

# A PRIORI

## CHOCOLATE



SPECIALTY FOOD  
IMPORTING & DISTRIBUTION

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## CHOCOLATE

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A P R I O R I

S P E C I A L T Y F O O D  
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.

A PRIORI

SPECIALTY FOOD  
IMPORTING & DISTRIBUTION



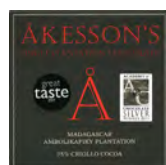


# ÅKESSON'S *Guerville, France*

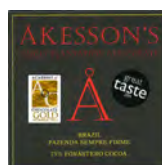
Bertil Åkesson is absolute chocolate royalty. His family's estate in Madagascar is responsible for the defining terroir of that region because an overwhelming majority of top chocolate makers use Åkesson's beans for their Madagascar origin. In addition to farming cacao, currently in multiple regions, 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



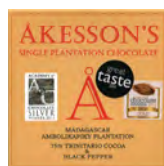
Brazil 75% Forastero  
AKE-11300  
12 / 60 g



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



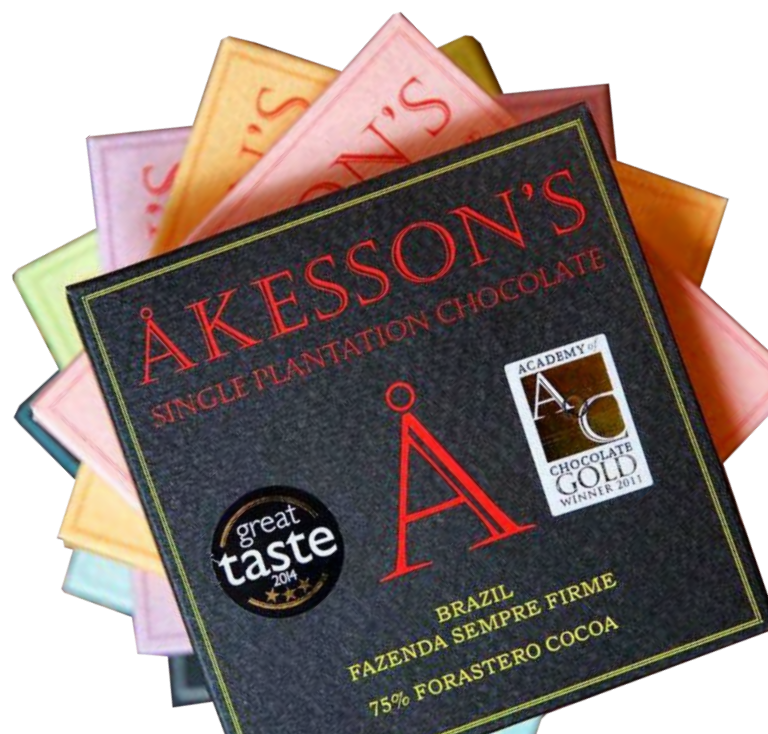
Madagascar 75% Trinitario &  
"Wild" Voatsiperifery Pepper  
AKE-21500  
12 / 60 g



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



Madagascar 43% White  
AKE-41100  
12 / 60 g







# 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-12100  
12 / 3 oz



Guayas 70%  
AMA-12200  
12 / 3 oz



Macoris 70%  
AMA-12300  
12 / 3 oz



Madagascar 70%  
AMA-12400  
12 / 3 oz



Morobe 70%  
AMA-12500  
12 / 3 oz



Ocumare 70%  
AMA-12600  
12 / 3 oz



Cardamom Black Pepper  
AMA-21100  
12 / 3 oz



Mango Chili  
AMA-21200  
12 / 3 oz



Raspberry Rose  
AMA-21300  
12 / 3 oz



## BULK FOR CHEFS

Dos Rios  
AMA-91200  
12 / 16 oz

Guayas  
AMA-91300  
12 / 16 oz

Macoris  
AMA-91400  
12 / 16 oz

Madagascar  
AMA-91500  
12 / 16 oz



# AMEDEI *Pisa, Italy*

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

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Milk  
AME-71100  
12 / 200 g



Dark  
AME-71200  
12 / 200 g



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

## COUVERTURE

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Couverture  
Toscano Black 70%  
AME-91100  
1 kg

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







# ARTISAN DU CHOCOLAT *London, England*

This chocolatier specializes in making gorgeous bonbons, truffles, and filled chocolates, as well as a wide array of unique inclusion bars with unexpected ingredients like popping candy and cheese. Don't get too attached to a favorite bar, as Artisan du Chocolat changes up their flavors frequently and most bars come and go. Bad news for creatures of habit, but great news for the small specialty shops looking to carry distinctive brands like Artisan du Chocolat.



Black Cardamom 70%  
ADC-21200  
12 / 45 g



Chili 70%  
ADC-21300  
12 / 45 g



Salted Honeycomb 41%  
ADC-21620  
12 / 45 g



Popping Candy 35%  
ADC-21720  
12 / 45 g



Popcorn Blonde  
ADC-21840  
12 / 45 g



Velvet Crème Brûlée  
ADC-21900  
12 / 45 g



Almond Milk Vegan 40%  
ADC-31100  
12 / 45 g



Buffalo Milk  
ADC-31200  
12 / 45 g



Mascarpone White  
ADC-41100  
12 / 45 g





# BEYOND GOOD BY MADÉCASSE *Madagascar*

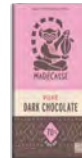
Founded by two former Peace Corps volunteers, Madécasse is built on two distinct principles: ethical, sustainable sourcing of Madagascar cacao through direct relationships, and the skillful crafting of chocolate bars, made from start to finish at origin. They're a "feel-good" brand with the quality to back it up, having won Best in Show at the 2011 Paris Salon du Chocolat.



92% Organic  
BYD-11100  
12 / 75 g



80% Organic  
BYD-11200  
12 / 75 g



70% Organic  
BYD-11300  
12 / 75 g



Toasted Coconut 70%  
BYD-21100  
12 / 75 g



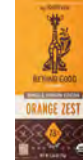
Salted Almond 63%  
BYD-21200  
12 / 75 g



Sea Salt & Nibs 63%  
BYD-21300  
12 / 75 g



Uganda Crispy Rice 73%  
BYD-22100  
12 / 75 g



Uganda Orange Zest 73%  
BYD-22200  
12 / 75 g



Uganda Salted Caramel 73%  
BYD-22300  
12 / 75 g

## VANILLA



Pure Vanilla Extract  
BYD-71100  
12 / 2 oz







# 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



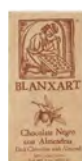
Brasil Eco-Organic 76%  
BLA-11400  
16 / 4.4 oz



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 Sampa's inclusion bars are the brainchild of Albert Adrià of elBulli, the pioneering restaurant most closely associated with molecular gastronomy. One bite of their Gin and Tonic bar will exhibit the crunch of ice, the bitterness of quinine, the floral bouquet of citrus, and even a hint of effervescence, all wrapped up in a milk chocolate bar. It's pure genius! Their Light Roast line is a huge draw as well, mainly for chocolate fanatics. These bars are bold expressions of rare origins like Honduras Mayan Red, Xoconusco, and Congo.



La Joya 70%  
SAM-11100  
15 / 100 g



Mahali 70%  
SAM-11200  
15 / 100 g



Xoconusco 70%  
SAM-11400  
15 / 100 g



Ecuador 100%  
SAM-12100  
15 / 75 g



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



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

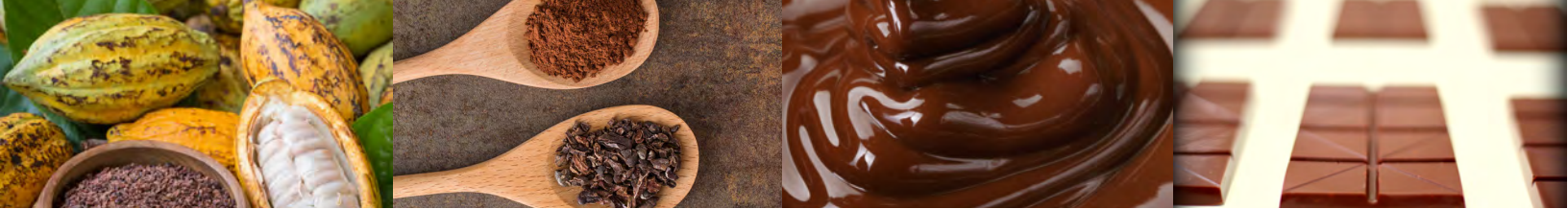


Spicy Lime 31%  
SAM-21700  
15 / 75 g



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.



