

## OVERALL SUMMARY MANUFACTURERS:

For me, the quality of the products is primarily decisive. But also other factors such as communication and transparency, but also honesty play a superordinate role for me. Diversification also plays a role but just like the price, more of a subordinate one.

25 brands (24 manufacturers) have received the best mark of 6 of 6 cocoa fruits for the overall performance from me.

This includes 12 Bean-to-Bar manufacturers and 11 confectionery manufacturers, but also a couverture-manufacturers and a private label brand. Felchlin stands representative for high-quality chocolate, Idilio for a high-quality private label brand.

These are the following brands and manufacturers (in alphabetical order):

### **Bellion (Chocolaterie Atelier Bellion)**

The confectionery has turned out very well and the first samples of his Bean-to-Bar chocolate are very promising. His attitude to quality, ethics and transparency were decisive for selecting him to the Top 25. A last demonstration is, however, still due with the market-ready chocolates.

### **Curley (William Curley)**

The quality of the confectionery is simply world-class and also decisive for the selection to the Top 25, even if there is some lack of innovations.

### **Demarquette**

Selection of raw materials, communication, transparency and ethical idea. All of this reflects in the excellent quality of the confectionery. A selection for the Top 25 was easy and almost a matter of course.

### **Domori**

Pioneer, quality leader and visionary. The selection to the Top 25 was and is indisputable.

### **Elbow (Christopher Elbow)**

The long-term always very high world-level quality of the confectionery was decisive for the selection to the Top 25. A disgrace that Christopher Elbow wasn't already represented in the first issue.

### **Es Koyama**

Every confectionery has a story which gives the enjoyment of the products a new dimension. The quality of the confectionery is probably the best that is currently available on the market.

### **Fruition**

One of the few newcomers who have immediately made it to the Top 25. The chocolates are, just like the confectionery, simply sensational. For a newcomer, Fruition has a pretty impressive selection of products.



### Hévin (Jean Paul Hévin)

Is one of the Top 25, of course, even if weaknesses in the quality can be seen occasionally. But he has characterized the French Confectionery sustainably and his products still offer lots of pleasure.



### Idilio (Felchlin)

The owners of Idilio have a particular knack when selecting the cocoa beans which are simply processed to world-class chocolate by Felchlin. Felchlin distinctly sets itself apart qualitatively from all other private label manufacturers.

### La Maison du Chocolat

An institution and co-responsible for the modern-classic confectionery. Always of a very high quality level. Even if there is a slight lack of progressivity and innovations.

### Le Chocolat de H

The modern interpretation of confectionery. Similar to Es Koyama, each individual confectionery has a background. This is how modern confectionery tastes, this is how modern confectionery looks.

### Marcolini (Pierre Marcolini)

Very versatile and with a very convincing quality with everything he produces. Willing to learn and open for criticism. Surely a role model for many young creatives.

### Morin (Chocolaterie A. Morin)

Has conducted an unbelievable development over the last years. Hungry for knowledge, willing to learn and with the courage to strike out in new directions. It is not understandable why he receives so little attention in the chocolate world.

### Nobile Cioccolato

The confectionery is simply outstanding. Nobile doesn't put itself in the foreground, instead its suppliers of the always excellent ingredients. Exemplary.



### Original Beans (Felchlin)

Not all cocoa beans are outstanding but the commitment of the owners of Original Beans is exemplary and the processing by Felchlin superior.

### Patric Chocolate

Even if Patric founders a little with the flavored chocolates, he can handle cocoa beans and is therefore entitled to be among the Top 25..

### Pump Street Bakery

The start of the Bean-to-Bar production was so impressive that I cannot do anything other than select the company for the Top 25. The coco beans of the tested chocolates were of very different origin, the results always outstanding.

### Recchiuti (Michael Recchiuti)

One of the pioneers of modern confectionery in the USA and through the continuously high level an established part in the chocolate world.

### Roger (Patrick Roger)

Represents the modern French confectioners like no other Frenchman. With a grandiose raw material selection and their perfect processing to confectionery.

### Rogue Chocolatier

An exceptional talent. Each chocolate has the level of world-class and after an initial finding phase in the first years, he has morphed into the America quality leader.

### SOMA Chocolate Maker

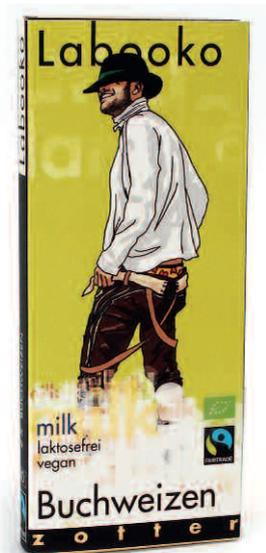
Not only impresses with very good chocolates but also with superb confectionery. The whole concept of SOMA is harmonious. AT the same time SOMA also manages Cafés and produces further patisserie products.

### Wild Sweets® (By Dominique & Cindy Duby)

DC Duby = Science which is implemented in the confectionery. At Wild Sweets there is not just the production, instead there is research and development, always on the lookout for new ways of being creative. The Bean-to-Bar manufacture was therefore almost a matter for course.

### William Dean

The quality is of a very high level and very similar to the quality which I tested back in 2011. I do miss



the development and innovations a little. A somewhat marginal rating with 6 of 6 cocoa fruits, even if the quality of the confects really, really appealed to me.

### Zotter

Even if time and again there are products which I don't like, the placement among the Top 25 is so much matter of course as it is for only very few brands and companies, similar to Domori almost indisputable.

As one can see, there are very few Bean-to-Bar manufacturers among the Top 25. This can be explained with the fact that until recently there were few Bean-to-Bar manufacturers and the newcomers have a limited range at their command and also have to prove their skill long-term.

In the case of the confectioners, however, it is logical that these are represented in such a great number among the Top 25. They had a few decades more time to develop themselves and reach this quality level.