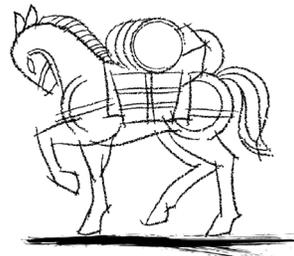


CHOCOLATE



A P R I O R I

SPECIALTY FOOD
IMPORTING & DISTRIBUTION



CHOCOLATE

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.



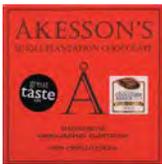
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CAPUTO'S	MANOA	RÓZSAVÖLGYI CSOKOLÁDÉ
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CHAPON	MAROU	SOLSTICE
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FOSSA	OMNOM	VALRHONA
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AKESSON'S

Guerville, France

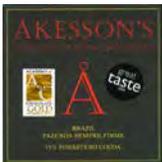
Bertil Åkesson is absolute chocolate royalty. His family's estate in Madagascar is responsible for the defining terroir of that region because an overwhelming majority of top chocolate makers use Åkesson's beans for their Madagascar origin. In addition to farming cacao, currently in multiple regions, Åkesson's has its own line of chocolate, using the best of its harvest from all their origins. Do not miss the bars with inclusions, such as wild heirloom black pepper, grown on the very shade trees covering the cacao.



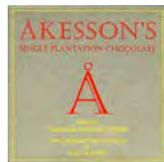
Madagascar 100% Criollo
AKE-11100
12 / 60 g



Madagascar 75% Criollo
AKE-11200
12 / 60 g



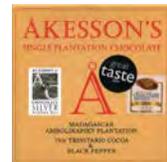
Brazil 75% Forastero
AKE-11300
12 / 60 g



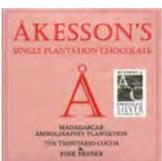
Brazil 100% Forastero
& Cocoa Nibs
AKE-21100
12 / 60 g



Brazil 75% Forastero
& Coffee Nibs
AKE-21200
12 / 60 g



Madagascar 75% Trinitario
& Black Pepper
AKE-21300
12 / 60 g



Madagascar 75% Trinitario &
Pink Pepper
AKE-21400
12 / 60 g



Madagascar 75% Trinitario &
"Wild" Voatsiperifery Pepper
AKE-21500
12 / 60 g



Brazil 55% Dark Milk
AKE-31100
12 / 60 g



Madagascar 43% White
AKE-41100
12 / 60 g

ALCHEMY BY TO'AK

Quito, Ecuador

Alchemy by To'ak redefines boundaries between food, culture, and ecological awareness by fusing art, nature and ancient traditions into chocolate. The recipes, created with world-renowned food educator Charles Michel, draw on rare ingredients and culinary traditions from the Amazon rainforest, Andes mountains, Pacific coast, and Galapagos Islands. Ingredients are sourced from family farms and communities committed to preserving ancestral foods and endangered biomes. Each package features artwork from innovative young artists in the region. And the chocolate? Made exclusively with HCP Certified Heirloom Nacional Cacao from Piedra de Plata, grown and produced entirely in Ecuador.



Amazonian Ants,
56g
ALC-15010
8 / 56 g



Andean Mints
ALC-15020
8 / 56 g



Caramelized Pop
Amaranth
ALC-15030
8 / 56 g



Galápagos Orange
& Salt
ALC-15040
8 / 56 g



Malva Flowers
ALC-15050
8 / 56 g



Rainforest Nuts
ALC-15060
8 / 56 g



Salprietia Penuts
ALC-15070
8 / 56 g



Umami Tucupí
ALC-15080
8 / 56 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.



Dos Rios 70%
AMA-10010
12 / 3 oz



Guayas 70%
AMA-10020
12 / 3 oz



Macoris 70%
AMA-10030
12 / 3 oz



Madagascar 70%
AMA-10040
12 / 3 oz



Ocumare 70%
AMA-10050
12 / 3 oz



Cardamom
Black Pepper
AMA-15010
12 / 3 oz



Citrus Melange
à Trois 55%
AMA-15020
12 / 3 oz



Mango Chili
AMA-15040
12 / 3 oz



Raspberry Rose
AMA-15050
12 / 3 oz



Milk Chocolate w/
Japanese Sea Salt
& Cocoa Nibs
AMA-25010
12 / 3 oz

BULK FOR CHEFS

Guayas
AMA-48820
12 / 16 oz

Macoris
AMA-48830
12 / 16 oz

Guayas Chips
Special Order
AMA-90010
1 / 5 kg



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. Amedei chocolate brings to mind sophisticated aromas of perfumed woods, fine tobaccos, and jam.



Acero 95%
AME-11020
12 / 50 g



“9” 75%
AME-11100
12 / 50 g



Blanco de Criollo 70%
AME-11200
12 / 50 g



Chuao 70%
AME-11300
12 / 50 g



Porcelana 70%
AME-11400
12 / 50 g



Ecuador 70%
AME-12100
12 / 50 g



Jamaica 70%
AME-12300
12 / 50 g



Madagascar 70%
AME-12400
12 / 50 g



Venezuela 70%
AME-12600
12 / 50 g



Toscano Black 90%
AME-13050
12 / 50 g



Toscano Black 70%
AME-13100
12 / 50 g



Toscano Black 63%
AME-13300
12 / 50 g





Toscano Blond 63%
with Peach & Apricot
AME-21100
12 / 50 g



Toscano Red 70%
with Red Fruit
AME-21200
12 / 50 g



Mandorle 63%
with Almonds
AME-21300
12 / 50 g



Nocciole Milk
with Hazelnuts
AME-21400
12 / 50 g



Pistacchi White
with Pistachio
AME-21500
12 / 50 g



Gianduja
AME-21600
12 / 50 g



Toscano Milk 32%
AME-31100
12 / 50 g



Toscano White
AME-41100
12 / 50 g

CREMA TOSCANA



Milk
AME-71100
12 / 200 g



Dark
AME-71200
12 / 200 g



Crema Toscana Mini
Special Order
AME-71400
12 / 25 g

COUVERTURE



Gocce for Chef
Dark Chocolate 70%
Special Order
AME-91200
2 kg

Gocce for Chefs Toscano
Milk Chocolate 32%
Special Order
AME-91220
2 kg

Gocce for Chefs Toscano
White Chocolate 29%
Special Order
AME-91240
2 kg

Couverture "9"
Special Order
AME-91300
1000 g

Couverture Chuao
Special Order
AME-91400
1000 g

Couverture Toscano Milk 32%
Special Order
AME-91400
1000 g

Couverture Toscano White
Special Order
AME-91600
1000 g

Napolitains Porcelana 70%
(204 each)
Special Order
AME-91600
1000 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.



Nicaragua Eco-Organic 85%
BLA-11100
16 / 4.4 oz



Congo Eco-Organic 82%
BLA-11200
16 / 4.4 oz



Peru Eco-Organic 77%
BLA-11300
16 / 4.4 oz



Brasil Eco-Organic 76%
BLA-11400
16 / 4.4 oz



Dark Chocolate Negro
BLA-21100
12 / 7 oz



Milk Chocolate Leche
BLA-21200
12 / 7 oz



Dark Chocolate
with Almonds
BLA-21300
11 / 7 oz



Milk Chocolate
with Hazelnuts
BLA-21400
11 / 7 oz



DRINKING CHOCOLATE



Chocolate a la Taza
BLA-71100
12 / 7 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.



La Joya 70%
SAM-11100
15 / 100 g



Mahali 70%
SAM-11200
15 / 100 g



Xoconusco 70%
SAM-11400
15 / 100 g



Flor de Sal de Ibiza 68%
SAM-21100
15 / 75 g



Ecuador 100%
SAM-12100
15 / 75 g



Venezuela / Ecuador 91%
SAM-12200
15 / 100 g



Arabica Coffee 86%
SAM-21300
15 / 100 g



Pistachio 44%
SAM-21360
15 / 75 g



Pumpkin Seed 43%
SAM-21380
15 / 75 g



Gin & Tonic 47%
SAM-21400
15 / 75 g



Bergamot Orange 50%
SAM-21500
15 / 100 g



Roses &
Strawberries 33%
SAM-21600
15 / 75 g



Spicy Lime 31%
SAM-21700
15 / 75 g



Matcha White 33%
SAM-22000
15 / 100 g

CACAOSUYO

Lima, Peru

“The best kept secret of the Incas,” made at origin in Peru. Cacaosuyo are chocolate geeks’ elite rockstars. Minimally processed chocolate bars express each Peruvian cacao strain’s genetics in crystal clear surround sound. Their unrivaled attention to detail and direct trade practices are key in improving lives of producers and preserving rare varietals that would otherwise be lost to more industrial, “productive” strains.



Amazonas 100%
CAS-10010
12 / 2.47 oz



Cuzco 100%
CAS-10020
12 / 2.47 oz



Rupa Rupa 100%
CAS-10030
12 / 2.47 oz



Cuzco 80%
CAS-10040
12 / 2.47 oz



Chuncho Cuzco 70%
CAS-10050
12 / 2.47 oz



Lakuna 70%
CAS-10060
12 / 2.47 oz



Piura Select 70%
CAS-10070
12 / 2.47 oz



Piura w/ Nibs 70%
CAS-15010
12 / 2.47 oz



Piura Milk 50%
CAS-15010
12 / 2.47 oz



Piura Milk w/
Quinoa 40%
CAS-25010
12 / 2.47 oz



MINIS



Rupa Rupa 100%
CAS-41010
12 / .88 oz



Cuzco 80%
CAS-41020
12 / .88 oz



Chuncho Cuzco 70%
CAS-41030
12 / .88 oz



Lakuna 70%
CAS-41040
12 / .88 oz



Piura Select 70%
CAS-41050
12 / .88 oz



Piura w/ Nibs 70%
CAS-41510
12 / .88 oz



Piura Milk 50%
CAS-42010
12 / .88 oz



Piura Milk w/
Quinoa 40%
CAS-42510
12 / .88 oz



Assorted Napolitains
Tube
CAS-44010
12 / 70 g



CAPUTO'S

Salt Lake City, Utah

This chocolate bar is made from extremely rare cacao, hidden for centuries along the Juruá River deep in the Upper Amazon Rainforest. Caputo's Wild Juruá 70% is sponsored by the Caputo's Preservation Program, which fights to preserve wild cacao and its biodiversity. We can't let this heirloom fruit disappear.



Wild Juruá 70% by
Luisa Abram
CAP-11000
12 / 60 g



Wild Juruá 70% by
Luisa Abram
CAP-11000
12 / 60 g





CARO

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 Singles
CAR-21100
2 / 3 kg / ~200 pcs



Orange Delights Box
CAR-21200
10 / 4.9 oz



ChocoCherries Box
CAR-21300
10 / 4.9 oz



ChocoHigos Box
CAR-21500
10 / 4.9 oz



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.



Pure Dark
CCR-01010
12 / 1.25 oz



Mint Chip
CCR-01020
12 / 1.25 oz



Raspberry
CCR-01030
12 / 1.25 oz



Blackberry Ginger
CCR-01040
12 / 1.25 oz



Chipotle Orange
CCR-01050
12 / 1.25 oz



Coconut Lime
CCR-01060
12 / 1.25 oz



Maca
CCR-01070
12 / 1.25 oz



Wild Spice
CCR-01080
12 / 1.25 oz



Kiitos Brewing Coffee
Cream Ale
CCR-02020
12 / 1.25 oz



Level Crossing Brewing
Co. Soul Rex Double IPA
CCR-02030
12 / 1.25 oz



Baba Black Lager
Uinta Brewing
CCR-02050
12 / 1.25 oz



Drinking Chocolate
CCR-47320
12 / 8 oz

CUNA DE PIEDRA

Monterrey, Mexico

Made with Mexican heirloom cacao and ingredients like Slow Food Ark of Taste protected salt, a rare strain of hibiscus, and of course Mezcal, Cuna de Piedra is an homage to the land, traditions, and people of Mexico. Throughout most of history Mexico's indigenous civilizations have shaped cacao culture. Now it is only fitting to see one of the most inspiring products on the global market arise from this Cuna de Piedra, or "cradle of stone."



