 / 70 g



Mangaro Lait 50%
CLU-10005
20 / 70 g



Maralumi Lait 47%
CLU-10012
20 / 70 g



Dark Orange Peels 63%
CLU-10031
15 / 100 g



Salted Butter Caramel 45%
CLU-10024
15 / 100 g

Box



16-Square Box
Special Order
CLU-10026
18 / 70 g



NAIVE *Parapijoniskės, Lithuania*

Naive relies on Lithuania's old fashioned agriculture and harvests wild ingredients from some of the world's most pristine forests to create distinctly Eastern European chocolate. Inclusions like honey, hops, wild berries, and porcini mushrooms are paired carefully with various cacao origins, then the ingredients are freeze dried and ground with the cacao, resulting in bars with silky smooth textures that carry distinct aromas.

Naive's founder and chocolate maker Domantas Uzpalis is a creative soul who is constantly reinventing the entire line. Word on the street is he will soon release bars featuring cheese and beer bread.

FORAGER



Ambrosia Dark Pollen 65%
NAI-20001
12 / 50 g



Porcini Dark Milk 63%
NAI-20002
12 / 50 g



Kefir Probiotic Milk 40%
NAI-20003
12 / 50 g

EQUATOR



Super Dark Organic 80%
NAI-30001
12 / 50 g



Spices Organic Milk 68%
NAI-30002
12 / 50 g



Orange Liquorice
Organic Dark 66%
NAI-30003
12 / 50 g



Incan Berry Organic Dark 65%
NAI-30004
12 / 50 g



Peanut Butter Organic Milk 42%
NAI-30005
12 / 50 g



Tahini Organic Milk 42%
NAI-30006
12 / 50 g

NANO_LOT *LIMITED EDITION*



Nano_Lot
NAI-40001
12 / 50 g

Nano_Lot
NAI-40002
12 / 50 g

Nano_Lot
NAI-40003
12 / 50 g





OMNOM *Reykjavík, Iceland*

Omnom's striking packaging and the robust chocolate inside intertwine to create a singular chocolate experience. Strong, one-of-a-kind ingredients like malt, Icelandic milk, and lakkrís (Icelandic for licorice) make for extraordinary milk and inclusion bars, while the geometric illustrations adorning the packages evoke mythical creatures and dramatic Icelandic terrain. The single origin bars are also not to be missed. The flavors, intrinsic to their terroir, are not subdued, but have bent to the will of Omnom's craft, exhibiting unique expressions of tried and true heirloom beans.



Nicaragua 73%
OMN-10017
10 / 60 g



Tanzania 70%
OMN-10014
10 / 60 g



Madagascar 66%
OMN-10002
10 / 60 g



Dark Milk of Tanzania 65%
OMN-10015
10 / 60 g



Milk of Nicaragua 50%
OMN-10018
10 / 60 g



Milk of Madagascar 45%
OMN-10005
10 / 60 g



Sea Salted Almonds + Milk 45%
OMN-10006
10 / 60 g



Lakkrís + Sea Salt 38%
OMN-10007
10 / 60 g



Coffee + Milk
OMN-10010
10 / 60 g





ORIGINAL BEANS *Switzerland*

As far as fine chocolate goes, Original Beans is fairly affordable, and yet it stands up to much more expensive chocolate. It's definitely the best Swiss-made chocolate we've ever tasted, and is a solid contender for the best in the world. Amazingly, through their One Bar : One Tree program, they plant a seedling for every chocolate bar sold. To date, they've planted and protected over 1,000,000 in the cacao origins they source from. They're pushing for sustainability in a big way and we are so proud to be involved.



