

Kilwin's

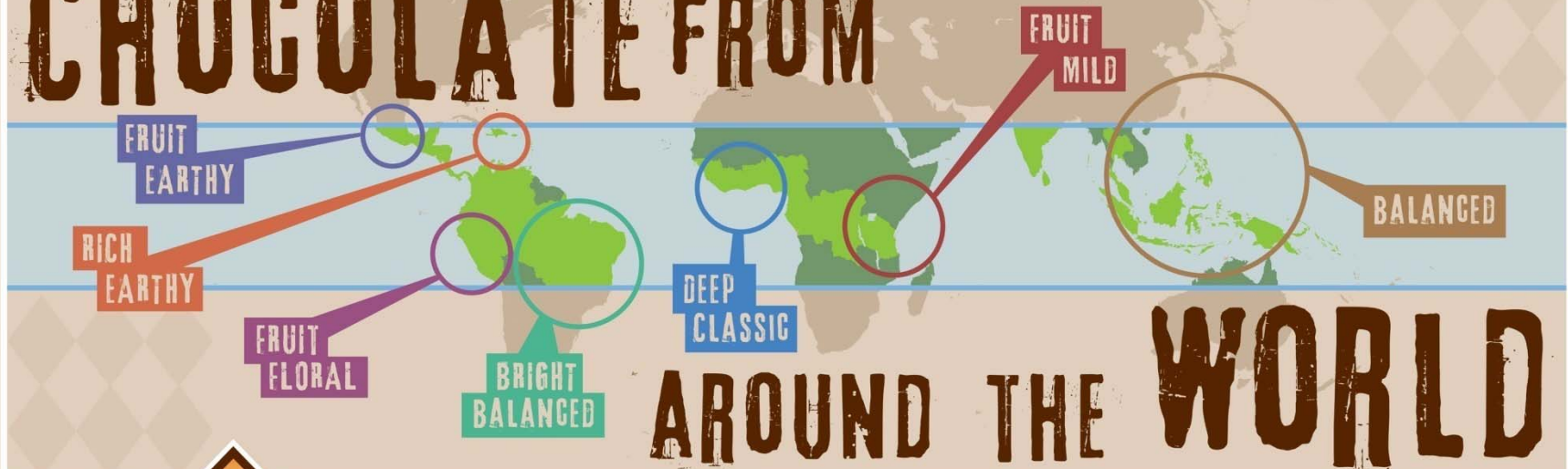


Authentic Origin Collection

Chocolate

AUTHENTIC ORIGIN COLLECTION

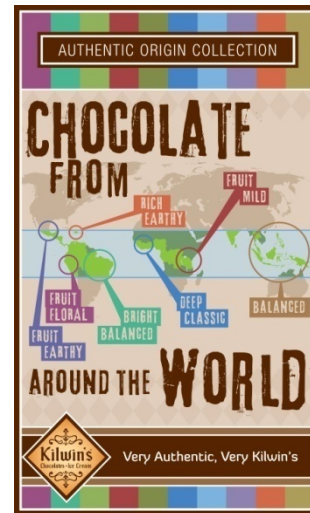
CHOCOLATE FROM



Very Authentic, Very Kilwin's



Authentic Origin Collection



Explore a whole new world of aromas and flavors with Kilwin's Authentic Origin Collection. **We've taken the finest cocoa beans the world has to offer and expertly blended them in small batches to bring out their full, natural flavor.** It might just be the purest chocolate you've ever tasted.

Authentic chocolate knows no borders. So join us, along with the people of the world's cocoa plantations, on a journey where you'll sample exotic new flavors and savor masterfully prepared chocolate from different lands. If you're a connoisseur of chocolate, it's sure to be the journey of a lifetime.

Very authentic, very Kilwin's.

Where does chocolate come from?

Chocolate is made from the fruit of the Theobroma Cacao (Ka-KOW) tree. Cacao trees grow only in tropical zones and are confined to a latitude range of approximately fifteen degrees north and south of the equator. Because much of the earth's surface is covered with ocean in this range, *the world's major areas of cacao production are in Central and South America and Africa.*

Cacao, while a tropical plant, is sensitive to sunlight and requires an over story of shade trees to keep its leaves from burning in the intense equatorial sun. *Cacao trees are delicate, and the pods are harvested by hand.* From tree to cocoa bean market there is very little automation involved in the harvest and handling of cacao. Perhaps because of this, cacao plantations are primarily small family farms, most of them covering fewer than ten acres.



