



# ORIGINAL BEANS



SUSTAINABLE  
RESTAURANT  
ASSOCIATION

## 1ST EVER SRA APPROVED CHOCOLATE SUPPLIER

The Sustainable Restaurant Association is the leading not-for-profit organisation to help restaurants become more sustainable and diners make more sustainable choices when dining out.

THIRD BEST  
CHEF IN THE WORLD

**MASSIMO  
BOTTURA**

3 MICHELIN  
STARS

**"ONE OF  
THE BEST"**

— FINANCIAL  
TIMES

HELPS  
PROTECT  
THE LAST OF

**800**

MOUNTAIN  
GORILLAS

**1m**

TREES  
PLANTED  
SINCE 2008

*My favourite is Cru Virunga – complex and earthy. Original Beans environmental credentials are second to none.*

— **STEVIE PARLE**  
DOCK KITCHEN, LONDON; UK'S YOUNG CHEF OF THE YEAR 2010

*Not only does it tick the boxes on the taste front, we also support the commitment to conservation.*

— **PHIL USHER**  
HEAD OF PASTRY CAPRICE HOLDING, LONDON

*Perhaps the finest chocolate I have ever tasted.*

— **JOHANNES VAN DAM**  
HET PAROOL

*Original Beans supports some of the poorest and most vulnerable people, especially women, with the opportunity to generate incomes and secure long-term livelihoods, in a region of DR Congo that faces conflict and insecurity.*

— **JUSTINE GREENING**  
SECRETARY OF STATE, UK

## 10 OPERATING PRINCIPLES

1. CONSERVE CRITICAL BIODIVERSITY
2. PROTECT ORIGINAL BEANS
3. GUARANTEE SUPERIOR QUALITY
4. TRADE DIRECTLY
5. CERTIFY INDEPENDENTLY
6. 100% PURE & NATURAL
7. REDUCE ECO-FOOTPRINT
8. REPLANT RAINFORESTS
9. TRACK AND MONITOR
10. IMPROVE AND INCLUDE

## PREFERRED CHOCOLATE AMONG MICHELIN STARRED CHEFS

★★★

**MASSIMO BOTTURA**  
OSTERIA FRANCESCANA, MODENA  
3rd best in the world

★★★

**KEVIN FEHLING**  
LA BELLE EPOQUE, LÜBECK

★★

**CLAUDE BOSI**  
HIBISCUS, LONDON

★★

**MICHAEL WIGNALL**  
THE LAYTMER AT PENNYHILL PARK  
HOTEL & SPA, SURREY

★

**RICHARD CORRIGAN**  
CORRIGAN'S OF MAYFAIR, LONDON

★

**ANTHONY DEMETRE**  
ARBUTUS & WILD HONEY, LONDON

★

**VIRILIO MARTINEZ**  
(WITH HEAD CHEF ROBERT ORTIZ)  
LIMA LONDON, LONDON

★

**THEO RANDALL**  
THE INTERCONTINENTAL, LONDON

★

**SERGIO SANZO BLANCO**  
AMETSA WITH ARZAK INSTRUCTION,  
LONDON

★

**TOM SELLER**  
RESTAURANT STORY, LONDON

★

**VIVEK SINGH**  
CINNAMON CLUB, LONDON

★

**JOO WON**  
GALVIN AT WINDOWS, LONDON

★

**GALTON BLACKISTON**  
MORSTON HALL, NORFOLK

★

**STEVE DRAKE**  
DRAKE'S RESTAURANT, SURREY

★

**RALPH KNEBEL**  
HOTEL/RESTAURANT ERBPBRINZ,  
ETTlingen

★

**MARCO MÜLLER**  
WEINBAR RUTZ, BERLIN

★

**HEINZ O. WEHMANN**  
LANDHAUS SCHERRER, HAMBURG

## TOP-CLASS RESTAURANT GROUPS

CAPRICE HOLDINGS GROUP  
NOBU RESTAURANTS  
D&D RESTAURANTS  
SOHO HOUSE, LONDON

# ORIGINAL BEANS

This is one of the world's finest chocolates from the most original and aromatic cacao beans. In turn, you protect the original beans and rainforests they thrive in for future generations. With each purchase of a 2kg bag, your local producer plants or preserves 10 trees to sustain family and forest.