Cusco Chuncho 100%
OBC-10009
13 / 70 g



Grand Cru Blend No. 1 80%
OBC-10005
13 / 70 g



Piura Porcelana 75%
OBC-10003
13 / 70 g



Cru Virunga 70%
OBC-10002
13 / 70 g



Cru Udzungwa 70%
OBC-10010
13 / 70 g



Papua Kerifat 68%
OBC-10004
13 / 70 g



Beni Wild Harvest 66%
OBC-10000
13 / 70 g



Femmes de Virunga 55%
OBC-10006
13 / 70 g



Esmeraldas Milk 42%
OBC-10001
13 / 70 g



Edel Weiss 40%
OBC-10007
13 / 70 g



Mini Bar Collection: Piura Porcelana 75%, Cru Virunga 70%, Beni Wild Harvest 66%, Esmeraldas Milk 42%
OBC-10008
13 / 48 g





POTOMAC *Woodbridge, Virginia*

Washington, D.C.'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. This approach equals a sexy, phenolic bitch-slap to the palate. This chocolate is not for the timid.



Upala 85%
POT-10001
12 / 50 g



San Martin 70%
POT-10004
12 / 50 g



Upala 70%
POT-10000
12 / 50 g



Dark + Nibs 70%
POT-10002
12 / 50 g



Dark + Salt 70%
POT-10003
12 / 50 g



Duarte 70%
POT-10006
12 / 50 g



Dark + Coconut 70%
POT-10007
12 / 50 g



San Martin Dark Milk 65%
POT-10008
12 / 50 g





PRALUS *Paris, 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' Djakarta, Equateur and Cuba 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 both rare and common origins. Weighing in at 100 grams with an MSRP of \$8.99, Pralus 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.



Chuaq 75%
PRA-10000
30 / 50 g



Madagascar 100%
PRA-10008
18 / 100 g



Brésil 75%
PRA-10013
18 / 100 g



Caracas 75%
PRA-10001
18 / 100 g



Colombie 75%
PRA-10014
18 / 100 g



Cuba 75%
PRA-10002
18 / 100 g



Djakarta 75%
PRA-10003
18 / 100 g



Equateur 75%
PRA-10004
18 / 100 g



Fortissima 80%
PRA-10055
18 / 100 g



Ghana 75%
PRA-10005
18 / 100 g



Indonésie 75%
PRA-10006
18 / 100 g



Madagascar 75%
PRA-10007
18 / 100 g



Mélissa 45%
PRA-10009
18 / 100 g



Papouasie 75%
PRA-10056
18 / 100 g



Pérou 75%
PRA-10057
18 / 100 g



République Dominicaine 75%
PRA-10010
18 / 100 g



São Tomé 75%
PRA-10011
18 / 100 g



Tanzanie 75%
PRA-10015
18 / 100 g



Trinidad 75%
PRA-10016
18 / 100 g



Venezuela 75%
PRA-10012
18 / 100 g

BARRE INFERNALE



Barre Infernale Lait
PRA-10018
1 / 160 g



Barre Infernale Noir
PRA-10019
1 / 160 g



Barre Infernale Pistache
PRA-10054
1 / 160 g

MISCELLANEOUS



Mini Pyramide des Tropiques
PRA-10023
1 / 50 g



Pyramide des Tropiques
PRA-10046
1 / 500 g



Les Crus d'Excellence
Chua, Porcelana, Cuyugua
PRA-10045
1 / 150 g



Crème de Noisettes Tube
PRA-10029
1 / 250 g



Organic Cocoa Powder
PRA-10052
1 / 5 kg





PUMP STREET BAKERY *Orford, England*

Pump Street Bakery, originally known for their passionate approach to making bread and pastry, is now making some of the best chocolate we've tasted using beans from world-famous origins like the Heirloom Cacao Preservation (HCP) certified Hacienda Limon in Ecuador, the Crayfish Bay Estate in Grenada, and Finca 3 Marias in Honduras. In celebration of their roots as a bakery, Pump Street's one-of-a-kind inclusion bars combine chocolate and bread crumbs to deliver a surprising, delicious amalgam of texture, aroma, and taste.



