



***WHOLESALE***  
**2024**

**If you have any questions email:  
[wholesale@chocosoltraders.com](mailto:wholesale@chocosoltraders.com)**

**CHOCOSOLWS.COM  
@CHOCOSOLTRADERS**

**CHOCOSOL**  
*GOOD FOR MIND, BODY & SOIL*

## **STONE-GROUND DARK CHOCOLATE & FOREST GARDEN COFFEE**

**We are proud to present our diverse, award winning line of dark chocolate & coffee.**

**Since 2006, ChocoSol has set the bar in the craft & chocolate industry by producing revolutionary dark chocolates with directly sourced forest garden cacao, spices & local sustainable ingredients. We created a powerful supply chain & product now recognized throughout Canada.**

### **OUR PRODUCTS STAND OUT & STAND APART.**



**Our mission - to produce ecological, delicious & nutritious chocolate for a greener, healthier world. This means using clean organically produced ingredients, third-party testing & innovative bean-to-bar processing right here in Ontario.**

***We invite you to share the joy, passion & excitement of ChocoSol with your amazing team & customers.***

## STONE-GROUND DARK CHOCOLATE MADE BEAN-TO-BAR IN TORONTO, ON



**DIRECT-TRADE. ECOLOGICAL.  
NUTRITIOUS. DELICIOUS.**



8.9"

3.8"



- made from whole food ingredients
- high in anti-oxidants, iron, magnesium & zinc
- low-sugar
- innovative eco-packaging
- industry leading ecology & direct forest garden sourcing
- 12 month shelf life
- store in a cool, dry place out of direct sunlight

- We source certified organic ingredients when we can & always from farmers using sustainable & organic practices
- Our chocolate is:
  - third-party tested
  - produced fresh here in Toronto, ON
  - made using directly sourced ingredients
  - multi-purpose for baking, drinking, melting & coating
  - free of nuts, dairy, soy, gluten, additives & preservatives

## RUSTICO BARS dark chocolate

Our classic line of artisanal stone-ground dark chocolates.

Made from whole foods that are good for your heart and body. Chocolate is our way of participating in ecological regeneration and social composting. We source our cacao from regenerative forest gardens in the Americas, and also seek to support local sustainable ingredient production and supply chains including our green-roof and soil making research.

Complex & earthy. Decadent & wholesome.  
ChocoSol chocolate is *Good for Mind, Body & Soil.*

### DARKNESS 75% cacao

UPC: 870259008030

A beautiful expression of our house-blend of cacao, this bar is both simple and classic.

Ingredients: cacao, raw cane sugar, cacao butter.



### FOREST GARDEN VANILLA 83% cacao

UPC: 870259008054

Decadently dark, yet aromatic with whole vanilla pod ground into the chocolate. We add a crunch with a sprinkle of roasted cacao nibs.

Ingredients: cacao, raw cane sugar, cacao butter, whole vanilla bean.

\*LOW SUGAR\*



### VANILLA SEA SALT 65% cacao

UPC: 870259008061

Light and sweet, this bar features a melody of vanilla notes and sea salt sprinkles. This bar is a crowd favourite and our best seller.

Ingredients: cacao, raw cane sugar, cacao butter, vanilla pod, sea salt.



### FIVE CHILI BULLET 75% cacao

UPC: 870259008047

The Mesoamerican favourite. A dried chili blend is complemented by Mayan forest garden allspice. This bar bites back!

Ingredients: cacao, raw cane sugar, cacao butter, sea salt, five chili blend, allspice.

\*LIMITED SUPPLY\*



### GRATITUDE 100% cacao

UPC: 870259008009

This bar is pure cacao at its best. Creamy, unsweetened chocolate is perfect for enjoying as is, mixed with dried fruit, or used for baking and cooking.

Ingredients: cacao, cacao butter.

\*ZERO SUGAR\*



\*For Coffee Crunch orders please refer to our Fino bar collection

## RUSTICO BARS (limited run) dark chocolate

### BIRD SANCTUARY 85% cacao

UPC: 870259008191

This innovative Zorzal bird sanctuary and reforestation project in the Dominican Republic started in 2014, and 9 years later the cacao fermentation and quality is on par with its excellent ecology. Enjoy this one-of-a-kind bar that unites the migratory birds from the forest garden of maples with the forest gardens of cacao!

Ingredients: cacao, maple sugar, cacao butter, sea salt.

**\*LOW & ALTERNATIVE SUGAR\***

**\*LIMITED SUPPLY\***



### CACAO SYMPHONY 90% cacao

UPC: 870259008184

Complex blend of all our single origins blended into one chocolate!

We choose maple sugar as an expression of our commitment to the eco-gastronomy of forest garden ingredients not only in the south, but here in Canada.

Ingredients: cacao, cacao butter, maple sugar.