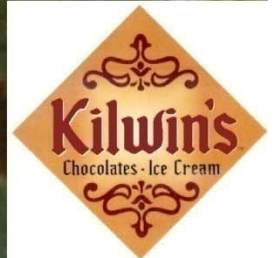
Cocoa grows within about 15 degrees of the equator



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**About 2.5
million
farmers
produce
about 90% of
the world's
cocoa on 5 to
10 acre farms**





Some cocoa plantations grow naturally. All plantations have an overstory of taller trees that shade the cocoa trees



A man wearing a white t-shirt and a white hat is using a machete to open cacao pods. He is standing next to a large pile of pods and a large black wheel. The wheel has a logo that says "Kilwin's".

Pods are
opened
with a
machete

Two men wearing hats are standing over a large wooden bin filled with cacao pods and shelled beans. They are using their hands to shell the beans. The bin is filled with a large pile of shelled beans and many pods. The background shows a dirt road and some trees.

And the beans are
carefully shelled by
hand

There is a
membrane inside
the cocoa pod
that holds the
beans



Raw
cocoa
beans are
sweet but
don't taste
like
chocolate



Cocoa beans
are put into a
fermentation bin
or put in piles to
ferment.





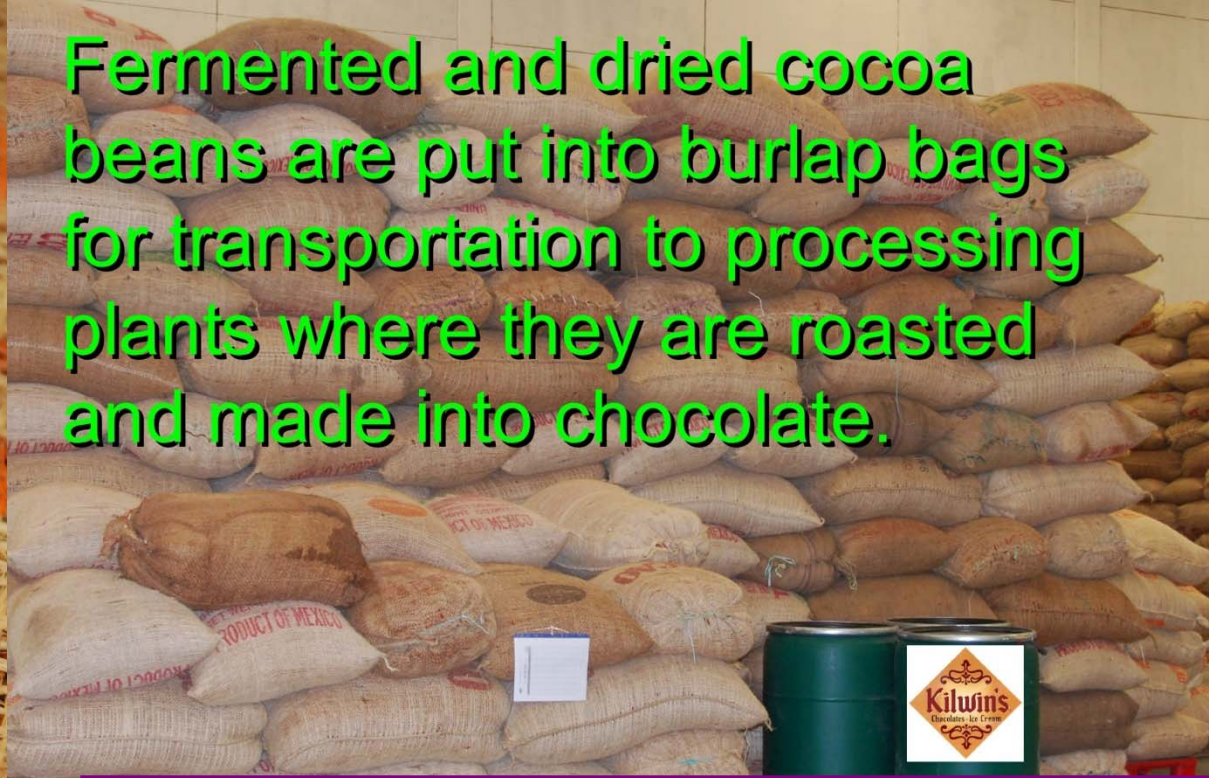
During the fermentation
process the chocolate flavor is
developed in the cocoa beans



After the cocoa beans are fermented they are dried in the sun for about three days



Fermented and dried cocoa beans are put into burlap bags for transportation to processing plants where they are roasted and made into chocolate.