Rupa Rupa 100%  
CAS-11100  
12 / 2.47 oz



Cuzco 80%  
CAS-11200  
12 / 2.47 oz



Lakuna 70%  
CAS-11300  
12 / 2.47 oz



Chuncho Cuzco 70%  
CAS-11400  
12 / 2.47 oz



Piura Select 70%  
CAS-11500  
12 / 2.47 oz



Piura w/ Nibs 70%  
CAS-21100  
12 / 2.47 oz



Piura Milk w/ Quinoa 40%  
CAS-21200  
12 / 2.47 oz



Piura Milk 50%  
CAS-31100  
12 / 2.47 oz

## MINIS



Rupa Rupa 100%  
CAS-61100  
12 / .88 oz



Cuzco 80%  
CAS-61200  
12 / .88 oz



Lakuna 70%  
CAS-61300  
12 / .88 oz



Chuncho Cuzco 70%  
CAS-61400  
12 / .88 oz



Piura Select 70%  
CAS-61500  
12 / .88 oz



Piura w/ Nibs 70%  
CAS-61600  
12 / .88 oz



Piura Milk w/ Quinoa 40%  
CAS-61700  
12 / .88 oz



Piura Milk 50%  
CAS-61800  
12 / .88 oz



# 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







# CHAPON *Paris, France*

Though he aspired to architecture and design, talents clearly manifested in Chapon's whimsical packaging, young Patrice was always drawn to gastronomy. When seven years old, he accompanied his wine broker father to some of the finest tables in Paris. As a young pastry chef, Chapon perfected sorbets and ice creams for Buckingham Palace. Inevitably, his true calling in chocolate came at age twenty-four, and he spent years procuring and restoring antique chocolate-making equipment. Now, with his five vintage shops in France and one in Tokyo, Chapon has crafted a lush fulfillment of his chocolate destiny.



Venezuela  
Rio Caribe 100%  
CHA-11100  
10 / 75 g



Bolivie  
Beni 75%  
CHA-11200  
10 / 75 g



Cuba 75%  
CHA-11300  
10 / 75 g



Perou  
Gran Yapatera 75%  
CHA-11500  
10 / 75 g



Venezuela  
Chuao 74%  
CHA-11600  
10 / 75 g



Venezuela  
Porcelana 74%  
CHA-11700  
10 / 75 g



Perou  
Gran Nativo 73%  
CHA-11800  
10 / 75 g



Equator  
Los Rios 72%  
CHA-11900  
10 / 75 g



Nicaragua  
Chuno 70%  
CHA-12000  
10 / 75 g



Vietnam 70%  
CHA-12100  
10 / 75 g



Chocolat Lait 52%  
CHA-21200  
10 / 75 g



Chocolat Lait w/  
Caramel Chips  
CHA-21250  
10 / 75 g



Chocolat Lait w/  
Cocoa Nibs 45%  
CHA-21300  
10 / 75 g



Chocolat Blanc w/  
Praline Noisette  
CHA-21400  
10 / 75 g



Chocolat Blanc Yuzu w/  
Praline Noisette  
CHA-21500  
10 / 75 g



## MINIS



Venezuela  
Rio Caribe 100%  
CHA-61100  
20 / 30 g



Bolivie  
Beni 75%  
CHA-61200  
20 / 30 g



Tanzanie 75%  
CHA-61300  
20 / 30 g



Venezuela  
Chuao 74%  
CHA-61400  
20 / 30 g



Perou  
Gran Nativo 73%  
CHA-61500  
20 / 30 g



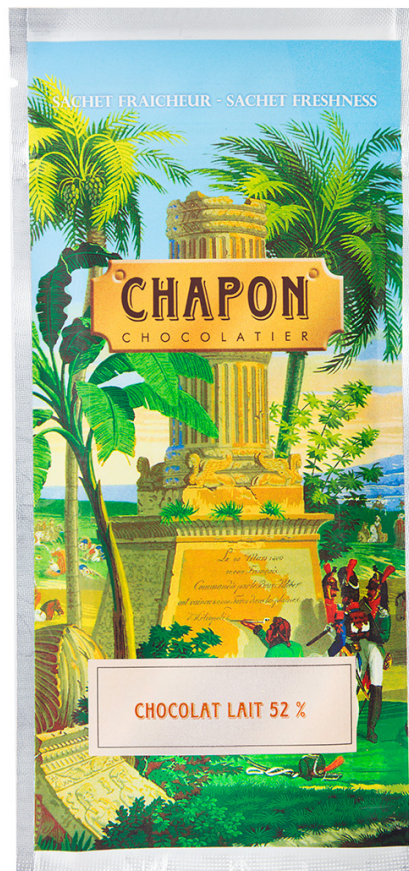
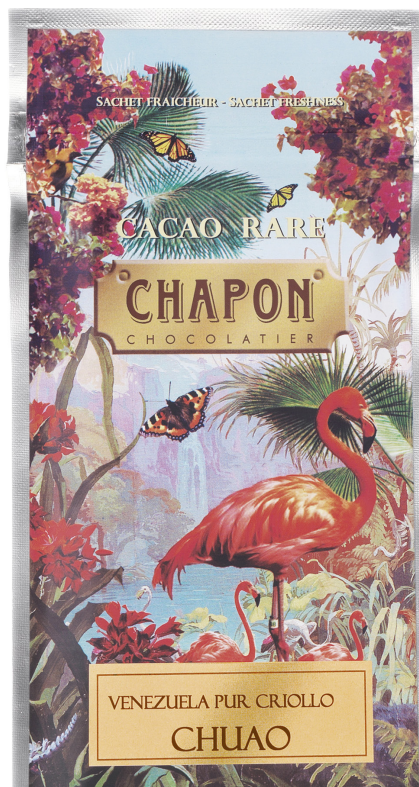
Fevory Chocolat au Lait 52%  
CHA-61600  
20 / 30 g



Coffret Canela Transparence  
CHA-71050  
10 / 12 x 10 g



Coffret 36 Pure Origine  
CHA-71100  
6 / 36 x 5 g







# THE CHOCOLATE CONSPIRACY *S.L.C., 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-11100  
12 / 1.25 oz



Blackberry Ginger  
CCR-21100  
12 / 1.25 oz



Maca  
CCR-21200  
12 / 1.25 oz



Mint Chip  
CCR-21300  
12 / 1.25 oz



Wild Spice  
CCR-21400  
12 / 1.25 oz



Baba Black Lager  
Uinta Brewing  
CCR-31500  
12 / 1.25 oz



Drinking Chocolate  
CCR-71100  
12 / 8 oz

## SEASONAL

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Americano Milk Chai  
CCR-81100  
12 / 1.6 oz



Chipotle Orange  
CCR-81200  
12 / 1.6 oz



Coconut Lime  
CCR-81300  
12 / 1.6 oz



Raspberry  
CCR-81400  
12 / 1.6 oz



Rooibos Gingerbread  
CCR-81500  
12 / 1.6 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-11100  
12 / 2.1 oz



Soconusco, Chiapas  
w/ Mezcal Joven 73%  
CDP-12100  
12 / 2.1 oz



Comalcalco, Tabasco 73%  
CDP-21100  
12 / 2.1 oz



Comalcalco, Tabasco  
w/ Ancient Spring Salt 73%  
CDP-22100  
12 / 2.1 oz



Comalcalco, Tabasco  
w/ Coffee Beans 73%  
CDP-22200  
12 / 2.1 oz



Comalcalco, Tabasco  
w/ Hibiscus Flowers 73%  
CDP-22300  
12 / 2.1 oz



Comalcalco, Tabasco  
w/ Mezcal Reposado 73%  
CDP-22400  
12 / 2.1 oz

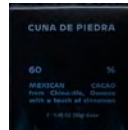
## CHOCOLATE DE MESA



Soconusco, Chiapas 60%  
CDP-41100  
12 / 2.1 oz



Tecpatán, Chiapas 60%  
CDP-41200  
12 / 2.1 oz



Chinantla, Oaxaca w/  
Mexican Cinnamon 60%  
CDP-42100  
12 / 2.1 oz



Comalcalco, Tabasco  
w/ Smoked Heirloom Chile 73%  
\*Limited Edition\*  
CDP-51100  
12 / 2.1 oz





# DICK TAYLOR *Eureka, California*

With the most beautifully molded bars in the industry, and equally gorgeous letterpress packaging, Dick Taylor has no problem growing sales, yet the most impressive thing is how they're managing their growth. When most food artisans grow, the product inevitably suffers. Quite the opposite here, as they recently moved away from their rudimentary CocoaTown refining machine to several distinct machines including a ball mill, a roll refiner, and an antique Carle & Montenari R4 conche. This means more work for their production team, but the chocolate is better than ever (and it was damn good to begin with).