Ecuador
Hacienda Limon 100%
PSC-10001
10 / 70 g



Ecuador
Hacienda Limon 85%
PSC-10002
10 / 70 g



Honduras
3 Marias 80%
PSC-10011
10 / 70 g



Ecuador
Hacienda Limon 75%
PSC-10003
10 / 70 g



Jamaica Bachelor's
Hall Estate 75%
PSC-10014
10 / 70 g



Madagascar
Criollo 74%
PSC-10010
10 / 70 g



Madagascar
Ambanja 72%
PSC-10005
10 / 70 g



Grenada
Crayfish Bay Estate 70%
PSC-10009
10 / 70 g



Jamaica & Coffee 68%
PSC-10016
10 / 70 g



Sourdough
& Sea Salt 66%
PSC-10007
10 / 70 g



Ecuador Dark Milk 60%
PSC-10004
10 / 70 g



Rye Crumb, Milk
& Sea Salt 60%
PSC-10008
10 / 70 g



Madagascar Milk 58%
PSC-10006
10 / 70 g



Honduras
Bread & Butter 58%
PSC-10015
10 / 70 g



Jamaica Milk
& Coffee 56%
PSC-10017
10 / 70 g

SEASONAL



Library of Bars
PSC-10013
10 / 70 g



Father Christmas Ecuador Dark Milk 60%
PSC-10012
10 / 50 g



RAAKA *Brooklyn, New York*

Raaka has the uncanny ability to develop delicious flavors without roasting. They achieve this by including creative methods in their production process, like aging beans in bourbon casks, steaming cacao over simmering wine, or steeping unique ingredients in the cocoa butter. Each bean origin is the inspiration for the infusions, so while the approach is fresh, it remains unpretentious and firmly rooted in craft chocolate ethos.



Bourbon Cask Aged 82%
RAA-10001
12 / 1.8 oz



Yacón 79%
RAA-10002
12 / 1.8 oz



Maple & Nibs 75%
RAA-10004
12 / 1.8 oz



Dark with Pink Sea Salt 71%
RAA-10005
12 / 1.8 oz



Cabernet Sauvignon 68%
RAA-10014
12 / 1.8 oz



Ghost Pepper 68%
RAA-10010
12 / 1.8 oz



Smoked Chai 66%
RAA-10007
12 / 1.8 oz



Coconut Milk 60%
RAA-10008
12 / 1.8 oz



Mint & Nibs 56%
RAA-10013
12 / 1.8 oz



Best of First Nibs
Pre-Order Only
12 / 1.8 oz



RABITOS *Extremadura, Spain*

Rabitos is our bestselling chocolate impulse item! It's a milk-chocolate-enrobed fig, filled with a boozy ganache. At only \$1.19 (MSRP) per piece, no shopper can resist the inevitable Rabitos purchase.



Chocolate Covered Fig with Brandy Ganache
Individually wrapped
RAB-10000
10 / 1 kg / 66 per



RITUAL *Park City, Utah*

In a quaint mining town turned ski resort hot spot and home to the Sundance Film festival, Ritual is making some of the best two-ingredient craft chocolate around, period. Avoiding the use of cocoa butter or vanilla, Ritual coaxes incredible nuance out of their beans while still exhibiting a deep, traditional foundation. With new packaging that perfectly reflects Park City's mix of rugged wilderness and modern elegance, Ritual proves that American sophistication is alive and well in the world of craft chocolate.



