

HOLIDAY 2023



A PRIORI

SPECIALTY FOOD
IMPORTING & DISTRIBUTION

PRE-ORDERS DUE
SEPTEMBER 1ST

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.



Rooibos Gingerbread
CCR-62110
12 / 1.6 oz



Americano Milk Chai
CCR-62310
12 / 1.6 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).



Orange
Bourbon Pecan 65%
DTC-62110
12 / 2 oz



Ginger Snap Milk 58%
DTC-62210
12 / 2 oz



Peppermint Bark
DTC-62610
12 / 2 oz



Peppermint
Drinking Chocolate
DTC-62710
6 / 8 oz

FRENCH BROAD

Asheville, North Carolina

Guided by their mission to source with integrity and craft with care, French Broad Chocolate builds direct relationships with sustainable farmers and producers and transforms fine cacao beans into craft chocolate and confections in the mountains of Asheville, NC. Founded in 2006 by Jael Skeffington and Dan Rattigan, French Broad Chocolates delivers beautiful bean-to-bar chocolate with flavor notes ranging from fruity to deeply earthy, all wrapped in beautiful and sustainable packaging. French Broad Chocolate is a Certified B Corporation, a certification demonstrating their commitment to being people who use business as a force for good.



Peppermint Bark
FRB-62731
12 / 14 oz



Milk Chocolate
Caramelized Hazelnuts
FRB-74710
12 / 5 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.



Ginger Bread 50%
GDO-62110
15 / 1.7 oz



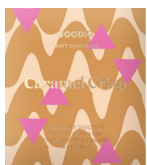
Winter Glow 50%
GDO-62120
15 / 1.7 oz



Caramelized Rosemary 49%
GDO-62130
15 / 1.7 oz



Peppermint Crunch 49%
GDO-62140
15 / 1.7 oz



Caramel Crisp White
GDO-62310
15 / 1.7 oz



Minty Cookie Dough
White
GDO-62320
15 / 1.7 oz



White Winter
Chocolate Buttons
GDO-62721
6 / 200 g



Ivana Helsinki Advent
Calendar
GDO-62010
6 / 4.4 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.



Brown Butter
Cardamon + Pecan 3oz
JCC-62110
6 / 3 oz



Brown Butter
Cardamon + Pecan 1oz
JCC-62410
15 / 1 oz

MAYANA

Spoooner, 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.



Peppermint Mini Bar

MAY-62410

10 / 1.5 oz

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!



Festivus
MFZ-62110
12 / 2 oz



Gingerbread
MFZ-62120
12 / 2 oz



Peppermint Pretzel
MFZ-62130
10 / 2 oz



Peppermint White
Chocolate
MFZ-62310
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.



Dark Chocolate Dates
MIR-43110
10 / 9 pc



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
Advent Calendar
MIR-62010
10 / 120g



Sun, Moon & Stars Bar
Dark Chocolate
MIR-62110
18 / 300g



Spice Route Caramels
MIR-72120
10 / 100 g



Salty Pearls: Caramelised Hazelnuts
in 45% Salted Milk Chocolate
MIR-74710
10 / 100 g

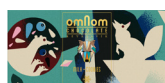
OMNOM

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.



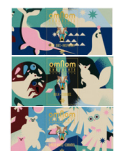
Dark Nibs + Raspberry
OMN-62110
10 / 60 g



Milk + Cookies
OMN-62120
10 / 60 g



Spiced White + Caramel
OMN-62310
10 / 60 g



Winter Collection
OMN-62100
10 / 3 x 60 g

QANTU

Montréal, Canada

One of the industry's most adorable married couples, Elfi and Maxime exploded onto the chocolate scene in 2017, winning two Academy of Chocolate Awards. They encourage the farms they work with in Elfi's home country of Peru to avoid the economic temptation of commercial cacao strains or hybrids, instead promoting biodiversity by focusing strictly on native varieties of cacao. Qantu's chocolate is a deep dive into the role of genetics and terroir in flavors novices and experts alike can revel in.



Ho Ho Ho! Milk Chocolate 45%
with Black Walnut & Cranberries
QAN-62210
12 / 50 g



Noël sur son 31 - Sea Buckthorn
White and Dark Chocolate Swirl
QAN-62310
12 / 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.



