

Wholesale Catalog

2021



feve
artisan chocolatier

ABOUT FEVE

Bold flavors and stunning appearances. That is the hallmark of Feve's signature style and approach to confection-making. Founded in San Francisco in 2007, Feve started humbly with a micro-loan for its first caramel cooker – along with big dreams of becoming a leading national confectioner.

As word spread, Feve's confections have gained a strong following and growing fan base in some of the finest restaurants, hotels and specialty grocers in the U.S. Feve now employs a team of the industry's finest chocolatiers to create a broad range of beautiful chocolate confections under the Feve brand (pronounced "Fev", as in the first syllable of beverage), offered through wholesale, retail and online channels. Our growing product portfolio includes traditional and modern truffles (bonbons), chocolate-covered nuts, chocolate bars, toffee squares, and other artistic treats. Feve's products combine the highest-quality, locally-sourced, simple to pronounce ingredients with elements of fine art to produce distinctive expressions of exceptional taste with every bite.

Feve also manufactures and co-packs chocolates and confections for a wide variety of clients. With our state-of-the-art manufacturing facility and unique skill set, we custom manufacture a range of molded, deposited and enrobed chocolates to meet the needs of some of the largest retailers and distributors in the country. We invite you to speak with us regarding your own co-packing or confection manufacturing requirements.

LOCAL MANUFACTURER



As a proud member of SFMADE, we support the belief that local manufacturing taps into the unique identity and spirit of the city and the region. An economy that prioritizes workers, entrepreneurs, and artisans who make things has the potential for greater social and environmental impact.

OUR AWARDS

Feve is a four-time winner of the Good Food Awards®, granted to American food producers who make the kind of food we all want to eat: tasty, authentic and responsibly produced. The Good Food Awards® seal, found on winning products, assures consumers they have found something exceptionally delicious which also supports sustainability and social good.



415.813.6000



FLAVORS OF FEVE

In the kitchen, Feve creates flavors and textures like no other chocolatier. Founded in San Francisco over a decade ago, we create innovative and sustainable chocolate confections that offer a unique artistic and transformative culinary experience. Our dynamic portfolio includes over 40 signature favorites along with seasonal innovations for holidays and special times of the year.



ALMOND HAZELNUT CRUNCH
Crunchy, handmade nut praline with the perfect blend of almonds and hazelnuts.



ALMOND LEMON CRUNCH
Crunchy, caramelized almond praline with zesty lemon coated in dark chocolate.



HONEY LAVENDER
A dark chocolate truffle infused with lavender and local wildflower honey.



IRISH CREME
Coffee-infused truffle blended with Irish cream and a hint of barrel-aged bourbon.



JAMAICAN RUM
Mature dark rum ganache with rich caramel undertones.



LIME
A tart, refreshing lime truffle encased in a shell of fine dark chocolate.



LIMONCELLO
A smooth, creamy and refreshing lemon truffle encased in premium dark chocolate.



BANANA CARAMEL
A silky truffle with oven-roasted bananas, caramel and vanilla beans.



BANANA COFFEE CRUNCH
Milk chocolate truffle with bananas, coffee and crunchy hazelnut praline.



MANGO GINGER
A sumptuous, smooth dark chocolate truffle infused with ginger and layered with house-made mango passion jam.



MANGO LIME
A smooth and tangy mango and lime truffle bursting with refreshing exotic tropical flavor.



MAPLE
Blond dulcey chocolate ganache with real maple syrup, encased in a milk chocolate shell.



MEXICAN VANILLA
Smooth dark truffle infused with Mexican vanilla beans.



OLIVE OIL LEMON
Creamy, white chocolate truffle blended with fruity arbequina olive oil and hints of lemon zest.



BANANA DULCEY RUM
A smooth, exotic truffle made with caramelized bananas, coconut, a hint of rum, and layered with crunchy nut praline.



BLACKBERRY
Blackberry liquor-infused dark chocolate ganache in dark chocolate.