Balao, Ecuador 85%
RIT-10010
12 / 2.12 oz



Balao, Ecuador 75%
RIT-10003
12 / 2.12 oz



Belize 75%
RIT-10004
12 / 2.12 oz



Madagascar 75%
RIT-10002
12 / 2.12 oz



Marañón, Peru 75%
RIT-10005
12 / 2.12 oz



Mid Mountain Blend 70%
RIT-10009
12 / 2.12 oz



The Nib Bar 75%
RIT-10006
12 / 2.12 oz



Fleur de Sel 70%
RIT-10008
12 / 2.12 oz



Novo Coffee 65%
RIT-10007
12 / 2.12 oz

BULK

Belize 75%
RIT-10019
1 / 5 lb

Madagascar 75%
RIT-10036
1 / 5 lb

Marañón, Peru 75%
RIT-10020
1 / 5 lb

Mid Mountain Blend 70%
RIT-10021
1 / 5 lb

Belize Cocoa Nibs
RIT-10023
1 / 5 lb

Peru Cocoa Nibs
RIT-10037
1 / 5 lb

Madagascar Cocoa Nibs
RIT-10024
1 / 5 lb





RÓZSAVÖLGYI CSOKOLÁDÉ *Budapest, Hungary*

This brand makes some of the best chocolate in the world, and A Priori is thrilled and proud to include them in our portfolio. Explore their single origin bars, made with beans from the likes of Venezuela's famous Franceschi family, or check out their wildly popular inclusions bars, like Milk Chocolate with Caramelized Lavender Blossoms. The roasts are well-balanced and the bars are made without the addition of vanilla, allowing for a very deep exploration of terroir while still maintaining that distinctly European "chocolateyness."



Trincheras 95%
RCC-10004
10 / 25 g



Rio Caribe 76%
RCC-10003
14 / 70 g



Mababu Tanzania 75%
RCC-10038
12 / 70 g



Puerto Cabello 74%
RCC-10032
14 / 70 g



Chuafo 73%
RCC-10014
14 / 70 g



Chuno 72%
RCC-10024
12 / 70 g



Madagascar Trinitario 72%
RCC-10001
14 / 70 g



Small Gorilla Chocolate 72%
RCC-10033
10 / 30 g



Madagascar Criollo 71%
RCC-10002
14 / 70 g



Porcelana 71%
RCC-10006
14 / 70 g



Pure Nacional Cocoa
Peru 71%
RCC-10039
14 / 70 g



Trincheras 70%
RCC-10005
14 / 70 g



Candied Cacao
Nibs in Palinka 77%
RCC-10011
14 / 70 g



Olives & Bread 73%
RCC-10007
10 / 70 g



Cardamom 73%
RCC-10008
10 / 70 g



Eros Hot Paprika 73%
RCC-10009
10 / 70 g



Milk with Caramelized
Lavender Flowers 40%
RCC-10012
14 / 70 g



White with Spices,
Lemon Oil & Matcha
RCC-10010
14 / 70 g



THE SMOOTH CHOCOLATOR *Geelong, Australia*

Typically, flavor expressions of bean origin as potent as those found in Smooth Chocolator also come with a hefty dose of hard-to-love phenolics that often overshadow terrior-based flavors. How chocolate maker Yoon Kim is able to keep the volume of origin-specific flavor notes without any of the rough stuff is beyond our comprehension. It's masterful, and Yoon Kim is a genius.



Australia 67%
SMC-10001
10 / 60 g



Belize 70%
SMC-10002
10 / 60 g



Dominican Republic 70%
SMC-10004
10 / 60 g



Guatemala, Chimelb 65%
SMC-10005
10 / 60 g



Haiti 70%
SMC-10006
10 / 60 g



Madagascar 72%
SMC-10007
10 / 60 g



Tanzania 70%
SMC-10008
10 / 60 g



Vietnam, Tien Giang 70%
SMC-10009
10 / 60 g





SOLSTICE *Salt Lake City, Utah*

Solstice's style is loud and brash: they're the punk rockers of the craft chocolate scene. The flavors in the bars scream of their origins, but with all the right edges rounded off, providing vivid contrast to other producers using the same origins. Solstice bars are produced just a few miles away from A Priori's warehouse, but we don't carry them just because we hang out on the weekends. We carry it because their chocolate is world-class.