Brazil, Fazenda Camboa 75%  
DTC-11200  
12 / 2 oz



Belize, Toledo 72%  
DTC-11400  
12 / 2 oz



Madagascar, Sambirano 72%  
DTC-11500  
12 / 2 oz



Black Fig  
DTC-21100  
12 / 2 oz



Brown Butter with  
Nibs & Sea Salt  
DTC-21200  
12 / 2 oz



Fleur de Sel  
DTC-21400  
12 / 2 oz



Hazelnut Milk 55%  
DTC-31200  
12 / 2 oz



Vanilla Milk 55%  
DTC-31300  
12 / 2 oz



Jamaica, Bachelor Hall 75%  
\*Limited Edition\*  
DTC-51100  
12 / 2 oz



Belize  
Drinking Chocolate  
DTC-71100  
6 / 8 oz



Chocolate Coated  
Almonds  
DTC-71200  
6 / 6 oz



## SEASONAL



Orange Bourbon Pecan 65%  
DTC-81150  
12 / 2 oz



Peppermint  
Drinking Chocolate  
DTC-81200  
6 / 8 oz



Ginger Snap Milk 58%  
DTC-81700  
12 / 2 oz



Straight Bourbon Whiskey 70%  
DTC-81800  
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.



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



Costa  
Esmeraldas 80%  
FOS-11120  
12 / 50 g



Burung  
Indonesia 72%  
FOS-11160  
12 / 50 g



Kokoa Kamili  
Tanzania 72%  
FOS-11175  
12 / 50 g



Finca La Rioja  
Mexico 70%  
FOS-11340  
12 / 50 g



Mava Ottange  
Madagascar 70%  
FOS-11350  
12 / 50 g



Rehoboth  
Philippines 70%  
FOS-11400  
12 / 50 g



Pak Eddy  
Indonesia 70%  
FOS-11500  
12 / 50 g



Wild Beniano  
Bolivia 70%  
FOS-11580  
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



Honey Orchid  
Dancong Hongcha  
FOS-21080  
12 / 50 g



Honey Orchid  
Dancong Oolong  
FOS-21090  
12 / 50 g



Liu Bao Hei  
Tea 61%  
FOS-21095  
10 / 50 g



Lychee Rose  
Dark Milk 52%  
FOS-21100  
10 / 50 g



Salted Egg  
Cereal Blond  
FOS-21200  
10 / 50 g



White Sesame  
& Seaweed  
FOS-21400  
12 / 50 g



Sake Kasu 75%  
\*Limited Edition\*  
FOS-51300  
12 / 50 g



Jing Jun Mei  
Tea 50%  
\*Limited Edition\*  
FOS-51400  
10 / 50 g







# FRENCH BROAD *Asheville, North Carolina*

Nestled in the mountains of Asheville, NC, French Broad Chocolates has been crafting artisan chocolate straight from the source since 2012. Partners Jael and Dan Rattigan started the venture in 2006 after living in a cacao-growing region in Costa Rica for two years. Today, French Broad Chocolates delivers a beautiful farm-to-factory and bean-to-bar product with tasting notes ranging from fruity to deeply earthy; all wrapped up in beautiful blue boxes and envelopes evoking vintage hardcover books.



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



Milk 43%  
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



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



Malted Milk 44%  
FRB-61800  
10 / 28 g



Dark Milk 53%  
FRB-61900  
10 / 28 g



Milk 43%  
FRB-62000  
10 / 28 g



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



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

## CHOCOLATE CHIPS



# 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  
\$10.99



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



Medagla,  
Nicaragua 70%  
FHC-11800  
6 / 100 g



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



Medagla  
Soy 70%  
FHC-21080  
6 / 100 g



O'Payo Milk  
Licorice 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





# 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



Vanilla Bean  
Tosted White 38%  
FRU-41100  
12 / 2.12 oz



Wild Bolivia 74%  
\*Limited Edition\*  
FRU-51100  
12 / 2.12 oz



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



Dominican Los Bejucos 77%  
\*Limited Edition\*  
FRU-51500  
12 / 2.12 oz

## BITES



Brown Butter Bourbon Caramels  
FRU-71400  
12 / 2.8 oz



Almonds with Dark Chocolate  
& Smoked Sea Salt  
FRU-72100  
12 / 4 oz



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



Pecans with Maple Cinnamon  
Milk Chocolate  
FRU-72300  
12 / 4 oz



Pistachios with  
Za'atar & Orange Spice  
FRU-72400  
12 / 4 oz





# GOODIO *Helsinki, Finland*

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

## 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





# 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



Coto Brus  
Costa Rica 73%  
GNF-11360  
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



100% Cacao  
\*Special Reserve\*  
GNF-51100  
12 / 55 g



Dark w/ Putnam Rye  
Whiskey 77%  
\*Special Reserve\*  
GNF-51200  
12 / 55 g



Ecuador w/  
Lawley's Rum 77%  
\*Special Reserve\*  
GNF-51240  
12 / 55 g



Guatemala w/  
Los Palomas Coffee 77%  
\*Special Reserve\*  
GNF-51250  
12 / 55 g



Dominican Republic  
Brown Butter 70%  
\*Special Reserve\*  
GNF-51500  
12 / 55 g



Almendra Blanca  
Hot Cocoa  
GNF-71100  
4 / 7.8 oz



Asochivite  
Hot Cocoa  
GNF-71200  
4 / 7.8 oz



El Carmen  
Hot Cocoa  
GNF-71300  
4 / 7.8 oz



House Blend  
Hot Cocoa  
GNF-71400  
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



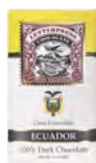


# LETTERPRESS CHOCOLATE *L.A., California*

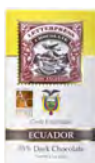
Two words: scary good. We mean it. This chocolate is so good, it actually scared us when we first tried it a few years ago. We knew we had to have it, and after a couple years of waiting, we are incredibly proud to finally offer this superlative product. Be sure to try their many uncommon origins, but 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



Esmeraldas  
Ecuador 100%  
LET-11040  
12 / 2.1 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



Satocao  
São Tomé 70%  
LET-11100  
12 / 2.3 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



Amazonas  
Venezuela 70%  
LET-12100  
12 / 2.3 oz



Ashanti  
Ghana 70%  
LET-12200  
12 / 2.1 oz



Costa Esmeraldas  
Ecuador 70%  
LET-12300  
12 / 2.3 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 Coffee Co. 70%  
LET-21350  
12 / 2.1 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 "died in the wool" chocolate aficionado, the flavor journey is uncharted.



Rio Acará,  
Wild Cocoa 81%  
LUI-11100  
12 / 80 g  
\$4.99



Rio Juruá,  
Wild Cocoa 81%  
LUI-11200  
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 Juruá,  
Wild Cocoa 70%  
LUI-11600  
12 / 80 g



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



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



Dark w/  
Cupuaçu  
LUI-21100  
12 / 80 g



White w/  
Brazil Nuts  
LUI-21200  
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





# MĀNOA *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.



Banana & Nibs 70%  
MAN-10100  
10 / 60 g



Haupia Coconut  
Vegan 60%  
MAN-10200  
10 / 60 g



Liliko'i Passion Fruit 60%  
MAN-10300  
10 / 60 g



Hawaii 70%  
MAN-11100  
10 / 50 g



Hawaiian  
Sea Salt 72%  
MAN-21200  
10 / 50 g



Goat Milk 69%  
MAN-21300  
10 / 50 g



Ali'i Kula  
Lavender 60%  
MAN-21400  
10 / 50 g



Breakfast Bar 60%  
MAN-21500  
10 / 50 g



Hawaii Milk 50%  
MAN-31100  
10 / 50 g

## LIMITED EDITION BARS



World Blend 100%  
MAN-51100  
10 / 50 g



Esmeraldas  
Ecuador 70%  
MAN-51300  
10 / 50 g



Tanzania 70%  
MAN-51450  
10 / 50 g



Ghost Pepper 60%  
MAN-51600  
10 / 50 g



Peru 70%  
MAN-51700  
10 / 50 g



KoHana Rum 75%  
MAN-51800  
10 / 50 g

## MINIS



Hawaii 70%  
MAN-61100  
20 / 20 g



Hawaii Milk 50%  
MAN-61200  
20 / 20 g



Hawaiian Sea Salt 72%  
MAN-61300  
20 / 20 g



Breakfast Bar 60%  
MAN-61400  
17 / 20 g



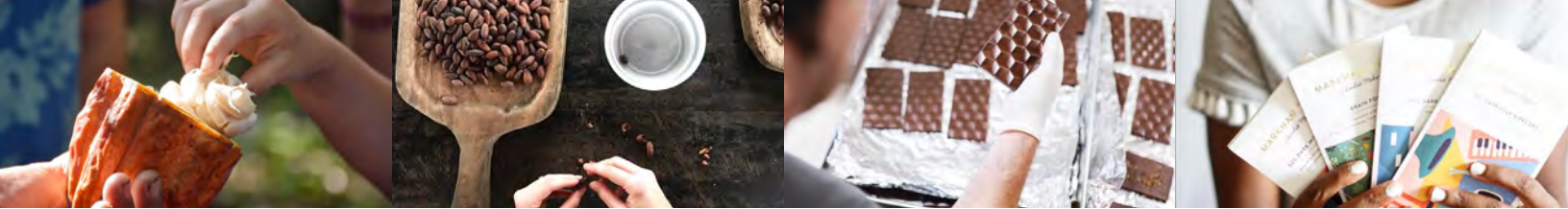
Brewing Chocolate  
MAN-71200  
10 / 8 oz



