



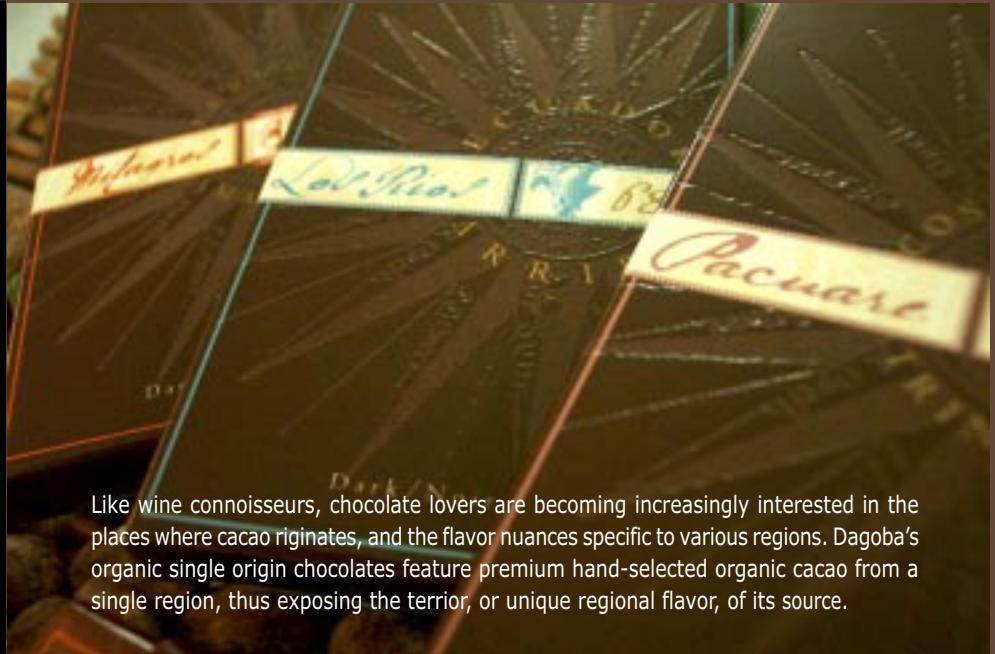
DAGOBA

ORGANIC CHOCOLATE

DAGOBA ORGANIC SINGLE ORIGIN CHOCOLATES

Continuing to be a catalyst in the chocolate industry, Dagoba has introduced its new **Single Origin Dark Chocolates**. These single origin chocolates are among the first to be certified organic, and with quality levels that have been made possible only through direct partnership with master cacao growers. Retailers and consumers who have been looking for chocolates to satisfy their palates and their values need search no further than Dagoba's edible gold. The company is family owned and operated, and manufactures everything in small batches at its 100% organic facility-powered entirely by renewable energy.

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.



Like wine connoisseurs, chocolate lovers are becoming increasingly interested in the places where cacao originates, and the flavor nuances specific to various regions. Dagoba's organic single origin chocolates feature premium hand-selected organic cacao from a single region, thus exposing the terroir, or unique regional flavor, of its source.



DAGOBA ORGANIC SINGLE ORIGIN CHOCOLATE - SELECTION

To meet the needs of all seeking the purest in cacao, they are available in:

- * Bars - 2oz (56.7gm) - perfect for personal enjoyment or gift giving.
- * Tasting Squares -10gm - for comparative tasting, indulging cravings, wine pairings, cafes, spas, hotels, fine dining.
- * Bulk Couvertures - for food service professionals & discriminating home chefs.

Pacuare, Costa Rican Cru (68% dark): This cru bar is made with cacao from an exemplary Certified Organic estate in northeastern Costa Rica. Its name was inspired by the Pacuare River, one of Costa Rica's wildest rivers, which cuts through primordial rainforest gorges that shelters jaguars, ocelots, monkeys and birds. PASCUARE's flavor is mild with low density, and subtle nuances of caramel and golden raisin.

Los Rios, Ecuador (68% dark): The Los Rios region of Ecuador - namesake of this bar and the source of its cacao - is known for exceptional cacao, called Arriba (up river). Arriba derives from the mighty strain Arriba Nacional, which was once abundant but is sadly on the verge of extinction. Dagoba is working with a small group of farmers in the region to revive Nacional. LOS RIOS features upfront cacao, bouquet of fruit blossom and a lingering floral aroma.

Milagros, Peru (68% dark) - Fair Trade Certified™- This bar is named after the Bay of Miracles (Los Milagros) - which lies at the edge of the Peruvian Amazon. Home to about 2000 cacao farmers who have organized into a Fair Trade cooperative, this is a magical place where two rivers unite: the Monzon and the Huallaga. These rivers carry water from the forest to nourish cacao, papaya, orchids, banana and native medicinal plants such as Una de gato. Milagros offers nuances of the banana and orchid growing next to the cacao.

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.



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