Bolivia, Palos Blancos 70%
SOL-10001
12 / 2.3 oz



Ecuador, Camino Verde 70%
SOL-10019
12 / 2.3 oz



Madagascar, Sambirano 70%
SOL-10002
12 / 2.3 oz



Tanzania, Kilombero 70%
SOL-10023
12 / 2.3 oz



Uganda, Bundibugyo 70%
SOL-10008
12 / 2.3 oz



Wasatch, Blend 70%
SOL-10000
12 / 2.3 oz



Dark Milk Chocolate 60%
SOL-10026
12 / 2.3 oz



Brown Butter White
Seasonal
SOL-10003
12 / 2.3 oz

DRINKING CHOCOLATE & NIBS



Dark Drinking Chocolate Mix
SOL-10020
12 / 8 oz



Sweet Nibs
SOL-10016
12 / 2.3 oz



BULK

Nibs
SOL-10013
1 / 2 lb

Dark Drinking Chocolate Mix
SOL-10018
1 / 2 lb

Ground Madagascar,
Sambirano 70%
SOL-10012
1 / 2 lb

Madagascar, Sambirano 70%
SOL-10005
1 / 2 lb

Uganda, Bundibugyo 70%
SOL-10007
1 / 2 lb

Wasatch Blend 70%
SOL-10010
1 / 2 lb

Dark Milk Chocolate 60%
SOL-10004
1 / 5 lb

White Chocolate
SOL-10027
1 / 5 lb



TAZA *Somerville, Massachusetts*

Direct trade certified, and USDA Organic. From its vintage Mexican 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 unrefined texture. Love or hate stone ground chocolate, Taza sets the standard and is an undeniably positive influence on the whole industry, with a huge array of flavors inspired by Latin cultures and sustainable practices. Our favorite way to taste it is to use Taza in the traditional preparation of Meso and South American drinking chocolates, but it's great in bar form as well.

