



ORIGINAL
ARTISAN CHOCOLATE

Press release

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One of *chocoMe's* Raffinée flavours officially became the best dragee in the world!

chocoMe received it's first world championship Gold Medal at one of the world's most prestigious professional chocolate competitions, the *International Chocolate Awards*.

This achievement grants the title of *the world's best white chocolate dragee made with nuts*.

In the finals of the world championship - held in *London* as part of The Chocolate Show - the Hungarian chocolate manufactory also won a Silver and Bronze Medal.



Our award-winning products:



Gold: chocoMe Raffinée RF108

Sicilian almonds coated with Guérande salty blonde chocolate and crispy wafer

(category: white chocolate dragee made with nuts)



Silver: chocoMe Raffinée RF105

Almonds coated with dark chocolate,

Voatsiperifery pepper and cocoa powder

(category: dark chocolate dragee made with nuts)



Bronze: chocoMe Raffinée RF107

Almonds from Avola coated with milk chocolate and tonka beans

(category: milk chocolate dragee made with nuts)



Previous to the finals the brand was awarded with nine medals in the Eastern European regional event (four Gold, three Silver and two Bronze). This is the highest award a Hungarian chocolate maker ever received. With these recognitions *the number of chocoMe's international awards grew to 23*.

The international jury consisted 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 worlds greatest chocolate experts.

We would like to congratulate the other entries and winners!

Further information:

chocoMe Kft.

marketing@chocome.hu

www.chocome.hu