BLACK SESAME MATCHA
Caramelized sesame praline layered with a smooth, creamy toasted matcha truffle.



CABERNET
A blended dark and milk chocolate ganache infused with a full-bodied California Cabernet.



CARDAMOM VANILLA ALMOND
Cardamom-infused ganache with vanilla and an almond top.



PASSION FRUIT
Bright, clean passion fruit flavor encased in a shell of dark chocolate.



PEANUT BUTTER CRUNCH
Caramelized, hand-made peanut praline with crispy French wafer and fine sea salt.



PEPPERMINT DARK TRUFFLE
A seasonally-inspired truffle with pure peppermint oil infused in a premium dark chocolate ganache.



PISTACHIO RASPBERRY DULCE
Crunchy pistachio praline layered with our own raspberry jam, caramelized white chocolate, and cinnamon.



PISTACHIO ROSEMARY
Rosemary-infused dark roasted caramel, layered with crunchy pistachio praline. A Good Food Awards® winner.



CARMELIA
Caramelized milk chocolate ganache enrobed in dark chocolate and finished with a touch of grey sea salt.



CHERRY VANILLA
Smooth, creamy vanilla truffle layered with tart cherry jam.



COCONUT DARK TRUFFLE
Smooth, creamy dark chocolate truffle layered with exotic coconut gianduja.



CRISPY HAZELNUT
Dark caramelized hazelnut praline, milk chocolate and feuilletine.



DARK AND STORMY
A spicy, exotic ginger truffle with a trace of rum in a lime-infused creamy dark chocolate ganache.



RASPBERRY LEMON COCONUT
Creamy lemon coconut truffle layered with fresh raspberry jam and encased in a crunchy coconut bottom layer.



RASPBERRY LYCHEE
Refreshing raspberry fruit gelee layered with smooth dark chocolate lychee.



SALTED CARAMEL
Smooth, soft and buttery dark-roasted caramel with hints of vanilla and savory Malden sea salt. A Feve signature truffle.



SESAME VANILLA
A smooth, creamy vanilla bean truffle layered with crunchy sesame praline.



SINGLE ORIGIN DOMINICAN
Smooth dark truffle made with single origin cacao from the Dominican Republic.



EARL GREY
Dark chocolate truffle infused with earl grey tea and orange flower.



EXOTIC
Dark chocolate and vanilla bean ganache layered with exotic fruit gelee.



GIN AND TONIC
White chocolate truffle with small batch local gin, hints of lime and coriander.



GINGER
Smooth dark truffle made with fresh ginger and local wildflower honey.



HAZELNUT NOIR
Dark-roasted caramelized hazelnut praline, with dark chocolate and crispy feuilletine.



SPICED CARAMEL
Buttery caramel infused with cinnamon, cardamom and ginger in a luscious dark chocolate shell.



STRAWBERRY LEMON
Smooth, creamy strawberry truffle with pomegranate molasses and fresh lemon zest.



VEGAN COCONUT CARAMEL
Smooth, buttery caramel made with creamy coconut and refreshing lime. Dairy-free.



WILD THING
A creamy orange truffle layered with almond coriander praline.



YUZU
Intense lemon flavor balanced by a buttery white ganache made from Japanese citrus fruit.



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BULK TRUFFLES

Feve truffles are available in bulk for wholesale purchase nationwide by specialty chocolate shops, hotels, restaurants, catering companies, wineries, and other fine establishments. Each of Feve's artisan truffles takes 2-3 days to make. Let us do the work of creating each masterpiece so you can focus on "wowing" your customers with our premium confections. Since the beginning, Feve has been a leading supplier of beautiful, delicious chocolates to many of the finest luxury hotels, resorts, specialty shops and chefs in the country.

