



ORIGINAL
ARTISAN CHOCOLATE

Press release
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Even more international success for *chocoMe* Great Taste Award 2014



At the Great Taste Award 2014 international culinary contest in *London* three chocoMe product received professional recognition (one creation was awarded with 2 stars and each of two other creations received 1 star). The Great Taste Award contest was founded in 1994 in London and it's revered as one of the most strict and prestigious gastronomic competition, where the candidates enter in different product categories.

The award-winning chocoMe products:*

The *Raspberry Raffinée* part of the Raffinée brand nominated in fall 2013 received a *2 star rating*.

Two chocolate bars were awarded with *1 star rating*:

F101: chocoMe 65% dark chocolate with cinnamon, pecans, pistachio from Bronte and cranberry

G105: chocoMe white chocolate with freeze-dried raspberry, freeze-dried sour cherry and cranberry

** (Competing products can receive a 1 to 3 star rating, 3 being the best possible result)*

These products were strictly evaluated by a jury of 400 professionals who spent more than a thousand hours blind-tasting food during the competition. The contest is purely about taste, without clever marketing solutions and dazzling package design: the jury receives the tasting samples without identification or foreknowledge (blind-test). Among the jury we had Michelin Star winning masterchefs, restaurant critics and food buyers from prestigious department store chains (Harrods, Fortnum & Mason, Selfridges, Harvey Nichols and Whole Food Markets).

"chocoMe is a very young brand, we started the company merely 4 years ago, yet this is our third international acknowledgement awarded for six entries. Last year we received 1 star for each of our two entries at the Great Taste Award 2013 (with the F102 and F119 chocolate bars), and in May 2014 we were honored with a Silver medal for our Hazelnut Raffinée creation at the International Chocolate Awards. It is almost inconceivable that in such a short time our name is amongst the world's most respected chocolate makers." - said *Gábor Mészáros*, chocolatier, owner of chocoMe.

We are proud to share the jury's feedback with our customers:



chocoMe Raspberry Raffinée:

"Raspberry and chocolate is a classic combination. These are innovative and they look pleasingly uneven from the different sized berries. The sharpness of the raspberries offsets the sweetness of the chocolate. We think it is a really innovative, balanced concept that looks artisanal and tastes really good. A really interesting idea.

Bright, inviting, an intriguing idea. There's a good contrasting texture from the freeze dried raspberry and the chocolate shell is just the right thickness. Some judges thought a spot of dark chocolate ganache in the centre might have given it a richer and slightly more balanced flavour - although overall we all thought it was a really good product."



chocoMe F101 (chocoMe 65% dark chocolate with cinnamon, pecans, pistachio from Bronte and cranberry)

„A generous amount of inclusions, and a good distribution, attractively presented. The nuts are fresh and of good quality with juicy cranberries, The ingredients are very good quality and there is a hint of cinnamon. It's clearly hand made, and a good example of its kind. One judge found the dark chocolate a little dry."



chocoMe G105 (chocoMe white chocolate with freeze-dried raspberry, freeze-dried sour cherry and cranberry)

„Attractive presentation, generous mix of fruits. The textures work well together, and the acidity of the fruits offsets the sweetness of the white chocolate."

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