

CRAFT CHOCOLAT CHALLENGE



Ingredients: **2023**

Cocoa Beans

Sugar

Cocoa Butter

CHOCOLATE
VENEZUELA - OCUMARE
TASTING NOTES
Texture/Body Mouthfeel/Aroma/Aftertaste/Temper

SEASON 2

HOW IT WORKS

Fill out the registration form online from the link at www.chocolat-inn.com/2023craftchocolatchallenge for each bar you want to enter. Select the category that best fits your bar, Dark, Milk, White, or Inclusion. Send 8 of those bars to us before January 10th. We will do the judging the weekend of January 20th and email you the results as soon as possible with all the feedback, certificates, and prize logos. There is also a physical award we will mail out as well. We also promote your business and bars on social media.



FEEDBACK

EVERYONE'S PRIZE

A panel from various backgrounds will give detailed feedback about your products

SHOWCASE

YOUR CHOCOLATE

Show off your best chocolate or test out a new batch

INDUSTRY

COMMUNITY GROWTH

Helping promote craft chocolate makers around the world and connecting them to others.

Why to send

2023
CRAFT
CHOCOLAT
CHALLENGE

SEASON 2

Our goal is to help the growth of Craft Chocolate by helping the maker. We are not trying to label the "World's Best Chocolate", but rather help you make your best chocolate. The judges will experience your bar as if they have purchased it. They will study the packaging, the mold, and of course the actual bar from taste, texture, temper, mouthfeel, innovation, and presentation. The judges will relay their preferences to you and you may do as you please with that information.

CRAFT CHOCOLAT CHALLENGE GUIDELINES

FREE TO ENTER, 100% SUBMISSION ONLY - BEAN TO BAR

This challenge is for Bean to Bar Chocolate Makers. It is geared to be more beneficial for small companies but any size maker from any location may enter if they meet the craft chocolate criteria we have put in place for this challenge. That simply put is, you need to know where your cacao is from and state that. If you aren't big enough to do your own roasting then Nib to Bar is fine, we all had to start somewhere as long as the cacao is ethically sourced. You'll need to fill out a form per entry and we allow up to 4 entries per maker, 1 entry per category. Once that is completed you can send your bars at any time as long as they arrive before January 10th, 2023. Your registration is completed once we receive your bars. This is important because we will limit the amount of entries if overwhelmed. We will contact you if this were to happen before we receive your bars. We need 8 bars for each entry to give to the panel of judges. They need to be full size, meaning the size you sell them at. If you have packaging for your bar then please send them in that as we can provide feedback for that as well. (Packaging will not count towards points for challenge) If you don't have packaging then you must provide an ingredients label on each bar for food safety. We will provide you with all of the feedback we require judges to provide us with and these individuals will be from several backgrounds. We won't reveal the individual but you will know their background. Questions on your form will come into play on the feedback end as well, so be as accurate as possible so we can get you the best information to advance your craft. If you have any specific feedback desired please note that on the entry form and we will alert the judges to that.

CATEGORIES

Top Overall
Best Dark *Best White*
Best Milk *Best Inclusion*