**\*LOW & ALTERNATIVE SUGAR\***

**\*LIMITED SUPPLY\***



\*Please refer to newsletter promos + marketing updates

\*For Coffee Crunch orders please refer to our Fino bar collection

## FINO BARS specialty dark chocolate

### COFFEE CRUNCH 65% cacao

UPC: 870259008023

Because coffee and chocolate make the perfect pair. In this bar, our fresh-roasted Oaxacan coffee beans are embedded in sweet chocolate for a satisfying crunch.

Ingredients: cacao, raw cane sugar, cacao butter, coffee beans, vanilla pod, sea salt.



### MON CHERRY D'AMOUR 65% cacao

UPC: 870259008078

We just can't keep up with the demand for this decadently delightful bar! Made with our ever-popular Vanilla Sea Salt 65% dark chocolate & Niagara sour cherries.

Ingredients: cacao, raw cane sugar, cacao butter, sour cherries, vanilla pod, sea salt, sunflower oil.



### KAKAI + CACAO 65% cacao

UPC: 870259008085

A sweet shoutout to the Ontarian harvests. A 65% dark chocolate encases heirloom, Ontario-grown kakai pumpkin seeds, freshly roasted in a local maple syrup and sea salt glaze.

Ingredients: cacao, raw cane sugar, cacao butter, kakai pumpkin seeds, maple, sea salt, sunflower oil.



## FINO BARS (limited run) specialty dark chocolate

### TURMERIC GINGER 65% cacao

UPC: 628634465158

This bar combines the powerful healing properties of cacao, ginger, and turmeric. Curcumin, an active compound in turmeric, is known to be a powerful antioxidant and anti-inflammatory agent which makes it a perfect pairing with our cacao.

Ingredients: cacao, cane sugar, cacao butter, dried ginger powder, dried turmeric powder.

\*LIMITED SUPPLY\*



### TURMERIC GINGER 90% cacao

UPC: 628634465172

A low sugar version of the Turmeric ginger bar, sweetened with coconut sugar.

Ingredients: cacao, coconut sugar, cacao butter, dried ginger powder, dried turmeric powder.

\*LOW SUGAR\*

\*LIMITED SUPPLY\*



\*Please refer to newsletter promos + marketing updates

## FINO BARS seasonal dark chocolate

### MERRY-MINT 65% cacao

UPC: 870259008139

A holiday-time seasonal specialty! Our sweet chocolate paired with organic mint, peppermint extract, and a touch of spice. This festive bar is perfect for eating or making into a deliciously minty hot chocolate!

Ingredients: cacao, raw cane sugar, vanilla, sea salt, epazote, allspice, dried mint, organic mint extract.



### CHRISTMAS CRANBERRY 65% cacao

UPC: 870259008146

A twist on our ever-popular cherry chocolate, this limited-edition chocolate bar is embedded with tart cranberries, with an apple-juice infused sweetness.

Ingredients: cacao, sugars (raw cane sugar, apple juice concentrate), dried cranberries, cacao butter, vanilla pod, sea salt, sunflower oil.



\*Available seasonally while supplies last



## JAGUAR CHOCOLATE

white cacao dark chocolate

White cacao (also known as *theobroma bicolor*) grows in ancient forest gardens of Mexico.

Not only are these forest gardens habitat for fauna like the jaguar, they provide ways for indigenous communities to create safety belts of communal use around natural areas.

This is beyond conservation. It is rooted in millennia of ecological and spiritual stewardship.



ChocoSol is proud to be part of a small cadre of chocolatiers, chefs, farmers & artisans participating in the regeneration of the white cacao.

Through seedling planting, intercultural encounter, dialogue & exchange, as well as through recipe development & intercultural learning.



*Award Winning Eco-  
Revolutionary Cacao Blanco!*



## JAGUAR BARS white cacao dark chocolate

### JAGUAR PURE 75% cacao

UPC: 870259008078

ChocoSol's Jaguar chocolate recipe integrates rare spices from ancient forest gardens to give our Jaguar its memorable complex taste.

This chocolate can be enjoyed as is, or turned into an amazing international gold award-winning drinking chocolate.

**Ingredients:** white cacao, coconut sugar, cacao butter, vanilla pod, rosita flower, mamey oil, sea salt.



### JAGUAR SWIRL 68% cacao

UPC: 870259008092

A beautiful combination of ChocoSol's best selling Vanilla Sea Salt chocolate with our rare and unique white cacao chocolate hand-swirled into each bar. This bar celebrates both the sweet, classic dark chocolate flavour alongside the light and delicate flavours of Jaguar chocolate.

**Ingredients:** roasted cacao nibs, white cacao, raw cane sugar, cacao butter, coconut sugar, rosita de cacao, mamey seed, vanilla, sea salt.



### JAGUAR HARVEST 75% cacao

UPC: 870259001000

Our Oaxacan white cacao meets the Ontario harvest! Creamy jaguar chocolate studded with maple roasted kakai pumpkin seeds, red cacao nibs, and tart dried cranberries.

