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

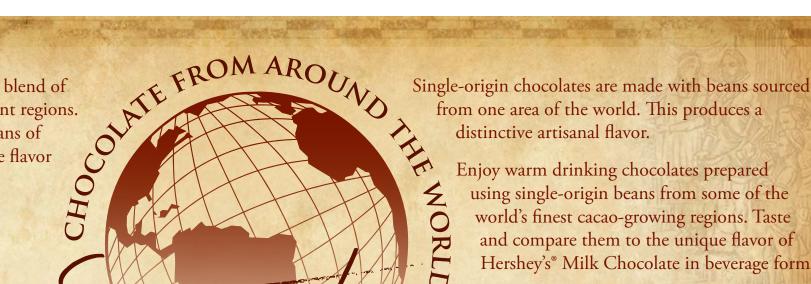
Milton Hershey developed his unique formula using fresh milk from local dairy farms and a hand-selected blend of cocoa beans. The iconic flavor of Hershey's® Milk Chocolate is best described as sweet, buttery and complex.

33%

Mexico

Cradle of the ancient Maya and Aztec civilizations, Mexico continues to share its cacao-growing tradition with the world. This sample is fruity with notes of nuts and ginger.

66%



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.

HERSHEY

Ghana

displays a sweet chestnut flavor along with a hint of

red fruit.

Venezuela

Milton Hershey named several streets in town after cacao-growing regions of the world. Caracas Avenue is named for the capital city of Venezuela. These beans display intense woody flavors as well as wine and black olive notes.

72%

the rich soil of East Africa represents a small The majority of the world's cocoa beans are currently has an intense fruitiness grown in West Africa, with pleasant floral notes. including Ghana. This particular sample is made with milk chocolate and

> 75% cacao³

Tanzania

This rare chocolate from

Cacao from the Indonesian Island of Java is characterized by a pale reddish color. This beverage is made with milk chocolate. Its sweet, rich taste suggests caramel and hints of green tea.

33%

40% cacao³

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