Chocolate Macadamia  
Nut Spread  
MAN-71300  
12 / 9 oz 1

## NIBS& BREWING CHOCOLATE





# 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



Cracked Cacao  
MFZ-71100  
12 / 4 oz



Cocoa Tea  
MFZ-71200  
12 / 5 oz



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



Chocolate Mint  
Cocoa Tea  
MFZ-71600  
12 / 5 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-11050  
8 / 60 g



Ben Tre 78%  
MAR-11100  
10 / 80 g



Ba Ria 76%  
MAR-11200  
10 / 80 g



Lam Dong 74%  
MAR-11300  
10 / 80 g



Dong Nai 'Pod-to-Bar' 72%  
MAR-11400  
10 / 80 g



Dak Lak 70%  
MAR-11500  
10 / 80 g



Tien Giang 70%  
MAR-11600  
10 / 80 g



Ba Ria  
Ginger Lime 69%  
MAR-21030  
10 / 80 g



Tien Giang  
Mekong Kumquat 68%  
MAR-21050  
10 / 80 g



Lam Dong Coffee 64%  
MAR-21100  
10 / 80 g



Coconut Milk &  
Ben Tre 55%  
MAR-31100  
10 / 80 g



Wallpaper Tien Giang 80%  
\*Limited Edition\*  
MAR-51200  
10 / 80 g

## MINI BARS



Ben Tre 78%  
MAR-61100  
25 / 24 g



Ba Ria 76%  
MAR-61200  
25 / 24 g



Lam Dong 74%  
MAR-61300  
25 / 24 g



Dong Nai  
'Pod-to-Bar' 72%  
MAR-61400



Dak Lak 70%  
MAR-61500  
25 / 24 g



Ginger Lime 69%  
MAR-62100  
25 / 24 g



Tien Giang Mekong  
Kumquat 68%  
MAR-62100  
25 / 24 g



Lam Dong  
Coffee 64%  
MAR-62300  
25 / 24 g



Coconut Milk  
& Ben Tre 55%  
MAR-62400  
25 / 24 g



## PROVISIONS



6-piece Mini Bar Gift Set  
MAR-71100  
4 / 6 x 24 g



Cacao Nibs Tin  
MAR-72100  
10 / 160 g



Cacao Powder Tin  
MAR-72200  
10 / 250 g



Cacao Cashew Spread  
MAR-72300  
10 / 250 g

## NAPOLITAN BOXES



Ben Tre 78%  
MAR-74100  
8 / 20 x 4 g



Ba Ria 76%  
MAR-74200  
8 / 20 x 4 g



Lam Dong 74%  
\*Special Order\*  
MAR-74300  
8 / 20 x 4 g



Dong Nai 'Pod-to-Bar' 72%  
\*Special Order\*  
MAR-74400  
8 / 20 x 4 g



Dak Lak 70%  
\*Special Order\*  
MAR-74500  
8 / 20 x 4 g



Tien Giang 70%  
MAR-74600  
8 / 20 x 4 g



## BULK



Cacao Powder  
MAR-91100  
1 / 1 kg



Cacao Nibs  
MAR-91200  
1 / 1 kg



Drinking Chocolate 85%  
MAR-91300  
1 / 1 kg

Vietnam Couverture 75%  
MAR-92150  
10 / 1 kg

Vietnam Couverture 65%  
MAR-92250  
10 / 1 kg

Coconut Milk & Vietnam Couverture 55%  
MAR-93100  
10 / 1 kg



Bamboo Stand for Minis  
10.5" x 5" x 6.5"  
MAR-99996



Black Metal Display  
23" x 4" x 7"  
MAR-99998



Provinces Map  
\*Limited Edition\*  
MAR-99999



# MAYANA *Spooner, Wisconsin*

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



Coconut Dream Bar  
MAY-21100  
8 / 3.5 oz



Fix Bar  
MAY-21200  
8 / 3.5 oz



Heavens to Bacon Bar  
MAY-21300  
8 / 3.5 oz



Kitchen Sink Bar  
MAY-21400  
8 / 3.5 oz



Pride Bar  
MAY-21450  
8 / 3.5 oz



Space Bar  
MAY-21500  
8 / 3.5 oz



Spice Bar  
MAY-21600  
8 / 3.5 oz



## MINI BARS



Cloud 9  
MAY-61100  
10 / 1.5 oz



Coconutty  
MAY-61150  
10 / 1.5 oz



Coffee Break  
MAY-61200  
10 / 1.5 oz



Fix Bar  
MAY-61300  
10 / 1.5 oz



Kitchen Sink  
MAY-61400  
10 / 1.5 oz



Monkey Bar  
MAY-61500  
10 / 1.5 oz

## SPECIAL ORDER



Pride Bar  
MAY-61550  
10 / 1.5 oz



Space Bar  
MAY-61600  
10 / 1.5 oz



Toffee  
MAY-71100  
8 / 6 oz  
\$5.00



4-Piece  
Signature Box  
MAY-71200  
10 / 4 pc



9-Piece  
Signature Box  
MAY-71300  
8 / 9 pc



5 Piece Salted Caramels  
MAY-81100  
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.

## SINGLE ORIGIN



Tanzania 100%  
MIR-11100  
10 / 70 g



Cuba 85%  
MIR-11200  
10 / 70 g



Madagascar 72%  
MIR-11300  
10 / 70 g



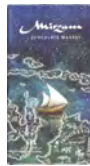
Papua New Guinea 72%  
MIR-11400  
10 / 70 g



Tanzania 72%  
MIR-11500  
10 / 70 g



India 65%  
MIR-11600  
10 / 70 g



Indonesia 65%  
MIR-11700  
10 / 70 g



Vietnam 65%  
MIR-11800  
10 / 70 g

## THE MONSTERS COLLECTION



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



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



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



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



Rose 62%  
MIR-21500  
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



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



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



## MONSOON COLLECTION



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

## WINTER IN MOROCCO



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



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



White Chocolate  
w/ Saffron  
MIR-51300  
10 / 70 g

## EXTRAS



Dark w/  
Shakhurbai Almonds 62%  
MIR-72100  
10 / 70 g



Dark Chocolate Dates  
MIR-81100  
10 / 9 pc







# NAIVE *Parapijoniskės, 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



Ambrosia Dark Pollen 65%  
NAI-11100  
12 / 57 g



Porcini Dark Milk 63%  
NAI-11200  
12 / 57 g



Kefir Probiotic Milk 40%  
NAI-11300  
12 / 57 g

## EQUATOR



Rough Ground  
Organic 75%  
NAI-21100  
12 / 57 g



Spices  
Organic Milk 68%  
NAI-21200  
12 / 57 g



Soursop Organic  
Dark 67%  
NAI-21220  
12 / 57 g



Lemon Liquorice  
Organic Dark 66%  
NAI-21250  
12 / 57 g



Golden Berry  
Organic Dark 61%  
NAI-21400  
12 / 57 g



Peanut Butter  
Organic Milk 42%  
NAI-21500  
12 / 57 g



Tahini  
Organic Milk 42%  
NAI-21600  
12 / 57 g

## MOLECULES



Molecules 75%  
NAI-31100  
12 / 57 g

## THEOBROMAZ



Cacao Pulp  
NAI-41100  
7 / 65 g



Jaguar Tree Cacao  
NAI-41200  
7 / 65 g



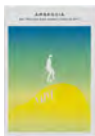
"White" Cacao  
NAI-41300  
7 / 65 g

## NANO LOT



NLOO:  
Rotating Origins

## MINIS



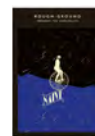
Ambrosia  
Dark Pollen 65%  
NAI-61100  
20 / 20 g



Porcini  
Dark Milk 63%  
NAI-61200  
20 / 20 g



Kefir  
Probiotic Milk 40%  
NAI-61300  
20 / 20 g



Rough Ground  
Organic 75%  
NAI-62100  
20 / 20 g



Spices  
Organic Milk 68%  
NAI-62200  
20 / 20 g



Orange Liquorice  
Organic Dark 66%  
NAI-62300  
20 / 20 g



Golden Berry  
Organic Dark 61%  
NAI-62400  
20 / 20 g



Peanut Butter  
Organic Milk 42%  
NAI-62500  
20 / 20 g



Tahini  
Organic Milk 42%  
NAI-62600  
20 / 20 g



Molecules 75%  
Dark Chocolate  
NAI-63100  
20 / 20 g



## COLLECTIONS



Forager  
Mini Bar Collection  
NAI-71100  
8 / 3 x 20 g



Equator 01  
Mini Bar Collection  
NAI-71200  
7 / 3 x 20 g



Equator 02  
Mini Bar Collection  
NAI-71300  
7 / 3 x 20 g



Equator 03  
Mini Bar Collection  
NAI-71400  
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 beans.



