



CATALOG
2024



www.chocolatestory.eu

NATURALLY - FROM BEAN TO BAR





DRINKING CHOCOLATE ARTISANAL

Dimensions: fi 90 x 90 mm
Net weight: 120 g
Delivery packaging: 12 pieces
Shelf life: 12 months

PREPARATION:

Put the contents of the package (120 g) into a pot containing 300 ml of milk (for thick drinking chocolate) / 500 ml of milk (for thinner chocolate). Then stir constantly, bring to boil and cook briefly.

3-5 servings per container



MILK CHOCOLATE 44% COCOA

Cat. number: CS-CUP-101 EN



MILK CHOCOLATE 44% COCOA

WITH ORANGE

Cat. number: CS-CUP-103 EN



MILK CHOCOLATE 44% COCOA

WITH RASPBERRIES

Cat. number: CS-CUP-102 EN



DARK CHOCOLATE 70% COCOA

Cat. number: CS-CUP-100 EN



CHRUNCHY FOR MUNCHING
FOR ALL SMALL AND BIG
ARTISANAL CHOCOLATE
AND COOKIE LOVERS



CHRUNCHY
FOR MUNCHING

Dimensions: fi 90 x 90 mm
Net weight: 120 g
Delivery packaging: 12 pieces
Shelf life: 12 months



COOKIES IN CHOCOLATE
MILK 44% COCOA WITH ORANGE
Cat. number: CS-CR-100 EN



COOKIES IN CHOCOLATE
MILK 44% COCOA WITH RASPBERRIES
Cat. number: CS-CR-101 EN



COOKIES IN CHOCOLATE
MILK 44% COCOA
Cat. number: CS-CR-102 EN



LAS VEGAN'S

LAS VEGANS

We want to introduce you to the taste of Las Vegan's vegan chocolate - a brand that has ecology in its DNA. Delicious chocolates based on vegetable milk substitutes. Made only from natural raw materials, packed in compostable paper.

All Las Vegan's tablets are packed in convenient displays that facilitate effective presentation at the point of sale - both in large and very small commercial spaces.

- plant-based
- plastic-free
- organic
- artisan



VEGAN 39% COCONUT MYLK CHOCOLATE

Cat. number: LV-TBL-102

Net weight: 50 g

Delivery packaging: 20 pieces

Shelf life: 12 months

Delicious
vegan chocolate

Handmade
production



VEGAN 43% MYLK CHOCOLATE & RASPBERRY

Cat. number: LV-TBL-103

Net weight: 50 g

Delivery packaging: 20 pieces

Shelf life: 12 months

European Organic Certification

Compostable
Paper Packaging



VEGE-CHOCOLATE + ROASTED COCOA NIBS

Cat. number: LV-LNG-102

Net weight: 35 g

Delivery packaging: 12 pieces

Shelf life: 12 months



VEGE-CHOCOLATE + GOJI BERRIES

Cat. number: LV-LNG-100

Net weight: 35 g

Delivery packaging: 12 pieces

Shelf life: 12 months



VEGE-CHOCOLATE + RASPBERRIES

Cat. number: LV-LNG-101

Net weight: 35 g

Delivery packaging: 12 pieces

Shelf life: 12 months



VEGAN MYLK CHOCOLATE

Cat. number: LV-TBL-109

Net weight: 50 g

Delivery packaging: 20 pieces

Shelf life: 12 months

0% SUGAR ADDED



100% COCOA BAR

Cat. number: LV-TBL-108

Net weight: 50 g

Delivery packaging: 20 pieces

Shelf life: 12 months

0% SUGAR ADDED



DATE MYLK CHOCOLATE

Cat. number: LV-TBL-107

Net weight: 50 g

Delivery packaging: 20 pieces

Shelf life: 12 months

0% SUGAR ADDED



CHOCOLATE TOOLS & OTHER SHAPES

Chocolate tools are not only a sweet gift, but above all a gift that evokes positive emotions. The original forms are very popular at Christmas fairs and other events. It is great to see the smile of people who just learned the sweet secret of our chocolate tools. We can make any shape to order. All chocolate tools are made of dark chocolate containing 60% cocoa.



SPANNER

Dimensions: 89 x 290 x 26 mm
Delivery packaging: 10 pieces
Shelf life: 12 months
Cat. number: TDC-PKG-105
Net weight: 70 g



BIG MONKEY WRENCH

Dimensions: 89 x 290 x 26 mm
Delivery packaging: 10 pieces
Shelf life: 12 months
Cat. number: TDC-PKG-107
Net weight: 140 g



NUT AND BOLT

Dimensions: 246 x 156 x 47 mm
Delivery packaging: 6 pieces
Shelf life: 12 months
Cat. number: TDC-PKG-125
Net weight: 110 g



GAME CONTROLLER

Dimensions: 246 x 156 x 35 mm
Delivery packaging: 8 pieces
Shelf life: 12 months
Cat. number: TDC-PKG-134
Net weight: 210 g



SHIPPER

Dimensions: 160 x 60 x 45 cm

DISPLAY



CHOCOLATE IS OUR PASSION

WHO WE ARE?

MANUFAKTURA CZEKOLADY is one of few companies in the world who actually make chocolate directly from cocoa beans. We have been expanding and successfully developing our expertise in chocolate and its processing methods since 2009. At our chocolate manufacture we ensure top quality at each stage of the production process. No preservatives, processing aids or soy lecithin are added to our products to make their taste unique. Our bars are made using carefully selected cocoa beans that originate in different parts of the world.

Manufacturing of real chocolate is a long and complex process in which many people are involved. It all starts with farmers. Without them there would be no "black gold". If possible, we try to reach them directly in order to take part in the process of selecting beans at plantations thanks to building direct relationships with the farmers (Direct Trade). Next stages of the manufacturing process such as roasting, grinding and forming the chocolate bars take place at our workshop in Łomianki near Warsaw.

We present to you our latest product catalog targeted at wholesale and retail customers. We believe that real chocolate enables you to experience an unforgettable journey around the world.

THE ORIGINS

The company's founders, Tomek and Krzysiek, are information technologists by profession, but their love of chocolate and a desire to make something tangible rather than virtual made them give up their cozy jobs and establish the first workshop in Poland that manufactures Bean-to-Bar Real Chocolate. Since then the team has been growing substantially, but we are still driven by the same goal of making Real Chocolate, and have been enjoying it.



Food safety and hygiene are absolute top priority at Chocolate Story. This is why all of our production and processes are in full compliance with **IFS Food** (International Featured Standard). A Global Standard for Food Safety. The premises of the production are audited yearly to maintain being IFS certified.

KRZYSZTOF STYPUŁKOWSKI

+48 516 858 848

ks@chocolatestory.eu

POLAND
WARSAW / ŁOMIANKI
www.chocolatestory.eu

