



ORIGINAL  
ARTISANAL CHOCOLATE

Press Release  
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## chocoMe Launches Six Sensational New Chocolate Products Innovative Dessert Creations Arrive in September

In its widest-scale product development program ever, *chocoMe* is launching no less than six brand new chocolate products to enchant connoisseurs and lovers of chocolate.

Available in three flavours, *chocoMe Petit 21* is a brand new product category. It is not only unprecedented in the history of *chocoMe*, but also unique on the international chocolate scene due to the exclusive technologies used in its creation. The name of this novel chocolate marvel evokes lightness and sophistication: the French word 'petit' of course means petite, or small, referring to the size of the chocolate pieces, of which there are 21 in the box. The pieces, a mere 5 mm in thickness, are a wonder in themselves, as they hold a filling, belying their slender size. Shaped like the *chocoMe* logo, these sophisticated chocolate bits are created using a special technology that allows the chocolate shell and the filling to be injected into the mould in a single phase.

A *Petit 21* is packaged with the same elegance and quality that can be expected of *chocoMe*. We use a drawer box similar to the one used for the award winning Délice range, inside of which the lightweight chocolate sheets are organised at varying angles.



This new chocolatey temptation comes in three seductive flavours. One irresistible combination offers *bite-sized dark chocolate squares with caramel and yuzu filling*, a citrus fruit popular in Japan, resulting in a completely unique, flavoury fantasy.



For yet another tempting combination, try the *bite-sized dark chocolate squares with caramel and passion fruit filling*, with black sesame seed. Velvety caramel marries the fresh zest of the fruit and the freshly chopped sesame seed for an irresistible palatal experience.



Nut lovers are also in for a real treat, as the *bite-sized milk chocolate squares with Piemonte hazelnut praline and Ethiopian Harrar coffee filling* offer a dessert of utmost quality and exquisite flavours.



Beyond these new products, the internationally acclaimed Raffinée range is now extended with the *Sicilian almond enrobed with chocolate made of Ruby cocoa beans*. While it tastes irresistible, it is also truly unique, as Ruby is acknowledged as the fourth basic chocolate type of the world. It gains its unique ruby red colour and mouth-watering flavours during the special manufacturing process. It is completely free from added colourings or flavourings. Its natural fruitiness is enhanced with a dash of lyophilised raspberry and strawberry.



The other new Raffinée product is a new *Raffinée 4* selection inspired by the success of a previous, similarly named composition. This time we combined the powers of milk, white, blonde and ruby chocolates in one package.



But that is not all, as *chocoMe* has yet another captivating fruity dessert in wait. *chocoMe Voilé Mango* is the newest addition to the Voilé product range. It is based on dried fruit from Thailand which is then soaked in mango juice to give it a special, pleasant texture. Next, the fruit is paired with 70% dark chocolate from France with intensive cocoa flavours – a true match made in heaven.

*chocoMe brings your unexpected chocolatey dreams to life in the 2018 Autumn/Winter season, evoking the magic of irresistible flavours that make every day special, as well as our dedication to craftsmanship and quality.*

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