



DAGOBA

ORGANIC CHOCOLATE

Founded in 2001, Dagoba Organic Chocolate seeks to create the world's most exquisite organic chocolate, following the highest standards of ethics and ecological sustainability. All of Dagoba's products have been Certified Organic since the company began operations (making it the first US manufacturer to offer only Certified Organic chocolate and cocoa). The company also offers the widest range of Fair Trade Certified™ chocolate and cocoa products - including bars, baking essentials, hot chocolates and dragees - in retail and food service sizes. Dagoba has become the highest regarded organic chocolate on the market, rated "Best Organic Bars" by Food & Wine in 2001, "World's Best Chocolate" by CNN/Money and "Best Dark Chocolate" by the San Francisco Chronicle. Dagoba's tantalizing offerings are made from the finest grade organic beans. All are kosher and many are Fair Trade Certified by TransFair USA. The company is family owned and operated, and manufactures everything in small batches at its 100% organic facility-powered entirely by renewable energy.

DAGOBA ORGANIC CHOCOLATE BARS

Like wine, our bars have complex flavor profiles, featuring aromatic bouquets and rich nuances from fruit to spice. We have created a wide range of flavor infusions unique to our brand, using only pure essential oils - the highest grade of any plant extract. We do not use vegetable glycerin or other oils.



DAGOBA ORGANIC CHOCOLATE BARS - SELECTION

Dagoba products are made in small batches, using only the finest varietal certified organic beans and the purest ingredients. We are leading the industry into new realms and uncharted flavor landscapes. Dagoba Organic Chocolate has quickly become the highest regarded organic chocolate on the market.



DARK

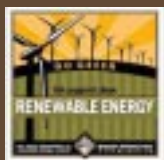
- Dark - 59% cacao content. Features notes of raisin & fig. "Best Dark Chocolate" San Francisco Chronicle.
- Roseberry - 59% dark chocolate, raspberries, rosehips. Nominated "Best New Products, 2003 NASFT Awards."
- Lavender - 59% dark chocolate, lavender, blueberries. A subtle floral experience, terrific with zinfandel.
- Lime - 59% dark chocolate, lime, macadamia nuts.
- Mint - 59% dark chocolate, peppermint, rosemary. The perfect after-dinner chocolate for mature palates.
- Mon Cherrie - 72% dark chocolate, berries, vanilla.
- Conacado - 73% dark chocolate. Single-origin Dominican and Fair Trade Certified™.
- New Moon - 74% pure bittersweet.
- Xocolatl - 74% dark chocolate, chillies and cacao nibs. Our interpretation of the original chocolate of the Aztec royalty.
- Eclipse - 87% extra bittersweet.

MILK

- MILK - "Best Organic Milk Chocolate: - San Francisco Chronicle.
- Chai - Milk chocolate, chai spices, crystallized ginger.
- Latte - Milk chocolate, coffee, cinnamon. Finalist for "Best Confection", 2003 NASFT Awards.
- Brasilia - Milk chocolate, coconut, pecans, brazil nuts.
- Hazelnut - Milk chocolate, hazelnuts, rice crisps.
- White Chocolate - Smooth and delicate. Fair Trade Certified.

"World's Best Chocolate" CNN/Money

"Best Dark Chocolate" San Francisco Chronicle



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