



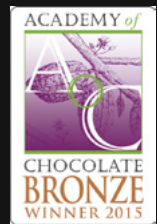
ORIGINAL
ARTISANAL CHOCOLATE

Press release

Issued by chocoMe

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chocoMe won three Bronze medals in the same time at the Acedamy of Chocolate Awards in London



Celebrating it's fifth birthday this year, *chocoMe* the chocolate manufactory with 100% Hungarian ownership won yet another international contest - this time in London. The company been awarded with *three Bronze medals* for three different *Raffinée* products at the *Acedamy of Chocolate Awards* contest in *London*, where only the best chocolate makers in the world are allowed to compare their skills. With this event *chocoMe* has recieved 9 international awards so far (and 26 awards in all).



With this honour *chocoMe* became the first Hungarian chocolate maker to recieve acknowledgements at all three world-class chocolate contests (Acedamy of Chocolate Awards, International Chocolate Awards, Great Taste Award).

"This world event has the strictest rules and entry conditions, and the names in the jury tells a lot about how serious this contest is: *Charles Metcalfe, Sarah Janes Evans, Paul a Young, Cecilia Tessieri, Amelia Rope, Kate Johns, Fiona Gately, Judith Lewis, Marie-Pierre Moine*, gastronomy experts of international shopping chains (*Fortnum & Mason, Harrods, Selfridges*), which makes me especially proud that out of 4 of our nominated *Raffinée* products 3 recieved an award" - said *Gábor Mészáros chocolatier*, founder of *chocoMe*. "The weight and significance of this event would be on par with competeing and getting a medal at the Olimpycs. I'm very happy that we were successful at our third world-class competition and our goal now is to shoot for the Gold medal with one of our products." - added *Mészáros Gábor*.

The ceremony was held on April 23 in London, in the fourth floor ballroom of the fascinating *Fortnum & Mason* house.



Award-winning products:

Almonds coated with dark chocolate and Voatsiperifery pepper (RF105)

Piemonte hazelnut coated with milk chocolate and cinnamon (RF103)

Pecans covered in milk chocolate mixed with caramel and salted vanilla powder from Tahiti (RF104)

ABOUT THE ACEDAMY OF CHOCOLATE

The Acedamy of Chocolate was established in 2005, in London with the sole purpose to serve as a forum to true quality chocolate consumption, for the products made with the best ingredients, the best plantations, and for fair commercial principles.

Members of the Academy are the most renowned chocolate makers and gastronomy experts who hold the Acedamy of Chocolate Award contest biannually, where the best chocolate makers compare their skills. This year brought the most nominees and products by far, they had 500 applications from 35 countries.



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