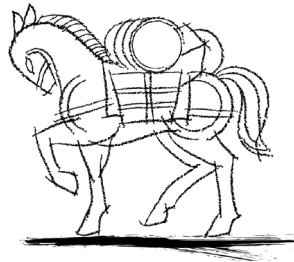


# MOTHER'S DAY 2024



## A PRIORI

SPECIALTY FOOD  
IMPORTING & DISTRIBUTION

Pre-Orders Due  
by 2/22/24

# 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.



Raspberry Rose  
AMA-15050  
12 / 3oz

# THE CHOCOLATE CONSPIRACY

Salt Lake City, 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 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 are proud to represent his style and chocolate in our portfolio.



Raspberry  
CCR-01030  
12 / 1.25 oz



# 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, yet 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 begin with).



Strawberries & Cream  
DTC-63010  
12 / 2 oz



Blackberry Bergamot Dark  
Chocolate 65%  
DTC-65010  
12 / 2 oz

# FOSSA

Mandai, Singapore

All the way from Singapore, Fossa's two-ingredient dark chocolate bars showcase incredible talent, but their daring inclusion line is arguably the highlight of their labors. Lychee Rose, Chili Peanut Praline, or how about the International Chocolate Award winning Salted Egg Cereal? It's Singapore's favorite Tze Char food culture in a bar. Fossa's vision includes adding new origin bars using Asian cacao beans, and expanding their line-up of well-executed, fascinating inclusion bars.



Lychee Rose  
Dark Milk Chocolate  
FOS-21100  
12 / 50g

IMAGE  
COMING  
SOON!

Hokkaido Milk Chocolate  
FOS-65210  
12 / 50g

IMAGE  
COMING  
SOON!

Hokkaido Milk Coffee  
Chocolate  
FOS-65220  
12 / 50g

IMAGE  
COMING  
SOON!

Hokkaido Milk Strawberry  
Chocolate  
FOS-65230  
12 / 50g

# 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.



Cherry White Chocolate  
Coated Pistachios Jar  
FRU-63743  
12 / 5 oz



Passion Fruit Caramels  
FRU-64720  
12 / 2.8 oz

# FU WAN CHOCOLATE

Ping Tung, Taiwan

From tree to bar and soil to soul, Fu Wan Chocolate honors Taiwan with a focus on sustainable cacao and uniquely local infusions and inclusions. Sourcing cacao grown in Ping Tung county and other neighborhood farms within 25 miles of their factory, production is unparalleled in its freshness. Fu Wan controls and experiments with fermentation, drying, roasting, grinding, and specialty infusions to craft chocolate that is truly unique and expressive of their island terroir.



Rose Lychee Oriental  
Beauty Milk Tea  
Chocolate 56%  
FUW-25020  
10 / 35 g





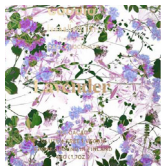
# GOODIO

Helsinki, Finland

Vegan craft chocolate from Finland. Self described rebels on a mission to accelerate positive change by making beautiful and wholesome treats. Goodio Chocolate believes in a food industry that is transparent, fair and sustainable. Unadulterated traditional ingredients, sweetened with coconut palm sugar, and wrapped up in a stunning design, all with a Nordic twist. “It’s all good” with us, Goodio! Don’t miss the Nordic Flavors line, an A Priori exclusive.



Nordic Flavours,  
Kukka (Flower) 69%  
GDO-01040  
10 / 1.7 oz



Ivana Helsinki,  
Lavender 49%  
GDO-03030  
10 / 1.7 oz



Ivana Helsinki,  
Red Berries 49%  
GDO-03040  
10 / 1.7 oz



Raspberry 49%  
GDO-63110  
15 / 1.7 oz



Strawberry 49%  
GDO-63120  
15 / 1.7 oz

# JCOCO

Seattle, Washington

Chocolate crafted as food. Giving back with every bar. Bold yet balanced flavors. And a healthy dose of color. When CEO Jean Thompson founded jcoco (pronounced jay-koko) in 2012, her mission was twofold: elevate the way people experience chocolate and turn an everyday indulgence into an opportunity to make a difference. When we learned the company uses Peruvian chocolate made by Cacaosuyo - an A Priori catalog partner! - we couldn't resist welcoming them to the AP chocolate family. Today, jcoco is a cult-favorite among epicureans and has donated more than 3.7 million servings to organizations working to combat hunger.



Dark Flight  
JCC-01010  
6 / 3 oz



Milk Flight  
JCC-01020  
6 / 3 oz



5 Bar Dark Chocolate  
Collection  
JCC-81030  
6 / 3 oz



5 Bar Milk + White  
Chocolate Collection  
JCC-81040  
6 / 3 oz

# 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.



White Chocolate  
with Passion Fruit  
LUI-35050  
12 / 80g



White Chocolate  
with Strawberry  
LUI-35060  
12 / 80g



White Chocolate  
Gift Box  
LUI-81010  
1 / 240g



# MARKHAM & FITZ

Bentonville, Arkansas

"Make amazing chocolate. Celebrate people." Such is the mission of bean-to-bar chocolate makers Lauren Blanco and Preston Stewart, whose professional backgrounds in cultural anthropology and chemistry, respectively, have collided in the world of chocolate. This happy medium has given us the Brain Food bar, Ooh La Lavender, and Cracked Cacao. But along with their fun and creative side, Markham & Fitz is equally committed to a sustainable approach with an eye towards restoration in every small step of their mighty endeavor, which now includes a dessert bar and cafe with specialty boozy concoctions. Cheers to that!



Berry Biscous  
MFZ-64110  
12 / 2 oz



Orange Creamsicle  
White Chocolate  
MFZ-64120  
12 / 2 oz

# MIRZAM

Dubai, United Arab Emirates

Chocolate maker drawn by the stars, telling the story of the spice trade through the lens of craft chocolate. This Emirati company, with five distinct lines of artisan chocolate, expresses the tale of the Middle East's ancient role as seafaring traders, with each bar speaking to the history, culture, and traditions of those along the maritime Spice Route.



Falooda White Chocolate  
w/ Rose & Pistachio  
MIR-41400  
10 / 70 g



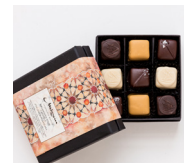
Dark Chocolate Dates  
MIR-43110  
10 / 9 pc



Emirati Collection  
Honeycomb Covered in  
62% Dark Chocolate  
MIR-43120  
10 / 125 g



Secret Spice Garden  
62% Chocolate  
Covered Oranges  
MIR-43130  
10 / 200 g



Spice Route Caramels  
MIR-72120  
10 / 100 g





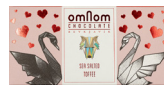
# OMNOM

Reykjavik, 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.



Lakkrís + Raspberry  
OMN-35050  
10 / 60 g



Sea Salted Toffee  
OMN-35060  
10 / 60 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.



Rose Cardamom 70%  
RAA-63110  
12 / 1.8 oz



Raaka Waffle Mini  
RAA-75410  
12 / 11.29oz





# 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.



Apres Chocolate  
Champagne w/ Raspberries  
RIT-01020  
12 / 2.12 oz



Love Bundle:  
Juniper Lavender, Apres, Fleur de Sel  
Chocolate Bars  
RIT-63810  
4 / 3x70g



# CACAO SAMPAKA

Barcelona, Spain

Cacao Sampa'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.



Roses &  
Strawberries 33%  
SAM-35020  
15 / 75 g