STONE GROUND BARS



Belize 77%
TAZ-10011
10 / 2.5 oz



Bolivia 87%
TAZ-10021
10 / 2.5 oz



Dominican Republic 80%
TAZ-10009
10 / 2.5 oz



Dominican Republic 70%
TAZ-10008
10 / 2.5 oz



Dominican Republic 60%
TAZ-10007
10 / 2.5 oz



Haiti 84%
TAZ-10006
10 / 2.5 oz



Wicked Dark 95%
Amaze Bar
TAZ-10038
10 / 2.5 oz



Sea Salt & Almond 80%
Amaze Bar
TAZ-10049
10 / 2.5 oz



Toffee, Almond & Sea Salt
60% Amaze Bar
TAZ-10050
10 / 2.5 oz



Coco Besos 70%
Amaze Bar
TAZ-10047
10 / 2.5 oz



Cacao Crunch 80%
Amaze Bar
TAZ-10046
10 / 2.5 oz



Raspberry Crunch 60%
Amaze Bar
TAZ-10048
10 / 2.5 oz



Espresso Buzz 70%
Amaze Bar
TAZ-10072
10 / 2.5 oz



Coconut Almond 80%
Amaze Bar
TAZ-10071
10 / 2.5 oz



Maple Pecan 70%
Amaze Bar
TAZ-10051
10 / 2.5 oz

DARK DISCS



Salted Almond 40%
TAZ-10005
12 / 2.7 oz



Vanilla 50%
TAZ-10010
12 / 2.7 oz



Cacao Puro 70%
TAZ-10000
12 / 2.7 oz



Cinnamon 50%
TAZ-10001
12 / 2.7 oz



Guajillo 50%
TAZ-10003
12 / 2.7 oz



Super Dark 85%
TAZ-10045
12 / 2.7 oz



Coffee 55%
TAZ-10002
12 / 2.7 oz



Chipotle Chili 70%
TAZ-10024
12 / 2.7 oz

CHOCOLATE COVERED



Almonds
TAZ-10012
6 / 8 oz



Cashews
TAZ-10013
6 / 8 oz



Hazelnuts
TAZ-10014
6 / 8 oz



Nibs
TAZ-10015
6 / 8 oz



Nibs
TAZ-10016
10 / 2 oz

SAMPLERS & GIFTS



Mexicano Sampler
TAZ-10020
6 / 8 discs / 1.35 oz each



Mexicano Classic Collection
TAZ-10019
6 / 6 discs / 2.7 oz each



Oaxacan Sampler
TAZ-10029
12 / 4 discs / 1.35 oz each



Amaze Bar Trio Gift
TAZ-10073
10 / 3 bars / 2.5 oz each

SEASONAL



Spiced Egnog Disc
(Oct - Dec)
TAZ-10036
12 / 2.7 oz



Peppermint Stick 60%
Amaze Bar
(Oct-Dec)
TAZ-10052
10 / 2.5 oz



Gingerbread Cookie 60%
Amaze Bar
(Oct - Dec)
TAZ-10037
10 / 2.5 oz



Cranberry Pumpkin Spice 70%
Amaze Bar
(Oct - Dec)
TAZ-10069
10 / 2.5 oz

BULK *SPECIAL ORDER*

Shaved Café Chocolate
TAZ-10042
1 / 5 lb

Stone Ground Chocolate 80%
TAZ-10059
1 / 5 lb

Stone Ground Chocolate 70%
TAZ-10058
1 / 5 lb

Stone Ground Chocolate 60%
TAZ-10044
1 / 5 lb

Chocolate Mexicano, Guajillo Chili
TAZ-10062
1 / 5 lb

DISPLAYS *FREE WITH QUALIFYING ORDER*

Disc Peg Display
20" x 7" x 12"
TAZ-10053

Bar Peg Display
20" x 7" x 12"
TAZ-10054

Horizontal Peg Display
9" x 21.5" x 9"
TAZ-10055

Amaze Display
13.25" x 10.25" x 7.25"
TAZ-10056





VALRHONA *Rhône 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 offering a workable price for food service. As such, Valrhona is 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 turndown service.