Soconusco, Chiapas 85%
CDP-10010
10 / 2.1 oz



Comalcalco, Tabasco 73%
CDP-10020
10 / 2.1 oz



Soconusco, Chiapas
w/ Mezcal Joven 73%
CDP-15010
10 / 2.1 oz



Comalcalco, Tabasco
w/ Ancient Spring Salt 73%
CDP-15020
10 / 2.1 oz



Comalcalco, Tabasco
w/ Coffee Beans 73%
CDP-15030
10 / 2.1 oz



Comalcalco, Tabasco
w/ Hibiscus Flowers 73%
CDP-15040
10 / 2.1 oz



Comalcalco, Tabasco
w/ Mezcal Reposado 73%
CDP-15050
10 / 2.1 oz

SMALL BARS



Soconusco, Chiapas 85% t
CDP-41010
10 / 1.2 oz



Comalcalco, Tabasco 73%
CDP-41020
10 / 1.2 oz



Soconusco, Chiapas w/
Mezcal Joven 73%
CDP-41510
10 / 1.2 oz



Comalcalco, Tabasco w/
Ancient Spring Salt 73%
CDP-41520
10 / 1.2 oz



Comalcalco, Tabasco w/
Coffee Beans 73%
CDP-41530
10 / 1.2 oz



Comalcalco, Tabasco w/
Hibiscus Flowers 73%
CDP-41540
10 / 1.2 oz



Comalcalco, Tabasco w/
Mezcal Reposado 73%
CDP-41550
10 / 1.2 oz



Comalcalco, Tabasco w/
Smoked Heirloom Chile 73%
Limited Edition
CDP-51514
10 / 2.1 oz



Comalcalco, Tabasco w/
Smoked Heirloom Chile 73% Mini
Limited Edition
CDP-51514
10 / 1.2 oz



Comalcalco, Tabasco w/
La Lupulosa Beer 73%
Limited Edition
CDP-51520
10 / 2.1 oz



CHOCOLATE DE MESA



Soconusco, Chiapas 60%
CDP-78310
12 / 2.1 oz



Tecpatán, Chiapas 60%
CDP-78320
12 / 2.1 oz



Chinantla, Oaxaca w/
Mexican Cinnamon 60%
CDP-78330
12 / 2.1 oz



Molinillo
CDP-99910
1 / 1ea

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).



Brazil, Fazenda Camboa 75%
DTC-10010
12 / 2 oz



Belize, Toledo 72%
DTC-10020
12 / 2 oz



Madagascar, Sambirano 72%
DTC-10030
12 / 2 oz



Black Fig
DTC-15010
12 / 2 oz



Brown Butter with
Nibs & Sea Salt
DTC-15020
12 / 2 oz



Fleur de Sel
DTC-15030
12 / 2 oz



Peanut Butter
DTC-15040
12 / 2 oz



Milk Chocolate
w/ Hazelnuts 55%
DTC-25010
12 / 2 oz



Vanilla Milk 55%
DTC-25020
12 / 2 oz



Chocolate Coated
Almonds
DTC-44310
6 / 6 oz



Chocolate Coated Cherries
DTC-44320
6 / 7 oz



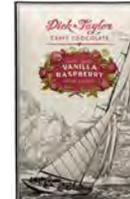
Belize
Drinking Chocolate
DTC-47310
6 / 8 oz



Mexico, Soconusco 72%
Limited Edition
DTC-51010
12 / 2 oz



Straight Bourbon
Whiskey 70%
DTC-51510
12 / 2 oz



Vanilla Raspberry 72%
DTC-82020
12 / 2 oz

BULK CHOCOLATE



Belize, Toledo 70% Dark
Couverture
DTC-92010
1 / 1kg

DISPLAYS

Two Tier Solid Wood Display
DTC-99910
1 / 1 ea

One Tier Solid Wood Display
DTC-99920
1 / 1 ea

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.



Kokoa Kamili
Tanzania 100%
FOS-11050
12 / 50 g



Costa
Esmeraldas 80%
FOS-11120
12 / 50 g



Semai Community,
Malaysia 72%
FOS-11240
12 / 50 g



Rehoboth
Philippines 70%
FOS-11400
12 / 50 g



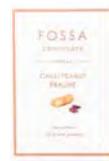
Spicy Mala 76%
FOS-21020
12 / 50 g



Sea Salt Dark 70%
FOS-21030
12 / 50 g



Blueberry Lavender
& Oats 60%
FOS-21040
12 / 50 g



Chilli Peanut
Praliné Dark 54%
FOS-21060
12 / 50 g



Chrysanthemum
FOS-21062
12 / 50 g



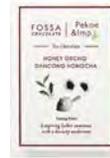
Drifting Snowflake
Jasmine Green Tea
FOS-21065
12 / 50 g



Duck Shit
Dancong Tea
FOS-21070
12 / 50 g



Himalayan
Hongcha Tea
FOS-21080
12 / 50 g



Honey Orchid
Dancong Hongcha
FOS-21075
12 / 50 g



Honey Orchid
Dancong Oolong
FOS-21090
12 / 50 g



Liu Bao Hei
Tea 61%
FOS-21095
12 / 50 g



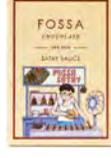
Qi Mountain
Raw Pu'er Tea
FOS-21097
12 / 50 g



Lychee Rose
Dark Milk 52%
FOS-21100
12 / 50 g



Salted Egg
Cereal Blond
FOS-21200
12 / 50 g



Satay Sauce
Milk Chocolate
FOS-21300
12 / 50 g



Yuzu Sea Salt
FOS-21500
12 / 50 g



Harana, The Philippines
64% Dark Milk
FOS-31100
12 / 50 g



Fossa Sake Kasu
Dark 73%
Limited Edition
FOS-51300
12 / 50 g



Pineapple Tart
Caramelised Chocolate
Limited Edition
FOS-51600
12 / 50 g



Tomato & Maqaw
Pepper 54% Milk
FOS-81310
12 / 50 g

FRENCH BROAD

Asheville, North Carolina

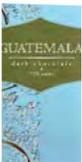
Guided by their mission to source with integrity and craft with care, French Broad Chocolate builds direct relationships with sustainable farmers and producers and transforms fine cacao beans into craft chocolate and confections in the mountains of Asheville, NC. Founded in 2006 by partners, Jael Skeffington 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.



100% Cacao
FRB-11100
10 / 60 g



Costa Rica 80%
FRB-11200
10 / 60 g



Guatemala 73%
FRB-11300
10 / 60 g



India 71%
FRB-11350
10 / 60 g



Peru 70%
FRB-11400
10 / 60 g



Nicaragua 68%
FRB-11500
10 / 60 g



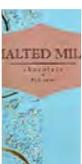
Sea Salt 75%
FRB-21100
10 / 60 g



Scorpion Pepper 72%
FRB-21200
10 / 60 g



Chai Masala
Milk Chocolate 45%
FRB-21250
10 / 60 g



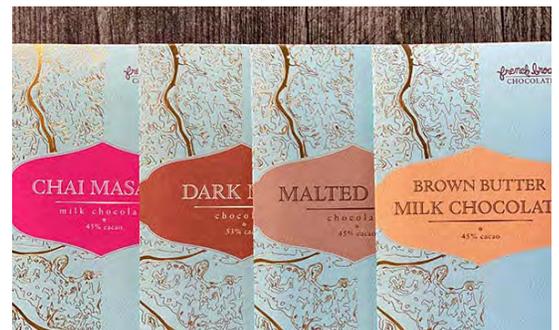
Malted Milk 44%
FRB-21400
10 / 60 g



Dark Milk 53%
FRB-31100
10 / 60 g



Brown Butter
Milk 45%
FRB-31200
10 / 60 g



MINIS



100% Cacao
FRB-61100
10 / 28 g



Costa Rica 80%
FRB-61200
10 / 28 g



Guatemala 73%
FRB-61300
10 / 28 g



India 71%
FRB-61350
10 / 28 g



Peru 70%
FRB-61400
10 / 28 g



Nicaragua 68%
FRB-61500
10 / 28 g



Sea Salt 75%
FRB-61600
10 / 28 g



Scorpion Pepper
FRB-61700
10 / 28 g



Chai Masala Milk
Chocolate 45%
FRB-61750
10 / 28 g



Malted Milk 44%
FRB-61800
10 / 28 g



Dark Milk 53%
FRB-61900
10 / 28 g



Brown Butter
Milk Chocolate 45%
FRB-62000
10 / 28 g

CHOCOLATE CHIPS



Dark Chocolate
Chips 68%
FRB-71100
6 / 10 oz



Milk Chocolate
Chips 42%
FRB-71200
6 / 10 oz



SIPPING CHOCOLATE



Dark Sipping
Chocolate
FRB-72100
12 / 6 oz



Chai Sipping
Chocolate
FRB-72200
12 / 6 oz



Milk Sipping
Chocolate
FRB-72300
12 / 6 oz





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. Even though these Danish bars remain among the most expensive chocolates in the world, judging by how Friis-Holm continuously cleans up at the International Chocolate Awards, the answer is a resounding "yes!"



La Dalia 100%
FHC-11100
6 / 80 g



Barba, Nicaragua 70%
FHC-11200
6 / 100 g



Chuno Double Turned,
Nicaragua 70%
FHC-11300
6 / 100 g



Chuno Triple Turned,
Nicaragua 70%
FHC-11400
6 / 100 g



Indio Rojo,
Guatemala 70%
FHC-11600
6 / 100 g



Nicaliso,
Nicaragua 70%
FHC-11900
6 / 100 g



Madagascar Slow
Dried 64%
FHC-12200
6 / 100 g



Medagla
Soy 70%
FHC-21080
6 / 100 g



O'Payo Milk
Liquorice 50%
FHC-21100
6 / 100 g



O'Payo Milk
Sansho Pepper 50%
FHC-21200
6 / 100 g



Dark Milk
Nicaragua 55%
FHC-31100
6 / 100 g



O'Payo Milk 50%
FHC-31200
6 / 100 g



White Yuzu 40%
FHC-41200
6 / 100 g

Chuno Double Turned,
Nicaragua 70% Napolitains
Special Order
FHC-61300
150 / 5 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-11100
12 / 2.12 oz



Tumaco
Colombia 85%
FRU-11150
12 / 2.12 oz



Sambirano
Madagascar 74%
FRU-11350
12 / 2.12 oz



Dominican
Hispaniola 68%
FRU-11500
12 / 2.12 oz



Hudson Bourbon
Dark Milk 61%
FRU-21100
12 / 2.12 oz



Spring Salted
Dark Milk 56%
FRU-21200
12 / 2.12 oz



Brown Butter
Milk 43%
FRU-21300
12 / 2.12 oz



Peru Marañón
Dark Milk 68%
FRU-31100
12 / 2.12 oz



Dominican
Nacional 74%
Limited Edition
FRU-51010
12 / 2.12 oz



Bolivia Beniano
Tranquilidad 66%
Limited Edition
FRU-51040
12 / 2.12 oz



Wild Forest
Bolivia 74%
Limited Edition
FRU-51400
12 / 2.12 oz



Fruition Cafe
Latte Kokoa
Kamili Dark Milk
Limited Edition
FRU-51500
12 / 2.12 oz

BITES



Brown Butter Bourbon Caramels
FRU-71400
12 / 2.8 oz



Origins of Peru: Piura, Chunchu,
Maranon, Dark Milk Blend
Limited Edition
FRU-71500
12 / 4 oz



Crystallized Ginger with
Matcha Green Tea
FRU-72200
12 / 4 oz



Almonds with Dark Chocolate
& Smoked Sea Salt
FRU-73100
12 / 10 oz



Hazelnuts with Citrus Infused
Milk Chocolate
FRU-73200
12 / 8 oz



Pecans with Maple
Cinnamon Milk Chocolate
FRU-73300
12 / 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.



Taiwan #1 Ping Tung
100%FUW-01010
10 / 45 g



Taiwan #1 Ping Tung 70%
FUW-01030
10 / 45 g



Taiwan #2 Ping Tung
Fleur de Sel (Chiayi)
FUW-01050
10 / 45 g



Taiwan #3 Ping Tung
Black Sugar 70%
(Seasonal)
FUW-01060
10 / 45 g



Taiwan #9 Ping Tung
Double Ferment Rough
Ground Chocolate 70%
FUW-01090
10 / 45 g



Taiwan Magao (Wild Pepper)
Chocolate 62%
FUW-15030
10 / 45 g



Red Jade Tea
Chocolate 62%
FUW-15040
10 / 45 g



Red Oolong Tea
Chocolate 62%
FUW-15050
10 / 35 g



Taiwan Tie-Guen-Yin
Chocolate 62%
FUW-15060
10 / 45 g



Charcoal Oolong Milk Tea
Chocolate 56%
FUW-25010
10 / 35 g



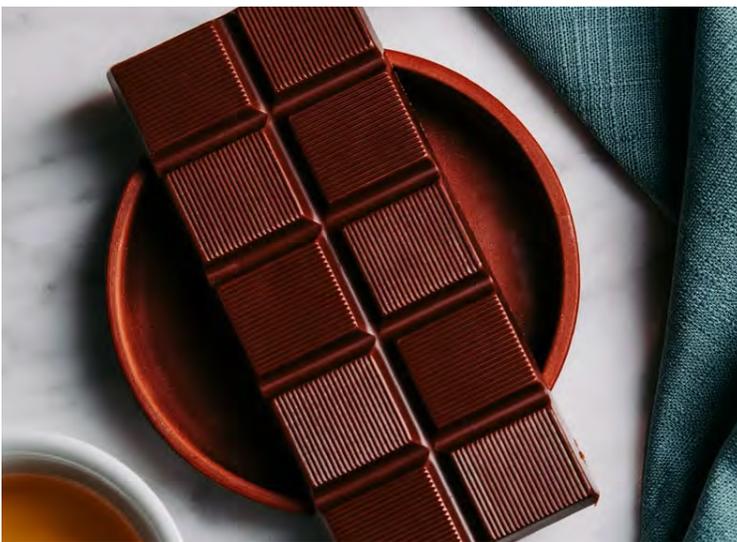
Beer Yeast #3 American
Ale Style Rough Ground
Chocolate 70% (Seasonal)
FUW-60010
10 / 35 g



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



Roselle & Strawberry
with Rose Petals White
Chocolate 36% (Seasonal)
FUW-60030
10 / 35 g





GOODIO

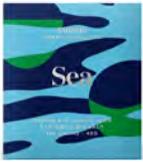
Helsinki, Finland

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 Piori exclusive.

