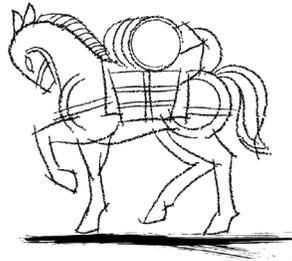


# VALENTINE'S 2024



## A P R I O R I

SPECIALTY FOOD  
IMPORTING & DISTRIBUTION

Pre-Orders Due  
by Nov 21st

# 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

# 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).

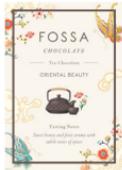


Strawberries & Cream  
DTC-63010  
12 / 2 oz

# 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.



Oriental Beauty  
Tea Chocolate  
FOS-63010  
12 / 50g



Lychee Rose  
Dark Milk Chocolate  
FOS-21100  
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.



Passion Fruit Dark Milk with  
Popping Candy Bar  
FRU-63110  
12 / 2.1oz



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

# 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.



Raspberry 49%  
GDO-63110  
15 / 1.7 oz



Strawberry 49%  
GDO-63120  
15 / 1.7 oz



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



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



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



Brown Butter  
Cardamom + Pecan 1oz  
JCC-62410  
15 / 1 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 "dye in the wool" chocolate aficionado, the flavor journey is uncharted.



White Chocolate  
with Strawberry  
LUI-35060  
12 / 80g



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



White Chocolate  
Gift Box  
LUI-81010  
1 / 240g

# 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.



Mayan Spice  
Mini Bar  
MAY-63410  
10 / 1.5oz

# 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



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



Raspberry Chocolate  
Waffle Cone Bar  
RAA-63721  
10 / 1oz



Sweet & Salty Mini Bars  
RAA-63410  
10 / 11.29 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.



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



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

# STANDOUT CHOCOLATE

Kållerød, Sweden

A passion for responsibly sourcing specialty coffee drew Fredrik Martinsson deep into the world of cacao. Fast forward to today, Martinsson's focus is not only on his low roasted, two ingredient chocolate; equal attention is paid to ecology forward packaging - a Forest Stewardship Council certified outer sleeve made out of wood pulp with a biodegradable inner biofilm. This level of mindfulness coupled with unique Nordic inclusions makes this Swedish maker a standout in every way.



Lovely Strawberry  
STA-63110  
12 / 50g



# 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.



Hearts on Fire  
TAZ-63811  
6 / 10.8 oz



Love You More  
TAZ-63812  
12 / 5.3 oz



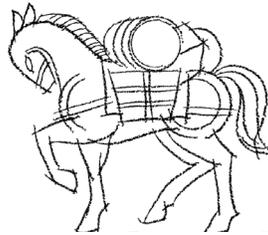
# BITTERS & BAR

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.



DR. ADAM ELMEGIRAB'S,  
Aphrodite Bitters  
ELM-11100  
12 / 100 mL

**EASTER 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**

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Eureka, California

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Chocolate Rabbit,  
Peanut Butter 55%  
DTC-64711  
8 / 2.4 oz

# GOODIO

Helsinki, Finland

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Fennel 49%  
GDO-64110  
15 / 1.7 oz



Lemon 49%  
GDO-64120  
15 / 1.7 oz



Ivana Helsinki,  
Caramelized Coconut 51%  
GDO-03010  
10 / 1.7 oz



Ivana Helsinki,  
Candied Chamomile 49%  
GDO-03020  
10 / 1.7 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!



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.



52% Coconut Dark  
Milk Chocolate Single  
Origin India Mini Eggs  
MIR-64020  
12 / 2oz



The Arabian Bee Eater,  
62% Dark Chocolate  
w/ Crushed Pistachio  
MIR-64151  
12 / 55 g



The Falcon,  
45% Milk Chocolate  
w/ Crushed Hazelnuts  
MIR-64251  
12 / 55 g



The Fireworks, 45%  
Milk Chocolate Egg  
with Popping Candy  
MIR-64252  
12 / 55 g



The Flamingo,  
Raspberry Infused  
White Chocolate  
MIR-65351  
12 / 55 g

# PUMP STREET CHOCOLATE

Orford, England

Pump Street  
BAKERY  
REAL BREAD & SLOW FOOD

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.



Hot Cross Buns 58%  
PSC-64110  
10 / 70 g



Chocolate Gibassier 62%  
PSC-64120  
10 / 70 g



Pain Aux Amandes 44%  
PSC-64130  
10 / 70 g



Chicken and Egg Box  
Jamaica 75%  
PSC-64711  
10 / 40g + 4x7g



Chicken and Egg Box  
Hot Cross Bun 60%  
PSC-64712  
10 / 40g + 4x7g



Chicken and Egg Box  
Madagascar Milk 58%  
PSC-64713  
10 / 40g + 4x7g



Chocolate Eggs  
Jamaica 75%  
PSC-64721  
10 / 12 x 7 g



Chocolate Eggs  
Ecuador Dark Milk 60%  
PSC-64722  
10 / 12 x 7 g



Spring Collection Gift Box  
PSC-64810  
10 / 3 x 70g



Caramelized Hazelnuts  
Jamaica Dark 75%  
PSC-74320  
10 / 150g



Caramelized Hazelnuts  
Ecuador Dark Milk 60%  
PSC-74310  
10 / 150g

# 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.



Happiness  
QAN-64010  
12 / 50 g

# RAAKA

Brooklyn, New York

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Blueberry Lemon  
RAA-64110  
12 / 1.8 oz



Chamomile Lavender  
RAA-64120  
12 / 1.8 oz



Earl Grey Dark Chocolate  
RAA-83110  
12 / 1.8 oz



Strawberry Basil  
RAA-64140  
12 / 1.8 oz



Robin's Egg 2 Pack  
RAA-64721  
7 / 7 oz

# 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."



Striped Easter Eggs

ROZ-83010

10 / 85 g