

PRESS RELEASE – IMMEDIATE RELEASE

**Chocolat Madagascar**

*Chocolat*  
MADAGASCAR

*Depuis 1940*



*Indulge in Ethical Excellence*

**with Chef de Cuisine Single Origin Chocolate  
Couverture Drops from Madagascar**

Chocolat Madagascar, a distinguished name in the realm of gourmet chocolates, is delighted to introduce its latest culinary masterpiece – Chef de Cuisine Single Origin Chocolate Couverture Drops. These exceptional chocolates embody a fusion of quality, authenticity, and ethical sourcing, as they are exclusively grown and crafted in the captivating origin of Madagascar. The fine fruity flavor cacao, encompassing Criollo, Trinitario, and Forastero varieties, is cultivated, fermented, and sun-dried in the terroir of Sambirano in north-west Madagascar. The chocolate is then freshly created, following an artisanal process akin to the meticulous craftsmanship behind fine wine, at Antananarivo by the esteemed Malagasy team of Chocolaterie Robert.

Pure Terroir of Madagascar/ tree to chocolate -

Vegan Fine Dark Chocolate 100% Cacao: Immerse yourself in the unadulterated essence of Madagascar's cacao with our 100% cacao dark chocolate couverture drops. This vegan delight contains no added sugar, offering high fiber content and rich flavanols. An academy of chocolate golden bean winner.

Vegan Fine Dark Chocolate 70% Cacao: Experience the perfect harmony of Sambirano's fruity notes and rich cocoa with our 70% cacao dark chocolate, skillfully crafted with 30% sugar for an exceptional balance, high fibre and high flavanols.

Chef's can combine the above to make own unique fine dark cacao percentage and flavour profile.

Fine Milk Chocolate 50% Cacao: Enjoy the creamy and fruity flavors of our high cacao milk chocolate, a testament to the art of chocolate making with less added sugar. An International Chocolate Award Gold winner.

White Gold Chocolate 37% Cacao: Indulge in the unique mellow fruit ( banana nuance) chocolaty flavors of our white gold chocolate, crafted from 37% pure, natural freshly pressed golden cacao butter.

## VEGAN DELICACIES

MILC Chocolate 40% Cacao: Savor our vegan MILC chocolate, a creamy and flavorful alternative that combines the richness of Malagasy "C" cashew nuts with the fruity notes of Sambirano cacao.

BLANC Chocolate 35% Cacao: BLANC, our vegan white chocolate, is a creamy delight created with Malagasy "C" cashew nuts .

Providing a dairy-free indulgence that are mineral-rich and with no cholesterol.

Crafted without the use of chemicals and without the need for alkalization, these Chef de Cuisine Single Origin Chocolate Couverture Drops preserve the pure essence of Madagascar's flavors. The acidity is meticulously reduced through an extensive conching process, and the chocolate is finely ground to less than 20 microns, ensuring an exquisite and smooth mouthfeel.

As ethical as they are delicious, these chocolates create significantly more economic value for the developing nation of Madagascar through the ORIGIN+/ Raisetrade/ Value added at source, compared to exporting cacao to chocolate companies in affluent economies.

Chocolat Madagascar invites chefs, chocolatiers, and culinary enthusiasts to embark on a journey of taste and ethics with Chef de Cuisine Single Origin Chocolate Couverture Drops. These chocolates epitomize freshness, quality, sustainability, and the rich flavors of Madagascar, allowing chefs to create exceptional desserts and chocolates that will delight their customers," says Neil Kelsall, Director.

Chef de Cuisine Single Origin Chocolate Couverture Drops are now available for purchase internationally [info@chocolatmadagascar.com/](mailto:info@chocolatmadagascar.com/) [www.chocolatmadagascar.com](http://www.chocolatmadagascar.com) . For media inquiries, please contact [press@chocolatmadagascar.com](mailto:press@chocolatmadagascar.com) / 00447834609594.

About Chocolat Madagascar is a Madagascar origin based chocolate company dedicated to pushing the boundaries of premium chocolate craftsmanship and fine cacao growing. With a focus on traceable agroforestry and meticulous crafting techniques, we deliver an unparalleled functionally integrated fresh chocolate experience.

ISM / KolnMesse Stand: 5.2 E 36