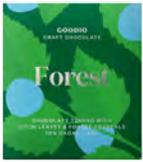
NORDIC FLAVORS



Marja (Berry) 71%
GDO-11100
10 / 1.7 oz



Meri (Sea) 71%
GDO-11200
10 / 1.7 oz



Metsä (Forest) 71%
GDO-11300
10 / 1.7 oz



Kukka (Flower) 69%
GDO-11400
10 / 1.7 oz



LOVE LETTERS



Sea Salt 77%
GDO-21100
15 / 1.7 oz



Arriba 71%
GDO-21200
15 / 1.7 oz



Mint 65%
GDO-21300
15 / 1.7 oz



Café Ubuntu 61%
GDO-21500
15 / 1.7 oz



Wild Blueberry 61%
GDO-21600
15 / 1.7 oz



Coffee 56%
GDO-21700
15 / 1.7 oz



Licorice &
Sea Buckthorn 53%
GDO-21800
15 / 1.7 oz



Coconut 51%
GDO-21900
15 / 1.7 oz



Chai 50%
GDO-22000
15 / 1.7 oz



Nordic Flavours
Variety 4 pack
Special Order
GDO-71100
6 / 4x1.7 oz



Ginger Bread 50%
Holiday Seasonal
GDO-81100
15 / 1.7 oz



Raspberry 50%
Valentine's Seasonal
GDO-81300
15 / 1.7 oz



Strawberry 50%
Valentine's Seasonal
GDO-81400
15 / 1.7 oz



Fennel 49%
Spring Seasonal
GDO-81500
15 / 1.7 oz



Lemon 49%
Spring Seasonal
GDO-81600
15 / 1.7 oz



Orange Zest 49%
Seasonal
GDO-81700
15 / 1.7 oz



Chocolate Covered
Oat Bites
GDO-91100
9 / 3.5 oz

GOODNOW FARMS

Sudbury, Massachusetts



Tom and Monica Rogan source beans exclusively from farms they've visited. The direct relationships developed with farmers and the premium prices the Rogans pay ensure they always receive cacao of the highest quality. They also take an exceptional step almost unheard of in chocolate making - pressing their own single origin cocoa butter from the same beans used to make their bars. The result is intensely flavorful and exceptionally smooth chocolate which has won numerous national and international awards since Goodnow Farms launched in 2017.



Almendra Blanca
Mexico 77%
GNF-11100
12 / 55 g



Asochivite
Guatemala 77%
GNF-11200
12 / 55 g



El Carmen
Nicaragua 77%
GNF-11300
12 / 55 g



Boyaca
Colombia 73%
GNF-11350
12 / 55 g



Esmeraldas
Ecuador 70%
GNF-11400
12 / 55 g



Ucayali
Peru 70%
GNF-11500
12 / 55 g



Asochivite w/
Maple Sugar 70%
GNF-21100
12 / 55 g



El Carmen w/
Coffee 69%
GNF-21200
12 / 55 g



Almendra Blanca w/
Almonds 60%
GNF-21300
12 / 55 g



Dominican Classic
Milk 55%
GNF-31100
12 / 55 g



Oat Milk Chocolate
GNF-31200
12 / 55 g

SPECIAL RESERVE



100% Cacao
GNF-51100
12 / 55 g



Dark w/ Putnam Rye
Whiskey 77%
GNF-51200
12 / 55 g



Ecuador w/
Lawley's Rum 77%
GNF-51240
12 / 55 g



Guatemala w/
Los Palomas Coffee 77%
GNF-51250
12 / 55 g



Dominican Republic
Brown Butter 70%
GNF-51500
12 / 55 g



HOT COCOA



Almendra Blanca
GNF-71100
4 / 7.8 oz



Asochivite
GNF-71200
4 / 7.8 oz



El Carmen
GNF-71300
4 / 7.8 oz



Esmeraldas
GNF-71340
4 / 7.8 oz



House Blend
GNF-71400
4 / 7.8 oz



Ucayali
GNF-71500
4 / 7.8 oz

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-71100
436 pcs / 3 kg



Giandujotto Classico
GOC-71200
300 pcs / 3 kg



Crema Gianduja Spread
GOC-71300
12 / 220 g



Assorted Fruit Jellies
Covered in Chocolate
GOC-72100
12 / 110 g



Toasted Piedmont
Hazelnuts in Jar
GOC-82100
10 / 180 g



Toasted Piedmont
Hazelnuts in Bulk Bag
GOC-82200
1 / 3 kg

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.



Contamana 85%
JCC-10010
6 / 3oz



Black Fig Pistachio 72%
JCC-15010
6 / 3oz



Peru w/ Cacao Nibs 72%
JCC-15020
6 / 3oz



Alaskan Smoked
Sea Salt 61%
JCC-15030
6 / 3oz



Boharat Spice 61%
ROC-11100
6 / 3oz



Orange Blossom
Espresso 61%
JCC-15050
6 / 3oz



Quinoa Sesame
Milk Chocolate 47%
JCC-25010
6 / 3oz



Edamame Sea Salt
Milk Chocolate 47%
JCC-25020
6 / 3oz



Himalayan Salt Toffee
Milk Chocolate 47%
JCC-25030
6 / 3oz



Mango Plantain Milk
Chocolate 47%
JCC-25040
6 / 3oz



Cayenne Veracruz Orange
White Chocolate 30%
JCC-35010
6 / 3oz

MINI BARS



Contamana 85%
JCC-61010
15 / 1oz



Black Fig
Pistachio 72%
JCC-61510
15 / 1oz



Peru w/
Cacao Nibs 72%
JCC-61520
15 / 1oz



Alaskan Smoked
Sea Salt 61%
JCC-61530
15 / 1oz



Boharat
Spice 61%
JCC-61540
15 / 1oz



Orange Blossom
Espresso 61%
JCC-61550
15 / 1oz



Crisp Quinoa
Sesame Milk
Chocolate 47%
JCC-62510
15 / 1oz



Edamame
Sea Salt Milk
Chocolate 47%
JCC-62520
15 / 1oz



Himalayan Salt
Toffee Milk
Chocolate 47%
JCC-62530
15 / 1oz



Mango Plantain
Milk Chocolate 47%
JCC-62540
15 / 1oz



Cayenne Veracruz
Orange White
Chocolate 30%
JCC-63510
15 / 1oz

COLLECTIONS



5 Bar Dark Chocolate
Collection
JCC-70010
12 / 5 x 1oz



5 Bar Milk + White
Chocolate Collection
JCC-70020
12 / 5 x 1oz



10 Bar Dark Chocolate
Collection
JCC-70030
4 / 10 x 1oz



10 Bar Milk + White
Prism Collection
JCC-70040
4 / 10 x 1oz

DISPLAYS AND GIFTS

1oz Bar Acrylic Counter
Display
JCC-99910

3oz Bar Acrylic
Counter Display
JCC-99920

Empty Envelope
(Build your own, holds 3 - 1oz bars)
JCC-99930

LETTERPRESS CHOCOLATE

L.A., California

Two words: scary good. We mean it. This chocolate is so good, it actually scared us when we first tried it a few years ago. We knew we had to have it, and after a couple years of waiting, we are incredibly proud to finally offer this superlative product. Be sure to try their many uncommon origins, but also make a point of doing a little blind tasting. Put Letterpress' more common origins up against bars made with the same beans from other makers, and you just might find a new favorite.



Ashanti
Ghana 100%
LET-11020
12 / 2.1 oz



Bachelor's Hall,
Jamaica 100%
LET-11030
12 / 2 oz



Esmeraldas
Ecuador 100%
LET-11040
12 / 2.1 oz



Bachelor's Hall,
Jamaica 85%
LET-11050
12 / 2 oz



Esmeraldas
Ecuador 85%
LET-11060
12 / 2.1 oz



Bachelor's Hall
Jamaica 70%
LET-11070
12 / 2.1 oz



Hacienda Azul
Costa Rica 70%
LET-11080
12 / 2.1 oz



Tingo Maria
Peru 70%
LET-11150
12 / 2.1 oz



Tranquilidad
Bolivia 70%
LET-11600
12 / 2.1 oz



Ucayali Peru
Private Reserve 70%
LET-11200
12 / 2.1 oz



Ashanti
Ghana 70%
LET-12200
12 / 2.1 oz



Costa Esmeraldas
Ecuador 70%
LET-12300
12 / 2.3 oz



Kerala India 70%
Dark Chocolate
LET-12350
12 / 2.1 oz



Kokoa Kamili
Tanzania 70%
LET-12400
12 / 2.3 oz



Maya Mountain
Belize 70%
LET-12500
12 / 2.3 oz



Amaranth Crunch
Ashanti 70%
LET-21100
12 / 2.1 oz



Fleur de Sel
Ghana 70%
LET-21200
12 / 2.1 oz



Mint
Ashanti 70%
LET-21300
12 / 2.1 oz



Mocha
Alibi Coffe Co. 70%
LET-21350
12 / 2.1 oz



Satocao
São Tomé 70%
Limited Edition
LET-51100
12 / 2 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.



Rio Acará,
Wild Cocoa 81%
LUI-11100
12 / 80 g



Rio Cassiporé 81%
LUI-11150
12 / 80 g



Rio Iaco Wild
Cocoa 81%
LUI-11300
12 / 80 g



Rio Purus,
Wild Cocoa 81%
LUI-11400
12 / 80 g



Rio Toncatins,
Wild Cocoa 81%
LUI-11450
12 / 80 g



Rio Acará,
Wild Cocoa 70%
LUI-11500
12 / 80 g



Rio Cassiporé
70%
LUI-11550
12 / 80 g



Rio Iaco Wild
Cocoa 70%
LUI-11700
12 / 80 g



Rio Purus,
Wild Cocoa 70%
LUI-11800
12 / 80 g



Rio Toncatins,
Wild Cocoa 70%
LUI-11900
12 / 80 g



Dark w/
Cupuaçu
LUI-21100
12 / 80 g



White Chocolate
w/ Açaí
LUI-21150
12 / 80 g



Milk Chocolate w/
Hazelnut Paste
LUI-21185
12 / 80 g



White Chocolate
w/ Bottarga
LUI-21190
12 / 80 g



White Chocolate
w/ Pistachio
LUI-21195
12 / 80 g



White w/
Brazil Nuts
LUI-21200
12 / 80 g



Dark Coconut Milk
Chocolate 52%
LUI-31050
12 / 80 g



Dark Milk
LUI-31100
12 / 80 g



Milk
LUI-31200
12 / 80 g



Caramelized White
LUI-41100
12 / 80 g



Extra Creamy White
LUI-41200
12 / 80 g



Assorted Mini
Bars
LUI-61100
6 / 320 g



Sapucaia Chestnut
Dragees Covered in
70% Dark Chocolate
LUI-71100
6 / 120 g



Cupuaçu Dragees
Covered in 70% Dark
Chocolate,
LUI-71200
6 / 120 g



Baru Chestnut Dragees
Covered in Milk
Chocolate
LUI-71300
6 / 120 g



Luisa Abram Cashew
Nut Dragees Covered
in Milk Chocolate
LUI-71400
6 / 120 g



Hazelnut Dragees
Covered in Milk Chocolate
LUI-71500
6 / 120 g
\$4.99



Pecans Dragees
Covered in Chocolate
LUI-71600
6 / 120 g

BULK

Bulk Chocolate
Special Order
LUI-91100
1 / 1 kg



MANOA

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 Hawaii bar is made from crazy-expensive cacao, which is why you don’t see it in heavy rotation in the craft chocolate scene. Overtones of floral honey are balanced with hints of raisin and espresso, making for a lush, exotic chocolate experience. Don’t miss their line up of Hawaiian inclusion bars, such as their famous Breakfast Bar - a dark milk bar sprinkled with a layer of roasted cacao nibs and Kona coffee.

