



**TAZA CHOCOLATE**<sup>®</sup>

**WE DO  
CHOCOLATE  
BOLD.**

## STONE GROUND



WE STONE GRIND THE BEST CACAO USING HAND-CARVED GRANITE MILLSTONES, WHICH TURN IN TRADITIONAL STONE MILLS AT OUR SOMERVILLE, MA CHOCOLATE FACTORY. THIS UNIQUE, UNPROCESSED PROCESS CELEBRATES THE BOLD FLAVORS OF OUR BEANS. ONE TASTE WILL CHANGE THE WAY YOU THINK ABOUT CHOCOLATE.



ALEX WHITMORE  
Taza Chocolate Founder



## DIRECT TRADE



WE CREATED THE FIRST THIRD-PARTY CERTIFIED DIRECT TRADE CACAO SOURCING PROGRAM, TO ENSURE QUALITY AND TRANSPARENCY FOR ALL. WE BUILD REAL, FACE-TO-FACE RELATIONSHIPS WITH GROWERS WHO RESPECT THE ENVIRONMENT, RESPECT FAIR LABOR PRACTICES, AND ABOVE ALL, RESPECT CACAO. THEY PROVIDE US WITH THE BEST ORGANIC BEANS, AND WE PAY THEM PRICES HIGHER THAN FAIR TRADE.

FENISE & ALINE  
Taza Direct Trade Partners, Haiti

# ALMOND MILK CHOCOLATE

**NEW!**

**Dairy-free decadence.** Now you can live the dream: delicious decadence with NO dairy and NO cane sugar. Taza has crafted a new kind of stone ground chocolate: Almond Milk. It blends almondy goodness with incredible Direct Trade cacao to deliver the smooth creamy texture of milk chocolate, with the bold Taza flavor that only comes from stone grinding. Coconut sugar adds a deep, caramelized sweetness that cane sugar just can't match.

**2.5 oz | Case of 10**



Almond Milk Chocolate  
**Classic**



Almond Milk Chocolate  
**Crunchy Cashew**



Almond Milk Chocolate  
**Quinoa Crunch**





# DARK CHOCOLATE COVERED

We start with organic espresso beans or house-roasted nuts. Then we blanket them in our one-of-a-kind organic, stone ground dark chocolate. We make our chocolate from seriously good Direct Trade Certified cacao, to guarantee more money for farmers and the best flavor for you. We skip the junk—no soy, dairy, GMOs, or emulsifiers. No shiny, insect-derived shellac coating means these irresistible nibbles are totally vegan! They're packed in resealable bags for on-the-go snacking.

**4.2 oz | Case of 12**



**NEW  
FLAVOR**

Dark Chocolate Covered  
**ESPRESSO BEANS**



Dark Chocolate Covered  
**ALMONDS**



Dark Chocolate Covered  
**CASHEWS**



Dark Chocolate Covered  
**HAZELNUTS**



# AMAZE BARS

Prepare to be amazed. Our Amaze Bar line takes stone ground chocolate to another dimension by mixing incredible flavor combinations into our minimally processed, bold chocolate.

**2.5 oz | Case of 10 Bars**



1



## Wicked Dark 95%

Wicked good 95% dark stone ground chocolate.



8 56072 00456 5

2



## Sea Salt & Almond

80% dark with roasted almonds and sea salt.



8 56072 00443 5

3



## Toffee, Almond & Sea Salt

60% dark with a trifecta of tasty: toffee, almond and sea salt.



8 56072 00446 6

4



## Wicked Dark with Toasted Coconut

95% dark with toasted coconut.



8 56072 00479 4

5



## Wicked Dark with Ginger

95% dark with crystallized ginger.



8 56072 00478 7

6



### Seriously Dark

Boldly flavored 87% dark stone ground chocolate.



7



### Deliciously Dark

Perfectly unrefined 70% dark stone ground chocolate.



8



### Coconut

70% dark stone ground chocolate with coconut.



9



### Wicked Dark with Toasted Quinoa

95% dark with toasted quinoa.



10



### Cacao Crunch

80% dark stone ground chocolate with a toasted quinoa crunch.



11



### Raspberry Crunch

70% dark chocolate with a burst of raspberry and toasted quinoa.



# TAZA CHOCOLATE DISCS

One jaw-dropping bite of stone ground chocolate in Oaxaca inspired Alex Whitmore to create Taza Chocolate. Experience the marriage of Mexican tradition and American craft in each of our boldly textured Chocolate Discs. Each package has two 1.35 oz discs.

**2.7 oz | Case of 12 discs**



**1**  
**Vanilla**  
Organic  
vanilla beans.  
50% Dark.



**2**  
**Salted Almond**  
Roasted in house.  
40% Dark.



**3**  
**Super Dark**  
Bold, not bitter.  
85% Dark.



**4**  
**Cacao Puro**  
Cacao & cane  
sugar.  
70% Dark.



**5**  
**Cinnamon**  
True  
cinnamon.  
50% Dark.



**6**  
**Coffee**  
Counter  
Culture Coffee.  
55% Dark.



**7**  
**Guajillo Chili**  
A slow burn.  
50% Dark.



**8**  
**Chipotle Chili**  
Smoky heat.  
50% Dark.



## Chocolate Disc Display

(20"H x 7"L x 12"D)

**FREE** with qualifying order.



# TAZA GIFTS

Taza's unique, vibrantly packaged gifts are a perfect any-occasion treat for the serious chocolate lover.

