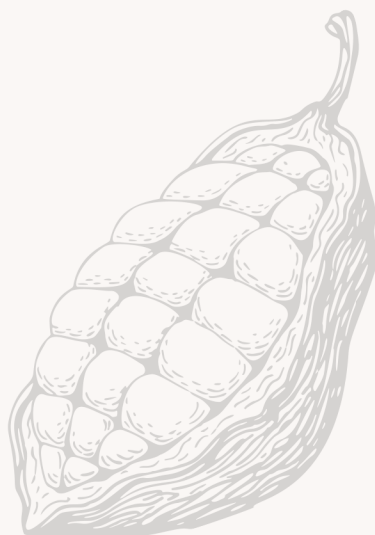




# 2023 CRAFT CHOCOLATE AWARDS

CATEGORIES & CRITERIA



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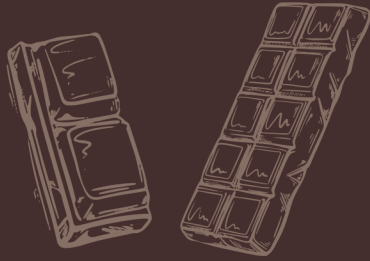
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# Tree to Bar Dark Chocolate Award

## CRITERIA



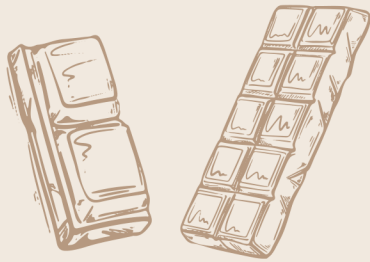
- The manufacturing process from tree to bar, (growing, fermenting, roasting, grinding, refining, conching and moulding) must take place and be controlled by a single business in the country or island where the cacao is grown. If you are the plantation owner, please indicate this in the description of your bar.

- A minimum of **60% cocoa** solids is required.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- No vegetable fat, other than cocoa butter, is permitted.
- The category is for **plain** (no added seasonings or flavour) bars only. All bars containing vanilla, salt, nibs specialist sugars, cacao nibs or other seasonings and flavourings should be entered into the Tree to Bar (**Seasoned or Flavoured**) category.
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Tree to Bar Milk Chocolate Award

## CRITERIA



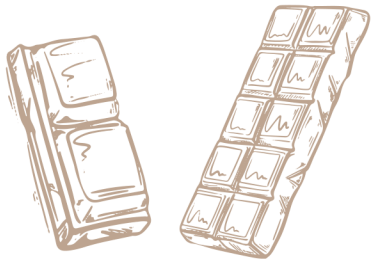
● The manufacturing process from tree to bar, (growing, fermenting, roasting, grinding, refining, conching and moulding) must take place and be controlled by a single business in the country or island where the cacao is grown. If you are the plantation owner, please indicate this in the description of your bar.

- A minimum of **30% cocoa** solids is required.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and milks are permitted (with the exception of palm oil).
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Tree to Bar White Chocolate Award

## CRITERIA



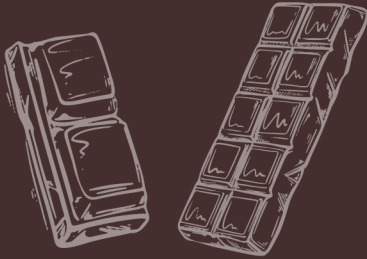
● The manufacturing process from tree to bar, (growing, fermenting, roasting, grinding, refining, conching and moulding) must take place and be controlled by a single business in the country or island where the cacao is grown. If you are the plantation owner, please indicate this in the description of your bar.

- A minimum of **30% cocoa butter** is required. The **manufacturer's own cocoa butter** must be used, but milk, including plant milk, may be sourced elsewhere.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and milks are permitted (with the exception of palm oil).
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Tree to Bar (Seasoned or Flavored)

## CRITERIA

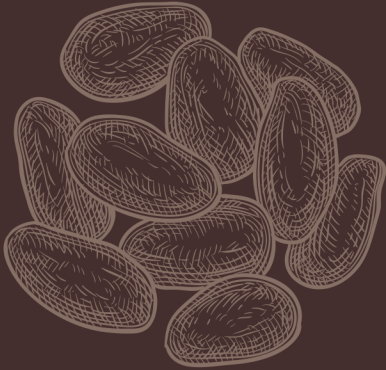


- This category is for tree to bar chocolate bars containing **vanilla, salt, nibs, specialist sugars** (whether cane molasses or sugars from sources such as coconut or maple), **or other added flavours**.
- The manufacturing process from tree to bar, (growing, fermenting, roasting, grinding, refining, conching and moulding) must take place and be controlled by a single business in the country or island where the cacao is grown. If you are the plantation owner, please indicate this in the description of your bar.
- A **minimum** of **50%** cocoa solids for dark bars, **30%** cocoa solids for milk bars, and **30%** cocoa butter for white bars is required. The manufacturer's own cocoa butter must be used in all applications but milk, including plant milks, may be sourced elsewhere.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and milks are permitted (with the exception of palm oil).
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Bean to Bar Dark Chocolate Award