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-21100  
10 / 60 g



Sea Salted Almonds + Milk 45%  
OMN-21100  
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



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  
\$5.99



Sea Salted Toffee  
OMN-51140  
10 / 60 g



Peru Gran Nativo Blanco 100%  
\*Limited Edition\*  
OMN-51200  
10 / 60 g

## KRUNCH



Lakkrís + Sea Salt  
OMN-71100  
20 / 120 g



Milk of Madagascar  
OMN-71200  
20 / 120 g



Caramel + Milk "Pride Bar"  
OMN-51100  
6 / 250 g



Lakkrís + Sea Salt 38%  
OMN-21200  
6 / 250 g



Sea Salted  
Almonds + Milk 45%  
OMN-21100  
6 / 250 g

## LARGE BARS



# 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-11100  
13 / 70 g



Zoque 88%  
OBC-11150  
13 / 70 g



Arhuaco Businchari 82%  
OBC-11200  
13 / 70 g



Piura Porcelana 75%  
OBC-11500  
13 / 70 g



Cru Virunga 70%  
OBC-11600  
13 / 70 g



Beni Wild Harvest 66%  
OBC-11800  
13 / 70 g



Cru Udzungwa 70% with Nibs  
OBC-21100  
13 / 70 g



Femmes de Virunga 55%  
OBC-31100  
13 / 70 g



Esmeraldas Milk 42%  
OBC-31200  
13 / 70 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.



Upala 85%  
POT-11100  
12 / 50 g



Duarte 70%  
POT-11200  
12 / 50 g



San Martín 70%  
POT-11300  
12 / 50 g



Upala 70%  
POT-11400  
12 / 50 g



Dark + Coconut 70%  
POT-21100  
12 / 50 g



Dark + Nib 70%  
POT-21200  
12 / 50 g



Dark + Salt 70%  
POT-21300  
12 / 50 g



Dark + Spice 70%  
POT-21400  
12 / 50 g



Dark + Toasted Sourdough 70%  
POT-21500  
12 / 50 g



San Martín Dark Milk 65%  
POT-31100  
12 / 50 g



Toasted Milk  
POT-31200  
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.



Chuao 75%  
PRA-11100  
10 / 50 g



Madagascar 100%  
PRA-12100  
18 / 100 g



Fortissima 80%  
PRA-12200  
18 / 100 g



Brésil 75%  
PRA-12300  
18 / 100 g



Cuba 75%  
PRA-12600  
18 / 100 g



Djakarta 75%  
PRA-12700  
18 / 100 g



Equateur 75%  
PRA-12800  
18 / 100 g



Ghana 75%  
PRA-12900  
18 / 100 g



Indonésie 75%  
PRA-13000  
18 / 100 g



Madagascar 75%  
PRA-13100  
18 / 100 g



Papouasie 75%  
PRA-13200  
18 / 100 g



Pérou 75%  
PRA-13300  
18 / 100 g



São Tomé 75%  
PRA-13500  
18 / 100 g



Venezuela 75%  
PRA-13800  
18 / 100 g



Mélissa 45%  
PRA-31100  
18 / 100 g



## MISCELLANEOUS

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Mini Pyramide des Tropiques  
PRA-71100  
10 / 50 g



Pyramide des Tropiques  
PRA-71200  
6 / 500 g



Barre Infernale Lait  
PRA-71300  
7 / 160 g



Barre Infernale Noir  
PRA-71400  
7 / 160 g



Barre Infernale Nougat  
PRA-71450  
7 / 160 g



Barre Infernale Orange  
PRA-71475  
7 / 160 g



Barre Infernale Pistache  
PRA-71500  
7 / 160 g



Crème de Noisettes Tube  
PRA-71700  
6 / 250 g



Organic Cocoa Powder  
PRA-91100  
1 / 5 kg





# PUMP STREET CHOCOLATE *Orford, England*

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 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



Brazil 66%  
PSC-11900  
10 / 70 g



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



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



Jamaica Milk  
& Coffee 56%  
PSC-21500  
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

## 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

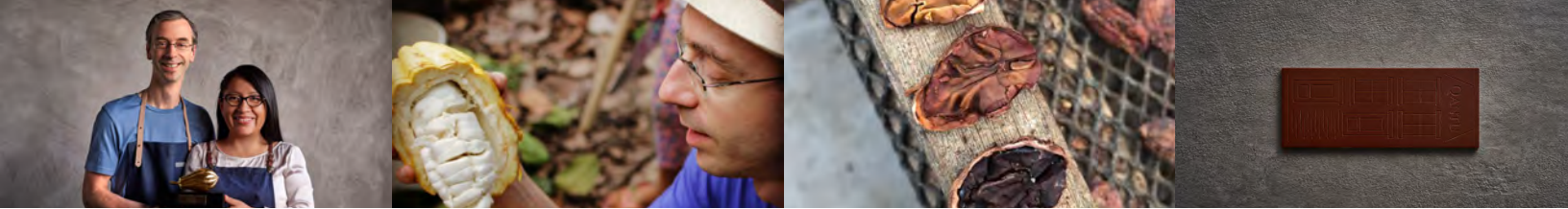


Rye Crumb, Milk  
& Sea Salt 60%  
PSC-61350  
20 / 20 g



Madagascar Milk 58%  
PSC-61400  
20 / 20 g





# 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



Peppers' Dance 70%  
QAN-21100  
12 / 50 g



Silk Road 70%  
QAN-21200  
12 / 50 g



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



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



Aventure Moka 70%  
\*Limited Edition\*  
QAN-51100  
12 / 50 g



Don Maximo's Quest 80%  
\*Limited Edition\*  
QAN-51200  
12 / 50 g



Oh la Vache!  
Dark Milk 60%  
\*Limited Edition\*  
QAN-51200  
12 / 50 g





# RAAKA *Brooklyn, New York*

Raaka has the uncanny ability to develop delicious flavors without roasting. They achieve this by including creative methods in their production process, like aging beans in bourbon casks, steaming cacao over simmering wine, or steeping unique ingredients in the cocoa butter. Each bean origin is the inspiration for the infusions, so while the approach is fresh, it remains unpretentious and firmly rooted in craft chocolate ethos.

## LANDS OF ORIGIN



100%  
RAA-21050  
12 / 1.8 oz



Bourbon Cask Aged 82%  
RAA-21100  
12 / 1.8 oz



Strawberry & Coconut 80%  
RAA-21150  
12 / 1.8 oz



Maple & Nibs 75%  
RAA-21300  
12 / 1.8 oz



Pink Sea Salt 71%  
RAA-21400  
12 / 1.8 oz



Bananas Foster 66%  
RAA-21500  
12 / 1.8 oz



Green Tea Crunch 66%  
RAA-21850  
12 / 1.8 oz



Coconut Milk 60%  
RAA-21900  
12 / 1.8 oz

## MINIS



Oat Milk 58%  
RAA-22000  
12 / 1.8 oz



100%  
RAA-61050  
1 / 100 x 8 g



Pink Sea Salt 71%  
RAA-61100  
1 / 100 x 8 g



Coconut Milk 60%  
RAA-61200  
1 / 100 x 8 g



Oat Milk 58%  
RAA-61300  
1 / 100 x 8 g

## DISPLAYS \*FREE WITH QUALIFYING ORDER\*



Wooden Display  
RAA-99999



Acrylic Display Boxes

100%  
RAA-99995  
5" x 5" x 5" / Holds 100

Pink Sea Salt  
RAA-99997  
5" x 5" x 5" / Holds 100

Coconut Milk  
RAA-99996  
5" x 5" x 5" / Holds 100

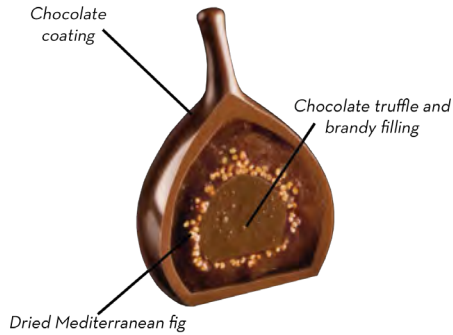
Oat Milk  
RAA-99998  
5" x 5" x 5" / Holds 100





