

## Doti launches new organic product line

Chocolate manufacturer Doti is headquartered in the Polish town of Smolec near the city of Wrocław. At the ISM trade fair, Doti presented new organic products with a 70% cocoa share. This modern product line in resealable 50g bags comes in response to all those consumers who prefer healthy, tasty premium quality snacks. The four varieties are almonds in chocolate, cranberries in chocolate, cashews in chocolate and dates in chocolate. The products are eco-certified and gluten-free, vegan, handmade and free of palm oil.

The product range is aimed above all at specialist retailers including sweets shops, confectioneries, delicatessens, cafés, tea shops and wine bars. These fine Doti chocolate products are however also available at selected shopping centres and in healthy food outlets. The family-run company, founded in 1991 by the couple Dorota and Mariusz Mroczkowski, now sells its products in more than 20 countries including Germany, Denmark, Sweden, Great Britain, the USA and in Hong Kong. Doti's fruits and nuts have been available on the German market for over 15 years, where they meanwhile enjoy a large fan base.

The basis for this success is the best raw materials such as fully ripened fruits, nuts and almonds in pure chocolate and in milk, white and dessert chocolate with aromatic additives such as cinnamon, freshly ground coffee or coconut. The production uses no palm oil and is constantly striving to improve the quality and taste, and to present the premium products in attractive, modern packaging.

[www.doti.pl](http://www.doti.pl)

Dr Henriette Ullmann



## Manufaktura Czekolady presents magnificent creations

Since it was founded in 2009, Poland's bean-to-bar manufacturer Manufaktura Czekolady has successfully been researching the issue of premium chocolate and its innovative processing. The founders, Krzysztof Stypułkowski and Tomek Sienkiewicz, rely first and foremost on delicate processing of the cocoa beans carefully selected from around the world to create the unique chocolate taste that the young company has become internationally well-known.

Additionally, the young team is determined to always pleasantly surprise the audience at festivals and trade fairs like ISM with spectacular chocolate creations. The agenda at the recent ISM in Cologne included a chocolate pizza, "Pop Art" pralines and chocolate lollipops. The pizza is

a colourful pizza-shaped chocolate made 100% from fruit and chocolate, with no artificial flavours or colours.

The box for the "Pop Art" pralines features a Pop Art design similar to Andy Warhol's famous portrait of Marilyn Monroe, while the small, precious products inside are no diamonds, but luxurious pralines. "Women love them in a similar way", according to Sienkiewicz. They can melt in one's mouth or be transformed into hot chocolate with the addition of a hot liquid. In addition, new lollipops are available in whole milk chocolate, dark chocolate, whole milk chocolate with orange, white chocolate with pineapple and curcuma, and in white chocolate with raspberries.

[www.manufakturaczekolady.pl](http://www.manufakturaczekolady.pl)

Dr Henriette Ullmann

## Casa Kakau shows drinking chocolate from a family recipe

For their son who is acutely allergic to milk and dairy products, Ivan and Iva Ilchev set out to produce a special chocolate processed straight from the cocoa bean. This signalled the start in 2016 of the Bulgarian company Casa Kakau, which today boasts an extensive product portfolio of vegan and organic chocolates. Its drinking chocolates are free from dairy and animal-based products, and are manufactured without lecithin, gluten, additives, preservatives, stabilising agents or other substances.

Casa Kakau's new products at the ISM fair included a luxurious mixture of first-class dark 70% bean-to-bar drinking chocolate with orange, and an exquisite combination of drinking chocolate and high-quality ginger. The extraordinarily tasty chocolates are created in accordance with the original family recipe for people who want to maintain a natural, healthy diet. Casa Kakau imports the cocoa beans directly from personally selected farms in Ecuador. In addition, it only uses natural products such as nuts and dried fruits in line with the slogan "Natural & Pure". Casa Kakau has already received numerous awards in various competitions in Great Britain, Denmark, Hungary, the Netherlands, and Bulgaria.

[www.casakakau.com](http://www.casakakau.com)

Dr Henriette Ullmann

