



PARALLEL BARS

Inspired by nature, creating a symbiotic relationship of classic flavors. Through innovative design, this bar takes you on an incredible and ever-changing chocolate journey that awakens your senses.



COFFEE & CARDAMOM BAR

Rich, dark roasted coffee and pungent, floral cardamom is a classic flavor parallel from the Middle East.

UPC: 804879553380
SHELF LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark Chocolate (min. cocoa mass 54%, sugar, cocoa butter, soya lecithin, natural vanilla), milk chocolate (min. cocoa mass 33%, sugar, cocoa butter, whole milk powder, soya lecithin, natural vanilla), coffee, cardamom. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



ALLSPICE & SESAME SEEDS BAR

Warm, sensual Jamaican allspice and sweet, nutty sesame seeds make for an enticing East-West parallel.

UPC: 804879553373
SHELF LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark Chocolate (min. cocoa mass 54%, sugar, cocoa butter, soya lecithin, natural vanilla), milk chocolate (min. cocoa mass 33%, sugar, cocoa butter, whole milk powder, soya lecithin, natural vanilla), sesame seeds, all spice. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



ZUTA & ORANGE BAR

Orange and zuta, an Israeli mint leaf, run parallel in this chocolate bar, transporting you with every bit to the sunny, floral and fragrant Mediterranean.

UPC: 804879553366
SHELF LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark Chocolate (min. cocoa mass 54%, sugar, cocoa butter, soya lecithin, natural vanilla), milk chocolate (min. cocoa mass 33%, sugar, cocoa butter, whole milk powder, soya lecithin, natural vanilla), fresh zuta, orange. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



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GREEN TEA & ROASTED RICE BAR



Roasted brown rice and green tea are a classic combination, whether brewed together to make Japanese genmaicha, or as a perfect parallel in this chocolate bar.

UPC: 804879553342
SHELF LIFE: 6 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark Chocolate (min. cocoa mass 54%, sugar, cocoa butter, soya lecithin, natural vanilla), white chocolate (min. cocoa mass 28%, sugar, cocoa butter, whole milk powder, soya lecithin, natural vanilla), green tea powder, roasted rice. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.

PORCINI & THYME BAR



Earthy, woody porcini mushrooms work in perfect parallel with bright, astringent thyme.

UPC: 804879553373
SHELF LIFE: 6 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

White chocolate (min. cocoa mass 28%, sugar, cocoa butter, whole milk powder, soya lecithin, natural vanilla), milk chocolate (min. cocoa mass 33%, sugar, cocoa butter, whole milk powder, soya lecithin, natural vanilla), porcini powder, fresh thyme. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.





DESTINATION BARS

Embark on a trip around the globe. A blend of fresh ingredients, unique experiences, and renowned chocolate-making inspired by the wonderful world of travel. A love for travel, or "wanderlust," gave our Master Chocolatier the vision to create these chocolate bars, intended to awaken unique flavors from your past and give you dreams of the many more in your future.

PHL: MILK CHOCOLATE & DUTCH PRETZEL BAR



Our quest to improve the chocolate-covered pretzel has brought us to an addicting discovery. Inspired by the historical Pennsylvania Dutch Swiss and German immigrants who introduced the pretzel to America in the 1800s, this Destination Bar is a 33% milk chocolate blended with Lancaster County pretzels.

UPC: 804879254010 SHELF
LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Milk chocolate couverture (Min. cocoa mass 33%, sugar, cocoa butter, whole milk powder, soya lecithin, natural vanilla), Dutch Pretzel (enriched wheat flour, salt, canola oil, malt, dextrose, yeast, soda). Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



REU: CARAMELIZED HAZELNUTS

Although most hazelnuts, also known as filberts, are harvested out of Turkey, the Spanish hazelnut out of Tarragona has an extremely unique and rare flavor. By caramelizing the hazelnuts and blending them with a 65% dark chocolate, the flavor profile of this Destination Bar is boldly nutty and deliciously sweet.

UPC: 804879254058 SHELF
LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark couverture chocolate (Min. cocoa mass 65%, sugar, cocoa butter, soya lecithin, natural vanilla), caramelized Hazelnuts (hazelnuts, sugar).





DESTINATION BARS



PHL: DARK CHOCOLATE & DUTCH PRETZEL BAR

Our quest to improve the chocolate-covered pretzel has brought us to an addicting discovery. Inspired by the historical Pennsylvania Dutch Swiss and German immigrants who introduced the pretzel to America in the 1800s, this Destination bar is a 54% dark chocolate blended with Lancaster County pretzels. The dark chocolate version of our milk chocolate original.

UPC: 804879533313
SHELF LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark chocolate couverture (Min. cocoa mass 54%, cocoa mass, sugar, cocoa butter, soya lecithin, natural vanilla), Dutch Pretzel (enriched wheat flour, salt, canola oil, malt, dextrose, yeast, soda). Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



ALP: ALEPPO CHILI & PINK PEPPERCORN BAR

Originally from the Aleppo Valley in Syria, Aleppo chili and pink peppercorn are ancient ingredients that date back to the days of the Middle Eastern Silk Road and trade routes. The mild heat from the chili combined with the bold flavor of pink peppercorn in a 65% dark chocolate create an exciting and unexpected chocolate experience.

UPC: 804879253983
SHELF LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark couverture chocolate (Min. cocoa mass 65%, sugar, cocoa butter, soya lecithin, natural vanilla), Aleppo chili, pink peppercorn. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



BRU: CACAO NIBS BAR

Cacao Nibs are the very first stage in the mechanical creation of chocolate. By adding crushed pieces of the de-shelled "naked" cocoa bean to an already intense 70% dark chocolate, an extra cocoa aroma makes this Destination Bar a tantalizing experience.

UPC: 804879254034
SHELF LIFE: 9 Months

SRP: \$9.50
QTY/CASE: 12 bars/case

Ingredients:

Dark couverture chocolate (Min. cocoa mass 70%, sugar, cocoa butter, soya lecithin, natural vanilla), crushed roasted cocoa beans. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



CHOCOLATE BARS

Éclat Chocolate continues to create chocolate that is simple, intimate and honest, maintaining the original pure flavors while developing new techniques that are based on the craft of traditional chocolate making.

DARK CHOCOLATE BAR

This simple 72% cacao bar is made from Organic chocolate using artisanal techniques that maintains the original pure flavor of the chocolate

UPC: 804879539933
SHELF LIFE: 9 Months

SRP: \$9.00
QTY/CASE: 12 bars/case

Ingredients:

Cocoa mass, dried cane sugar, cocoa butter, soya lecithin as emulsifier, natural vanilla. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



MILK CHOCOLATE BAR

This 47% cacao bar is made from Organic chocolate directly sourced from the Marañón Valley in Peru. Part of the proceeds will go to the Peruvian Rice Hull Stove Project.

UPC: 804879539940
SHELF LIFE: 9 Months

SRP: \$9.00
QTY/CASE: 12 bars/case

Ingredients:

Sugar, cocoa butter, cacao mass, whole milk powder, partially skimmed milk powder, skimmed milk powder, soya lecithin as emulsifier. Produced in a facility that handles peanuts, tree nuts, milk, wheat and soy.



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