# 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.



## Chocolate Covered Fig with Brandy Ganache

RAB-11100

1 / 1 kg / individually wrapped

16-Piece Box

RAB-11200

10 / 252 g

9-Piece Box

RAB-11300

20 / 142 g



## White Chocolate Figs

RAB-21100

1 / 4 kg / individually wrapped

## White Chocolate Figs

12-Piece Box

RAB-21200

10 / 210 g



## Salted Caramel Figs

RAB-31100

1 / 4 kg / individually wrapped

## Salted Caramel Figs

9-Piece Box

RAB-31200





# 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



Chocolate Brittle  
Wafer Bar  
RAN-10100  
8 / 115 g



Chocolate  
Caramel Sauce  
RAN-10300  
12 / 10 oz



100%  
RAN-11100  
15 / 2.25 oz



Chulucanas,  
Peru 80%  
RAN-11200  
17 / 2.25 oz



Polochic,  
Guatemala 80%  
RAN-11300  
17 / 2.25 oz



Nord,  
Haiti 75%  
RAN-11500  
15 / 2.25 oz



Mayan, Adventure  
Series 75%  
RAN-11550  
12 / 2.25 oz



Salitral,  
Peru 72%  
RAN-11600  
17 / 2.25 oz



San Martin,  
Peru 70%  
RAN-11800  
17 / 2.25 oz



Japan  
Sea Salt 78%  
RAN-15000  
17 / 2.25 oz



Oregon  
Sea Salt 75%  
RAN-15050  
17 / 2.25 oz



Espresso 74%  
RAN-15100  
17 / 2.25 oz



Maple 66%  
RAN-15200  
17 / 2.25 oz



Dark Milk 66%  
RAN-17100  
17 / 2.25 oz



Wild Card  
\*Special Order\*  
RAN-51100  
17 / 2.25 oz



## MEDIUM



Chulucanas,  
Peru 80%  
RAN-21100  
30 / 1.25 oz



Polochic,  
Guatemala 80%  
RAN-21200  
30 / 1.25 oz



Ben Tre,  
Vietnam 75%  
RAN-21300  
30 / 1.25 oz



Nord,  
Haiti 75%  
RAN-21400  
30 / 1.25 oz



Mayan, Adventure  
Series 75%  
RAN-21550  
12 / 1.25 oz





Japan  
Sea Salt 78%  
RAN-25000  
30 / 1.25 oz



Oregon  
Sea Salt 75%  
Peru 70%  
RAN-25050  
30 / 1.25 oz



Espresso 74%  
RAN-25100  
30 / 1.25 oz



Maple 66%  
RAN-25200  
30 / 1.25 oz



Dark Milk 66%  
RAN-27100  
30 / 1.25 oz

## SMALL



Chulucanas,  
Peru 80%  
\*Special Order\*  
RAN-31100



Polochic,  
Guatemala 80%  
\*Special Order\*  
RAN-31200  
100 / 0.25 oz



Nord,  
Haiti 75%  
\*Special Order\*  
RAN-31400  
100 / 0.25 oz



Espresso 74%  
RAN-35100  
100 / 0.25 oz



Maple 66%  
RAN-35200  
100 / 0.25 oz



Specialty Bar  
w/ Cherry  
RAN-35300  
50 / 0.25 oz



Dark Milk 66%  
RAN-37100  
100 / 0.25 oz



Wild Card  
\*Special Order\*  
RAN-51300  
100 / 0.25 oz

## GOODIES & GIFTS



Chocolate Gift Set,  
Large Bars  
\*Special Order\*  
RAN-61100  
15 / 3 x 2.25 oz



Chocolate Gift Set,  
Small Bars  
RAN-61300  
15 / 3 x 10.25 oz



Candied Nibs  
RAN-71100  
12 / 5 oz



Classic Granola  
RAN-71300  
12 / 14 oz



Chocolate Crunch Granola  
RAN-71400  
12 / 11.65 oz



Northwest Fruit Granola  
RAN-71500  
12 / 14 oz

Small Bag  
RAN-72300  
12 / 6.35 oz

Small Bag  
RAN-72400  
12 / 4.59 oz

Small Bag  
RAN-72500  
12 / 6.35 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.



Pure Cacao 100%  
RIT-11100  
12 / 2.12 oz



Ecuador,  
Camino Verde 85%  
RIT-11200  
12 / 2.12 oz



Ecuador,  
Camino Verde 75%  
RIT-11300  
12 / 2.12 oz



Belize,  
Toledo 75%  
RIT-11400  
12 / 2.12 oz



Madagascar 75%  
RIT-11500  
12 / 2.12 oz



Peru,  
Marañón 75%  
RIT-11600  
12 / 2.12 oz



Mexico,  
Soconusco 75%  
RIT-11700  
12 / 2.12 oz



Mid Mountain  
Blend 70%  
RIT-11800  
12 / 2.12 oz



Bourbon  
Barrel Aged 75%  
RIT-21100  
12 / 2.12 oz



The Nib Bar 70%  
RIT-21200  
12 / 2.12 oz



Fleur de Sel 70%  
RIT-21300  
12 / 2.12 oz



Vanilla, Madagascar  
Bourbon 70%  
RIT-21400  
12 / 2.12 oz

## UTAH MOUNTAIN LINE



Novo Coffee 65%  
RIT-21500  
12 / 2.12 oz



Honeycomb  
Toffee 75%  
RIT-41100  
12 / 2.12 oz



Juniper  
Lavender 70%  
RIT-41200  
12 / 2.12 oz



S'mores 70%  
RIT-41300  
12 / 2.12 oz



Pine Nut 55%  
RIT-41400  
12 / 2.12 oz



Utah Mountain  
Collection  
RIT-72100  
6 / 4 x 2.12 oz

## COLLECTION

## DRINKING CHOCOLATE



Belize 75%  
RIT-71100  
12 / 8 oz



Peru 75%  
RIT-71200  
12 / 8 oz



Ecuador 70%  
RIT-71300  
12 / 8 oz



Madagascar 70%  
RIT-71400  
12 / 8 oz



Mid Mountain Blend 65%  
RIT-71500  
12 / 8 oz





# Rococo *London, England*

With a rich British heritage and over thirty-five years of expertise, Rococo Chocolates believes in setting trends, not following them. They are committed to showcasing the best of British creativity and craft, from their iconic visual design to the daring imagination and style their chocolatiers put into every product.



Big Smoke w/ Lapsang  
Souchong Tea 65%  
ROC-11100  
10 / 70 g



Basil & Persian Lime 65%  
ROC-11200  
10 / 70 g



Crystallised Ginger 65%  
ROC-11300  
10 / 70 g



Earl Grey 65%  
ROC-11400  
10 / 70 g



Moroccan Mint 65%  
ROC-11500  
10 / 70 g



Sea Salt 65%  
ROC-11600  
10 / 70 g



Violet 65%  
ROC-11700  
10 / 70 g



Honeycomb Crunch 40%  
ROC-11800  
10 / 70 g



Orange 40%  
ROC-11900  
10 / 70 g



Rose 40%  
ROC-12000  
10 / 70 g



Sea Salt 40%  
ROC-12100  
10 / 70 g



Salted Caramel 37%  
ROC-12200  
10 / 70 g



Blonde 32%  
ROC-12300  
10 / 70 g



Cardamom White 30%  
ROC-12400  
10 / 70 g



Lemon Poppyseed 28%  
ROC-12500  
10 / 70 g



## MINI BEE BARS



Earl Grey 65%  
ROC-61100  
20 / 20 g



Moroccan Mint 65%  
ROC-61200  
20 / 20 g



Rose 65%  
ROC-61300  
20 / 20 g



Violet 65%  
ROC-61400  
20 / 20 g



Orange Blossom 50%  
ROC-61500  
20 / 20 g



Honeycomb Crunch 40%  
ROC-61600  
20 / 20 g



Sea Salt 40%  
ROC-61700  
20 / 20 g



Cardamom 30%  
ROC-61800  
20 / 20 g



Raspberry Fizz 30%  
ROC-61900  
20 / 20 g

## WAFERS



Earl Grey  
Dark Chocolate Wafers  
ROC-71100  
16 / 150 g



Sea Salt  
Milk Chocolate Wafers  
ROC-71200  
16 / 150 g







# 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."



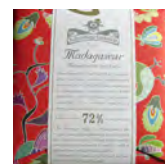
Mababu Tanzania 75%  
ROZ-11300  
12 / 70 g



