Cocoa + Co. is a chocolate emporium & café celebrating artisanal products from across the globe

Location & Hours: Cocoa + Co. is located in Old Town at 1651 North Wells St, between North and Eugenie. Hours are Monday through Saturday from 7-7 and Sundays from 8-5.

Product Mix: Cocoa + Co. curates a changing array of gourmet chocolate products:
- **Wall of Bars:** More than 150 bars from chocolatiers throughout the US and abroad
- **Beverages:** La Colombe coffee, Kilogram organic teas, decadent drinking chocolates
- **Bonbons:** A selection of the best chocolates and truffles from a changing roster of artisans
- **Confections:** Classics like turtles and smores updated for the discerning palate; made just for Cocoa + Co. by Veruca Chocolates
- **Pastries:** Croissants, scones and breakfast breads; Cookies, cakes, brownies and bars
- **Bliss Bites:** Custom spoonfuls of melted chocolate + gourmet ingredients, enjoyed on the spot
- **Packaged goods:** Cookies, granola, drinking chocolates, sauces, toffees and treats

Chocolatiers: Cocoa + Co. brings together more than 35 artisans including:
- **Recchiuti Confections** (San Francisco): known for infused ganache chocolates
- **Amano & Ritual Chocolate** (Utah): acclaimed small-batch bean-to-bar craftsmen
- **Rozsavolyi Csokolade** (Budapest): single origin chocolate paired with unusual ingredients
- **Raaka, Mariebelle and Cacao Prieto** (NY): each with a unique personality and approach
- **Amedei** (Italy): one of the few producers creating bars from the elusive Porcelana bean
- **Cacao Sampaka** (Barcelona): innovative flavors that are the brainchild of Albert Adria of El Bulli
- **Marou** (Vietnam): bean-to-bar producers reinvigorating a forgotten cacao-growing region
- **Artisan du Chocolat & Rococo** (London): limited edition bars with changing origins and flavors
- **Akesson’s** (France): Single origin bars from Madagascar’s famed cacao grower, Bertil Akesson
- **Veruca Chocolates** (Chicago): handcrafted local confections

About: Kim Hack is a former advertising creative, marketing exec and strategic consultant who has focused in recent years on rebuilding Chicago’s local food system through education and as a founding member of SLoFIG, a network of angel investors.
It was while working in the wine industry that Kim learned the importance of place, varietal and craftsmanship and recognized the correlation with chocolate. Since then, she has eagerly followed the growth of craft chocolate throughout the world and honed her vision for Cocoa + Co. as a place where chocolate lovers can fuel their passion through discovery, tasting and discussion.

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