## CRITERIA



- The manufacturing process from raw or fermented bean to bar (roasting, grinding, refining and conching), may be owned and controlled by a single business; or the product may be produced in partnership between a grower and a manufacturer; or the product may be made from beans purchased from a grower or an intermediary, but **the entire manufacturing process from roast to bar must be owned and controlled by a single business.**

- A minimum of **90% cocoa** solids is required.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- No vegetable fat, other than cocoa butter, is permitted.
- The category is for **plain** (no added seasonings or flavour) bars only. All bars containing vanilla, salt, nibs specialist sugars, cacao nibs or other seasonings and flavourings should be entered into the Dark Bean to Bar (**Seasoned or Flavoured**) category.
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Bean to Bar Milk Chocolate Award

## CRITERIA



● The manufacturing process from raw or fermented bean to bar (roasting, grinding, refining and conching), may be owned and controlled by a single business; or the product may be produced in partnership between a grower and a manufacturer; or the product may be made from beans purchased from a grower or an intermediary, but the entire manufacturing process from roast to bar must be owned and controlled by a single business.

- A minimum of **30% cocoa** solids is required.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- **Natural oils and butters are permitted** (with the exception of palm oil) as are plant-sourced milks.
- The category is for **plain** (no added seasonings or flavour) bars only. All bars containing vanilla, salt, nibs specialist sugars, cacao nibs or other seasonings and flavourings should be entered into the Milk Bean to Bar (**Seasoned or Flavoured**) category.
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.





# Bean to Bar White Chocolate Award

## CRITERIA



- The manufacturing process from raw or fermented bean to bar (roasting, grinding, refining and conching), may be owned and controlled by a single business; or the product may be produced in partnership between a grower and a manufacturer; or the product may be made from beans purchased from a grower or an intermediary, but **the entire manufacturing process from roast to bar must be owned and controlled by a single business.**
- A minimum of **30% cocoa** solids is required.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- **Natural oils and butters are permitted** (with the exception of palm oil) as are plant-sourced milks.
- The category is for **plain** (no added seasonings or flavour) bars only. All bars containing salt, nibs specialist sugars, cacao nibs or other seasonings and flavourings should be entered into the White Bean to Bar (Seasoned or Flavoured) category. **Vanilla is an allowed flavouring.**
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Bean to Bar (Seasoned or Flavored)

## CRITERIA



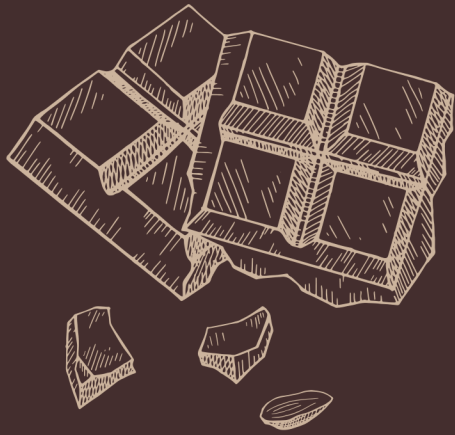
- The manufacturing process from raw or fermented bean to bar (roasting, grinding, refining and conching), may be owned and controlled by a single business; or the product may be produced in partnership between a grower and a manufacturer; or the product may be made from beans purchased from a grower or an intermediary, but **the entire manufacturing process from roast to bar must be owned and controlled by a single business.**

- This category is for tree to bar chocolate bars containing **vanilla, salt, nibs, specialist sugars (whether cane molasses or sugars from sources such as coconut or maple), or other added flavours.**
- A minimum of **50%** cocoa solids for dark bars, **30%** cocoa solids for milk bars, and **30%** cocoa butter for white bars is required. The manufacturer's own cocoa butter must be used in all applications but milk, including plant milks, may be sourced elsewhere.
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- **Natural oils and butters are permitted** (with the exception of palm oil)
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Craft Dark Chocolate Award

