

MULTI WORLD AWARD WINNING
FRUITY / LOW BITTER FLAVOURS
FINE < 20 MICRONS MOUTHFEEL
MALAGASY FINE FLAVOUR CACAO
CRIOLLO-TRINITARIO-FORASTERO
GRAND CRU DE SAMBIRANO, NORTH WEST TERROIR

ORGANIC CERTIFIED
LOW OR NO ADDED SUGARS
HIGH FIBRE
HIGH FLAVANOLS / ANTIOXIDANTS

NO CHEMICAL PROCESSING / NO ALKALISATION
PURE COCOA BUTTER/ NO DE-ODORISATION
NO ADDED FLAVOUR ENHANCERS eg VANILLA

VEGAN CASHEW NUT ALTERNATIVES TO DAIRY
PALM OIL FREE
PEANUT FREE
GMO FREE
GLUTEN FREE

SUSTAINABLE & TRACEABLE
RAISETRADE— VALUE ADDED AT SOURCE

FRESHLY CRAFTED BY CHOCOLATERIE ROBERT,
ANTANANARIVO, MADAGASCAR

www.hbingredients.co.uk / www.chocolatmadagascar.com



Chocolat

MADAGASCAR

Depuis 1940

FRESHLY GROWN & CRAFTED AT ORIGIN

FINE CHOCOLATE
COUVERTURES & CACAO INGREDIENTS

Grand Cru de Sambirano Cacao