Why doesn't all chocolate taste the same?

Many factors influence the final flavor of chocolate. The first factor is where the cacao comes from. ***Conditions such as altitude, rain, sunlight, soil conditions and even what trees are used to shade cacao trees can all have bearing on how the beans taste.*** These flavor variations can be extremely subtle and can be masked by additives such as flavorings during the conching process. ***Kilwin's has purposefully minimized flavorings in our Authentic Origin Collection so that you can taste the beans that went into making the chocolate.***

You will notice that all of our Authentic Origins Collection Chocolate have a percentage in their name. ***The percentage designates what percent of the total ingredients is a cacao product (cocoa butter and chocolate liquor).***

The Roasting Process

If you work from raw bean, the next important factor in determining the taste of your chocolate is the nature of the roasting process (bean or nib, wet or dry) and the roasting conditions of time and temperature. *Roasting is generally spoken of as low, medium, or high roast. Low roast is preferred for fine cocoas as it keeps more of the nuances and complexity of the flavor.* Acidic or poorer quality cocoas are often roasted to a higher degree to drive off the acidic compounds but the result is a chocolate with one dimensional flavor... not necessarily bad but often not very interesting.

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Mexican Criollo



Native to Central America, the Caribbean islands, and the northern tier of South America, *criollo* (*cree-yo-yo*) is *the rarest and most expensive chocolate you can buy and represents only about five percent of all cocoa beans grown*. This chocolate is from criollo beans grown on a single plantation in Oaxaca, Mexico.

Generally considered to be the highest quality, criollo trees produce lower yields of cocoa beans than other varieties and tend to be less resistant to disease, thus very few countries still produce criollo beans.

Criollo beans produce chocolate that is delicate yet complex, with a mild chocolate flavor creating a rich backdrop for bright secondary flavors that linger.

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Mexican Criollo



• **Mexican Criollo – 70%** Rich and Earthy with notes of red fruit and raisins

70% Mexican Criollo presents rich chocolate flavor and earthy undertones with high levels of ripe red fruits and sweet golden raisins. For the chocolate lover who wants to taste where it all began.

Hispaniola



Hispaniola is the second largest and most populous island in the Caribbean. The Republic of Haiti occupies the western third and the Dominican Republic the eastern two-thirds of the island. Columbus first arrived on the island in present day Haiti on December 5, 1492.

Only 4% of the beans produced on Hispaniola qualify as Hispaniola cocoa beans. ***This difficult to grow and highly cherished bean is raised by some of the most skilled cocoa bean farmers on the globe.*** When the cocoa beans are pressed the cocoa solids are removed and used in dark and milk chocolate recipes; the remaining cocoa butter is used to produce white chocolate. This white chocolate produces a very mild flavor with hints of its notably fruity dark Hispaniola “cousin”.

Hispaniola



- White 50% - Buttery Soft with Crunchy Cocoa Nibs**
 Hispaniola White presents a soft, smooth and buttery flavor with nutty overtones finishing with crunchy cocoa nibs. This ones a winner.
- Hispaniola Select 50% - Delicate Spices with an Earthy Finish**
 50% Hispaniola presents an aroma of delicate spices, with mocha undertones that finishes with an earthy flavor. A good “starter” chocolate for those who want to adventure into exotic origins.
- Hispaniola Select 65% - Rich, Robust & Earthy**
 65% Hispaniola presents a rich, robust and well balanced cocoa flavor with mild sugar and aromatic spices. You’ll notice a slight earthy tone.

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Ecuador



The origins of cocoa beans in Ecuador date back to prehistoric times. Ecuador became the world's main cocoa bean producer during the 17th and 18th centuries. Today Ecuador produces about 3% of the world's cocoa beans on about 100,000 small family operated farms of about 10 acres each.

Ecuadorian cocoa beans are renowned for their floral aroma and fruity flavor. They are grown only in Ecuador, a country with a wide variety of climates and geographies. *As a result of short fermentation times (only several days) chocolate made with Ecuadorian beans possesses a mild, unique and distinctively pleasing flavor.*

Ecuador



• **Ecuadorian – 50%**

Floral nuances with a tropical fruit finish

50% Ecuadorian presents floral nuances and finishes smoothly with tropical fruit after-notes. A great initial foray into exotic origin chocolate.

