



ORIGINAL
ARTISAN CHOCOLATE

Press release
Issued by chocoMe
December 1, 2014 - Budapest

chocoMe won Silver in the World Finals



Since it's founding four years ago, *chocoMe* won it's most important professional gastronomic award yet. In the spring of 2014, at one of the most prestigious, independent, international competitions the *International Chocolate Awards* the Hungarian chocolate manufactory won a *Silver Medal* at the European Finals, with it's Piemonte Hazelnut Raffinée.

The award winning products from the European stage (semi-finals for the year's last event) continued to participate at the International Chocolate Awards world championship (*World Final*), where the *chocoMe Hazelnut Raffinée* product was also honoured with a *Silver Medal* in the "dragee-like milk chocolate products" category. *chocoMe* is the first and only Hungarian chocolate maker who managed to receive honours at both the European and World Finals.

The competition is similar to the *Michelin Star* in significance, but comes closer in nature to the *Bocuse d' Or*. This is the Hungarian manufactory's seventh international industry prize and the 24th in 4 years.

The cinnamon coated Piemonte Hazelnut Raffinée:

"Considered to be the most delicious hazelnuts in the world, we cover these hazelnuts from Piemonte in 40% milk chocolate lightly infused with cinnamon, thus retaining their characteristic flavour under layers of sweetness." - said *Gábor Mészáros* chocolatier, *chocoMe*'s founder and owner, characterizing the product upon release.



About the International Chocolate Awards:

The International Chocolate Awards is an independent competition *recognising excellence in fine chocolate making* and *in the products made with fine chocolate*. As the World's only fully independent international fine chocolate competition, they aim to support companies producing fine chocolate and chocolatiers, small companies and artisans working with fine chocolate. By helping these markets to grow and develop, they also aim to support the farmers that grow fine cacao.

The Awards were founded in 2012 based on years of experience running chocolate awards and other events in the UK and are run by a group of international partners based in the *UK, Italy* and the *USA*. The rules and judging are overseen by a committee including our Grand Jury members, country partners and independent experts, who set the rules of the Awards based on ongoing consultation with our entrants.

Competitions are held in a growing number of countries and regions around the world, including Italy, the UK, USA, Canada, Germany/Austria/Switzerland, Scandinavia and other locations, with more competitions being held each year. Winners of the regional competitions are judged together at the World Final, which celebrates the best entries of the year. Entry to the Awards is by submission and is open for any retail products that meet the quality criteria laid down in our rules. Our judges include a wide range of experts, tasters, pastry chefs, food journalists, bloggers, sommeliers, chefs and our Grand Jury: Martin Christy - Seventy% (UK), George Gensler - Manhattan Chocolate Society (US), Nancy Gilchrist - Master of Wine (UK), Monica Meschini - Chocolate/tea taster, sommelier (Italy), Maricel Presilla - Chef, restaurateur Author (US), Alex Rast - consultant, reviewer (UK), Michaela Schupp - chocolats-de-luxe.de GmbH (Germany), Pam Williams - taster (US), Eaganie Yuh - The Well-Tempered Chocolatier (Canada).

Further information:

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