FLAVORS OF HAWAII



Pa'akai Sea Salt
Dark Chocolate 72%
MAN-01010
10 / 2.1oz



Banana & Nibs 70%
MAN-01020
10 / 2.1oz



Mango 70%
MAN-01030
10 / 2.1oz



Haupia Coconut
Vegan 60%
MAN-01040
10 / 2.1oz



Liliko'i Passion
Fruit 60%
MAN-01050
10 / 2.1oz



Kope x Coffee
(Breakfast Bar)
MAN-01060t
10 / 2.1oz



Flavors of Hawaii
Gift Box
MAN-01100
10 / 2.1oz



HAWAII GROWN



Hawaii Island,
Kealakekua 70%
Limited Edition
MAN-10010
10 / 2.1oz



Oahu Island,
Kōolaupoko 70%
Limited Edition
MAN-10020
10 / 2.1oz



Manoa Oahu Island,
Mililani 70%
Limited Edition
MAN-10030
10 / 2.1oz

INCLUSIONS & INFUSIONS



KoHana Rum Bar 75%
MAN-15010
10 / 2.1oz



Goat Milk 69%
MAN-15020
10 / 2.1oz



Ali'i Kula Lavender 60%
MAN-15030
10 / 2.1oz



Hawaii Milk 50%
MAN-20010
10 / 2.1oz

MINIS



Pa'akai x Sea Salt
72% Mini
MAN-41510
20 / 0.7oz



Liliko'i x Passion Fruit
Dark Milk 50% Mini
MAN-41520
20 / 0.7oz



Manoa Kope x Coffee
(Breakfast Bar) Mini
MAN-41530
20 / 0.7oz



BEYOND THE BAR



Brewing Chocolate
MAN-78510
10 / 8 oz



Roasted Cacao Nibs
MAN-75910
10 / 8 oz



Chocolate Tea
Special Order
MAN-78710
10 / 4 oz



Empty Flavors of
Hawaii Gift Box
MAN-99910
10 / 4 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!



Haiti 75%
MFZ-11100
12 / 2 oz



Dominican Republic 70%
MFZ-11200
12 / 2 oz



Colombia 60%
MFZ-11400
12 / 2 oz



Brain Food 85%
MFZ-21100
12 / 2 oz



Ooh La Lavender 64%
MFZ-21200
12 / 2 oz



Sea Salt & Almond 60%
MFZ-21300
12 / 2 oz



Dark Milk & Pecans 52%
MFZ-21400
12 / 2 oz



Mocha 52%
MFZ-21500
12 / 2 oz





Stories: No. 1 Fan
MFZ-41100
12 / 2 oz



Stories: Lemon & Poppyseed
MFZ-41400
12 / 2 oz



Stories: Nutty Nostalgia
MFZ-41600
12 / 2 oz



Stories: Smoke & Brulee
MFZ-41700
12 / 2 oz



Colombia 100%
MFZ-51100
12 / 2 oz



Anamalai, India 80%
MFZ-51200
12 / 2 oz



Toasted Dark Milk
Philippines w/
Toasted Rice 67%
MFZ-52100
12 / 2 oz



Matcha White
Chocolate w/
Golden Berries
MFZ-52200
12 / 2 oz



Orange Creamsicle
White Chocolate
MFZ-52300
12 / 2 oz



Strawberry
Cheesecake
White Chocolate
MFZ-52400
12 / 2 oz



Cracked Cacao
MFZ-71100
12 / 4 oz



Cocoa Tea
MFZ-71200
12 / 5 oz



Classic Drinking Chocolate
Special Order
MFZ-71300
12 / 6 oz



Dark Drinking Chocolate
Special Order
MFZ-71400
12 / 6 oz



Ooh La Lavender
Cocoa Tea
MFZ-71500
12 / 5 oz



Chocolate Mint
Cocoa Tea
MFZ-71600
12 / 5 oz



Gourmet Vanilla Bean
Marshmallows
MFZ-71700
10 / 6 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 6 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.



100%
MAR-10010
8 / 60 g



Ben Tre 78%
MAR-10020
10 / 80 g



Ba Ria 76%
MAR-10030
10 / 80 g



Lam Dong 74%
MAR-10040
10 / 80 g



Dong Nai
'Pod-to-Bar' 72%
MAR-10050
10 / 80 g



Dak Lak 70%
MAR-10060
10 / 80 g



Tien Giang 70%
MAR-10070
10 / 80 g



Ba Ria
Ginger Lime 69%
MAR-15010
10 / 80 g



Tien Giang Mekong
Kumquat 68%
MAR-10520
10 / 80 g



Dak Lak Pepper &
Pinch of Salt 66%
MAR-10530
10 / 80 g



Lam Dong
Coffee 64%
MAR-10540
10 / 80 g



Coconut Milk &
Ben Tre 55%
MAR-20010
10 / 80 g



Milk Chocolate 48%
MAR-20020
10 / 80 g

SNACK BARS



Peanuts, Ginger, & Salted Caramel 65%
MAR-41110
16 / 35 g



Tropical Fruits & Cashews 64%
MAR-41120
16 / 35 g



Coconut Milk & Popped Rice 53%
MAR-41130
16 / 35 g

PROVISIONS



Cacao Nibs Tin
MAR-45010
10 / 160 g



Cacao Powder Tin
MAR-48410
10 / 250 g



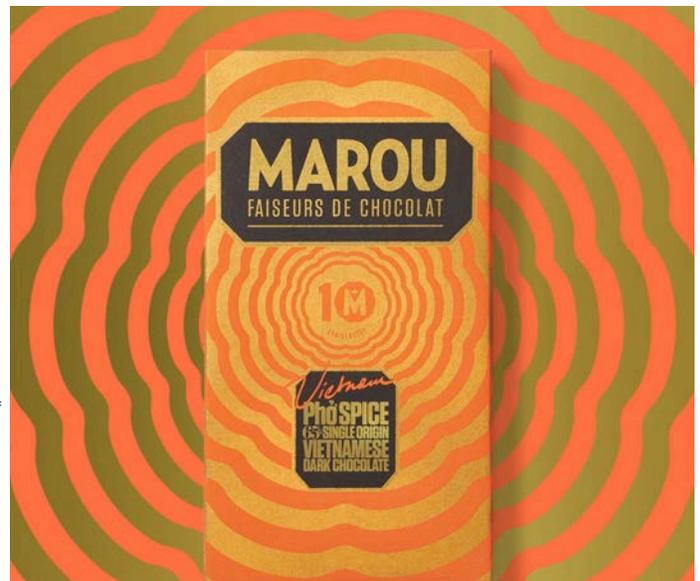
Cacao Cashew Spread
MAR-48610
10 / 250 g



Wallpaper Tien Giang 80%*
Limited Edition*
MAR-51010
10 / 80 g



Pho Spice 65%
Limited Edition
MAR-51510
10 / 80 g



MINI BARS



Ben Tre 78%
MAR-61010
25 / 24 g



Ba Ria 76%
MAR-61020
25 / 24 g



Lam Dong 74%
MAR-61030
25 / 24 g



Dong Nai
'Pod-toBar' 72%
MAR-61040
25 / 24 g



Dak Lak 70%
MAR-61050
25 / 24 g



Tien Giang 70%
MAR-61060
25 / 24 g



Ginger Lime 69%
MAR-61510
25 / 24 g



Tien Giang Mekong
Kumquat 68%
MAR-61520
25 / 24 g



Dak Lak Pepper &
Pinch of Salt 66%
MAR-61530
25 / 24 g



Lam Dong
Coffee 64%
MAR-61540
25 / 24 g



Coconut Milk
Ben Tre 55%
MAR-62010
25 / 24 g



NAPOLITAN BOXES



Ben Tre 78%
MAR-68010
8 / 20 x 4 g



Ba Ria 76%
MAR-68020
8 / 20 x 4 g



Lam Dong 74%
Special Order
MAR-68030
8 / 20 x 4 g



Dong Nai 'Pod-to-Bar' 72%
Special Order
MAR-68040
8 / 20 x 4 g



Dak Lak 70%
Special Order
MAR-68050
8 / 20 x 4 g



Tien Giang 70%
MAR-68060
8 / 20 x 4 g



6-piece Mini Bar Gift Set
MAR-71010
4 / 6 x 24 g



Vietnam Couverture 75%
MAR-92010
10 / 1 kg

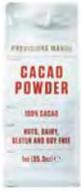


Vietnam Couverture 65%
MAR-92020
10 / 1 kg



Coconut Milk & Vietnam
Couverture 55%
MAR-92210
10 / 1 kg

BULK



Cacao Powder
MAR-93010
1 / 1 kg



Drinking Chocolate 85%
MAR-94010
1 / 1 kg



Cacao Nibs
Limited Edition
MAR-95010
1 / 1 kg



Bamboo Stand for 80 g Bars
15.5" x 7" x 14.5"
MAR-99910



Bamboo Stand for Minis
10.5" x 5" x 6.5"
MAR-99920

Black Metal Display
23" x 4" x 7"
MAR-99930



Provinces Map
Limited Edition
MAR-99940



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.



Coconut Dream Bar
MAY-01010
8 / 3.5 oz



Fix Bar
MAY-01020
8 / 3.5 oz



Heavens to Bacon Bar
MAY-01030
8 / 3.5 oz



Kitchen Sink Bar
MAY-01040
8 / 3.5 oz



Pride Bar
MAY-01050
8 / 3.5 oz



Space Bar
MAY-01060
8 / 3.5 oz



Spice Bar
MAY-01070
8 / 3.5 oz



MINI BARS



Cloud 9
MAY-02010
10 / 1.5 oz



Coconutty
MAY-02020
10 / 1.5 oz



Coffee Break
MAY-02030
10 / 1.5 oz



Fix Bar
MAY-02040
10 / 1.5 oz



Kitchen Sink
MAY-02050
10 / 1.5 oz



Monkey Bar
MAY-02060
10 / 1.5 oz



Pride Bar
MAY-02060
10 / 1.5 oz



Space Bar
MAY-02080
10 / 1.5 oz

SPECIAL ORDER



Toffee
MAY-43010
8 / 6 oz
\$5.00



4-Piece
Signature Box
MAY-71010
10 / 4 pc



9-Piece
Signature Box
MAY-71020
8 / 9 pc



5 Piece Salted Caramels
MAY-71030
10 / 1.6 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.



Tanzania 100%
MIR-11100
10 / 70 g



Cuba 85%
MIR-11200
10 / 70 g



Papua New
Guinea 72%
MIR-11400
10 / 70 g



India 65%
MIR-11600
10 / 70 g



Coffee & Cardamom 62%
MIR-21100
10 / 70 g



Dark w/Dates
& Fennel 62%
MIR-21200
10 / 70 g



Dark w/ Figs, Star
Anise & Cinnamon 62%
MIR-21300
10 / 70 g



Dark w/Orange
& Cinnamon 62%
MIR-21400
10 / 70 g



Dark w/ Roasted
Pumpkin Seeds &
Sea Salt 62%
MIR-21480
10 / 70 g



Dark w/Rose 62%
MIR-21500
10 / 70 g



Dark w/ Shakhurbai
Almonds 62%
MIR-21600
10 / 70 g

EMIRATI COLLECTION



Halwa: Dark w/
Crunchy Saffron
& Rose Brittle 62%
MIR-31100
10 / 70 g



Khabeesa: Dark
w/ Dates
& Spiced Biscuits 62%
MIR-31200
10 / 70 g



Ragag: Dark Milk w/
Arabic Bread 52%
MIR-31300
10 / 70 g



Loqaimat: Milk
Puffed Quinoa
w/ Date Syrup 45%
MIR-31400
10 / 70 g



Aseeda:
Caramelized White
w/ Cardamom 36%
MIR-31500
10 / 70 g



Dark w/
Kashmiri Chili 62%
MIR-41100
10 / 70 g



Dark Milk w/
Coconut 52%
MIR-41200
10 / 70 g



Alphonso Mango White
MIR-41300
10 / 70 g



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



White w/ Roasted
Cashew & Jaggery
Sugar
MIR-41500
10 / 70 g



Dark Chocolate
Dates 9 Piece
MIR-43110
10 / 9 pc



Honeycomb in 62%
Dark Chocolate
MIR-43120
6 / 230 g



62% Dark Chocolate
Coated Oranges
MIR-43130
6 / 230 g



Dark Milk
w/ Sea Salt 52%
MIR-51100
10 / 70 g



White w/ Orange
Blossom & Roasted
Almond
MIR-51200
10 / 70 g



White w/ Saffron
MIR-51300
10 / 70 g



Emirati Collection Tube
Special Order
MIR-72100
6 / 75x5 g



Monsoon Collection Tube
Special Order
MIR-72200
6 / 75x5 g



Hazelnut Slab 62% Dark
Special Order
MIR-91100
36 / 300 g



Hazelnut Slab 45% Milk
Special Order
MIR-91200
36 / 300 g



Gift Tin Empty
Special Order
MIR-99990
1 / 1 ea



NAIVE

Parapijoniskes, 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. 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. Not to miss is Domantas's inimitable Nano_Lot concept, constantly rotating bars made from tiny batches of the most exclusive and limited cacao in the world.

