MOST CHOCOLATES are a blend of cocoa beans from many different regions. Chocolate makers combine beans of various origins to create unique flavor profiles.

## Hershey's® Milk Chocolate

33%

## Mexico

Cradle of the ancient Maya and Aztec civilizations, Mexico continues to share its cacao-growing tradition with the world. Bittersweet and lightly acidic, this chocolate has a delicious note of licorice.

66%

regions.

as of vavor Single-origin chocolates are made with beans sourced from one area of the world. This produces a distinctive artisanal flavor.

Enjoy warm drinking chocolates prepared using single-origin beans from some of the world's finest cacao-growing regions. Taste and compare them to the unique flavor of Hershey's® Milk Chocolate in beverage form.

THEHERSHEY

Ghana

including Ghana. They

balance the flavors of more

## Venezuela

Milton Hershey named several streets in town after cacao-growing regions of the world. Čaracas Avenue is named for the capital city of Venezuela. Venezuelan beans display complex fruit flavors that evoke ripe red plums and dark cherries.

72%

## Tanzania

This rare chocolate small percentage of the It has a robust cocoa

> 75% cacao\*

Its sweet, rich taste suggests caramel and vanilla. 33%

Cacao from the Indonesian island of Java

is characterized by a pale, reddish color. This beverage is made

with milk chocolate.

21%

\*percentage of cacao bean solids found in the chocolate used to prepare this beverage