

1

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*

2

Dominican Republic

Exotic and fruity, these beans have a bitter cocoa flavor with an exceptionally long lasting taste, elevated by spices, wine and olive notes.

70%
cacao*

3

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*

4

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*

5

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*

6

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. This iconic flavor is best described as sweet, buttery and complex.

33%
cacao*