FORAGER



Black Sauna 70%
NAI-01010
12 / 57 g



Ambrosia Dark Pollen 65%
NAI-01020
12 / 57 g



Porcini Dark Milk 63%
NAI-01030
12 / 57 g



Kefir Probiotic Milk 40%
NAI-01040
12 / 57 g



EQUATOR



Rough Ground
Organic Dark 75%
NAI-02010
12 / 57 g



BBQ Spice Organic
Dark 65%
NAI-02020
12 / 57 g



Soursop Organic
Dark 67%
NAI-02030
12 / 57 g



Citrus Liquorice Crunch
Organic Dark 66%
NAI-02040
12 / 57 g



Durian
Organic Dark 61%
NAI-02050
12 / 57 g



Flat White Coffee
 Chocolate 61%
 NAI-02060
 12 / 57 g



Golden Berry
 Organic Dark 61%
 NAI-02070
 12 / 57 g



Peanut Butter
 Organic Milk 42%
 NAI-02080
 12 / 57 g



Molecules 75%
 NAI-03010
 12 / 57 g



MINIS



Ambrosia
 Dark Pollen 65%
 NAI-41020
 20 / 20 g



Porcini
 Dark Milk 63%
 NAI-41030
 20 / 20 g



Kefir
 Probiotic Milk 40%
 NAI-41040
 20 / 20 g



Rough Ground
 Organic 75%
 NAI-42010
 20 / 20 g



BBQ Spice Organic
 Dark 65% Mini
 NAI-42020
 20 / 20 g



Golden Berry
 Organic Dark 61%
 NAI-42070
 20 / 20 g



Peanut Butter
 Organic Milk 42%
 NAI-42080
 20 / 20 g



Tahini
 Organic Milk 42%
 NAI-42090
 20 / 20 g



Molecules 75%
 Dark Chocolate
 NAI-43010
 20 / 20 g



NANO LOT



Hacienda Betulia NLO9
NAI-51009
7 / 57 g



Karimui PNG NL11
NAI-51011
12 / 57 g



Red Java
100% NL12
NAI-51012
12 / 57 g



Raw Porcelana
70% NL13
NAI-51013
12 / 57 g

THEOBROMAZ



Cacao Pulp
NAI-75310
7 / 65 g



Jaguar Tree Cacao
NAI-75320
7 / 65 g



"White" Cacao
NAI-75330
7 / 65 g



COLLECTIONS



Bread & Jam Collection
NAI-81010
9 / 20 + 55 g



Forager
Mini Bar Collection
NAI-81410
8 / 3 x 20 g



Equator O1
Mini Bar Collection
NAI-82410
7 / 3 x 20 g



Equator O2
Mini Bar Collection
NAI-82420
7 / 3 x 20 g



Equator O3
Mini Bar Collection
NAI-82430
4 / 6 x 20 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.



Nicaragua 73%
OMN-11100
10 / 60 g



Tanzania 70%
OMN-11200
10 / 60 g



Madagascar 66%
OMN-11300
10 / 60 g



Superchocoberry
Barleynibblynuttylicious 70%
OMN-21000
10 / 60 g



Lakkrís + Sea Salt 38%
OMN-21200
10 / 60 g



Black n' Burnt Barley
OMN-21250
10 / 60 g



Coffee + Milk
OMN-21300
10 / 60 g



Sea Salted
Almonds + Milk 45%
OMN-21100
10 / 60 g



Cookies + Cream
OMN-21400
10 / 60 g



Dark Milk of Tanzania 65%
OMN-31100
10 / 60 g



Milk of Nicaragua 50%
OMN-31200
10 / 60 g



Milk of Madagascar 45%
OMN-31300
10 / 60 g



Caramel + Milk "Pride Bar"
OMN-51100
10 / 60 g



Lakkrís + Raspberry
OMN-51120
10 / 60 g



Sea Salted Toffee
OMN-51140
10 / 60 g

KRUNCH



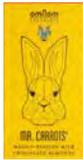
Lakkrís + Sea Salt
OMN-71400
10 / 180 g



Milk Chocolate
OMN-71500
10 / 180 g



Toffee + Sea Salt
OMN-71600
10 / 180 g



Mr. Carrots' Mango-Passion
Milk Chocolate Covered
Almonds
OMN-72100
5 / 300 g



S'Mores Kit
Limited Edition
OMN-73100
12 / 170 g



WINTER SEASONAL



Dark Nibs + Raspberries
Winter Seasonal
OMN-81200
10 / 60 g



Milk + Cookies
Winter Seasonal
OMN-81300
10 / 60 g



Spiced White + Caramel
Winter Seasonal
OMN-81400
10 / 60 g

LARGE BARS



Caramel + Milk "Pride Bar"
OMN-91100
6 / 250 g



Lakkrís + Sea Salt 38%
OMN-91200
6 / 250 g



Sea Salted
Almonds + Milk 45%
OMN-91300
6 / 250 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 exemplifies why Swiss chocolate has a reputation for super smooth texture and refined flavor. However, unlike most over processed modern Swiss chocolate, which is worked to death, Original Beans encapsulates what is unique about each origin. 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 Chunchu 100%
OBC-10010
13 / 70 g



Arhuaco Businchari 82%
OBC-10030
13 / 70 g



Piura Porcelana 75%
OBC-10040
13 / 70 g



Cru Virunga 70%
OBC-10050
13 / 70 g



Beni Wild Harvest 66%
OBC-10060
13 / 70 g



Cru Udzungwa 70%
with Nibs
OBC-15010
13 / 70 g



Femmes de
Virunga 55%
OBC-20010
13 / 70 g



Vegan Almond Milk
Esmeraldas 50%
OBC-20020
13 / 70 g



Esmeraldas Milk 42%
OBC-20030
13 / 70 g



Virunga
(Virunga, Femmes)
Special Order
OBC-81010
6 / 2x70 g

COLLECTIONS



Four the Love of Chocolate
(Piura, Virunga, Femmes, Esmeraldas)
Special Order
OBC-81100
4 / 4x70 g



The Story of Cacao
(Piura, Beni, Virunga, Esmeraldas)
Special Order
OBC-81200
3 / 4x70 g

POTOMAC

Woodbridge, Virginia

Ben Rasmussen was inspired to get into the chocolate game after his brother and sister attended a Caputo's chocolate class in Utah and introduced Ben to fine chocolate. He now produces distinctively American craft chocolate in his "absurdly small workshop." Ben's approach delivers a phenolic punch to the palate. This chocolate is not for the timid.



Tumaco 100%
POT-11020
12 / 60 g



Upala 85%
POT-11100
12 / 60 g



Semuliki
Forest 75%
POT-11140
12 / 60 g



Duarte 70%
POT-11200
12 / 60 g



Ucayali River 70%
POT-11380
12 / 60 g



Upala 70%
POT-11400
12 / 60 g



Being Nuts Is It's
Own Reward 70%
POT-21050
12 / 60 g



I'm Sorry for What I
Said When I Ran Out
of Coconut 70%
POT-21100
12 / 60 g



Worth It's Salt 70%
POT-21300
12 / 60 g



You Bread My
Mind 70%
POT-21500
12 / 60 g



Oat Milk
POT-31150
12 / 60 g



Toasted Milk
POT-31200
12 / 60 g



Duarte Dark Milk 60%
POT-31300
12 / 50 g



Duarte Drinking
Chocolate 70%
POT-71100
6 / 85 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, 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.



Madagascar 100%
PRA-10020
18 / 100 g



Fortissima 80%
PRA-10030
18 / 100 g



Brésil 75%
PRA-10040
18 / 100 g



Costa Rica 75%
PRA-10050
18 / 100 g



Cuba 75%
PRA-10060
18 / 100 g



Djakarta 75%
PRA-10070
18 / 100 g



Equateur 75%
PRA-10080
18 / 100 g



Ghana 75%
PRA-10090
18 / 100 g



Indonésie 75%
PRA-10100
18 / 100 g



Madagascar 75%
PRA-10110
18 / 100 g



Papouasie 75%
PRA-10120
18 / 100 g



Pérou 75%
PRA-10130
18 / 100 g



São Tomé 75%
PRA-10140
18 / 100 g



Venezuela 75%
PRA-10150
18 / 100 g



Mélissa 45%
PRA-20010
18 / 100 g



Barre Infernale Lait
PRA-41010
7 / 160 g



Barre Infernale Noir
PRA-41020
7 / 160 g



Barre Infernale Nougat
PRA-41030
7 / 160 g



Barre Infernale Orange
PRA-41040
7 / 160 g



Infernale Pistache
PRA-41050
7 / 160 g



Crème de Noisettes Tube
PRA-45210
6 / 250 g



Mini Pyramide des Tropiques
PRA-71010
10 / 50 g



Pyramide des Tropiques
PRA-71020
6 / 500 g



Cuba Couverture
Special Order
PRA-92010
3 / 1 kg

Madagascar Couverture
Special Order
PRA-92020
3 / 1 kg

Organic Cocoa Powder
PRA-93010
1 / 5 kg

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.



Ecuador
Hacienda Limon 100%
PSC-11100
10 / 70 g



Ecuador
Hacienda Limon 85%
PSC-11200
10 / 70 g



Jamaica Tulloch
Estate 76%
PSC-11400
10 / 70 g



Jamaica Bachelor's
Hall Estate 75%
PSC-11500
10 / 70 g



Madagascar
Ambanja 72%
PSC-11700
10 / 70 g



Grenada
Crayfish Bay Estate 70%
PSC-11800
10 / 70 g



Sourdough
& Sea Salt 66%
PSC-21200
10 / 70 g



Rye Crumb, Milk
& Sea Salt 60%
PSC-21300
10 / 70 g



Brown Bread 40%
PSC-21600
10 / 70 g



Ecuador Dark Milk 60%
PSC-31200
10 / 70 g



Oat Milk 60%
PSC-31250
10 / 70 g



Madagascar Milk 58%
PSC-31300
10 / 70 g



Madagascar White 44%
PSC-41100
10 / 70 g



Jamaica Bachelor's
Hall Estate 90%
Limited Edition
PSC-52100
10 / 70 g



Ecuador Eccles 55%
Limited Edition
PSC-52200
10 / 70 g

MINIS



Ecuador
Hacienda Limon 85%
PSC-61100
20 / 20 g



Jamaica Bachelor's
Hall Estate 75%
PSC-61200
20 / 20 g



Sourdough
& Sea Salt 66%
PSC-61300
20 / 20 g



Oat Milk 60%
PSC-61330
20 / 20 g



Rye Crumb, Milk
& Sea Salt 60%
PSC-61350
20 / 20 g



Madagascar
Milk 58%
PSC-61400
20 / 20 g



DRINKING CHOCOLATE



Drinking Chocolate Tin
Ecuador 85%
PSC-71100
12 / 250 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.



Chuncho 100%
QAN-11100
12 / 50 g



Bagua 70%
QAN-11200
12 / 50 g



Chaska 70%
QAN-11300
12 / 50 g



Chuncho 70%
QAN-11400
12 / 50 g



Gran Blanco 70%
QAN-11500
12 / 50 g



Morropon 70%
QAN-11600
12 / 50 g



Silk Road 70%
QAN-21200
12 / 50 g



Maple & Maras
Fleur de Sel 60%
QAN-21300
12 / 50 g



Jean Duya 32% w/
Piedmont Hazelnuts
QAN-21800
12 / 50 g



Oh La Vache! Dark
Milk 60% 50g
QAN-31050
12 / 50 g



Goat Milk, Dreams of
Cashmere 55%
QAN-31100
12 / 50 g



Oat Milq 50%
QAN-31200
12 / 50 g



Don Maximo's
Quest 80%
QAN-51200
12 / 50 g



Palo Santo 70%
QAN-51400
12 / 50 g



Black Walnut
QAN-51500
12 / 50 g



Pause Café 70%
QAN-51300
12 / 50 g



Bulk Drinking Chocolate
Chaska 70%
Special Order
QAN-91100
1 / 2 kg



Bulk Drinking Chocolate
Piura 70%
Special Order
QAN-91200
1 / 2 kg



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.

