




DANDELION
SMALL-BATCH
CHOCOLATE

SINGLE-ORIGIN CHOCOLATE BARS

We sort, roast, crack, winnow, grind, conch, and temper small batches of beans. Then we mold and wrap each of our bars by hand. By sourcing high-quality cacao and carefully crafting small batches of chocolate, we strive to bring out the individual nuances of each bean.

	%	HARVEST	ORIGIN	TASTING NOTES
	70%	2017	MAYA MOUNTAIN, BELIZE	<i>honey, sweet strawberry wine, and chocolate ice cream</i>
The beans for this bar come from the Toledo District in Belize. Elman admires the vast flavor possibilities in these small beans, and admires how Maya Mountain Cacao supports smallholder farmers.				
	70%	2016	KOKOA KAMILI, TANZANIA	<i>sweet green grapes, sourdough bread, and chocolate gelato</i>
The beans for this bar come from Kokoa Kamili, a social enterprise and fermentary in the Kilombero District of southern Tanzania.				
	70%	2016	HACIENDA AZUL, COSTA RICA	<i>buttery caramel, graham cracker, and dried fig</i>
These beans come from Hacienda Azul, a single estate near Turrialba, Costa Rica. Ryan loves the dynamic range of flavors that are possible in these beans at different roasting temperatures.				

WEIGHT: 2 oz | 56 grams

CASE PRICE: \$45 (10 bars, 1 sample)

SUGGESTED RETAIL: \$9 per bar


*All of our single-origin bars and ground chocolate are made with just cocoa beans and cane sugar.
We never use added cocoa butter, soy lecithin, or vanilla.*

* Please reference our wholesale online store for our most up-to-date inventory: www.Wholesale.DandelionChocolate.com

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HIGHER-PERCENTAGE BARS

	%	HARVEST	ORIGIN	TASTING NOTES
	100%	2018	CAMINO VERDE, ECUADOR	<i>black tea, raw almonds, and a rich chocolatey finish</i>
<p>The beans for this bar were grown by producers all over Ecuador and fermented by Vicente Norero in Guayaquil. Eric visited Camino Verde in 2016, and was impressed by the unique fermentation process.</p>				

WEIGHT: 2 oz | 56 grams

CASE PRICE: \$65 (10 bars, 1 sample)

SUGGESTED RETAIL: \$13 per bar

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COCOA NIBS

We sort, roast, crack, and winnow cocoa beans to make cocoa nibs—the first step in making chocolate.

We grind most of our nibs to make chocolate bars, but our pastry kitchen loves baking with them, too.

Use these nibs anywhere you'd read for nuts for a crunchy texture, including baked goods, salads, or even as an addictive snack.



ORIGIN	HARVEST	TASTING NOTES	WEIGHT	PRICE
HACIENDA AZUL, COSTA RICA	2016	<i>roasted peanuts, coffee, brownie edges</i>	2kg 8kg	\$50 \$200
COSTA ESMERALDAS, ECUADOR	2017	<i>nuts and bright fruit</i>	2kg 8kg	\$50 \$200
KOKOA KAMILI, TANZANIA	2016	<i>strawberries, yogurt, toast</i>	2kg 8kg	\$50 \$200

PRICE PER GRAM: \$.025

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GROUND CHOCOLATE

Chef's Ground Chocolate is not cocoa powder. It is chocolate made of cocoa beans and organic cane sugar ground into a coarse powder for easy and fast melting in the kitchen. This is what we use in our pastry kitchen for hot chocolate, cakes, cookies, and more because it melts more evenly and quickly than a chopped chocolate bar. Unlike our bars, the chocolate is not tempered, meaning it does not appear shiny.



