



Findings and treasures from ISM

Confectionery retail and wholesale professionals were able to get a look at the branch's latest global trends at this year's ISM trade show in Cologne. Exhibitors presented new products and concepts responding to growing consumer demands on issues including health, free-from products and individually tailored sweets and chocolates. In this spirit we present you here with a number of interesting new products from ISM 2015 that were introduced – among others – at the fair's Newcomer Area by equally interesting, ambitious young companies.

Xox & Chic:
congratulations with chocolate

Xox & Chic is a Spanish chocolate manufacturer which presented a completely practical and genuinely innovative product: large chocolate numerical figures with built-in candle holders that are ideal decorations and eye-catchers for birthday cakes. The figures are made of Belgian chocolate with a 56% cocoa share. Along with the figures 0 through 9 there is also a question mark in case one doesn't know the person's exact age – or for humorously questioning the real age of the person celebrating its birthday.

Xox & Chic appeared on the market in 2005 and has its headquarters near Barcelona. The company's product range also includes a "Happy Birthday" 56% Belgian chocolate bar with the Spanish motto "Felicidades", i.e. "Congratulations".

www.xocandchic.com



Chocolate Naïve UAB Mulate:
exquisite bean-to-bar

Another bean-to-bar producer in this dynamically developing niche in Europe is Chocolate Naïve UAB Mulate from the village of Giedraiciai in Lithuania. This young company has only been on the market for a short time but has already advanced to the top league. Company founder Domantas Užpalis has managed to come with an extraordinary premium quality which can already be found in a number of top shops. The company's ISM stand presented organic bars in colourful wrappers featuring interesting ingredients, including sesame seed paste tahini, organic seasonings, peanuts and sea salt.



The classic chocolate bar line features twelve varieties packaged in elegant white packaging. The diversity ranges from traditional milk chocolate to dark variations with unusual ingredients such as wild honey or hops (67% cocoa share). In this reporter's opinion all of the bars from Naïve were qualitatively among the very best chocolates presented at ISM 2015. Naïve's honey chocolate won the 2014 Chocolate Award European Gold, while its Tanzania 54% variety won the 2014 Great Taste Award. Furthermore, the Naïve "Back to the Origins" is an extraordinary product packaged as a gift box with a collection of seven 15 g mini-bars.

www.chocolatenaive.com



1 Meter Chocolate
with great history

Bulgaria's "1 Meter Chocolate" presented a 500 gram chocolate bar, made of Belgian chocolate, exactly 1 metre in length. The story behind this unusual product has roots stretching back to 1877 when the Bulgarian city of Svishtov presented a chocolate bar of this size to Russia's Imperial Court. A Russian army barracks and headquarters were located near the city, and soon local merchants began supplying them with oversized chocolates. Even Russia's Czar Alexander II was also present. Today the "1 Meter Chocolate" bars are still produced by traditional craftwork at the local monastery in Svishtov and marketed throughout the world.

www.1meterchocolate.com

Jamira Chocoexport:
chocolates with vintage look

Jamira Chocoexport is headquartered in Pisek, Czech Republic and was a first-time exhibitor at this year's ISM. The company was founded in 1996 and initially imported chocolate products from Slovenia and Poland into the Czech Republic. Soon thereafter the company management decided to begin producing its own



range of chocolates. The special feature with Jamira's chocolate bars and praline boxes is the extremely appealing packaging for their "Masha chocolate" brand products. The vintage look harkens back to a bygone era and Jamira's envelope wrappings proved to be a real eye-catcher at the ISM in Cologne.

The company processes Barry Callebaut chocolates and started off with 20 g bar gift packaging adorned with motifs of classic cars, animals and decorative pictures. The same sized chocolate bars are also available wrapped in attractive envelopes. The product range is rounded out by a line of milk and dark chocolate bars (100 g) and 200 gram praline boxes. •

www.jamirachocoexport.com
Stanislav Kramsky



The sustainable cocoa vision of French Group Cémoi

The French Group Cémoi unveiled at the ISM show in Cologne its sustainable cocoa vision named "Transparence Cacao", an ambitious programme for the company group. Through this vision, Cémoi is showing its determination to master the entire cocoa network, in which it is involved by managing every processing step, from farmer to consumer. This way, the group is reinforcing its commitment to insure the traceability 100% of its cocoa supplies, namely 145.000 tons of purchased beans. Cémoi will be investing € 20 m during the next three years to implement this project. The concept was developed by Cémoi with the support of The Forest Trust (TFT) organization, of

which it is officially a member, and which accompanies numerous companies on their sustainable development strategy concerning topics such as palm, soy or wood.

Transparence Cacao includes all the initiatives already taken by Cémoi, for example the implementation of an organic cocoa network in Ecuador, Sao Tomé and the Dominican Republic in the 1980s through the creation of specific fermentation and drying centres. Part of the vision is also the PACTS programme, a joint venture initiated in 2009 in Ivory Coast in collaboration with the companies Blommer and Delfi, representing today 19,000 farmers. •

www.cemoi.com



"Transparence Cacao" reflects the commitment of Cémoi to the network, as a major player of cocoa and chocolate. The 100% family-owned company is the 1st chocolatier in France and 3rd in Europe, with € 800 m turnover and over 3,200 employees as well as 21 sites and sales offices worldwide.

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Anthon Berg introduces new chocolate coffee liqueurs

The Danish premium brand Anthon Berg – according to the company's statement, the original inventor of liquor-filled chocolate bottles – presented a new product range to its very successful line at the ISM in Cologne: Coffee Liqueurs. The slogan is: "Your coffee, your chocolate and your favourite drink all in one delicious bite". The four Chocolate Coffee Liqueurs take the consumers around the world for some of the most-loved coffee drinks: an Irish coffee with a warming whisky, French coffee with a sweet and tangy orange liqueur, Cuban coffee with white rum and caramel, and finally a Mexican coffee with



a shot of tequila. Cocoa beans and coffee beans share many taste components. Anthon Berg uses a premium coffee bean with an intense taste profile – strong yet balanced with sweet and spicy notes. •

www.anthonberg.com