LANDS OF ORIGIN



100%
RAA-10010
12 / 1.8 oz



Bourbon Cask Aged 82%
RAA-15010
12 / 1.8 oz



Strawberry & Coconut 80%
RAA-15020
12 / 1.8 oz



Maple & Nibs 75%
RAA-15030
12 / 1.8 oz



Pink Sea Salt 71%
RAA-15040
12 / 1.8 oz



Bananas Foster 68%
RAA-15050
12 / 1.8 oz



Green Tea Crunch 66%
RAA-15060
12 / 1.8 oz



Coconut Milk 60%
RAA-25010
12 / 1.8 oz



Oat Milk 58%
RAA-25020
12 / 1.8 oz

MINIS



100%
RAA-44010
1 / 100 x 8 g



Pink Sea Salt 71%
RAA-44020
1 / 100 x 8 g



Coconut Milk 60%
RAA-44030
1 / 100 x 8 g



Oat Milk 58%
RAA-44040
1 / 100 x 8 g

LIMITED EDITION



Rose Cardamom 70%
NYBG
RAA-51510
12 / 1.8 oz



Jasmine Mint 68%
NYBG
RAA-51520
12 / 1.8 oz



Hibiscus Cinnamon
67% NYBG
RAA-51530
12 / 1.8 oz



Dark Chocolate
Waffle Cone Bar
RAA-75310
10 / 1 oz



Vanilla Dark Chocolate
Waffle Cone Bar
RAA-75320
10 / 1 oz



Matcha White Chocolate
Waffle Cone Bar
RAA-75330
10 / 1 oz



Raspberry Waffle
Cone Bar
RAA-75340
10 / 1 oz

BAKING CHOCOLATE



Cocoa Magic
Mushroom Blend
RAA-78310
10 / 8 oz



Dark 71%
RAA-79410
10 / 8 oz



Maple 75%
RAA-79810
10 / 8 oz



Baking Cacao Powder
RAA-79820
10 / 8 oz

RABITOS

Extremadura, Spain

This decadent morsel of Calabacita Mediterranean figs, enrobed in a thin milk chocolate shell, with a boozy ganache filling, is our best selling chocolate impulse item! Now also available in both white chocolate and salted caramel chocolate coating for an extra luxurious experience.



Dark Chocolate Figs
RAB-11100
1 / 1 kg / individually wrapped



White Chocolate Figs
RAB-21300
1 / 1 kg / individually wrapped



Milk Chocolate Figs
RAB-231300
1 / 1 kg / individually wrapped



Dark
8 Piece Box
RAB-11400
10 / 142 g



Royale Milk
8 Piece Box
RAB-31400
10 / 142 g



RANGER

Portland, Oregon

Based on family recipes and named for founder George Domurot's niece, a National Park Service Forest Ranger, Ranger Chocolate Company carefully handles each cacao bean to unlock nuance, regionality, and terroir-driven flavors in their chocolate. Ranger's addictive granolas, caramel sauce, and gourmet candy bars complement their two-ingredient single origin bars for a unique product line. Like all good Rangers, they also take care of the planet, using candy bar proceeds to plant trees and take care of wildlife.

LARGE



Mayan, Adventure Series 75%
RAN-01010
12 / 2.25 oz



Oregon Pinot Noir, Adventure Series
RAN-01020
12 / 2.25 oz



Thai, Adventure Series
RAN-01030
17 / 2.25 oz



Classic Dark 70%
RAN-01040
17 / 2.25 oz



Espresso 74%
RAN-01050
17 / 2.25 oz



Maple 66%
RAN-01060
17 / 2.25 oz



Dark Milk 67%
RAN-01070
17 / 2.25 oz



Milk
RAN-01080
17 / 2.25 oz



Oregon Sea Salt 75%
RAN-01220
17 / 2.25 oz



Alaska Sea Salt 74%
RAN-01230
17 / 2.25 oz

MEDIUM



Mayan, 75%
RAN-02010
12 / 1.25 oz



Oregon Pinot Noir,
RAN-02020
12 / 1.25 oz



Thai
RAN-02030
12 / 1.25 oz



Classic Dark 70%
RAN-02030
12 / 1.25 oz



Espresso 74%
RAN-02050
30 / 1.25 oz



Maple 66%
RAN-02060
30 / 1.25 oz



Dark Milk 67%
RAN-02070
30 / 1.25 oz



Milk
RAN-02080
30 / 1.25 oz



Oregon
Sea Salt 75%
RAN-02220
30 / 1.25 oz



Alaska Sea Salt 74%
RAN-02230
30 / 1.25 oz



100%
RAN-10010
15 / 2.25 oz



Uganda Semuliki
Forest 77%
RAN-10030
17 / 2.25 oz



Nord,
Haiti 75%
RAN-10040
15 / 2.25 oz



Mexico
Soconusco 70%
RAN-10050
17 / 2.25 oz



Chocolate Brittle
Wafer Bar
RAN-71010
8 / 115 g



Doug Fir
Peppermint Pattie
RAN-73010
12 / 5 ea



GRANOLA



Classic Granola
RAN-75510
12 / 14 oz



Chocolate Crunch Granola
RAN-75520
12 / 11.65 oz



Northwest Fruit Granola
RAN-75530
12 / 14 oz



Small Bag
RAN-75550
12 / 6.35 oz



Small Bag
RAN-75560
12 / 4.59 oz



Small Bag
RAN-75570
12 / 6.35 oz



Chocolate
Caramel Sauce
RAN-76710
12 / 10 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.

UTAH MOUNTAIN LINE



Honeycomb
Toffee 75%
RIT-01010
12 / 2.12 oz



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



Juniper
Lavender 70%
RIT-01030
12 / 2.12 oz



S'mores 70%
RIT-01040
12 / 2.12 oz



Desert Sands
RIT-01060
12 / 2.12 oz



Pure Cacao 100%
RIT-10010
12 / 2.12 oz



Belize,
Toledo 75%
RIT-10030
12 / 2.12 oz



Ecuador,
Camino Verde 75%
RIT-10040
12 / 2.12 oz



Madagascar 75%
RIT-10050
12 / 2.12 oz



Peru,
Marañón 75%
RIT-10060
12 / 2.12 oz



Mid Mountain
Blend 70%
RIT-10070
12 / 2.12 oz



Bourbon
Barrel Aged 75%
RIT-15010
12 / 2.12 oz



Fleur de Sel 70%
RIT-15020
12 / 2.12 oz



Vanilla, Madagascar
Bourbon 70%
RIT-15040
12 / 2.12 oz



Dark Mocha 60%
RIT-15050
12 / 2.12 oz



Farmhouse Chocolate Granola
Trail Mix
RIT-46310
6 / 12 oz



Chocolate & Utah Sour Cherry
Trail Mix
RIT-46710
6 / 8 oz



DRINKING CHOCOLATE



Cacao 100%
RIT-47310
12 / 8 oz



Belize 75%
RIT-47320
12 / 8 oz



Peru 75%
RIT-47330
12 / 8 oz



Ecuador 70%
RIT-47340
12 / 8 oz



Madagascar 70%
RIT-47350
12 / 8 oz



Mid Mountain
Blend 65%
RIT-47360
12 / 8 oz



Chocolate Chunks 65%
RIT-48210
6 / 16 oz



Cacao Nibs Light Roast
RIT-48610
6 / 8 oz



Utah Mountain Collection
RIT-71010
6 / 5 x 2.12 oz

Belize 75%
Special Order
RIT-94010
1 / 5 lb

Mid Mountain Blend 65%
Special Order
RIT-94060
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."



The Naked Cocoa 100%
ROZ-10010
12 / 50 g



Big Gorilla Bar
Virunga Congo 77%
ROZ-10020
12 / 70 g



Mababu Tanzania 75%
ROZ-10030
12 / 70 g



Chuafo 73%
ROZ-10040
7 / 70 g



Gran Nativo Blanco
Peru 72%
ROZ-10050
12 / 70 g



Porcelana 71%
ROZ-10060
7 / 70 g



Pure Nacional Cacao
Peru 71%
ROZ-12100
7 / 70 g



Candied Cacao
Nibs in Palinka 77%
ROZ-15010
7 / 70 g



Beer vs. Cocoa 73%
ROZ-15020
10 / 70 g



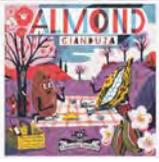
Cardamom 73%
ROZ-15030
10 / 70 g



Olives & Bread 73%
ROZ-15040
10 / 70 g



Eros Hot Paprika 73%
ROZ-15050
10 / 70 g



Gianduja with Almond Paste
ROZ-15060
7 / 70 g



Gianduja Bar w/ Hazelnut Paste
ROZ-15065
7 / 70 g



Gianduja Bar w/ Pistachio Paste
ROZ-15070
7 / 70 g



Milk with Caramelized Lavender Flowers 40%
ROZ-25010
7 / 70 g



Milk Chocolate w/ Mandarin 40%
ROZ-25020
7 / 70 g



Milk Chocolate w/ Sea Salt 40%
ROZ-25030
7 / 70 g



White with Spices, Lemon Oil & Matcha
ROZ-25040
7 / 70 g





Christmas Hot Milk
Chocolate with Hazel-
nut praline
ROZ-62782
9 / 120 g



Striped Easter Eggs
(Seasonal)
ROZ-64721
12 / 85 g



Guayasa Loose
Tea Leaves
ROZ-71100
9 / 55 g



Almonds Covered w/ Salted
Caramel & Chocolate
ROZ-74310
9 / 100 g



Caramelized Coffee Beans in
Chocolate w/ Paprika
(Winter Seasonal)
ROZ-74330
9 / 100 g



Hazelnuts Covered w/ Ginger
Caramel & Chocolate
(Winter Seasonal)
ROZ-74330
9 / 100 g



DRINKING CHOCOLATE



Drinking Chocolate
ROZ-78310
9 / 120 g



Hot Paprika Drinking
Chocolate
ROZ-78320
9 / 120 g



Lavender Drinking
Chocolate
ROZ-78330
9 / 120 g



Peppermint Drinking
Chocolate
ROZ-78340
9 / 120 g



Spicy Drinking
Chocolate
ROZ-78350
9 / 120 g

SABADI

Modica, Italy

Modica style chocolate, born in the eponymous and elaborate city in southeastern Sicily, has long suffered in reputation due to cheap cacao from dubious sources. Enter Simone Sabiani, Modica restaurateur with a restorative eye for food, natural wine, and chocolate. His Sabadi chocolate taps the potential of Modica style, known for cold processing, lack of added cacao butter, and rough texture, to highlight the raw materials that go into its creation. Sabadi showcases how ethical sourcing, attention to detail, and thoughtful inclusions can match this unique style to the baroque beauty of its rich history.



Tritone w/ Flower of Salt 85%
SAB-01010
12 / 50 g



Scuro w/ Mascobado Sugar 70%
SAB-01020
12 / 50 g



Rajah w/ White Peppercorns 64%
SAB-01030
12 / 50 g



Nella w/ Cinnamon 60%
SAB-01040
12 / 50 g



Cino w/ Chili 60%
SAB-01050
12 / 50 g



Zen w/ Ginger 60%
SAB-01060
12 / 50 g



Donato w/ Interdonato Lemon 60%
SAB-01070
12 / 50 g



Rosella w/ Sicilian Red Orange 60%
SAB-01080
12 / 50 g



Darino w/ Ciaculli Late Mandarin 50%
SAB-01090
12 / 50 g



Pantelleria w/ Caperberries & Flower of Salt 83%
SAB-02010
12 / 50 g



Agrigento w/ EVOO & Dried Bay Leaves 60%
SAB-02020
12 / 50 g



Catania w/ Prickly Pear & Marjoram 60%
SAB-02030
12 / 50 g



Isole Eolie w/ Carob & Wormwood 60%
SAB-02040
12 / 50 g



Noto w/ Almonds & Orange Zest 60%
SAB-02050
12 / 50 g



Palermo w/ Mandarin Zest & Sumac 60%
SAB-02060
12 / 50 g



Siracusa w/ Lemon Zest & Mint Leaves 60%
SAB-02070
12 / 50 g



Taormina w/ Mulberries & Calamint Leaves 60%
SAB-02080
12 / 50 g



Quality of Life Leisure, Organic Raw Chocolate w/ Ashwaganda, Schizandra Berries, & Licorice
SAB-03010
12 / 50 g



Quality of Life Beauty, Organic Raw Chocolate w/ Chia Seeds, Lin Seeds, Hemp Seeds, Carrots
SAB-03020
12 / 50 g