**Ingredients:** white cacao, cacao, kakai pumpkin seeds, dried cranberries (cane sugar sweetened), coconut sugar, cacao butter, vanilla pod, rosita flower, mamey oil, sea salt, organic sunflower oil, maple syrup



### JAGUAR CRUNCH 80% cacao

UPC: 870259008177

Our Jaguar Pure with a twist! Fresh roasted red cacao nibs add a rich crunch, dark bite, and an aromatic chocolate flavour profile to the velvet smooth white cacao chocolate.

**Ingredients:** white cacao, coconut sugar, cacao butter, cacao nibs, vanilla pod, rosita flower, mamey oil, sea salt.



## FOREST GARDEN COFFEE

Building on the success of their Oaxaca Profundo coffee, ChocoSol Traders is releasing three new coffee roast profiles under the Forest Garden Coffee brand. This program continues to express solidarity with Indigenous, ecological farmers in Southern Mexico, while appealing to a wider variety of coffee lovers.

ChocoSol's coffee project is rooted in southern Oaxaca. Since the late 1800's, farmers there have integrated Arabica coffee into their high elevation forest gardens. This regenerative, poly-culture approach provides food crops and income for the families, while protecting wildlife habitats and sequestering carbon.

Since 2005, ChocoSol Traders has been developing a horizontal coffee supply chain that pays above Fair Trade rates and assures the farmers of finding a market. Synthetic pesticides are avoided, and compost used for fertility, making these 300 small farming operations non-certified organic.

The Oaxaca Profundo brand, with its distinctive yellow skull, has introduced high quality Oaxacan beans to many ethical coffee drinkers in Ontario. Sales and distribution of this successful coffee brand now exceed 28,000 pounds each year.

Through customer feedback and market research, ChocoSol has developed three new profiles which will reveal a wider range of aromas and flavours of these high-elevation, shade-grown beans.

- Inspired by the regenerative, biodiverse farms of Oaxaca
- Directly sourced from Indigenous farmers on communal lands
- 100% Arabica, shade-grown with ecological methods at high altitude
- Closest coffee-growing region to Ontario - low food miles
- Roasted weekly in an energy-efficient, low-emission roaster
- Complements ChocoSol's well-loved medium-dark Oaxaca Profundo



## FOREST GARDEN COFFEE



### LIGHT ROAST

Modern, west coast roast with bright acidity.

UPC: 870259003011  
10 CASE UPC:  
870259003042



### ESPRESSO (MEDIUM) ROAST

Northern Italian style with rich mid-palate.

UPC: 870259003028  
10 CASE UPC:  
870259003059



### THREE ROAST BLEND

Balanced melange of light to dark roasts.

UPC: 870259003035  
10 CASE UPC:  
870259003066

**WHOLE BEAN**  
**340g (12oz)**  
**SRP - \$15.99/unit\***

## OAXACA PROFUNDO COFFEE

**WHOLE BEAN - 1 LB:**  
**SRP - \$16.99/unit\***

**GROUND 1 LB:**  
**SRP - \$17.99/unit\***

**WHOLE BEAN - 1 KG:**  
**SRP - \$34/unit\***



### WHOLE BEANS - 1 LB

Medium-dark, full-body, with a low acidity.

UPC: 870259000072  
10 CASE UPC:  
870259003097



### GROUND - 1 LB

Medium-dark, full-body, with a low acidity. Finely ground.

UPC: 870259000737  
10 CASE UPC:  
870259003110



### WHOLE BEAN - 1 KG

Medium-dark, full-body, with a low acidity.

UPC: 870259003073  
10 CASE UPC:  
870259003103

\*NEW SRPs starting Feb 2024. Please refer to our 2024 promotional updates & pricing changes.

\*All coffee is best consumed within 6 months of the roasting date. Store in a dry + cool environment.

\*Prices subject to change.

#### Terms and conditions:

- We ask that orders of 10 cases or more be made within 1 week notice for production logistics
- Deliveries take place weekly and orders must be received by Tuesdays at 9am in order to be fulfilled within 5-10 days

## BULK DRINKING & BAKING CHOCOLATE



### 8 square bar | \$30/KG

- Chocolate 60% - SKU: 1338100000
- Vanilla Chocolate 65% - SKU: 1336100000
- Darkness 75% - SKU: 2101500001
- Five Chili Bomba 75% - SKU: 1333800000 (limited supply)
- Gratitude 100% - SKU: 2103500001

- We source certified organic ingredients when we can & always from farmers using sustainable & organic practices
- Our chocolate is:
  - third-party tested
  - produced fresh here in Toronto, ON
  - made using directly sourced ingredients
  - multi-purpose for baking, drinking, melting & coating
  - free of nuts, dairy, soy, gluten, additives & preservatives



## INGREDIENTS & CACAO FOODS



**Cacao Butter**  
\$25/KG

SKU: A30022000

\* Limited supply\*  
\*Special orders upon request\*



**Roasted Cacao Nibs**  
\$15/KG

SKU: A30022000



**Raw Kakai Pumpkin Seeds**  
\$15/KG

SKU: D404310000

\*Based on supply availability\*  
\*Special orders upon request\*