ESTATE BARS



Ampamakia 64%
VAL-10043
12 / 70 g



Gran Couva 64%
VAL-10033
12 / 70 g



Loma Sotavento 64%
VAL-10073
12 / 70 g



Pocelana
El Pedregal 64%
VAL-10039
12 / 70 g

GRAND CRU



Abinao 85%
VAL-10008
12 / 70 g



Alpaco 66%
VAL-10009
12 / 70 g



Araguani 72%
VAL-10075
12 / 70 g



Guanaja 70%
VAL-10011
12 / 70 g



Manjari 64%
VAL-10014
12 / 70 g



Bahibe Milk 46%
VAL-10077
12 / 70 g



Jivara Milk 40%
VAL-10013
12 / 70 g



Dulcey Blond 32%
VAL-10078
12 / 70 g

GRAND CRU INCLUSIONS



Guanaja with Cocoa Nibs
VAL-10012
10 / 85 g



Manjari with
Candied Orange Peel
VAL-10042
10 / 85 g



Caramelia with Crunchy Pearls
VAL-10080
10 / 85 g



Jivara with Split Pecans
VAL-10035
10 / 85 g

RETAIL



Cocoa Powder Retail Box
VAL-10007
8 / 250 g

TASTING SQUARES



Guanaja 70%
VAL-10071
200 per box / 5 g piece
10 / 1 kg



Jivara Lait 40%
VAL-10072
200 per box / 5 g piece
10 / 1 kg

BULK FEVES



Abinao 85%
VAL-10060
3 / 3 kg



Alpaco 66%
VAL-10050
3 / 3 kg



Araguani 72%
VAL-10051
3 / 3 kg



Caraibe 66%
VAL-10029
3 / 3 kg



Equatoriale Noire 55%
VAL-10064
3 / 3 kg



Extra Bitter 61%
VAL-10052
3 / 3 kg



Guanaja 70%
VAL-10036
3 / 3 kg



Illanka 63%
VAL-10102
3 / 3 kg



Manjari 64%
VAL-10053
3 / 3 kg



P125 Coeur de Guanaja 80%
VAL-10098
3 / 3 kg



Tainori 64%
VAL-10054
3 / 3 kg



Bahibe Milk 40%
VAL-10097
3 / 3 kg



Caramelia Milk 34%
VAL-10021
3 / 3 kg



Jivara Milk 40%
VAL-10057
3 / 3 kg



Tanariva Milk 33%
VAL-10058
3 / 3 kg



Dulcey Blond 32%
VAL-10059
3 / 3 kg

VALRHONA



Ivoire 35%
VAL-10056
3 / 3 kg



Opalys White 33%
VAL-10067
3 / 3 kg



Azélia 35%
VAL-10106
3 / 3 kg

PEARLS



Dark Crunchy Pearls
VAL-10088
3 / 3 kg

Dulcey Crunchy Pearls
VAL-10090
3 / 3 kg

Opalys Crunchy Pearls
VAL-10089
3 / 3 kg

BULK

Chocolate Chips Dark 60%
VAL-10104
2 / 5 kg

Cocoa Butter Bucket
VAL-10061
2 / 3 kg

Cocoa Nibs
VAL-10070
10 / 1 kg

Cocoa Powder
VAL-10001
6 / 3 kg

Pate a Glacer Noir
Special Order
VAL-10103
1 / 10 kg

Absolu Cristal
Special Order
VAL-10103
2 / 5 kg

Tropilia Dark 70%
VAL-10024
1 / 12 kg

Tropilia Dark 53%
Special Order
VAL-10022
1 / 12 kg

Tropillia Milk
Special Order
VAL-10023
1 / 12 kg

Satilia Dark
Special Order
VAL-10062
1 / 12 kg

Satilia Milk
Special Order
VAL-10055
1 / 12 kg





ZOKOKO *Emu Heights, Australia*

Coming to us from all the way down under, we taste pure expressions of terroir in Zokoko's bars. The pure heirloom cacao used for their Tranquillidad 72% bar is wild-harvested from the chocolatales (islands) of Bolivia's flooded grasslands. Where the origin is of purity, the presentation is pure luxury. Each chocolate bar is in its own little gift box, complete with gold foil wrapping, thick, rigid sides and a re-closable magnetic lid.



Alto Beni 68%
ZOK-10001
10 / 85 g



Tranquillidad 72%
ZOK-10002
10 / 85 g



Guadalcanal 78%
ZOK-10003
10 / 85 g



Chale Milk 45%
ZOK-10004
10 / 85 g



Goddess Dark
ZOK-10005
10 / 65 g



Goddess Dark Mint
ZOK-10006
10 / 65 g



Goddess Dark Orange
ZOK-10007
10 / 65 g



Goddess Milk
ZOK-10010
10 / 65 g



Goddess Milk Coffee
ZOK-10011
10 / 65 g



Goddess Milk Chai Spice
ZOK-10012
10 / 65 g





CHOCOLATE INSPIRED BITTERS

We originally fell in love with craft chocolate for its intricacies of flavor, deep expressions of terroir, and pairing potential. Well, so did some of the pioneers of the modern cocktail boom, who saw what we saw and introduced cacao as a flavoring agent into the world of craft cocktails. We proudly offer a range of handcrafted bitters inspired by cacao culture. These bitters add incredible depth, complexity, and richness to both classic cocktails and their modern counterparts, as well as offer the chance for pastry chefs to play with the flavors of chocolate in new, exciting ways.



Coffee & Cacao,
Beehive Bitters
BHB-10002
10 / 30 mL



Xocolatl Mole,
Bittermens
BIT-10014
12 / 5 oz



Aztec Chocolate Bitters,
Fee Brothers
FEE-10001
12 / 5 oz



Chocolate,
Scappy's Bitters
SCR-10005
12 / 5 oz



Flowers & Cacao,
Workhorse Rye
WHR-10003
6 / 2 oz



Salted Cacao,
Workhorse Rye
WHR-10010
6 / 4 oz



Salted Cacao,
Workhorse Rye
WHR-10011
9 / 1 oz

