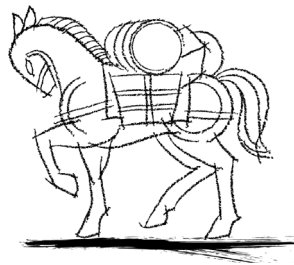


PRIDE 2024



A P R I O R I

S P E C I A L T Y F O O D
I M P O R T I N G & D I S T R I B U T I O N

Pre-Orders Due
by 2/22/24

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.

IMAGE
COMING
SOON!

Fruition & Big Gay Hudson Valley:
'Gay Bar' Manhattan 69% Dark
Chocolate Bar
FRU-65110
12 / 60 oz

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.



Strawberry Cake
White Chocolate Bar
GDO-65110
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.



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



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



10 Bar Milk + White
Prism Collection
JCC-81060
4 / 10 x 1oz

MAYANA

Spooner, Wisconsin

Daniel Herskovic was named a 2016 Top Ten Chocolatier in North America by Dessert Professional Magazine. Originally known for making gorgeous filled chocolates and other small bonbons, he then branched out into candy bars. Unlike mass-produced candy bars, which almost always contain over-roasted cacao from sources of ill repute, Daniel uses Valrhona, exclusively for all A Priori production, meaning your inner fat kid will be best friends with your inner chocolate snob.



Pride Bar
MAY-01050
8 x 3.5oz



Mayana Pride Mini Bar
MAY-02070
10 / 1.5oz

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.



Caramel + Milk "Pride Bar"
OMN-25010
10 / 60 g



Caramel + Milk "Pride
Bar" GIANT
OMN-80010
6 / 250 g