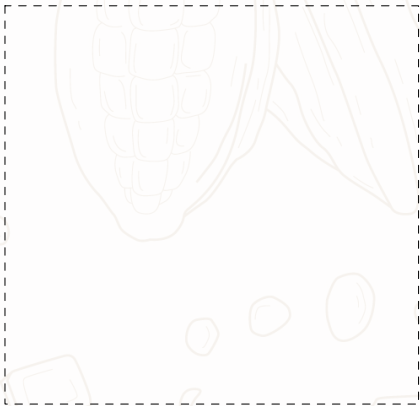


Chocolate

TASTING FLIGHT



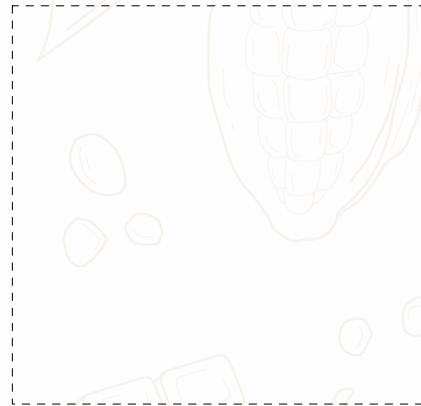
WHITE CHOCOLATE

WHITE CHOCOLATE FEATURES A SUBTLE AND DELICATE FLAVOR. UNLIKE MILK AND DARK CHOCOLATE THAT USE COCOA NIBS AND COCOA SOLIDS TO GIVE THE SIGNATURE CHOCOLATE COLORING, WHITE CHOCOLATE PRIMARILY USES THE COCOA BUTTER FROM THE COCOA BEAN. DUE TO THE HIGH PERCENTAGE OF COCOA BUTTER AND THEREFORE FAT YOU WILL NOTICE A SMOOTHER AND CREAMIER EXPERIENCE WITH WHITE CHOCOLATE THAN ITS LESS SWEET COUNTERPARTS. LOOK FOR VANILLA OR FLORAL NOTES IN YOUR TASTING.



MILK CHOCOLATE

MILK CHOCOLATE IS CHOCOLATE THAT TYPICALLY CONTAINS BETWEEN 10 AND 50 PERCENT COCOA SOLIDS THAT ARE MIXED WITH MILK. THE USE OF LESS COCOA SOLIDS GIVES MILK CHOCOLATE A MORE MILD FLAVOR THAN DARK CHOCOLATE. A HIGHER SUGAR AND FAT CONTENT MAKES MILK CHOCOLATE SWEETER, CREAMIER, AND SOFTER THAN DARK CHOCOLATE. LOOK FOR MILD, SWEET, MILKY NOTES IN YOUR TASTING.



DARK CHOCOLATE

DARK CHOCOLATE CONTAINS AT LEAST 55 PERCENT COCOA SOLIDS AND TYPICALLY DOES NOT CONTAIN ANY MILK. THE MORE COCOA SOLIDS GIVES THE COCOA BEAN A MORE DOMINANT POSITION IN THE FLAVOR PROFILE INSTEAD OF SUGAR OR MILK AS IN WHITE AND MILK CHOCOLATE. DARK CHOCOLATE IS MORE BITTER WITH A COMPLEX FLAVOR PROFILE INDIVIDUALIZED TO THE COCOA BEANS USED. IT IS LESS CREAMY THAN ITS COUNTERPARTS BUT HAS A BEAUTIFUL SNAP. LOOK FOR NUTTY, FRUITY, FLORAL, EARTHY, AND CITRUS NOTES IN YOUR TASTING.

TASTING NOTES

COLOR:

SNAP:

(CRISP, SEMI-SOFT, SOFT)

TEXTURE:

(SMOOTH, CHALKY, WAXY, CREAMY)

FLAVOR:

(FRUITY, NUTTY, SWEET, FLORAL, BUTTERY, EARTHY, CARAMEL, ETC)