Truffles are shipped in protective trays of 35 pieces per flavor, vacuum-packed to maintain perfect freshness upon arrival. Minimum quantity of 6 trays per order. Most of Feve's truffles have a shelf life of 4 to 6 weeks from receipt, except caramels which is 6 months (due to the caramelization cooking process). However, because we carefully vacuum-pack our wholesale truffles, they can be frozen upon receipt for up to 6 months and then served at room temperature as needed.

For orders of over 1,000 chocolates, we request at least two weeks advanced notice.

CUSTOM TRUFFLES

Looking to create unique, one-of-a-kind chocolates that showcase your luxury hotel, specialty store, country club, restaurant or other venue? Feve can handcraft custom truffles that showcase your brand's colors, culinary themes and flavor preferences. Let us work with you to create something special that is exclusive to you and your business. Minimum volumes apply.

BOXED CHOCOLATE COLLECTIONS

Feve's premium chocolate truffles are available in 9 piece and 21 piece retail collections of our most popular flavors. These assortments span nearly the entire range of Feve's flavors, showcasing our chocolatiers' skillful use of farm-fresh local ingredients and natural flavors to create truly delicious treats. Handmade in San Francisco, these beautiful truffles are showcased in luxurious, black boxes that uniquely feature clear lids to show off the stunning chocolates inside. Generate impressive sell-through and add style and sophistication to the retail display in your grocery or specialty store, hotel or gift shop.



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Boxed Chocolate Collections



ASSORTED CHOCOLATES

An assortment of milk, dark and white chocolate truffles showcasing Feve's top flavors. Because we use natural ingredients, our flavors may vary by season.



9 PIECE ASSORTED

Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)

Also available as a 21 piece assorted.

Sales@FEVECHOCOLATES.COM





DOME COLLECTION

Feve's most colorful collection! A gorgeous box of dome-shaped truffles with popular and seasonal flavors that makes an amazing gift.



9 PIECE DOME COLLECTION

*Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)*

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SEA SALT CARAMELS

A nine-piece box of Feve's signature truffle: our dark-roasted, soft, smooth and buttery caramels containing hints of vanilla and savory Maldon sea salt. Gluten-free.



9 PIECE SEA SALT CARAMELS

*Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)*

Sales@FEVECHOCOLATES.COM





NATURAL COLLECTION

An assortment of Feve's top milk and dark chocolate truffles in a beautiful display box with a clear-lid top. These truffles have a more traditional look and flavor profile. The all-natural ingredients and flavor really shine through.



9 PIECE NATURAL COLLECTION

Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)

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SINGLE-ORIGIN COLLECTION

Feve sources its favorite 9 single-origin dark chocolates for this collection from specific regions of the world. Like wine, cacao beans develop unique flavors and aromas influenced by the terroir in which they are grown. This collection is perfect for dark chocolate enthusiasts and wine pairings.



9 PIECE SINGLE-ORIGIN COLLECTION

Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)

Sales@FEVECHOCOLATES.COM





PASSION FRUIT HEARTS

A nine-piece box of bright, zesty passion fruit red hearts in a shell of fine dark couverture chocolate. One of our most popular flavors.



9 PIECE PASSION FRUIT HEARTS

*Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)*

415.813.6000



VALENTINE'S DAY HEARTS

A special Feve collection of heart-shaped, assorted chocolates for Valentine's Day with our favorite nine flavors. Made in limited quantities.



9 PIECE VALENTINE'S DAY HEARTS

*Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)
Limited Availability (mid January - mid February)*

Sales@FEVECHOCOLATES.COM



PANNED GOURMET NUTS (DRAGEES)

The lost art of “panning” is a specialty at Feve. For our chocolate-covered nuts, we start by applying our signature roasting profile to California almonds or Oregon hazelnuts using our in-house roaster to achieve the perfect flavor and aroma. Then we caramelize each nut to add the unique sweet and savory contrast our customers love. Finally, we add layer after layer of premium chocolate in a slow, old-world style of handmade production until we achieve the precise flavor and texture combination we’re looking for.

