



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



Blanco  
Rich, creamy white chocolate  
WC361

## RAINBOW OF FLAVORS

1.76oz.( 50g.) 12/case



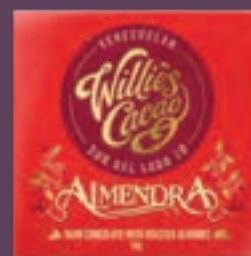
Sea flakes  
Rich, creamy milk chocolate studded with sea salt  
WC996



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



Sea Kissed  
Milk chocolate with roasted almonds and sea salt  
WC744

# 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% Medelin cacao and raw cane sugar.



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

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 Cham-  
pagne with – 16-piece box 3.88 oz.  
(110 gr) box  
WC256



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