



ABOUT COCOAPLANET®

Based in Sonoma, California, CocoaPlanet was founded on the following principles:

- Chocolate should have more taste, less sugar
- Flavors should be interesting but not overwhelming, complementing the chocolate and tantalizing your palate
- Portions should be small but intensely satisfying.
- Good chocolate should be good for you: a single serving should be less than 100 calories, 8g of sugar or less and 9g net carbs or less.
- Hot chocolate shouldn't sacrifice quality for convenience; it should be made with real chocolate, not powder!



Founder Anne McKibben

Born in Paris to a French mother and an American father, Anne learned from an early age to experience eating beautifully crafted European chocolates. Inspired by that early life experience, she invented a new concept for chocolate based on refined taste and balance – pearls of exquisite flavor delicately suspended in premium dark chocolate. Recalling the sumptuous hot chocolate, lovingly made by her mother and grandmother in France, CocoaPlanet chocolates are discs – fit to stir in a cup of hot milk, updating the traditional recipe for *Chocolat Chaud à l'Ancienne* with a speedy twist.

Further inspired by her recent life in Sonoma, California and an appreciation for great foods and great wine, Anne was influenced by the contemporary flavors of the region. With all natural and many local Sonoma organic ingredients, and a commitment to produce in California, CocoaPlanet strives to make excellent chocolate available to everyone in an elegant single serving package.

CocoaPlanet balances the best flavors of this Planet, with ethically-sourced premium dark chocolate, for you to experience in moderation and in good health!

Patented Pearls of Flavor

The technology used to create this revolutionary new confection was invented by Anne and her husband. This recently patented invention suspends spheres of flavor within a chocolate disc. The result has only 15% filling versus the 60-80% of sugar-based filling found in most flavor-filled chocolates. The perfect balance of flavors means more chocolate, less sugar – a better chocolate experience! Evolving the concept of flavor-filled chocolate, this revolutionary treat is made with ingredients that are 100% Natural, Non-GMO Verified and Gluten Free Tested. CocoaPlanet chocolate is made with Cacao that is Fair Trade Certified™ by Fair Trade USA.