Our fruit-based dragees start with nuts roasted in-house, followed by amazing combinations of real fruit, tangy yogurt and premium white chocolate to achieve unique, fresh tastes that highlight the fruit and zesty natural flavors.

All flavors are gluten-free.



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Panned Gourmet Nuts



CHOCOLATE COVERED CARAMELIZED ALMONDS

A perfect balance of salty and sweet, chocolate and almond. We roast our almonds to perfection, caramelize them, add a pinch of salt to accentuate the flavors, then coat them in high-quality dark chocolate couverture - more than 20 layers per nut! Dairy free.

Minimum order: 1 case (20 units per case)

Net Wt 6 oz (171G)

Available in bulk (minimum 10 lbs)

CHOCOLATE COVERED CARAMELIZED HAZELNUTS

Feve chocolate-covered hazelnuts are panned in an old-world, artisan process. We start by roasting our hazelnuts to perfection, caramelize them, add a pinch of salt to accentuate the flavors, then coat them in high-quality dark chocolate couverture - more than 20 layers per nut! Dairy free.

Minimum order: 1 case (20 units per case)

Net Wt 6 oz (171G)

Available in bulk (minimum 10 lbs)



Sales@FEVECHOCOLATES.COM





CHOCOLATE COVERED CHAI SPICED ALMONDS

Dark-roasted, caramelized almonds coated in layers of two different premium chocolates, blended with our custom hand-made chai spice blend and then finished with ginger-infused blonde chocolate. A Good Food Award® Winner.

**Minimum order: 1 case (20 units per case)
Net Wt 6 oz (171G)
Available in bulk (minimum 10 lbs)**



CHOCOLATE COVERED STRAWBERRY YOGURT ALMONDS

Premium California almonds coated in a proprietary custom blend of white chocolate, tangy yogurt, dried strawberries, dried raspberries and organic lemon oil.

**Minimum order: 1 case (20 units per case)
Net Wt 6 oz (171G)
Available in bulk (minimum 10 lbs)**



CHOCOLATE COVERED MANGO LIME ALMONDS

Premium California almonds coated in Feve's unique, custom blend of white chocolate, tangy yogurt, dried mango, dried passion fruit and refreshing lime.

**Minimum order: 1 case (20 units per case)
Net Wt 6 oz (171G)
Available in bulk (minimum 10 lbs)**

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CHOCOLATE COVERED MATCHA SESAME ALMONDS

Our caramelized almonds covered in layers of dark chocolate, white chocolate blended with black sesame, and fine Matcha tea blended into citrus infused chocolate.

**Minimum order: 1 case (20 units per case)
Net Wt 6 oz (171G)
Available in bulk (minimum 10 lbs)**



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FEVE BARS

Feve Bars represent our unique take on the traditional chocolate bar. Our skillful chocolatiers have taken nostalgic flavors that harken back to happy childhood memories - comforting memories of grandma's cinnamon toast, mom's raspberry cheesecake, and old-fashioned peanut butter bars - and revived them as tasty confection bars unlike anything else on the market. Combined with healthful ingredients such as crunchy puffed quinoa, Feve Bars are a retro treat in a reimagined way, appealing to both younger and older customers alike. Brand new for Fall 2020, Feve Bars are available in three nostalgic flavors: Cinnamon Toast, Peanut Butter Crunch, and Raspberry Cheesecake.



NEW
PRODUCT

PEANUT BUTTER CRUNCH

Roasted peanuts in our own caramelized white chocolate, with crunchy puffed quinoa and real vanilla.

Minimum order: 3 cases (12 units per case*)

Net Wt 2.3 oz (65G) per bar

*Only one flavor per case.



NEW
PRODUCT

CINNAMON TOAST

A custom blend of cinnamon infused in our own caramelized white chocolate, with crunchy puffed quinoa and real vanilla.

Minimum order: 3 cases (12 units per case*)

Net Wt 2.3 oz (65G) per bar

*Only one flavor per case.