Quality of Life Health, Organic Raw Chocolate w/ Bee Pollen, Pomegranate Extract, & Acerola Extracts
SAB-03030
12 / 50 g



Quality of Life Sex, Organic Raw Chocolate w/ Maca, Damiana, & Cola Nuts 66%
SAB-03040
12 / 50 g



Quality of Life Optimism, Organic Raw Chocolate w/ Panax Ginseng, Pumpkin Seeds, & Nutmeg
SAB-03050
12 / 50 g



Quality of Life Youth, Organic Raw Chocolate w/ Acai Berries, Rosehip, Red Orange Zest, Green Tea Extract
SAB-03060
12 / 50 g



Tato Organic Milk Chocolate
48%.
SAB-04010
12 / 50 g



Papa Organic Milk Chocolate
w/ Coconut Blossoms 58%
SAB-04020
12 / 50 g



Tata Organic Milk Chocolate
w/ Cardamom 53%
SAB-04030
12 / 50 g



Nonno Organic Milk Chocolate
w/ Coffee 53%
SAB-04030
12 / 50 g



Nonna Organic Milk Chocolate
w/ Ginger 53%
SAB-04050
12 / 50 g



Mamma Organic Milk Chocolate
w/ Flower of Salt 48% SAB-
04060
12 / 50 g



Dedella Hard Candy w/
Orange Blossom Honey,
Mandarin, & Cardamom
SAB-43510
12 / 40 g



Gisella Hard Candy w/
Orange Blossom Honey, L
emongrass, & Ginger
SAB-43520
12 / 40 g



Isabella Hard Candy w/
Orange Blossom Honey,
Lemon, & Rosemary
SAB-43530
12 / 40 g



Luisella Hard Candy w/
Orange Blossom Honey,
Mint, & Licorice
SAB-43540
12 / 40 g



Serenella Hard Candy w/
Orange Blossom Honey,
Grapefruit, & Marjoram
SAB-43550
12 / 40 g



Stella Hard Candy w/
Orange Blossom Honey,
Star Anise, & Basil
SAB-43560
12 / 40 g

SPECIAL ORDER (APPROX 275 EACH)

Dedella w/ Orange Blossom Honey, Mandarin, & Cardamom
Special Order
SAB-43570
5 / 1 kg

Gisella w/ Orange Blossom Honey, Lemongrass, & Ginger.
Special Order
SAB-43580
5 / 1 kg

Isabella w/ Orange Blossom Honey, Lemon, & Rosemary
Special Order
SAB-43590
5 / 1 kg

Luisella w/ Orange Blossom Honey, Mint, & Licorice
Special Order
SAB-43600
5 / 1 kg

Serenella w/ Orange Blossom Honey, Grapefruit, & Marjoram
Special Order
SAB-43610
5 / 1 kg

Stella w/ Orange Blossom Honey, Star Anise, & Basil
Special Order
SAB-43620
5 / 1 kg



Hard Candy Tin Citrus & Herbs Assortment (Dedella, Isabella, Serenella)
SAB-43630
6 / 240 g



Hard Candy Tin Herbs & Spices Assortment (Gisella, Marinella, & Stella)
SAB-43640
6 / 240 g



SODA MIX



Aranciata Madre (Orange)
SAB-49110
12 / 333 ml



Bergamotto Madre (Bergamot)
SAB-49120
12 / 333 ml



Limonata Madre (Lemon)
SAB-49130
12 / 333 ml



Zenzero Madre (Lemon & Ginger)
SAB-49140
12 / 333 ml



Aranciata Madre (Orange)
Special Order
SAB-49150
6 / 1L



Bergamotto Madre (Bergamot)
Special Order
SAB-49160
6 / 1L



Limonata Madre (Lemon)
Special Order
SAB-49170
6 / 1L



Zenzero Madre (Lemon & Ginger)
Special Order
SAB-49180
6 / 1L



Criollo Ocumare 100%
SAB-50010
12 / 50 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 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.



Bolivia,
Tranquilidad 70%
SOL-11100
12 / 2.3 oz



Ecuador,
Camino Verde 70%
SOL-11200
12 / 2.3 oz



Ecuador, El Limon
70%
SOL-11210
12 / 2.3 oz



India,
Anamalai 70%
SOL-11300
12 / 2.3 oz



Madagascar,
Sambirano 70%
SOL-11400
12 / 2.3 oz



Tanzania,
Kilombero 70%
SOL-11500
12 / 2.3 oz



Uganda,
Bundibugyo 70%
SOL-11600
12 / 2.3 oz



Vietnam
Ben Tre 70%
SOL-11650
12 / 2.3 oz



Vietnam
Dak Nong 70%
SOL-11680
12 / 2.3 oz



Wasatch, Blend 70%
SOL-11700
12 / 2.3 oz



Bolivia, Dark Milk 56%
SOL-31050
12 / 2.3 oz



Ghana Dark Milk 54%
SOL-31100
12 / 2.3 oz



Vanilla Bean
White Chocolate
SOL-41100
10 / 2.3 oz

SEASONAL



Brown Butter White
SOL-81100
12 / 2.3 oz



Coconut White Chocolate
SOL-81200
12 / 2.3 oz



DRINKING CHOCOLATE & NIBS



Ghana Drinking Chocolate Mix
SOL-71100
12 / 8 oz



Sweet Nibs
SOL-71200
12 / 2.3 oz

BULK

Nibs
SOL-91100
1 / 2 lb

Dark Drinking Chocolate Mix
SOL-91200
1 / 2 lb

Ground Madagascar,
Sambirano 70%
SOL-91300
1 / 2 lb

Madagascar,
Sambirano 70%
SOL-91400
1 / 2 lb

Uganda, Bundibugyo 70%
SOL-91500
1 / 2 lb

Wasatch Blend 70%
SOL-91600
1 / 2 lb

Milk Chocolate
SOL-91700
1 / 5 lb

White Chocolate
SOL-91800
1 / 5 lb



STANDOUT CHOCOLATE

Källered, 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.



Belize, Maya Mountain 70%
STA-11100
12 / 50 g



Guatemala, Lachuá 70%
STA-11200
12 / 50 g



Haiti, Cap-Haïtien 70%
STA-11300
12 / 50 g



India, Idukki 70%
STA-11400
12 / 50 g



Indonesia, Bali 70%
STA-11500
12 / 50 g



Madagascar, Sambirano 70%
STA-11600
12 / 50 g



Peru, Urubamba 70%
STA-11700
12 / 50 g



Uganda, Semuliki Forest 70%
STA-11800
12 / 50 g



Nordic Nature, Spruce Shoots 66%
STA-21100
12 / 50 g



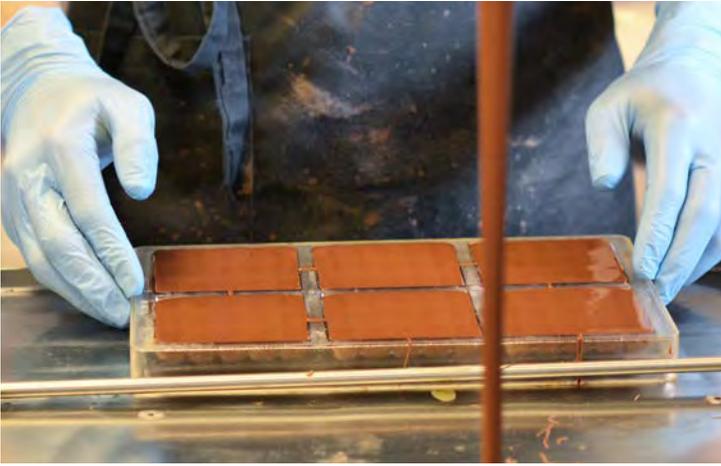
Nordic Nature, Black Currant 63%
STA-21200
12 / 50 g



Nordic Nature, European Blueberry 63%
STA-21300
12 / 50 g



Nordic Nature, Porcini 63%
STA-21400
12 / 50 g



Coconut Milk 60%
STA-31100
12 / 50 g



Haiti, Cap-Haïtien
Dark Milk 60%
STA-31200
12 / 50 g



India, Idukki Dark
Milk 60%
STA-31300
12 / 50 g



Madagascar,
Sambirano Dark
Milk 60%
STA-31400
12 / 50 g



Swedish Favourites
Gesha Specialty Coffee
STA-41100
12 / 50 g



Swedish Favourites
Getmese 58%
STA-41200
12 / 50 g



Swedish Favourites
Licorice & Beech
Smoked Sea Salt 67%
STA-41300
12 / 50 g



Swedish Favourites
Saffron 70%
STA-41400
12 / 50 g



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



Super Dark 85%
TAZ-01010
12 / 2.7 oz



Cacao Puro 70%
TAZ-01020
12 / 2.7 oz



Sea Salt 70%
TAZ-01030
12 / 2.7 oz



Coffee 55%
TAZ-01050
12 / 2.7 oz



Cinnamon 50%
TAZ-01060
12 / 2.7 oz



Guajillo 50%
TAZ-01070
12 / 2.7 oz



Vanilla 50%
TAZ-01080
12 / 2.7 oz



Mexicano Salted
Almond 40%
TAZ-01090
12 / 2.7 oz



Cookie Crunch
Bar 70%
TAZ-02010
10 / 2.5 oz



Cornflake Crunch
Bar 70%
TAZ-02020
10 / 2.5 oz



Lemon Cookie
Crunch Bar 70%
TAZ-02030
10 / 2.5 oz



Orange Crunch
Bar 70%
TAZ-02040
10 / 2.5 oz



Triple Nut
Crunch Bar 70%
TAZ-02050
10 / 2.5 oz

STONE GROUND BARS



Wicked Dark 95%
TAZ-10010
10 / 2.5 oz



Seriously Dark 87%
TAZ-10020
10 / 2.5 oz



Deliciously Dark 70%
TAZ-1003010 / 2.5
oz



Wicked Dark
w/ Almonds 95%
TAZ-15010
10 / 2.5 oz



Wicked Dark
Ginger 95%
TAZ-15020
10 / 2.5 oz



Wicked Dark
Toasted Coconut 95%
TAZ-15030
10 / 2.5 oz



Cacao Crunch 80%
TAZ-15040
10 / 2.5 oz



Sea Salt &
Almond 80%
TAZ-15050
10 / 2.5 oz



Coconut 70%
TAZ-15060
10 / 2.5 oz



Hazelnut Praline 70%
TAZ-15065
10 / 2.5 oz



Raspberry
Crunch 70%
TAZ-15070
10 / 2.5 oz



Toffee, Almond
& Sea Salt 60%
TAZ-15080
10 / 2.5 oz



Almond Milk
TAZ-20010
10 / 2.5 oz



Crunchy Cashew
Almond Milk
TAZ-25010
10 / 2.5 oz



Quinoa Crunch
Almond Milk
TAZ-25020
10 / 2.5 oz



DARK CHOCOLATE COVERED



Almonds
TAZ-44310
12 / 4.2 oz



Cashews
TAZ-44320
12 / 4.2 oz



Espresso Beans
TAZ-44330
12 / 4.2 oz



Hazelnuts
TAZ-44340
12 / 4.2 oz

DARK BARK



Coconut Almond 80%
TAZ-46710
12 / 4.2 oz



Pumpkin Seed 80%
TAZ-46720
12 / 4.2 oz



Sea Salt & Almond 80%
TAZ-46730
12 / 4.2 oz



Toasted Coconut 80%
TAZ-46740
12 / 4.2 oz

GIFTS & COLLECTIONS



Classic Collection
TAZ-71010
6 / 6 discs x 2.7 oz



Mexicano Sampler
TAZ-71020
6 / 8 discs x 1.35 oz



Oaxacan Sampler
TAZ-71030
12 / 4 discs x 1.35 oz



PRO LINE BULK



Couverture Chocolate
Smooth 70%,
Special Order
TAZ-92010
1 / 3 kg



Bulk Bake Stable Chocolate,
Medium Grit 70%,
TAZ-94020
1 / 3 kg



Organic Café Blend 40%
TAZ-94040
1 / 3 kg



Disc Peg Display
20"Hx7"Lx12"D
(free w/ qualifying order)
TAZ-99910
1 / 1 ea

To'ak

Quito, Ecuador

The mission is radical: elevate the dark chocolate experience and push boundaries. And why not? Experience THE most expensive chocolate in the world. While the high ticket value may be subject to budget and perspective, what's objectively legit is To'ak's exclusive access to HCP certified beans from Piedra de Plata. This heirloom strain of Ecuadorian Nacional was once thought to be extinct. With echos to wine world appellations, To'ak captures the essence of terroir in their "Harvest" single origin editions. In "Aged" editions, extractable aromas of Ecuadorian woods take center stage after several exalting years of barrel-aging. On par with prestigious wines and spirits, To'ak elevates all chocolate to new heights.