## QUALITY CHOCOLATE

### GRAND CRU BLEND NO.1 80%

ORGANIC DARK CHOCOLATE : 22 HOUR CONCH

Organic dark chocolate of world's rarest cacao varieties  
Rainforest hotspots in South America and Africa

Ingredients: Cacao mass from cacao beans\* 80.99%,  
Cane sugar\* 19.01%

DENSE NOTES OF FOREST BERRIES  
AND COFFEE

### PIURA PORCELANA 75%

ORGANIC DARK CHOCOLATE : 22 HOUR CONCH

Organic chocolate from ultra-rare white cacao  
Piura River Valley, Peruvian Andes

Ingredients: Cacao mass from cacao beans\* 67.95%,  
Cane sugar\* 23.92%, Cacao butter from cacao beans\* 8.13%

LUSCIOUS NOTES OF LIME,  
RASPBERRY AND PECAN

### CRU VIRUNGA 70%

ORGANIC DARK CHOCOLATE : 20 HOUR CONCH

Grown around Virunga Park to protect the  
last mountain gorillas, Eastern Congo (D.R.)

Ingredients: Cacao mass from cacao beans\* 62.07%,  
Cane sugar\* 29.18%, Cacao butter from cacao beans\* 8.75%

WARM NOTES OF MORELLO CHERRIES,  
DEEP CHOCOLATE AND BLACK TEA

### BENI WILD HARVEST 66%

WILD DARK CHOCOLATE : 24 HOUR CONCH

Hand-picked wild cacao growing in the  
Beni Savannah, Bolivian Amazon

Ingredients: Cacao mass from wild harvested beans 57.53%, Cane sugar\* 32.82%, Cacao butter from cacao beans\* 9.65%

DELICATE NOTES OF FLORAL HONEY,  
APRICOT AND JASMINE TEA

### ESMERALDAS MILK 42%

ORGANIC MILK CHOCOLATE : 16 HOUR CONCH

Organic milk chocolate from world-renowned Arriba cacao  
From the Pacific Rainforest, Esmeraldas Ecuador

Ingredients: Cacao mass from cacao beans\* 15.03%,  
Cane sugar\* 37.11%, Cacao butter from cacao beans\* 27.59%,  
Whole milk powder\* 20.17%, Fleur de sel (sea salt) 0.10%

VELVETY NOTES OF CARAMEL WITH FLEUR DE SEL

### EDEL WEISS 40%

ORGANIC WHITE CHOCOLATE : 6 HOUR CONCH

Organic white chocolate without vanilla  
Grown in Yuna River Valley, Dominican Republic

Ingredients: Cacao butter from cacao beans\* 40.46%,  
Cane sugar\* 34.34%, Whole milk powder\* 25.02%

GENTLE NOTES OF PEAR AND DRIED FRUIT

\*Certified organic, Direct trade

## TEMPERING INFORMATION

COUVERTURE	MELTING TEMPERATURE	PRECRYSTALLIZATION TEMP.	PROCESSING TEMPERATURE	FOR 1KG/LBS COUVERTURE AT 48°C/118,4°F TEMPERATURE RONDOS (COINS) 20°–23°C / 68°–73,4°C
GRAND CRU BLEND NO.1 80%	48°–50°C / 118.4°–122°F	28°–29°C / 82.4°–84.2°F	32°–33°C / 89.6°–91.4°F	350G / 12OZ
PIURA PORCELANA 75%	48°–50°C / 118.4°–122°F	28°–29°C / 82.4°–84.2°F	32°–33°C / 89.6°–91.4°F	350G / 12OZ
CRU VIRUNGA 70%	48°–50°C / 118.4°–122°F	28°–29°C / 82.4°–84.2°F	32°–33°C / 89.6°–91.4°F	350G / 12OZ
BENI WILD HARVEST 66%	48°–50°C / 118.4°–122°F	28°–29°C / 82.4°–84.2°F	32°–33°C / 89.6°–91.4°F	350G / 12OZ
ESMERALDAS MILK 42%	48°–50°C / 118.4°–122°F	26°–28°C / 78.8°–82.4°F	30°–32°C / 86°–89.6°F	450G / 15OZ
EDEL WEISS 40%	46°–48°C / 114.8°–118.4°F	25°–27°C / 77°–80.6°F	29°–31°C / 84.2°–87.8°F	350G / 12OZ
TEMPERING WITH PRECRYSTALLIZATION				VACCINATION METHOD