ORIGIN	%	HARVEST	TASTING NOTES	WEIGHT	PRICE
CAMINO VERDE, ECUADOR	70%	2019	<i>brown sugar, malt, walnuts</i>	3kg 10kg	\$90 \$300
KOKOA KAMILI, TANZANIA	70%	2016	<i>sweet pineapple, golden caramel, chocolate</i>	3kg 10kg	\$90 \$300
MAYA MOUNTAIN, BELIZE	70%	2018	<i>green banana, raspberries, fudge</i>	3kg	\$90
PRICE PER GRAM: \$.03					
AMBANJA, MADAGASCAR	70%	2017	<i>raspberry cheesecake and lemon zest</i>	3kg	\$120
CAMINO VERDE, ECUADOR	100%	2017	<i>lemon zest, almond butter, cocoa powder</i>	3kg 10kg	\$120 \$400

PRICE PER GRAM: \$.04

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CACAO PULP

Cacao pulp is the sweet, white flesh that surrounds the beans inside a fresh cacao pod. It does not taste like chocolate, but it is critical in fermenting cacao beans to help give chocolate its flavor. On its own, cacao pulp is refreshing, light, and delicious. It has the tangy, complex flavors of apple and tropical fruits like banana and lychee.

Cacao pulp has many sweet and savory applications in cooking, beverages, and pastry; use it anywhere you'd reach for citrus juice or fruit puree. Its high-pectin, high-fructose content makes it a natural for jam, ganache, and pate de fruit. Stir it into vinaigrettes, and add it into marinades and finishing sauces for fish and meat. Let it give body and punchy flavor to cakes, cookies, and caramels. And behind the bar, it's great for smoothies, mocktails, and cocktails.



WEIGHT: 17kg

PRICE: \$18 per kg | \$306

INGREDIENTS: 100% Cacao Pulp

This fresh pulp comes from San Pedro Sula, Honduras (from the same partners who provide us with cocoa beans for our Wampu, Honduras single-origin chocolate). It's extracted from fresh cocoa pods via centrifuge, then pasteurized and vacuum sealed into 1kg bags.

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SALTED CACAO BITTERS

From our friends at San Francisco distillery Workhorse Rye, Salted Cacao Bitters are a bartender's best friend. Distilled from rye and grapes, these bitters deliver baking spices, salinity, and bright, rich, savory cacao flavors. They sing in anything from baked goods to espresso drinks to mezcal cocktails. Workhorse Rye enjoys them most in Old Fashioned cocktail variations and dripped into cold soda water.



VOLUME 2 oz

PRICE: \$11*

ABV 40%

Ingredients: Spirit from barrel aged California heirloom rye and Mexican cane, milk thistle, dandelion root, Camino Verde, Ecuador nibs, marshmallow root, gentian, cardamom, sea salt [Bitterman Salt Co], natural wine [Broc Cellars], tangerine, and other botanicals. No added water, colors, or sugar. Whole plant maceration. Spirits distilled from scratch.

**Must meet order minimum of \$50 to obtain wholesale pricing. Retail price is \$20.*

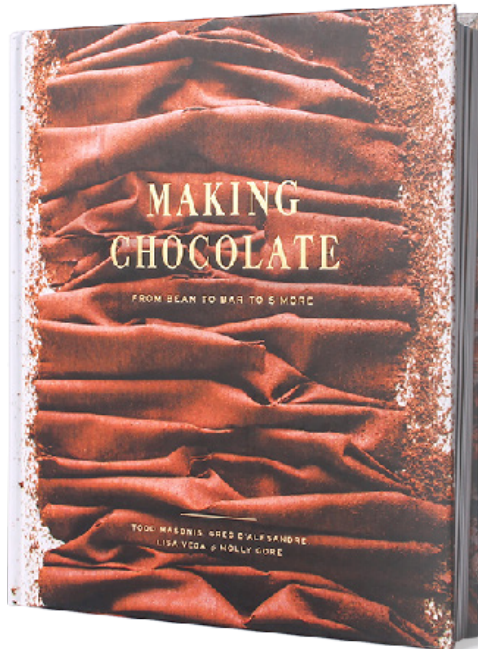
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MAKING CHOCOLATE: FROM BEAN TO BAR TO S'MORE

BY TODD MASONIS, GREG D'ALESSANDRE, LISA VEGA, & MOLLY GORE

Our book, *Making Chocolate: From Bean to Bar to S'more*, is our labor of love. The book includes everything we've learned about making chocolate since the day we first cracked open a cocoa bean.