• **Ecuadorian – 65%**

Floral nuances with nutty highlights

65% Ecuadorian presents floral nuances with delicate undertones of creamy espresso and nutty highlights. This chocolate reveals a good balance of the origin cocoa and slightly mild sugar .

Peruvian



The ancient Peruvian Inca Empire was famed for its marvelous gold clad cities, culture and cocoa beans.

Today, Peruvian cocoa beans are grown on small family operated farms in several regions throughout this South American country. Although cocoa beans account for over half of Peru's exports, Peru grows a very small amount of the world's supply.

Peruvian cocoa beans are grown in the forest canopy with other trees and plants such as oranges, lemons, bananas and papaya... perhaps this accounts for traces of fruity flavor found in this unique and pleasant chocolate.

Peruvian



- **Peruvian 50% - Balanced with notes of fresh fruit**
50% Peruvian presents a perfectly balanced and subtly sweet flavor with suggestions of fresh fruit. Perfect for exotic origin first timers.
- **Peruvian 65% - Citrus aroma with a dark finish**
65% Peruvian presents an aroma of citrus fruits, finishing with a slight bitter taste of bold and dark flavors.
- **Peruvian 80% - Slightly sweet with a hint of fruit**
80% Peruvian presents a robust yet smooth chocolate flavor that is slightly sweet and pleasantly fruity. This outstanding chocolate is for the true connoisseur.

Ivory Coast



Côte d'Ivoire, or Ivory Coast, entered the cocoa bean market in the early 1900's and now leads the world with production exceeding one million metric tons each year. This accounts for 40% of the world's cocoa bean production. It is amazing that this quantity of Forastero cocoa beans is grown mainly on small family-owned farms of less than ten acres.

Part of the Authentic Origin Collection's focus is to use cocoa beans grown in harmony with the earth and the people who inhabit her. This effort is particularly significant in this region and we purchase beans from farmers who uphold similar ecological and human rights views.

Forastero beans produce a very straight-forward chocolate with few surprises of lingering secondary flavors. ***While Ivory Coast Forastero beans are most commonly used to make milk chocolate, this 70% Forastero chocolate demonstrates just how potent and full flavored this high quality bean can be.***

Ivory Coast



•Ivory Coast – 60%

Roasted cocoa bean flavor with nutty overtones

60% Ivory Coast presents classic roasted cocoa bean flavor and finishes with toasted nutty overtones.

•Ivory Coast – 70%

Classic earthy chocolate flavor

70% Ivory Coast presents an aroma of dark spices, nuts, and floral notes.

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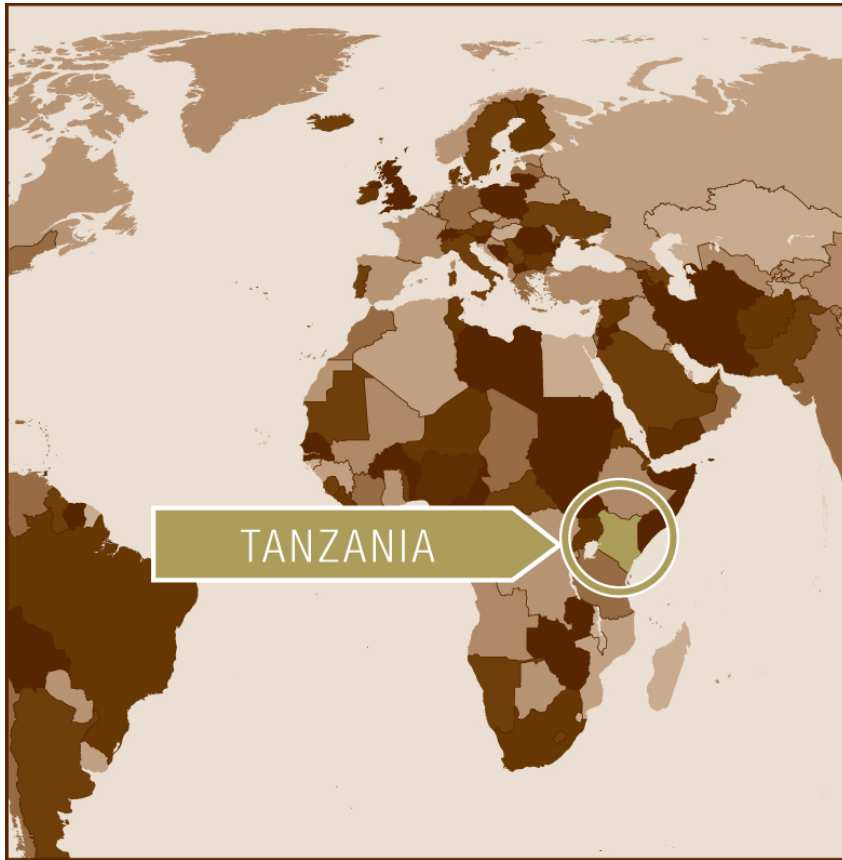
Tanzania