Chuao 73%  
ROZ-11500  
7 / 70 g



Gran Nativo Blanco  
Peru 72%  
ROZ-11650  
12 / 70 g



Madagascar Trinitario 72%  
ROZ-11700  
7 / 70 g



Madagascar Criollo 71%  
ROZ-11900  
7 / 70 g



Porcelana 71%  
ROZ-12000  
7 / 70 g



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



Candied Cacao  
Nibs in Palinka 77%  
ROZ-21100  
7 / 70 g



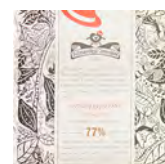
Beer vs. Cocoa 73%  
ROZ-21150  
10 / 70 g



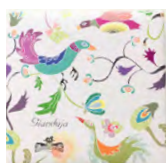
Cardamom 73%  
ROZ-21200  
10 / 70 g



Olives & Bread 73%  
ROZ-21300  
10 / 70 g



Eros Hot Paprika 73%  
ROZ-21400  
10 / 70 g



Gianduja with  
Almond Paste  
ROZ-21440  
7 / 70 g

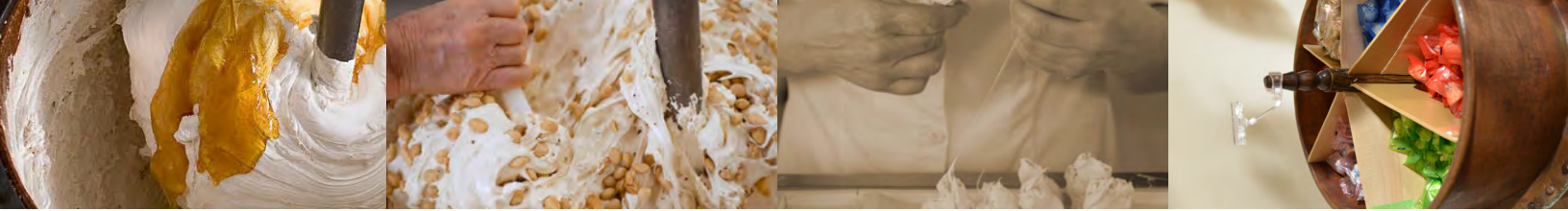


Milk with Caramelized  
Lavender Flowers 40%  
ROZ-21500  
7 / 70 g



White with Spices,  
Lemon Oil & Matcha  
ROZ-21600  
7 / 70 g





# SCALDAFERRO *Sant'Agostino, Italy*

In life there are precious few morsels that transport the consciousness to a different time and place. This is one of those morsels. When an artisan makes nougat based on the waning or the waxing of the moon and explains it in such a way that makes sense, you should go out of your way to eat that nougat. This is that nougat.

## SEASONALLY AVAILABLE ONLY!



Torrone with Multiflower Honey  
and Almonds  
SCA-11050  
1 / 1 kg / ~55 Individually Wrapped



Torrone with Rosemary Honey  
and Langhe Hazelnuts  
SCA-11200  
1 / 1 kg / ~55 Individually Wrapped



Torrone with Tuscan Coriander Honey  
and Bronte Pistachios  
SCA-11300  
1 / 1 kg / ~55 Individually Wrapped



Torrone with Venetian Cordgrass Honey  
and Puglia Almonds  
SCA-11400  
1 / 1 kg / ~55 Individually Wrapped



Handmade Soft Torrone Bar  
SCA-21100  
20 / 180 g



Torrone Bar with Almonds  
SCA-21300  
12 / 110 g



Torrone Bar with Pistachios  
SCA-21400  
12 / 110 g



Handmade Brittle Torrone in  
Red Box  
SCA-51200  
15 / 195 g



Handmade Brittle Torrone in Red Tin  
SCA-51400  
6 / 350 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,  
Palos Blancos 70%  
SOL-11100  
12 / 2.3 oz



Ecuador,  
Camino Verde 70%  
SOL-11200  
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



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

## SEASONAL



Brown Butter White  
SOL-81100  
12 / 2.3 oz



Coconut White Chocolate  
SOL-81200  
12 / 2.3 oz



Dark 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

## DRINKING CHOCOLATE & NIBS



# 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



Seriously Dark 87%  
TAZ-11100  
10 / 2.5 oz



Deliciously Dark 70%  
TAZ-11200  
10 / 2.5 oz



Almond Milk  
TAZ-12100  
10 / 2.5 oz



Crunchy Cashew  
Almond Milk  
TAZ-12200  
10 / 2.5 oz



Quinoa Crunch  
Almond Milk  
TAZ-12300  
10 / 2.5 oz



Wicked Dark 95%  
TAZ-21100  
10 / 2.5 oz



Wicked Dark  
Ginger 95%  
TAZ-21200  
10 / 2.5 oz



Wicked Dark  
Toasted Coconut 95%  
TAZ-21300  
10 / 2.5 oz



Wicked Dark  
Toasted Quinoa 95%  
TAZ-21400  
10 / 2.5 oz



Cacao Crunch 80%  
TAZ-31100  
10 / 2.5 oz



Sea Salt &  
Almond 80%  
TAZ-31300  
10 / 2.5 oz



Coconut 70%  
TAZ-31400  
10 / 2.5 oz



Raspberry Crunch 70%  
TAZ-31700  
10 / 2.5 oz



Toffee, Almond & Sea Salt 60%  
TAZ-31800  
10 / 2.5 oz



## DISCS



Super Dark 85%  
TAZ-41100  
12 / 2.7 oz



Cacao Puro 70%  
TAZ-41200  
12 / 2.7 oz



Chipotle Chili 70%  
TAZ-41300  
12 / 2.7 oz



Coffee 55%  
TAZ-41400  
12 / 2.7 oz





Cinnamon 50%  
TAZ-41500  
12 / 2.7 oz



Guajillo 50%  
TAZ-41600  
12 / 2.7 oz



Vanilla 50%  
TAZ-41700  
12 / 2.7 oz



Salted Almond 40%  
TAZ-41800  
12 / 2.7 oz

## DARK BARK



Coconut Almond 80%  
TAZ-51100  
12 / 4.2 oz



Pumpkin Seed 80%  
TAZ-51300  
12 / 4.2 oz



Sea Salt & Almond 80%  
TAZ-51400  
12 / 4.2 oz



Toasted Coconut 80%  
TAZ-51500  
12 / 4.2 oz

## DARK CHOCOLATE COVERED



Almonds  
TAZ-61100  
12 / 4.2 oz



Cashews  
TAZ-61200  
12 / 4.2 oz



Hazelnuts  
TAZ-61300  
12 / 4.2 oz



## GIFTS & COLLECTIONS



Mexicano Sampler  
TAZ-71400  
6 / 8 discs x 1.35 oz



Classic Collection  
TAZ-71500  
6 / 6 discs x 2.7 oz



Oaxacan Sampler  
TAZ-71600  
12 / 4 discs x 1.35 oz



Amaze Bar Trio  
\*Special Order\*  
TAZ-71700  
10 / 3 bars x 2.5 oz

## SEASONAL



Spiced Eggnog Disc  
TAZ-81100  
12 / 2.7 oz

Peppermint Stick  
TAZ-81200  
10 / 2.5 oz

Gingerbread Cookie  
TAZ-81300  
10 / 2.5 oz

## PRO LINE BULK

Organic Café Blend 40%  
TAZ-91100  
1 / 3 kg

Couverture Smooth 70%  
TAZ-91400  
1 / 3 kg

\*Additional Taza Pro  
Line items available by  
Special Order\*





# 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



2016  
El Niño Harvest 78%  
TOK-21700  
1 / 50 g



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



## SIGNATURE HARVEST



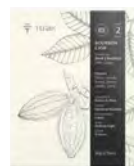
Sauternes  
Cask Aged 3 years 78%  
TOK-31100  
6 / 50 g



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



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  
Rain Harvest 80.5%  
TOK-31900  
6 / 50 g



2016  
El Niño Harvest 78%  
TOK-32000  
6 / 50 g



2016  
El Niño Harvest 100%  
TOK-32100  
6 / 50 g



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



2018  
Galapagos Harvest 75%  
TOK-32300  
6 / 50 g

## MINI SELECTION



Harvest  
TOK-41100  
6 / 9 x 3 g



Harvest  
TOK-41200  
6 / 18 x 3 g



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

## BULK



Everyday Cacao Powder  
TOK-71100  
5 / 250 g



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



Tequila Cask Aged  
Drinking Chocolate 80%  
TOK-71300  
5 / 200 g



# TRANQUILIDAD *Baures, Bolivia*

Upon receiving genetic testing from the USDA and subsequent heirloom certification from the Heirloom Cacao Preservation Initiative (HCP), it was discovered that these beans are 97.3% pure Beniano, making them the most genetically pure beans ever tested for HCP's certification program. Not only that, but Beniano is an extremely rare varietal that up until recently was completely unknown and absent from cacao gene banks.