## CRITERIA



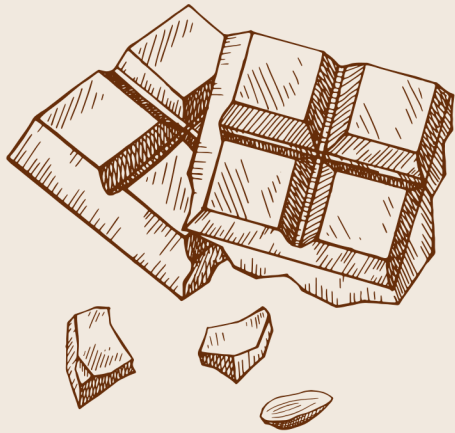
- This category is for dark bars made using couverture and containing no added flavours.
- A minimum of **50% cocoa** solids is required.

- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and butters are permitted (with the exception of palm oil).
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Craft Milk Chocolate Award

## CRITERIA



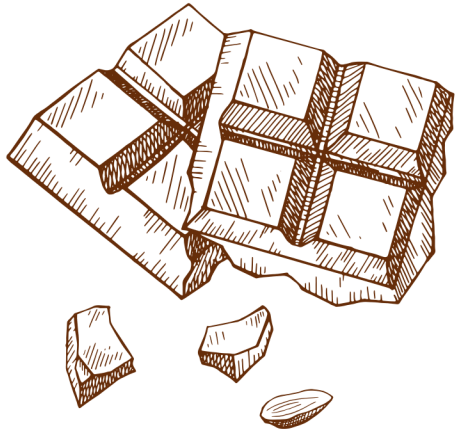
- This category is for milk bars made using couverture and containing no added flavours.
- A minimum of **30% cocoa** solids is required.

- The bar must **not contain any artificial additives or flavours**. Lecithin is permitted.
- Natural oils and butters are permitted (with the exception of palm oil).
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Craft White Chocolate Award

## CRITERIA



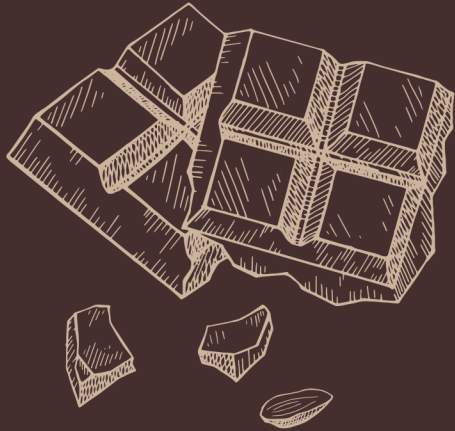
- This category is for white bars made using couverture and containing no added flavours.
- A minimum of **30% cocoa** butter is required.

- The bar must **not contain any artificial additives or flavours.** Lecithin is permitted.
- Natural oils and butters are permitted (with the exception of palm oil) as also plant-sourced milks.
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Craft Dark Chocolate (Flavored or Seasoned) Award

## CRITERIA



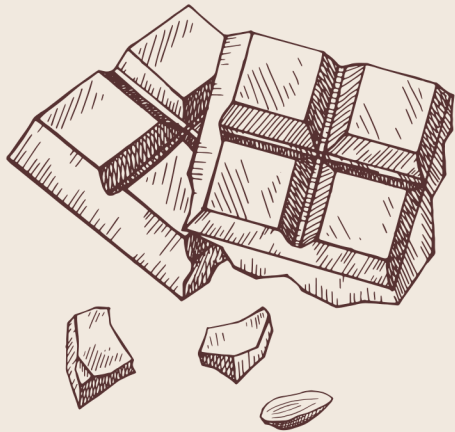
- This category is for dark bars made using couverture which do contain added flavours.
- A minimum of **50% cocoa** solids is required.

- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and butters are permitted (with the exception of palm oil).
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Craft Milk Chocolate (Flavored or Seasoned) Award

## CRITERIA



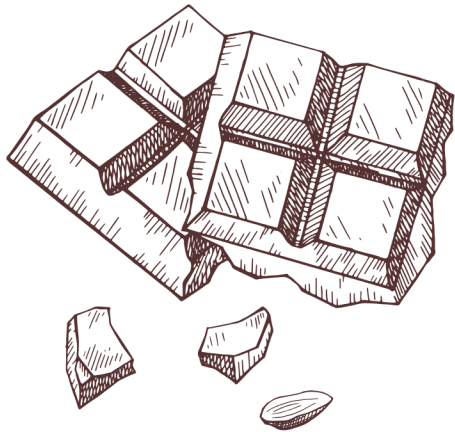
- This category is for milk chocolate bars made using couverture and containing added flavours.
- A minimum of **30% cocoa** solids is required.

- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and butters are permitted (with the exception of palm oil) as also plant-sourced milks.
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



# Craft White Chocolate (Flavored or Seasoned) Award

## CRITERIA



- This category is for white chocolate bars made using couverture and containing added flavours.
- A minimum of **30% cocoa** butter is required.

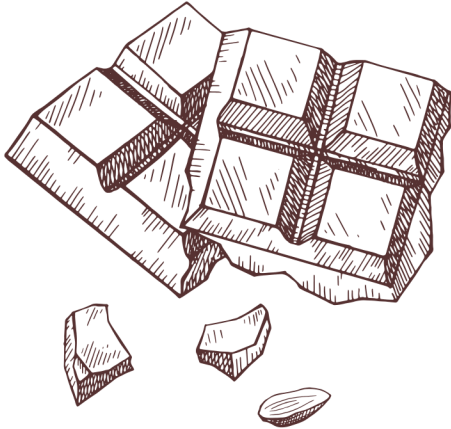
- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and butters are permitted (with the exception of palm oil) as also plant-sourced milks.
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.





# Dairy Free “Milk” Chocolate Award

## CRITERIA



- This category is for “milk” chocolate bars of any type which contain **no dairy products**.
- A minimum of **30% cocoa** solids is required.

- The bar must **not** contain any artificial additives. Lecithin is permitted.
- Natural oils and butters are permitted (with the exception of palm oil)
- Please submit bars as sold for retail, in full retail packaging.
- Multiple entries are permitted.



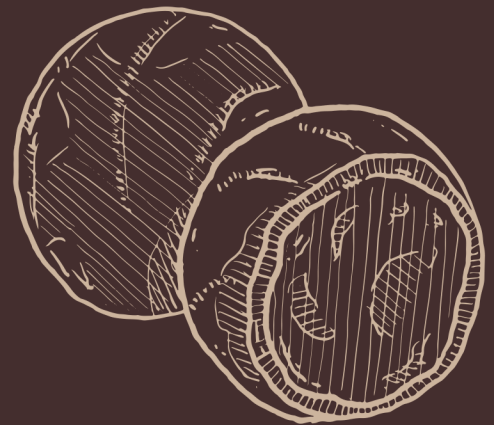
# FILLED CHOCOLATES

## TRUFFLES

### CRITERIA



- Open to truffles of all varieties. We define a truffle as a **round or an irregularly shaped ganache confection either plain or flavoured or containing alcohol or other inclusions**. They can be either piped and hand formed or moulded in pre-formed round dark, milk or white chocolate shells.



- Truffles must **not** contain any artificial additives and must be made from natural ingredients.
- Natural oils and butters are permitted (with the exception of palm oil) as also plant-sourced milks.
- Multiple entries are permitted.

# FILLED CHOCOLATES

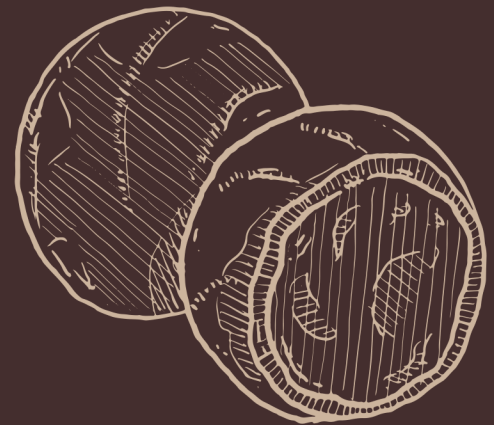
## PLAIN GANACHE

### CRITERIA



- Open to simple or layered bonbons containing plain (unflavoured, no inclusions) dark, milk or white ganache; these may be cut/enrobed or moulded. Includes water-based ganaches.

This category is also open to *pavé au chocolat* products.



- The ganache must **not** contain any artificial additives and must be made from natural ingredients.
- **Natural oils and butters** are permitted (with the exception of palm oil) as also plant-sourced milks.
- Multiple entries are permitted.

