



ORIGINAL
ARTISANAL CHOCOLATE

Press release
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chocoMe won first time Three Stars Medal and as much as 5 awards at the Great Taste Award



chocoMe continues its tour the force with a *second international recognition within two weeks*. This time with a record: *chocoMe is the first Hungarian chocolate manufactory with a three-star award in the history of the Great Taste Award competition*. This achievement is also remarkable because - due to the strict jury - *only 165 of the 12,366 entries have been awarded with the three-star award*. In the prestigious international competition, candidates can enter in different product categories.

The manufactory has pocketed *five awards* at the London based competition: *one three-star award, one two-star award, and three one-star awards*. It seems that the gastronomists of the world's largest and most rigorous food tasting competition have been absolutely beguiled by the perfect chocolate miracles created by the Hungarian manufactory.

The winner of the three-star award is a chocoMe Raffinée creation, *Piemonte hazelnut covered in ground Ethiopian Harrar coffee and hazelnut flavoured milk chocolate*. This is the first creation of *chocoMe* that won a Gold Medal at another international competition, as well as a Three-Star award at the Great Taste Award and thus become officially the company's best product.

With the award received for the magical union of pink grapefruit peel and Venezuelan chocolate, each of the five flavours of *chocoMe's* Voilé brand achieved international professional recognition at least once.

The winners of the Great Taste Award in 2017 for *chocoMe*:

One-Star awarded products:



chocoMe Voilé BL101
Valrhona 32% blond chocolate
Maldon sea salt - Black sesame seed - Almond



chocoMe Entrée BL105
Valrhona 32% blond chocolate
Black sea salt - Pecans - Cashews



chocoMe Voilé VL105
Candied pink grapefruit peel coated
with dark chocolate from Venezuela



Two-Star awarded product:



chocoMe Raffinée RF112
Cantonese macadamia nut coated with
blonde chocolate and tonka beans



The Great Taste Award review of the product:

"A chocolate that takes you on a flavour-filled journey. Each flavour layer changes and gets better and better as you suck it. Lovely warm hints of cinnamon of the tonka bean, creaminess of the chocolate before biting into the macadamia to finish. A truly unique yet great experience."

Three-Star awarded product:



chocoMe Raffinée RF110
Piemonte hazelnut covered in ground Ethiopian Harrar
coffee and hazelnut flavoured milk chocolate



The Great Taste Award review of the product:

"Chocolate and hazelnut with the wow factor - the hazelnut is well roasted and has a very good flavour, and the chocolate is excellent, silky and dissolves in the mouth with just a hint of ground coffee."

With this outstanding achievement, *chocoMe* received its 44th international professional award. The company's secret lies not only in the use of special ingredients and technologies, but also in the passion for unforgettable flavours and in the commitment to high quality, which turns out to be an exemplary quality both at home and abroad.

All the awarded *chocoMe* chocolates can be purchased here

WEBSHOP

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