Our book is the first complete guide to making bean-to-bar chocolate from scratch. You'll learn the simplest kitchen hacks—like winnowing with a hair dryer—and the complex science and mechanics behind making chocolate. We take a deep look into the nuts, bolts, and ethics of sourcing beans and building relationship with producers along the supply chain, and for ambitious makers, tips for scaling up. And of course, we also include 30 recipes from our pastry kitchen, including the very best chocolate chip cookie in the world.



PRICE: \$20

SUGGESTED RETAIL: \$40

PRODUCT DIMENSIONS: 8.8 x 1.2 x 10.3 inches



WHOLESALE TERMS & INFORMATION

How to Place an Order: Sign up for an account at wholesale.dandelionchocolate.com. Check real-time inventory, place orders, track shipments, and more.

Minimum Order: We ask for a minimum order of \$50. This does not include shipping costs, which will vary on the size of the order and its destination.

Order Fulfillment: Please allow one week for delivery. Shipments will include invoices.

Payment: We ask that first orders be prepaid through an electronic invoice via credit card or ACH. All following orders will have net 30 terms applied. Invoices will be sent via email to be paid via credit card, ACH, or check. Please note that invoices more than 30 days overdue (i.e. 60 days past the invoice date) will incur a late fee of 1.5% of the total invoice amount, compounded monthly thereafter.

Shipping: Shipping cost will be added as a line item on the invoice. Flat-rate shipping is only available for orders placed through the online store. Delivery in San Francisco is \$5, nationwide delivery is \$15, and international shipping is at cost. US orders over \$500 ship free. We use the best shipping method available, taking both weather and location into consideration, which is typically USPS Priority Mail. Shipping bars and cacao pulp usually takes one to three days based on location. We ship ground chocolate and nibs east of the Rockies via Five-Day Ground. If you have an account with a preferred carrier, please provide your account number and zip code with your first order.

Warm Weather Shipping: When shipping in warm weather months and to locations over 70°F, we ship Monday-Wednesday to ensure the chocolate doesn't sit in a warm warehouse over the weekend. We pack orders with InsulTotes and ice to avoid potential heat damage.

San Francisco Pick-up: You may pick up your order at 310 Florida Street Monday-Friday, 10 am - 4:30 pm.

Custom Orders: Email us at wholesale@dandelionchocolate.com with the details of your custom or bulk order and we will do our best to accommodate you.

Allergens: All of our bars and ground chocolate are made from just two ingredients: cocoa beans and organic cane sugar. We don't use soy, milk, eggs, dairy, or gluten. Our factory does not process nuts.

Kosher: Our bars, cocoa nibs, and ground chocolate are certified Kosher by the Vaad of Northern California, also known as Sunrise Kosher.

Shelf Life: All of our chocolate is best enjoyed within two years. The shelf life of chocolate is defined as the time in which it retains its acceptable appearance, aroma, flavor, and texture. Cacao pulp's shelf life is two years when stored at 0°F. All of our product packaging notes a Best if Used By date.

Storage Temperature: Store our products at a consistent, cool room temperature; 60-70°F. Avoid direct sunlight and keep it away from strong odors. Our chocolate is best at a relative humidity of 40-60% in airtight containers. In general, tempered chocolate's melting point is around 85°F. We recommend freezing cacao pulp to extend its shelf life.

MSRP: Please reference our product sheet for suggested retail prices. We kindly ask that you don't sell Dandelion Chocolate for less than we do. You can find our up-to-date pricing on our website, or just email us to ask.

Branding: We encourage you to share with your customers that you use or carry Dandelion Chocolate on your menu, and on your website and social media. If you're interested in a marketing partnership or signature recipes, let's chat!