# FILLED CHOCOLATES

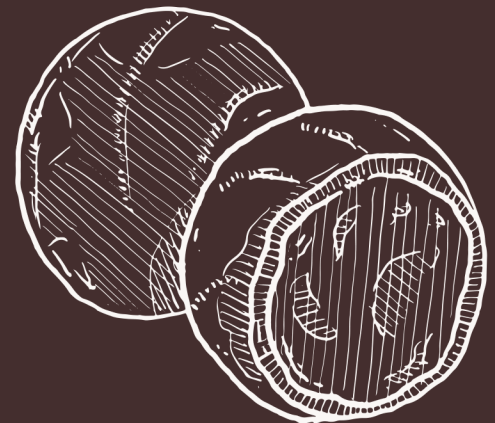
## GANACHE WITH ALCOHOL, FRUIT, SPICES AND / OR OTHER INCLUSIONS

### CRITERIA



- Open to simple or layered dark, milk or white chocolate bonbons with added flavours and/or inclusions; these may be cut/enrobed or moulded. This category is also open to *pavé au chocolat* products.

- Chocolates may be flavoured with **natural ingredients only**.
- The chocolates must **not** contain any artificial additives.
- Natural oils, butters and milks are permitted (with the exception of palm oil)
- Multiple entries are permitted.



# FILLED CHOCOLATES

## CARAMEL BASED BONBONS

### CRITERIA



- This category is for caramel containing **dark, milk or white chocolate** bonbons including **salted, fruit and other flavours/inclusions**. They may be cut/enrobed or moulded.

- Chocolates may be flavoured with **natural ingredients only**.
- The chocolates must **not** contain any artificial additives.
- Natural oils, butters and milks are permitted (with the exception of palm oil)
- Multiple entries are permitted.



# FILLED CHOCOLATES

## INDIVIDUAL NUT-BASED

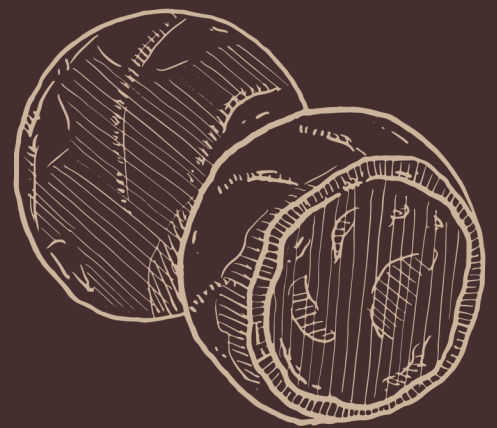
### CHOCOLATE

CRITERIA



- This category is for **dark, milk or white chocolates** which feature **nut content and includes gianduja, praline, nougat and marzipan, simple or layered.** They may be cut/enrobed or moulded. This category includes panned or enrobed nut products.

- Chocolates may be flavoured with **natural ingredients only.**
- The chocolates must **not** contain any artificial additives.
- Natural oils, butters and milks are permitted (with the exception of palm oil)
- Multiple entries are permitted.



# DRINKING CHOCOLATE

## CRITERIA



- Please supply instructions for preparing the drink. Products without packet or separately supplied instructions will be prepared in a thermal mixer in the proportion of 1:3 with water at 65°C.
- If your product is designed for use with dairy milk alternatives, e.g., almond milk, please specify and we will prepare the samples accordingly.
- Only natural ingredients to be used.
- Multiple entries are permitted.

# CHOCOLATE SPREAD AWARD

## CRITERIA

- All products must have a minimum of 20% chocolate or cocoa butter content.
- Only natural ingredients to be used. PLEASE LIST ALL INGREDIENTS.
- Multiple entries are permitted.

# BRAND EXPERIENCE AWARD

- This category celebrates the pleasure of enjoying chocolate as a complete moment by moment experience, from attractive functional packaging to enjoyable mouthfeel.
- Attention is paid to initial impact; to information conveyed about the sourcing of the cacao and the production process; to the sustainability as well as functionality of the packaging and to the overall quality of the contents.
- Any specific claims such as organic status **must be supported** by certification documents and credentials.
- Please **explain** steps taken to ensure the packaging keeps the product in optimum condition.
- Please supply a selection of products that you feel reflects the quality, where appropriate the range, and the branding of your chocolate. We will **require 3 samples** of each product submitted.
- If you are including a video or online presentation, bear in mind that the **Brand Experience jury is interested in information** available to consumers on your website and social media channels, rather than marketing materials targeted specifically to importers or trade buyers.

## Per entry:

**Bars:** 6 bars (minimum)

**Filled Chocolates and Truffles:** 24 individual chocolates (minimum)

**Drinks:** Enough for four servings (minimum)

**Spreads:** 2 x jars (minimum)