

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

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.

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%
cacao*

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%
cacao*

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%
cacao*

Ghana

The majority of the world's cocoa beans are currently grown in West Africa, including Ghana. This particular sample is made with milk chocolate and displays a sweet chestnut flavor along with a hint of red fruit.

40%
cacao*

Tanzania

This rare chocolate from the rich soil of East Africa represents a small percentage of the world's production. This sample has an intense fruitiness with pleasant floral notes.

75%
cacao*

Java

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%
cacao*

CHOCOLATE FROM AROUND THE WORLD

Tastings
AT THE HERSHEY STORY

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