



ORIGINAL
ARTISAN CHOCOLATE

Press release

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chocoMe entered the professional world's elite, receiving a Silver Medal at the "International Chocolate Awards"



chocoMe received yet another professional award, "officially" raising it amongst the best chocolate makers in the world. The Hungarian chocolate manufactory was weighed at one of the most prestigious independent international events the *International Chocolate Awards*, and received a Silver Medal. The competition is similar to the *Michelin Star* in significance, but comes closer in nature to the *Bocuse d' Or*.

chocoMe is the first Hungarian company to receive this, one of the most important awards in the world.

The international jury consisted of the most famous chocolate and culinary experts, sommeliers and chefs ((Seventy% (UK), Manhattan Chocolate Society (US), Master of Wine (UK), "The New Taste of Chocolate" (US), Ecole Chocolat Professional School of Chocolate Arts (US), "The Well-Tempered Chocolatier" (Canada)) it was one of the freshly introduced *Raffinée* products the Hazelnut from Piemonte covered in milk chocolate and cinnamon that was found worthy to be raised to the highest pedestal. The head of the jury was *Martin Christy*, the editor of the Seventy% chocolate degustation portal, and one of the biggest chocolate expert today.

Hazelnut from Piemonte *Raffinée* covered in milk chocolate and cinnamon:

"Considered to be the most delicious in the world we take the Hazelnuts from Piemonte, and cover them in milk chocolate lightly interwoven with cinnamon so they can keep their characteristic flavour under layers of sweetness." - this is how we described the product at entry.



"It is a great joy to be honored with this prestigious award not just for *chocoMe* but for Hungarian chocolate making as a whole." - said *Gábor Mészáros* chocolatier, founder of *chocoMe* who received the Silver Medal next to the Florence Cathedral in the Palazzo Medici Riccardi

"This is the highest professional recommendation that *chocoMe* could get in this category. The next category would be the "bean-to-bar" where the chocolate makers control the whole process from bean selection through roasting and conching to the final product." - added *Gábor Mészáros*. It would be interesting to add that a month ago the *Raffinée* brand, the same brand received a package design award in Milan at the *A' Design Award*. Form and content is now in perfect harmony, we can only hope that the customers will appreciate this as much as we do, as our goal is still to make the perfect chocolate for them." - as *Gábor Mészáros* summed it up.

This is the Hungarian manufactory's second international professional recognition, and the 15th award in 4 years.

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