ART SERIES



Guayasamin 77%
TOK-11100
1 / 50 g



ORIGIN HARVEST



Islay Whisky
Cask Aged 3 years 73%
TOK-21100
1 / 50 g



Tequila
Cask Aged 3 years 73%
TOK-21200
1 / 50 g



Bourbon
Cask Aged 2 years 76%
TOK-21300
1 / 50 g



Andean Alder
Aged 4 years 81%
TOK-21400
1 / 50 g



Kampot Pepper
Aged 3 years 80.5%
TOK-21500
1 / 50 g



Palo Santo
Aged 3 years 80.5%
TOK-21600
1 / 50 g



2017
Rain Harvest 76%
TOK-21800
1 / 50 g



2018
Rain Harvest 74%
TOK-21810
1 / 50 g



2019
Rain Harvest 74%
TOK-21820
1 / 50 g

SIGNATURE HARVEST



Islay Whisky
Cask Aged 3 years 73%
TOK-31200
6 / 50 g



Tequila
Cask Aged 3 years 73%
TOK-31300
6 / 50 g



Bourbon
Cask Aged 2 years 76%
TOK-31400
6 / 50 g



PX Sherry
Cask Aged 2 years 76%
TOK-31500
6 / 50 g



2018
Ecuadorian Rum
Cask Aged 74%
TOK-31540
6 / 50 g



2014
Spanish Elm Aged 81%
TOK-31560
6 / 50 g



Andean Alder
Aged 4 years 81%
TOK-31600
6 / 50 g



Kampot Pepper
Aged 3 years 80.5%
TOK-31700
6 / 50 g



Palo Santo
Aged 3 years 80.5%
TOK-31800
6 / 50 g



2015
Pu'er Tea Aged 73%
TOK-31860
6 / 50 g



2015
Rain Harvest 80.5%
TOK-31900
6 / 50 g



2014
Rain Harvest 81%
TOK-32160
6 / 50 g



2017
Rain Harvest 76%
TOK-32200
6 / 50 g



2018
Rain Harvest 74%
TOK-32210
6 / 50 g



2018
Rain Harvest 100%
TOK-32212
6 / 50 g



2019
Rain Harvest 75%
TOK-32220
6 / 50 g



2021
Rain Harvest OH 75.5%
TOK-32230
6 / 50 g



2021
Rain Harvest 18H 75.5%
TOK-32240
6 / 50 g



2019
Galapagos Harvest 75%
TOK-32310
6 / 50 g



Tasmanian Whisky Cask
Aged Ex-Chardonnay 2018
Harvest 74%
TOK-32400
6 / 50 g



Tasmanian Whisky Cask
Aged Ex-Tawny Port 2019
Harvest 75% *NEW*
TOK-32410
6 / 50 g

MINI SELECTION



Harvest
9 Mini Bars
TOK-41100
6 / 9 x 3 g



Harvest
18 Mini Bars
TOK-41200
6 / 18 x 3 g



100% Mini Bar
TOK-41250
6 / 18 x 3 g



Harvest & Aged
18 Mini Bars
TOK-41300
6 / 18 x 3 g



Experimental
18 Mini Bars
TOK-41500
6 / 18 x 3 g

BULK



Everyday Cacao Powder
TOK-71100
5 / 250 g



Classic
Drinking Chocolate 76%
TOK-71200
5 / 200 g



Tasting Display Kit
(chocolate not included)
TOK-99999
1 / 1 ea

Drinking Cacao 100%
Special Order
TOK-91100
1 / 4000 g

Chocolate Powder 76%
Special Order
TOK-91200
1 / 4000 g

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.

GRAND CRU



Araguaní 100%
VAL-10010
12 / 70 g



Abinao 85%
VAL-10020
12 / 70 g



Guanaja 70%
VAL-10030
12 / 70 g



Manjarí 64%
VAL-10040
12 / 70 g



Guanaja w/
Cocoa Nibs
VAL-15010
10 / 85 g



Manjarí w/
Candied Orange Peel
VAL-15020
10 / 85 g



Caramelia w/
Crunchy Pearls
VAL-15030
10 / 85 g



Jivara w/
Split Pecans
VAL-15040
10 / 85 g



Bahibe Milk 46%
Special Order
VAL-20010
12 / 70 g



Jivara Milk 40%
VAL-20020
12 / 70 g



Dulcey Blond 35%
VAL-30010
12 / 70 g



RETAIL



Abinao 85%
Squares
VAL-44010
8 / 250 g



Cocoa Powder
Retail Box
VAL-79410
8 / 250 g

RETAIL FEVES



Guanaja 70%
VAL-79610
12 / 250 g



Caraibe 66%
VAL-79620
12 / 250 g



Manjari 64%
VAL-79630
12 / 250 g



Jivara 40%
VAL-79640
12 / 250 g



Andoa Lait 39%
VAL-79650
12 / 250 g



Caramelia 36%
VAL-79660
12 / 250 g



Azelia 35%
VAL-79670
12 / 250 g



Dulcey Blond 35%
VAL-79680
12 / 250 g



Ivoire 35%
VAL-79690
12 / 250 g



Passion Fruit
VAL-79700
12 / 250 g



Strawberry
VAL-79710
12 / 250 g



Chocolate Chips 52%
VAL-75710
12 / 250 g



Chocolate Chips 32%
VAL-75720
12 / 250 g



Mixed Pearls:
Dark, Milk & Dulcey
VAL-73010
12 / 250 g



Dairy Free Hot
Chocolate Mix
VAL-78310
6 / 12 oz



Guanaja 70%
VAL-79810
9 / 1 kg



Caraibe 66%
VAL-79820
9 / 1 kg



Oriado 60%
VAL-79830
9 / 1 kg



Equatoriale Noire 55%
VAL-79840
9 / 1 kg



Jivara 40%
VAL-79850
9 / 1 kg



Dulcey Blond 35%
VAL-79860
9 / 1 kg



Ivoire 35%
VAL-79870
9 / 1 kg

GIFT BOXES



Tasting Bar Collection Gift Box
 Special Order
 VAL-81010
 10 / 6x70 g



32 Squares Gift Box
 Special Order
 VAL-81020
 12 / 160 g



52 Single Origin Squares Gift Box
 Special Order
 VAL-81030
 8 / 260 g



Small Assorted Gift Box 25 Pieces
 Special Order
 VAL-81040
 12 / 229 g



Medium Assorted Gift Box 37 Pieces
 Special Order
 VAL-81050
 12 / 345 g



Selection Gift Box
 Special Order
 VAL-81210
 6 / 400 g



Orangette Gift Box
 Special Order
 VAL-81220
 12 / 130 g



Tasting Sticks Collection Gift Box
 Special Order
 VAL-81230
 16 / 160 g

BULK FEVES



Abinao 85%
VAL-91010
3 / 3 kg



Alpaco 66%
VAL-91020
3 / 3 kg



Andoa 70%
Special Order
VAL-91030
3 / 3 kg



Araguani 72%
VAL-91040
3 / 3 kg



Caraibe 66%
VAL-91050
3 / 3 kg



Equatoriale
Noire 55%
VAL-91600
3 / 3 kg



Extra Bitter 61%
VAL-91070
3 / 3 kg



Guanaja 70%
VAL-91080
3 / 3 kg



Illanka 63%
VAL-91090
3 / 3 kg



Itakuja 55%
VAL-91100
3 / 3 kg



Manjari 64%
VAL-91110
3 / 3 kg



Nyangbo 68%
VAL-91120
3 / 3 kg



Oriado Dark 60%
Special Order
VAL-91130
3 / 3 kg



P125 Coeur de
Guanaja 80%
VAL-91140
3 / 3 kg



Tainori 64%
VAL-91150
3 / 3 kg



Andoa Milk
Organic 39%
Special Order
VAL-91160
3 / 3 kg



Azélia Milk 35%
VAL-91170
3 / 3 kg



Bahibe Milk 46%
VAL-91180
3 / 3 kg



Caramelia Milk 36%
VAL-91190
3 / 3 kg



Jivara Milk 40%
VAL-91200
3 / 3 kg



Kidavoa Milk 50%
VAL-91210
3 / 3 kg



Tanariva Milk 33%
VAL-91220
3 / 3 kg



Dulcey Blond 32%
VAL-91230
3 / 3 kg



Orellys 35%
VAL-91240
3 / 3 kg



Ivoire 35%
VAL-91250
3 / 3 kg



Opalys White 33%
VAL-91260
3 / 3 kg



Waina White
Organic 35%
Special Order
VAL-91270
3 / 3 kg



Almond
Special Order
VAL-91280
3 / 3 kg



Passion Fruit
VAL-91290
3 / 3 kg



Strawberry
VAL-91300
3 / 3 kg



Yuzu
VAL-91310
3 / 3 kg



Raspberry
VAL-91320
3 / 3 kg

CRUNCHY PEARLS



Dark
VAL-96010
3 / 3 kg



Dulcey
VAL-96020
3 / 3 kg



Opalys
VAL-96030
3 / 3 kg

BAKING CHOCOLATE



Chocolate Chips
Dark 60%
VAL-91810
2 / 5 kg



Chocolate Chips
Dark 52%
Special Order
VAL-91820
2 / 6 kg



Cocoa Butter Bucket
Special Order
VAL-96110
2 / 3 kg



Bulk Cocoa Nibs
VAL-95010
10 / 1 kg



Bulk Cocoa Powder
VAL-93010
1 / 3 kg



Pate a Glacier Noir
Special Order
VAL-96120
1 / 10 kg



Absolu Cristal
Special Order
VAL-96130
2 / 5 kg



Batons Petit
Pains 55%
Special Order
VAL-96210
6 / 1.6 kg



Batons Petite
Pains 48%
Special Order
VAL-96220
6 / 1.6 kg



PRALINES AND NUTS



Hazelnut Praline
60%
Special Order
VAL-96140
2 / 5 kg



Crunchy Almond/
Hazelnut Praline 50%
Special Order
VAL-96150
2 / 5 kg



Pecan Praline 50%
Special Order
VAL-96160
2 / 5 kg



Pistachio Praline 42%
Special Order
VAL-96170
2 / 5 kg



Almond Paste 55%
Special Order
VAL-96180
4 / 4 kg



Almond Paste 70%
Special Order
VAL-96190
4 / 4 kg

TROPILIA AND SATILIA



Tropilia Dark 70%
VAL-91910
1 / 12 kg

Tropilia Dark 53%
VAL-91920
1 / 12 kg

Tropilia Milk 29%
Special Order
VAL-91930
1 / 12 kg

Satilia Dark 62%
VAL-91940
1 / 12 kg

Satilia Milk 35%
VAL-91950
1 / 12 kg

Ariaga White 30%
VAL-91960
1 / 12 kg

DAIRY FREE



Dairy Free Hot
Chocolate Mix
VAL-94010
6 / 2.7 kg



Bulk Amatika
Vegan Milk 46%
Blocks
VAL-92010
5 / 3 kg



Bulk Dark Hazelnut
Gianduja 3kg Block
Special Order
VAL-92020
5 / 3 kg



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.



Cocoa Bitters
ANG-31100
12 / 4 oz



Xocolatl Mole
Bittermens
BIT-12400
12 / 5 oz



Chocolate
Bob's Bitters
BOB-11300
6 / 100 mL



Chipotle Cacao
Bittercube
BTC-11400
12 / 5 oz



Mole Cacao & Spice
Dashfire Bitters
DAS-11200
6 / 50 mL



Aztec Chocolate
Fee Brothers
FEE-11100
12 / 5 oz



Cherry Cacao Bitters
King Floyd's Bitters
KFB-11250
6 / 100 mL



Chocolate Bitters
King Floyd's Bitters
KFB-12600
6 / 100 mL



Cherry Cacao Bitters
King Floyd's Bitters
KFB-61250
12 / 0.5 oz



Chocolate Bitters
King Floyd's Bitters
KFB-61260
12 / 0.5 oz



Cacao & Macadamia
Mister Bitters
MIS-11100
12 / 100 mL



Chocolate
Scrappy's Bitters
SCR-11500
12 / 5 oz



Salted Cacao
Workhorse Rye
WHR-11240
6 / 2 oz



Orange Cacao
Workhorse Rye
WHR-11600
6 / 2 oz

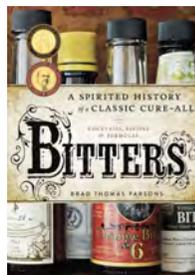


Flowers & Cacao
Workhorse Rye
WHR-51100
4 / 2 oz

BOOKS



*Bean to Bar Chocolate:
America's Craft Chocolate Revolution*
by Megan Giller
APR-71100
1 book



Bitters: A Spirited History of a Classic Cure-All
by Brad Thomas Parsons
APR-71200
1 book