NEW
PRODUCT

RASPBERRY CHEESECAKE

Real raspberries and tart lemons blended in white chocolate with flakes of toasted coconut.

Minimum order: 3 cases (12 units per case*)

Net Wt 2.3 oz (65G) per bar

*Only one flavor per case.



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SPECIALTY TREATS

Handmade gourmet chocolate treats like orange peel from a special source in Italy, enrobed in luxurious, European dark chocolate that captures the orange tangyness without too much sweetness. Chocolate bars that swathe three different homemade artisan nut butters in sensual, "S-shaped" curves. Incomparable - perhaps the best word to describe Feve's gourmet chocolate treats. If it's not unique, luxurious and extraordinarily delicious, we won't make it.

CANDIED ORANGE PEEL

Refreshing, candied orange peel sourced from Italy, enrobed in fine, premium dark chocolate.

Minimum order: 1 case (20 units per case)
Net Wt 1.75 oz (50G)



FEVE 3 PACK PRALINE BARS

A unique collection of three "S-shaped" curved chocolate bars that each enclose a different nut praline handmade by Feve chocolatiers. We roast, caramelize and grind peanuts, hazelnuts and corn nuts to handmade our own nut butters for these bars. The nut butters are mixed with chocolate and a crispy french wafer for a pleasant crunch, then we encase them in premium milk chocolate.

Minimum order: 1 case (20 units per case)
Net Wt 3.5 oz (100G)

SHELF LIFE, SHIPPING & DELIVERY FAQs

Most Feve truffles and boxed chocolate collections have a shelf life of 4 to 6 weeks from receipt, except our sea salt caramels which is 6 months (due to the caramelization cooking process). Our bulk truffles and boxed collections will arrive to you carefully vacuum-packed to maximize their freshness. The shelf life for all of our gourmet nuts, chocolate bars, and other specialty treats is generally 6 months. Ideally, Feve products should be stored at a temperature of around 60-63 degrees Fahrenheit, but can be stored at room temperature so long as they are kept away from sunlight, moisture and cooking odors that might damage the product. We do not recommend refrigerating our products as this can cause fat or sugar "bloom" to occur which creates a whitish coating on the chocolate surface. It is not harmful in any way but may detract from the appearance.

Our national shipping carrier is FedEx. We generally ship FedEx Ground west of the Rockies, and FedEx 2 Day or FedEx Overnight everywhere else, to avoid having our perishable product in transit for too long, or sitting in a hot truck or warehouse. We use insulated boxes or pouches and coldpacks when shipping to warmer climates during the summer, at no additional charge. Orders received Sunday through Wednesday generally ship next business day. Orders placed on Thursdays or Fridays will ship the following Monday.

Local deliveries within San Francisco and the East Bay are generally made within 48 hours. There is a modest delivery charge for local orders to cover our third-party costs for delivery. All orders can also be picked up at our factory in San Francisco during normal business hours (9am to 5pm) at no charge.

BUSINESS GIFTS

Celebrate the holidays, a corporate celebration, product launch, successful deal, or your clients and employees with Feve's gorgeous handmade artisan chocolates.

Feve makes corporate gift-giving easy! And we offer early-order and volume discounts starting in October each year. Visit our website for more information.

Choose from our wide selection of freshly-made 9 piece and 21 piece chocolate boxes, gift towers, and other treats -- ready for delivery or local pickup from our San Francisco factory. Or, for a small charge, have us pack, ship and fulfill all your individual gifts for you using Feve's Multi-Recipient Shipping Service. Download our Multi-Recipient Shipping Worksheet and Policies from our website.



PERSONALIZED GIFTS

Customize your own chocolates with your business's logo or artwork (entirely edible!). Our corporate gifts are one of a kind and it is our desire to give you the best and most personalized service possible. Customized gifts require a one-time setup fee and sufficient lead time (4-8 weeks). Discounts are available with minimum volumes. Contact us at sales@fevechocolates.com for more information.