The story of how this cacao was discovered and developed by the farmer Volker Lehmann is what legends are made of. His dreams and endeavors are worthy of support. In purchasing Tranquilidad chocolate, you are directly supporting the pioneering efforts of a man dedicated to the preservation of true wild cacao.



Wild Harvest Beniano 74% Tin  
TRA-21000  
6 / 3.5 oz







# VALRHONA *Paris, France*

Valrhona is by far the largest producer of what we consider to be fine chocolate. To date, they are the only chocolate company able to offer chocolate that satisfies the palates of very particular chocolate connoisseurs while still offering a workable price for food service. As such, Valrhona is the most commonly used chocolate by Michelin-starred restaurants and famous pastry chefs. In addition to every conceivable chocolate product for the chef, Valrhona also offers retail bars and items for amenity and turndown service.

## GRAND CRU



Abinao 85%  
VAL-12100  
12 / 70 g



Alpaco 66%  
VAL-12200  
12 / 70 g



Araguani 72%  
VAL-12300  
12 / 70 g



Guanaja 70%  
VAL-12400  
12 / 70 g



Manjari 64%  
VAL-12500  
12 / 70 g

## GRAND CRU INCLUSIONS



Guanaja w/  
Cocoa Nibs  
VAL-21100  
10 / 85 g



Manjari w/  
Candied Orange Peel  
VAL-21200  
10 / 85 g



Caramelia w/  
Crunchy Pearls  
VAL-21300  
10 / 85 g



Jivara w/  
Split Pecans  
VAL-21400  
10 / 85 g



Bahibe Milk 46%  
VAL-31100  
12 / 70 g



Jivara Milk 40%  
VAL-31200  
12 / 70 g



Dulcey Blond 32%  
VAL-41100  
12 / 70 g

## RETAIL



Cocoa Powder  
Retail Box  
VAL-71100  
8 / 250 g



## BULK FEVES



Abinao 85%  
VAL-91100  
3 / 3 kg



Alpaco 66%  
VAL-91200  
3 / 3 kg



Araguani 72%  
VAL-91400  
3 / 3 kg



Caraibe 66%  
VAL-91500  
3 / 3 kg



Equatoriale Noire 55%  
VAL-91600  
3 / 3 kg



Extra Bitter 61%  
VAL-91700  
3 / 3 kg



Guanaja 70%  
VAL-91800  
3 / 3 kg



Illanka 63%  
VAL-91900  
3 / 3 kg



Itakuja 55%  
VAL-92000  
3 / 3 kg



Manjari 64%  
VAL-92100  
3 / 3 kg



Nyangbo 68%  
VAL-92200  
3 / 3 kg



P125 Coeur de  
Guanaja 80%  
VAL-92400  
3 / 3 kg



Tainori 64%  
VAL-92500  
3 / 3 kg



Azélia Milk 35%  
VAL-92700  
3 / 3 kg



Bahibe Milk 46%  
VAL-92800  
3 / 3 kg



Caramelia Milk 36%  
VAL-92900  
3 / 3 kg



Jivara Milk 40%  
VAL-93000  
3 / 3 kg



Kidavoa Milk 50%  
VAL-93100  
3 / 3 kg



Tanariva Milk 33%  
VAL-93200  
3 / 3 kg



Dulcey Blond 32%  
VAL-93300  
3 / 3 kg



Orellys 35%  
VAL-93400  
3 / 3 kg



Ivoire 35%  
VAL-93500  
3 / 3 kg



Opalys White 33%  
VAL-93600  
3 / 3 kg



Almond  
\*Special Order\*  
VAL-93730  
3 / 3 kg



Passion Fruit  
VAL-93760  
3 / 3 kg



Strawberry  
VAL-93770  
3 / 3 kg



Yuzu  
VAL-93780  
3 / 3 kg



Raspberry  
VAL-93790  
3 / 3 kg

## CRUNCHY PEARLS



Dark  
VAL-93800  
3 / 3 kg



Dulcey  
VAL-93900  
3 / 3 kg



Opalys  
VAL-94000  
3 / 3 kg







# ZOKOKO *Emu Heights, Australia*

Coming to us from all the way down under, we taste pure expressions of terroir in Zokoko's bars. The pure heirloom cacao used for their Tranquilidad 72% bar is wild-harvested from the chocolatales (islands) of Bolivia's flooded grasslands. Where the origin is of purity, the presentation is pure luxury. Each chocolate bar is in its own little gift box, complete with gold foil wrapping, thick, rigid sides and a re-closable magnetic lid.



Guadacanal 78%  
ZOK-11100  
10 / 85 g



Tranquilidad 72%  
ZOK-11200  
10 / 85 g



Mbingu 70%  
ZOK-11250  
10 / 85 g



Chale Milk 45%  
ZOK-11400  
10 / 85 g



Goddess Dark  
ZOK-21100  
10 / 57 g



Goddess Dark Mint  
ZOK-21200  
10 / 57 g



Goddess Dark Orange  
ZOK-21300  
10 / 57 g



Goddess Milk 45%  
ZOK-21400  
10 / 57 g



Goddess Milk Chai Spice  
ZOK-21500  
10 / 57 g



Goddess Milk Coffee  
ZOK-21600  
10 / 57 g





# BEYOND THE BAR

While single origin bars remain craft chocolate's bread and butter, makers are expanding their cacao repertoire in new and delectable ways. From Ranger's praline and shortbread Hazel bar to Omnom's candy shop-esque malt ball Krunch, craft chocolate artisans are proving their talents and ingredients extend far beyond the bar.

## CHOCOLATE COVERED | PANNED | BON BONS



DICK TAYLOR  
Chocolate Coated Almonds  
DTC-71200  
6 / 6 oz



FRUITION  
Brown Butter  
Bourbon Caramels  
FRU-71400  
12 / 2.8 oz



FRUITION  
Pecans with Maple Cinnamon  
Milk Chocolate  
FRU-72300  
12 / 4 oz



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



MIRZAM  
Chocolate Covered Dates  
MIR-81100  
10 / 9 pcs



OMNOM  
Krunch Lakkrís + Milk  
OMN-71100  
20 / 120 g



OMNOM  
Krunch Milk of Madagascar  
OMN-71200  
20 / 120 g

## FINE CHOCOLATE CANDY BARS



MAYANA  
Coconut Dream Bar  
MAY-21100  
8 / 3.5 oz



MAYANA  
Space Bar  
MAY-21500  
8 / 3.5 oz



RANGER  
Bark, Chocolate Brittle  
Wafer Bar  
RAN-41100  
8 / 115 g



RANGER  
Chocolate  
Hazelnut Bar  
RAN-41200  
12 / 70 g

## SPREADS & SAUCES



RANGER  
Chocolate  
Caramel Sauce  
RAN-71200  
12 / 10 oz



MAROU  
Cacao Cashew Spread  
MAR-72300  
10 / 250 g



GUIDO GOBINO  
Crema Gianduja Spread  
GOC-71300  
12 / 220 g





## GRANOLA

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RANGER  
Classic Granola  
RAN-71300  
12 / 14 oz



RANGER  
Chocolate Crunch  
Granola  
RAN-71400  
12 / 11.65 oz



RANGER  
Northwest Fruit  
Granola  
RAN-71500  
12 / 14 oz

## CACAO POWDER

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MAROU  
Cacao Powder Tin  
MAR-72200  
10 / 250 g



TO'AK  
Everyday Cacao Powder  
TOK-71100  
5 / 250 g



FRENCH BROAD  
Dark Chocolate  
Chips 68%  
FRB-71100  
10 / 10 oz



FRENCH BROAD  
Milk Chocolate  
Chips 42%  
FRB-71200  
10 / 10 oz

## BREWING CHOCOLATE

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MÃNOA  
Brewing Chocolate  
MAN-71200  
10 / 8 oz



MARKHAM & FITZ  
Cracked Cacao  
MFZ-71100  
12 / 4 oz



MAROU  
Cacao Nibs Tin  
MAR-72100  
10 / 160 g



SOLSTICE  
Sweet Nibs  
SOL-71200  
12 / 2.3 oz

## CACAO NIBS

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# 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



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



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



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



Salted Cacao  
Workhorse Rye  
WHR-11600  
6 / 2 oz



Flowers & Cacao  
Workhorse Rye  
WHR-51100  
6 / 2 oz

Salted Cacao  
Workhorse Rye  
WHR-61500  
9 / 1 oz

## BOOKS



*Bean to Bar Chocolate:  
America's Craft Chocolate Revolution*  
by Megan Giller  
APR-71100  
20 / 1 book



*Bitters: A Spirited History of a Classic Cure-All*  
by Brad Thomas Parsons  
APR-71200  
12 / 1 book