

ORIGINAL
ARTISAN CHOCOLATE

Press release
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chocoMe proved itself at a world competition again 4 Gold, 3 Silver, 2 Bronze

The 5 year old *chocoMe* has won several awards at yet *another international professional world championship*. At the independent and incredibly prestigious “*International Chocolate Awards*” Eastern European regional event the Hungarian brand saw a smashing success again with 9 medals this time (4 Gold medals, 3 Silver medals and 2 Bronze medals). As a Hungarian competitor *chocoMe* won the most medals and the most Gold medals. Last year in 2014 *chocoMe* was the first Hungarian brand to be honoured with a medal at the same world championship.

At the competition is similar to the *Michelin Star* in significance, but comes closer in nature to the *Bocuse d’Or*. The winners of the regional events (Eastern Europe, Belgium, Scandinavia, Italy, Canada, USA etc.) will get to qualify for the World Finals, which will be held this year in London between 12-14 October. It’s worth mentioning that this year’s event will be part of the *Salon du Chocolat* (The Chocolate Show) chocolate exhibition, where *chocoMe* will be the *only Hungarian attendee* amongst the medal winners.

The international jury will consist of the most famous chocolatiers and culinary experts, sommeliers and chefs: the Seventy% (UK), the Manhattan Chocolate Society (US), the Master of Wine (UK), the “The New Taste of Chocolate” (US), the Ecole Chocolat Professional School of Chocolate Arts (US), “The Well-Tempered Chocolatier” (Canada) and many more. The chairman of the event is Martin Christy, founding member of the Academy of Chocolate in the UK and editor of the authoritative chocolate website Seventy% - who is held today as one of the world’s greatest chocolate experts.

“This kind of prestigious acknowledgment is an absolute honour, I can’t believe that out of our 11 entries 9 won a medal.” - said Gábor Mészáros chocolatier, founding owner of *chocoMe*.

„But we cannot rest yet: we would like to prove ourselves in the London finals as well - we would love to win at least one Gold medal in the world championship.”

- added Gábor Mészáros.

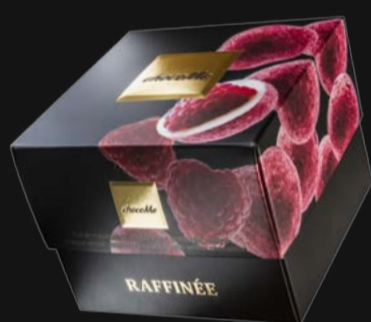
With these recognitions *the number of chocoMe’s international awards grew to 20*, which grants the company a leading role in representing Hungary on an international scale.

The award-winning products on this event were:



Gold: chocoMe Raffinée RF105
Almonds coated with dark chocolate,
Voatsiperifery pepper and cocoa powder

Gold: chocoMe Raffinée RF106
Freeze-dried raspberry
coated with white chocolate



Gold: chocoMe Raffinée RF107
Almonds from Avola coated with
milk chocolate and tonka beans

Gold: chocoMe Raffinée RF108
Sicilian almonds coated with Guérande salty
blonde chocolate and crispy wafer



Silver: chocoMe Raffinée RF104
Pecans covered in milk chocolate mixed with caramel
and salted vanilla powder from Tahiti

Silver: chocoMe Raffinée RF109
Sicilian almonds coated with
Arabica coffee flavoured dark chocolate and cardamom



Silver: chocoMe Voilé VL101
Candied Spanish orange peel coated with dark chocolate
and spiced with cinnamon and clove

Bronze: chocoMe Voilé VL102
Candied Spanish lemon peel coated with dark chocolate



Bronze: chocoMe Entrée G102
G102 dark chocolate bar with red fruits

BY CLICKING HERE YOU CAN WATCH
HOW OUR AWARD-WINNING
PRODUCTS ARE MADE



We would like to congratulate the other Hungarian entries and winners!

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