

Chocolat

MADAGASCAR

Depuis 1940

Grown and Crafted in Madagascar Global Multi-Award Winning Fine and Pure Origin Chocolate exhibits at the Foodies Festival



Unlike most chocolate in the world, we craft our fine chocolate freshly in Madagascar where the cocoa grows, rather like making fine wine, cider, beer or cheese from the key ingredients in their respective origin countries. Why? we preserve the integrity of the fine mellow flavours and origin provenance. Madagascar is in the Indian Ocean, the 4th largest island in the world and grows fine fruity, and rare cocoa that is naturally mellow and not bitter.

Cocoa / cacao is the “wine grape” of the Chocolate the unique flavor depends on its environment within the rainforest . This cacao (seed) is



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then fermented and dried before being roasted, shelled and ground with ingredients such as sugar and milk. The quality and freshness of the cacao and the skill of crafting determines the final quality of the chocolate. We do not need to add flavor enhancers to our Dark and Milk Chocolate such as vanilla or chemically process our chocolate, thereby preserving the fully integrity of flavor and provenance. Independently gaining world accolades for the finest quality!

As ethical as delicious, the chocolate is made from seed to bean to bar by the Madagascan's in the organic certified factory, The world's fairest chocolate? – Raisetrade.

Explore Madagascar at Foodies Festival!

www.chocolatmadagascar.com

twitter @chocmadagascar

info@chocolatmadagascar.com

telephone 0161 298 1900