Tanzania, located on Africa's east coast and best known for Mt. Kilimanjaro, was established when Tanganyika and Zanzibar merged in 1964. They have been growing cocoa beans there since the 1960s. *Abundant rainfall, high temperatures and rich volcanic soil make Tanzanian chocolate some of the finest in the world.*

This bean is organically grown on about 20,000 small farms that produce only about 6,500 metric tons of cocoa beans per year. *Tanzanian chocolate has a unique and pleasing flavor that lends itself very well to darker blends.*

Tanzania



- **Tanzania – 70%**
Intense chocolate with a mild fruit finish.
70% Tanzanian presents hints of mild fruit, and an intense chocolate profile that lingers.

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Kilwin's Authentic Origin Collection

Not all of the cocoa producing countries are represented by the Authentic Origin recipes at any particular time, due to the availability of the raw product.





Kilwin's Authentic Origin Collection

Quick Reference Guide

Mexican:

70% Mexican Criollo: rich chocolate flavor and earthy undertones with notes of ripe red fruits and sweet golden raisins.

Hispaniola:

50% Hispaniola: delicate spices, with mocha undertones finishing with an earthy flavor

65% Hispaniola: robust flavor with aromatic spices and a slightly earthy tone

50% Hispaniola White: soft, smooth and buttery with nutty overtones finishing with crunchy cocoa nibs

Ecuadorian:

50% Ecuadorian: floral nuances and finishes smoothly with tropical fruit after notes

65% Ecuadorian: floral nuances with delicate undertones of creamy espresso and nutty highlights

Peruvian:

50% Peruvian: balanced and subtle sweet flavor with suggestions of fresh fruit

65% Peruvian: aromas of citrus fruits, finishing with a slight bitter taste of bold and dark flavors

80% Peruvian: robust smooth chocolate flavor, slightly sweet and pleasantly fruity

Ivory Coast:

60% Ivory Coast: classic roasted cocoa bean flavor and finishes with toasted nutty overtones

70% Ivory Coast: aromas of dark spices, nuts, and floral notes

Tanzanian:

70% Tanzanian: hints of mild fruit and an intense chocolate profile that lingers

The Flavor Wheel

Various Flavor Notes

If you think you taste coconut, cinnamon, or chili, you're not mistaken. All these flavors and more, like pineapple, orchid, orange, cherry and cloves, are notes that belong to chocolate. You may also note textures and qualities like buttery, sour, and sugary





The 5 Senses of Chocolate Tasting

Tasting Chocolate Employs All Five Senses

Use your Eyes to look at the piece of chocolate you taste and evaluate its texture before you put it into your mouth. Chocolate should be smooth and shiny indicating the cocoa butter is properly tempered. Don't be swayed by color as it can change because of the bean that is used, the roasting time, and the content of milk.

Touch it to see if it is soft, hard, sticky, grainy, or velvety. This will help you determine the quality as the finer the chocolates particles are, the greater the aromas you will find in the chocolate.

Listen to it as you break a piece in half. Does it break easily and neatly? A chocolate that snaps without too much effort tells us that the balance between cocoa solids and cocoa butter is right. Dark chocolate snaps more easily than milk because it has no milk powders in it.



The 5 Senses of Chocolate Tasting

Smell the chocolate carefully. 90% of the flavors we experience come from smelling the cocoa. Our sensing equipment in the body picks up subtleties in aroma that we cannot detect in solids and liquids. Our sense of smell is like a memory bank. It takes practice to describe a chocolate's "nose" but we do so by relating aromas to those from our past experience. When a lot of people smell fine chocolate for the first time, they don't recognize it as chocolate. For them, chocolate should smell of sugar and vanilla! Good cocoa smells often remind us of natural products like fruit, flowers, woodlands, or spices.

To properly taste a new chocolate start by putting a small piece on your tongue and chewing it for a few seconds to break it into smaller pieces. Then stop chewing and allow it to melt so that all flavors are released. Make sure the chocolate is spread all around your mouth so you'll taste the flavors more intensely.

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