



COCOAPLANET® CHOICES

WE MAKE BEAUTIFUL, HEALTHY CHOCOLATE AVAILABLE TO EVERYONE

We Choose Beautiful

Our chocolates have a clean, elegant design throughout the product and packaging. Beauty is found in function as well as form: the thin, circular wafer serves as both an eating chocolate and a hot chocolate. And the simple geometry of our packaging provides structural protection to survive the hazards of purse or shirt pocket.

We Choose Healthy

But just because a chocolate is beautiful doesn't mean it can't be healthy. Our Pearls of Flavor™ suspended in a thin chocolate wafer give you More Taste, Less Sugar™, resulting in single serving portions that have fewer than 100 calories and only 7-8 grams of sugar. Our chocolates are made with All Natural and mostly Organic ingredients, are Gluten Free tested certified and are free of Genetically Modified Organisms (GMOs) as verified by the Non-GMO Project. We are committed to non-GMO foods and lifestyle.

We Choose Social Responsibility

We choose ethically sourced chocolate that contains Fair Trade Certified™ Cocoa by Fair Trade USA. Our chocolate is produced using sustainable practices, enabling cocoa farmers to have better quality of life. We believe in keeping our business as local as possible to create and sustain local jobs. By choosing local organic ingredients where possible, we celebrate the tastes and aromas of California and we buy most of our ingredients from California farmers and purveyors.

Our search for a manufacturing facility led us to create a brand new chocolate factory in downtown Sonoma. This eco-friendly craft manufacturing facility is bringing jobs to our community!

Despite the trend to source packaging materials from overseas, we worked long and hard to find a packaging and printing facility in California. Doing so has helped to keep California jobs and reduce our carbon footprint.

We Choose to Innovate

We were inspired to provide a new taste experience along with fewer calories and sugar. To realize our vision, we needed to invent a new way of combining flavored fillings with chocolate. So, we invented the new technology used to create CocoaPlanet chocolates.

Our recently patented invention suspends spheres of flavor within a thin chocolate wafer. 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 taste, less sugar – a better, more healthy experience that evolves the concept of flavor-filled chocolates.