## Seriously Good Stone Ground CHOCOLATE 3 BAR COLLECTION

A tantalizing trio of our seriously good Amaze Bars. This ready-to-give, library-style gift box hits a perfect price point. Contains three 2.5 oz bars: Sea Salt & Almond, Coconut, and Toffee.

Case of 10



8 56072 00404 6



## Oaxacan Sampler

A celebration of the culinary richness of Oaxaca. Contains four 1.3 oz Chocolate Discs: Cacao Puro, Cinnamon, Guajillo Chili, and Vanilla.

Case of 12



8 98456 1100194 4



## Chocolate Mexicano Sampler

A fun, affordable assortment. Contains eight 1.3 oz Chocolate Discs: Cacao Puro, Coffee, Chipotle Chili, Cinnamon, Guajillo Chili, Salted Almond, Super Dark, and Vanilla.

Case of 6



8 98456 00181 4



## Chocolate Mexicano Classic Collection

Mexican stone ground chocolate tradition. Contains six 2.7 oz Classic Chocolate Discs: Cinnamon, Coffee, Guajillo Chili, Salted Almond, Cacao Puro, and Vanilla.

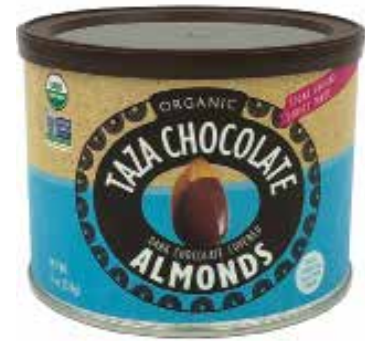
Case of 6



8 98456 00182 1

## CHOCOLATE COVERED NUTS

Whole roasted nuts coated in Taza stone ground 55% dark chocolate. Chocolate Covered Almonds, Hazelnuts, or Cashews  
8 oz cans | Case of 6 cans



## Chocolate Covered Almonds



8 98456 00143 2



## Chocolate Covered Hazelnuts



8 98456 00176 0



## Chocolate Covered Cashews



8 98456 00154 8

# DARK BARK

Taza Chocolate Dark Bark is a seriously satisfying snack with less sugar—just 6-7 grams per serving! Our 80% dark chocolate with crispy, protein-packed quinoa, and crunchy, craveable toppings is a delicious anytime treat.

**4.2 oz | Case of 12 Bags**



## Sea Salt & Almond

80% dark chocolate paired with sea salt, roasted almonds and crispy quinoa.



## Toasted Coconut

80% dark chocolate with tasty toasted coconut and crispy quinoa.



## Pumpkin Seed

80% dark chocolate with crispy quinoa, toasted pumpkin seeds and sea salt.



## Coconut Almond

80% dark chocolate with crispy quinoa, toasted coconut and roasted almonds.



**NEW!**

## TAZA PRO LINE

As a chef, food business owner, or product development professional, you don't make average food. Why use average chocolate? Taza offers several uniquely intense Pro Line chocolate choices—both signature textured and completely smooth couvertures—that deliver dialed-up chocolate flavor to set your creations apart from the crowd. We're relentless in our commitment to sourcing the best ingredients, so our organic, Direct Trade chocolate measures up to your Wicked High Standards.

### CAFÉ BLEND

Quick melting, sweetened, shaved **40% DARK** chocolate that is perfect for beverages.

### CHOCOLATE CHUNKS

Half-inch squares available in Stone Ground Bake Stable and Baking Chocolate Chunks, and Smooth Stone Ground Couverture Chocolate Chunks.

#### BAKE STABLE CHOCOLATE

**60% DARK**

**70% DARK**

REAL GRITTY     MEDIUM GRIT     SMOOTH

#### BAKING CHOCOLATE

**100% DARK** 0% sugar, 54% Fat

REAL GRITTY     MEDIUM GRIT     SMOOTH

#### COUVERTURE CHOCOLATE

**53% DARK** Sugar 46.65%, Fat 37.30%

**66% DARK** Sugar 33.70%, Fat 39.90%

**70% DARK** Sugar 29.5%, Fat 41.4%

REAL GRITTY     MEDIUM GRIT     SMOOTH





### HAND CARVED GRANITE MILLSTONE

We hand carve our millstones. There are two stones in each molino. One stone remains fixed, while the other rotates to grind Cacao Nibs into Chocolate Liquor.



# TAZA CHOCOLATE

## STONE GROUND

Why Stone Ground? Because less processing means more bold chocolate flavor! We stone grind our organic, Direct Trade cacao using hand-carved granite millstones. The result: chocolate with knock-your-socks-off flavor and gloriously gritty texture, unlike anything else you've tasted!

## ORGANIC & SUSTAINABLE

Taza is committed to sourcing quality, organic ingredients from farms that use sustainable growing practices. All of our chocolate is Certified USDA Organic and Non-GMO Project Verified.

## DIRECT TRADE CERTIFIED

To source the best cacao for Taza Chocolate, we cultivate direct relationships with growers and pay a premium over the Fair Trade price. We pioneered the first third-party certified Direct Trade cacao sourcing program in the U.S., to ensure transparency and fairness for all.

## READY TO ORDER?

Call 617.623.0804 x2

Email [wholesale@tazachocolate.com](mailto:wholesale@tazachocolate.com)



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