Candy Cane
RAA-62110
12 / 1.8 oz



Ginger Snap 70%
RAA-62120
12 / 1.8 oz



Winter Citrus Minis
RAA-62410
10 / 8 oz



Peppermint Chocolate
Waffle Cone
RAA-62721
10 / 1 oz



Candy Cane
Hot Chocolate
RAA-62783
8 / 4 oz



Gingerbread
Hot Chocolate
RAA-62784
8 / 5 oz



White Chocolate Ginger-
bread Family Gift Box
RAA-62810
7 / 3 oz

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.



Eggnog bar
RIT-62110
12 / 60 g



Snowed In Drinking
Chocolate
RIT-62783
6 / 227 g



Peppermint Hot Cocoa
Drops
RIT-62721
6 / 12 oz

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 harsh 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 they're local. We carry it because their chocolate is world-class.



Brown Butter White
SOL-62310
10 / 2.3 oz



Coconut White Chocolate
SOL-62320
10 / 2.3 oz



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.



Spiked Egnog Chocolate
Mexicano Discs
TAZ-62010
12 / 2.7 oz



Gingerbread Cookie Bar
TAZ-62110
10 / 2.5 oz



Peppermint Stick Bar
TAZ-62120
10 / 2.5 oz



Toffee Almond
Holiday Bar
TAZ-62130
10 / 2.5 oz



Peppermint Stick Bark
TAZ-62753
12 / 4.2 oz



Comfort & Joy
Sampler
TAZ-62811
12 / 5.3 oz



Winter Warmer
Sampler
TAZ-62812
6 / 10.8 oz

VALRHONA

Paris, 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.



Advent Calendar
VAL-62010
8 / 170 g



Christmas Treats Gift Box
VAL-62020
12 / 140 g



Fine Palets Gift Box of 28
VAL-62030
16 / 80 g



Collection Box of 15 Bonbons
VAL-62040
12 / 150 g



Box of 25 Bonbons
VAL-62050
24 / 230 g

BITTERS & BAR

Some 150 years ago, bitters were booming, with countless makers offering their concoctions to support the uniquely American cocktail culture. Then, Prohibition brought it all to a screeching halt. As recently as 2004, there were only 3 brands of bitters available commercially. Today, there is a resurrection happening in the craft cocktail movement with an accompanying explosion of brands on the market. A Priori's curated selection allows the busy buyer to access many top-selling and up and coming bitters.



BITTERS LAB
Plum & Oak
(Fall Seasonal)
BLB-81020
6 / 4 oz



BITTERS LAB
Fig & Black Walnut
BLB-82010
6 / 4oz



BITTERS LAB
Grapefruit Rosemary
BLB-82020
6 / 4oz



KING FLOYD'S
The "Old Fashioned" Bitters Kit
KFB-72100
6 / 3 x 100 ml



KING FLOYD'S
The "Martini" Bitters Kit
KFB-72200
6 / 3 x 100 ml



MISTER BITTERS
Fig & Cinnamon
MIS-11200
12 / 100 mL



MISTER BITTERS
Gift Pack
MIS-71100
10 / 5 x 30 mL



SOM
Cane Cordial Gift Pack:
Ginger, Pineapple, Pomegranate,
Tamarind, Thai Basil
SOM-71200
1 / 5 x 4 oz

CONSERVAS

In America, most canned seafood on grocery shelves is not hand-packed by artisans. So it's no surprise the convivial spirit surrounding conservas is absent here. Our aim is to change this. Just as curing fresh meat creates delicacies like salami and prosciutto, CONSERVAS is not merely about preservation. In some countries, a culture of connoisseurship surrounds the industry, and its creations are to be appreciated right out of the can, often with friends and libations.



FANGST
4 Pack Gift Box
(Sardine No. 1, Mussel No. 1,
Salmon, Trout)
FAN-94010
10 / 4 ea



JOSE GOURMET
Jose Gourmet "JOSE" 4 Pack,
Mackerel in Olive Oil, Sardine in
EVOO, Smoked Small Sardines in
EVOO, Calamari in Ragout
JOG-94010
8 / 4 ea



JOSE GOURMET
Paté 4 Pack:
Sardine, Spiced Mackerel,
Spiced Sardine, Spiced Tuna
JOG-94020
8 / 4 ea



JOSE GOURMET
Gift 12 Pack:
Sardines, Mackerel, Codfish,
Mussels, Calamari
JOG-94110
8 / 12 ea