



Willie Harcourt-Cooze, cacao farmer, pioneer and chocolate fanatic, has redefined how millions of people worldwide think about chocolate. He makes real chocolate, in small batches, 'bean to bar' using only the world's great single estate cacaos, which he buys direct from the farmers. Because the best ingredients make the best flavours everything is 100% natural — you'll find no vanilla or soya lecithin hiding the precious flavour notes of his beans.
Join The Chocolate Revolution!

100% CACAO NO ADDED SUGAR



Raisin & hazelnut
 100% Cacao naturally sweetened with fruit and nuts
 1.76Oz. (50 G.) 12/Case
 WC041



Pistachio & date
 100% Cacao naturally sweetened with fruit and nuts
 1.76Oz. (50G.) 12/Case
 WC003



Pure gold
 100% sur del lago cacao.
 Beautiful single estate beans. Soft, nutty notes
 1.40z. (40G.) 12/Case
 WC255



4x2 Premium empty wooden display stand holding 6 bars of each flavor.
 WC08DS

SINGLE ESTATE BEAN TO BAR

1.76oz.(50g.) 12/case



Chulucanas gold
 70 dark chocolate
 Single estate chocolate.
 Notes of raisins and plums
 WC446



Rio caribe gold
 72 dark chocolate
 Single estate chocolate.
 Deep nutty, coffee notes
 WC415



Milk of the stars
 Surabaya 54 milk chocolate
 Single estate chocolate.
 Intense with soft caramel notes
 WC006



RAINBOW OF FLAVORS



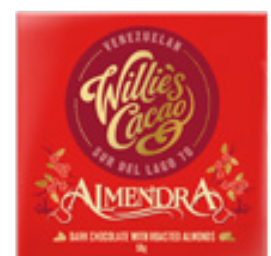
Sea flakes
 Rich, creamy milk chocolate studded with sea salt
 WC996



Luscious orange
 Baracoa 65 dark chocolate with delicate orange
 WC279



Ginger Lime
 Dark chocolate with layers of exotic flavours
 WC293



Almendra
 Dark chocolate with roasted almonds
 WC386

HOT CHOCOLATE



Rich dark drinking chocolate
52% Single Estate Cacao 8.82 oz. 8/ case.
WC515A

100% Natural, contains only cacao and raw cane sugar. Vegan.

This is one luxurious hot chocolate powder, and no wonder since it is made with one of the world's great **single estate cacaos**. This is what gives it its soft, round fruity notes **and incredible depth of flavor**.

We make it from the bean with the same uncompromising commitment to quality as with our chocolate.

We give the beans a light roast, and then **conche at low temperatures for up to 21 days** until the flavor is perfect. Finally we press out some of the butter using early 20th century cocoa butter presses, and mill it into a powder with the raw cane sugar.

100% Natural , Vegan
Dairy Free Gluten free- soy free

Chosen as the best Hot chocolate in the UK by the Independent, it is simply 52% Medellin cacao and raw cane sugar.



CACAO PEARLS- WRAPPED CARAMEL GIFT-BOXES.

Pearls of single estate chocolate filled with molten sea salt caramel, individually wrapped



Dark Chocolate
Chulucanas 70 dark chocolate
20 piece box (150 gr)
WC477



Milk Chocolate
Surabaya 54 milk chocolate
20 piece box (150 gr)
WC478



PURE CHOCOLATE-DARK AND MILK PRALINE TRUFFLES-RASPBERRY- MARC DE CHAMPAGNE

5-piece gift-box: 8/case



Milk with Sea salt
5 piece box
1.23 oz. (35 gr)
WC587



Dark with Sea salt
5 piece box
1.23 oz. (35 gr)
WC594



**Dark Chocolate with
marc de Champagne**
5 piece box 1.23 oz. (35 gr)
WC270



Raspberry filled truffle
5 piece box
1.23 oz. (35 gr)
WC140

16-piece gift-box: 6/case



Milk with Sea salt
16 piece box
3.88 oz. (110gr)
WC501



Dark with Sea salt
16 piece box
3.88 oz. (110gr)
WC525



**Dark chocolate with marc de
Champagne with - 16-piece
box 3.88 oz. (110 gr) box**
WC256



**Raspberry filled truffle -
16-piece box 3.88 oz.
(110 gr) box**
WC164