



World Final Winners – 2017

Plain/origin dark chocolate bars

- Gold: Friis-Holm (Denmark) – Chuno Tripple Turned 70 %
- Gold: Pacari Chocolate (Ecuador) – Tutu Iku 70%
- Silver: Friis-Holm (Denmark) – Chuno Double Turned 70 %
- Silver: Pacari Chocolate (Ecuador) – LaCumbia 70%
- Silver: Pacari Chocolate (Ecuador) – Los Ríos 72%
- Bronze: Pacari Chocolate (Ecuador) – Esmeraldas 60%
- Bronze: Pacari Chocolate (Ecuador) – Manabí 65%
- Bronze: Pacari Chocolate (Ecuador) – Piura 70%

High % plain/origin dark chocolate bars (85% and over)

- Silver: Pacari Chocolate (Ecuador) – Raw 100%

Plain/origin 'dark' milk chocolate bars (50% and over)

- Gold: Friis-Holm (Denmark) – Dark Milk 65 %

Dark chocolate bars with an infusion or flavouring

- Gold: Pacari Chocolate (Ecuador) – Lemon Verbena
- Silver: Pacari Chocolate (Ecuador) – Cardamom
- Silver: Pacari Chocolate (Ecuador) – Lemongrass
- Silver: Pacari Chocolate (Ecuador) – Merken
- Silver: Pacari Chocolate (Ecuador) – Passion Fruit 60%
- Bronze: Pacari Chocolate (Ecuador) – Andean Mint

Dark chocolate bars with inclusions or pieces

- Silver: Åkesson's (United Kingdom) – Åkesson's Bejofe Estate 75% Trinitario Cocoa & Black Pepper- Organic (**)
- Silver: Åkesson's (United Kingdom) – Åkesson's Madagascar Bejofe Estate 75% Trinitario Cocoa & Pink Pepper – Organic (**)
- Silver: Åkesson's (United Kingdom) – Åkesson's Madagascar Bejofe Estate 75% Trinitario Cocoa & "Wild" Voastiperifery Pepper- Organic (**)
- Silver: Pacari Chocolate (Ecuador) – Goldenberry
- Bronze: Friis-Holm (Denmark) – Dark Nibs (**)

Rough ground flavoured dark chocolate bars

- Silver: Donna Elvira (Italy) – Cioccolato di Modica – Arancia
- Silver: Donna Elvira (Italy) – Cioccolato di Modica – Peperoncino (**)

Milk chocolate bars with an infusion or flavouring

Bronze: Cacaosuyo (Peru) – Lucuma

Milk chocolate bars with inclusions or pieces

Bronze: Friis-Holm (Denmark) – Milk Nuts (**)

Unflavoured dark chocolate ganaches or truffles

Silver: Pietro Macellaro Pasticceria Agricola Cilentana (Italy) – Piura buffalo cream

Dark chocolate enrobed marzipan

Gold: Pietro Macellaro Pasticceria Agricola Cilentana (Italy) – Violetta

Silver: Pietro Macellaro Pasticceria Agricola Cilentana (Italy) – Wild oregano and lemon of Sorrento

Dark chocolate enrobed whole fruit

Gold: Pietro Macellaro Pasticceria Agricola Cilentana (Italy) – Boero

Silver: Pacari Chocolate (Ecuador) – Dark Chocolate Covered Cacao Nibs

Silver: Pacari Chocolate (Ecuador) – Dark Chocolate Covered Dehydrated Banana

Silver: Pacari Chocolate (Ecuador) – Dark Chocolate Covered Dehydrated Goldenberry

Spreads with dark chocolate (no milk powder)

Silver: *La Botteghina del Cioccolato* (Italy) – **Nocciolosa**

Special awards

Given for entries that qualify for the special category criteria

Plain/origin dark chocolate bars

Gold – Chocolate Maker: Friis-Holm (Denmark) – Chuno Tripple Turned 70 %

Gold – Directly Traded: Friis-Holm (Denmark) – Chuno Tripple Turned 70 %

Gold – Organic: Pacari Chocolate (Ecuador) – Los Ríos 72%

Triple M.M.M Special Awards

A new prize given by our founding partners, Maricel Presilla, Martin Christy and Monica Meschini. The Triple MMM (or Mmm...) prize represents products chosen by the founders and Grand Jury because of a personal appreciation of a product tasted during judging. This prize reflects personal enjoyment of the product awarded and is not based on the competition scores.

Dark chocolate bars with a filling

2017 World Gold M.M.M: Cacaosuyo – Camu Camu & Yacon