

CHOC AFFAIR

CHOC
AFFAIR
CLASSIC
OAT M!LK
VEGAN
CHOCOLATE



SINGLE ORIGIN COLOMBIAN COCOA

PRODUCT BROCHURE

-  **SPEEDY DISPATCH**
-  **TRUSTED ETHICAL BRAND**
-  **ENTICING FLAVOURS**
-  **COMPETITIVE PRICING**
-  **WE ONLY WORK WITH
INDEPENDENT RETAILERS**
-  **BRITISH SOURCED PACKAGING**

Choc Affair is a family-owned chocolate maker based in historic York - the ancestral home of British chocolate making.

We believe that cocoa is a gift from nature and that the very best chocolate begins with the finest cocoa beans. Our supplier, Luker Chocolate, works with independent farmers and cooperatives in Colombia, ensuring every bean in our chocolate is responsibly and sustainably produced. By investing in those same communities, with a little extra paid for every kilo of chocolate we buy, we're helping our farmers, their families and the wider community thrive throughout the cocoa-growing regions of Colombia.

Decadent and dark, smooth and rich, or white and delicate, upon its arrival at our chocolate HQ our single origin Colombian chocolate is tempered for the perfect snap, and blended with other natural ingredients such as citrus, coffee, peppermint, rhubarb and sea salt to create our famously delicious chocolate.

Voted as one of the top three Chocolate brands in Fine Food Digest's Best Brands for four years running, and winner of **Socially Responsible Business of the Year**, you and your customers can trust we're the perfect brand for you!

WE'RE LOOKING FORWARD TO HAVING YOU ON BOARD.

ABOUT US

We work with a family owned Colombian chocolate producer, and have seen first hand the impact their collaborative approach has on the communities in which our cocoa is grown.

Our shared vision is one where we tread lightly on the environment, reintroducing lost species through reforestation, and improving the biodiversity of the land.

A vision where lives are improved in rural areas, and a history of armed conflict is overcome through training and investment, offering a sustainable future filled with hope, purpose and of course, cocoa.





MEET YOUR TEAM

At our Chocolate HQ in York, our team are dedicated to delivering five star customer service, adding their imagination and creativity to bring you our delicious retail ready product range, guaranteed to be loved by all.



LINDA BARRIE
FOUNDER



JULIAN BARRIE
CEO



RICHARD GIBBONS
OPERATIONS
MANAGER



IAN DICKONS
NORTHERN
SALES MANAGER



JAMES BYE
BUSINESS
DEVELOPMENT
MANAGER



CLASSIC COLLECTION

There is beauty in simplicity, never more so than when combining the exquisite flavours of our Colombian cocoa with all natural ingredients, bringing a whole new level of sophistication to the enticing world of chocolate.

90G MILK OR WHITE
CHOCOLATE BARS

90G DARK
OR OAT MILK
CHOCOLATE BARS



SIGNATURE COLLECTION

Our Signature Collection brings to life our stunning single origin chocolate, with its infusion of natural flavours. Designed to capture your imagination, and keep you coming back for more.



90G MILK CHOCOLATE BARS



90G DARK CHOCOLATE BARS



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OAT M!LK COLLECTION

Our Oat M!lk Collection offers a show stopping array of colour and chocolatey deliciousness. Perfect for a plant based diet, these four bars are just as popular for those simply in search of a flavour sensation.

90G OAT M!LK CHOCOLATE
LEMON & RASPBERRY
LIME
ORANGE & RHUBARB
SALTED CARAMEL



GIN COLLECTION

A firm favourite within our range, these bold designs add an eyecatching splash of colour to your display. Rich Colombian chocolate, infused with natural juniper and fruit flavours, that gives a gin flavour hit without a hint of alcohol.

90G MILK CHOCOLATE
GIN & TONIC
RHUBARB GIN
RASPBERRY GIN

90G DARK CHOCOLATE
BLOOD ORANGE GIN



Early on we dedicated ourselves to giving back to our communities, no matter how big or small the impact would be. Now, after several years in the industry, we've been able to support and drive key initiatives in both our York and Colombian based operations to create opportunities for all.



SCAN HERE
TO FIND
OUT MORE



ETHICAL & SUSTAINABLE

CHOC AFFAIR

CLASSIC
MILK
BUTTONS



SINGLE ORIGIN COLOMBIAN COCOA

CHOCOLATE BUTTONS

The perfect size pouch, filled with delicious single origin chocolate buttons, created to melt in your mouth. Watch your customers keep coming back for more, as they tuck into these beautifully packaged share bags.

Our partnership with **rePurpose** ensures that for every pouch purchased, ten pieces of plastic are removed from the environment. Our pouches are recyclable at local supermarkets.

180G SHARE BAGS
MILK OR CARAMEL
CHOCOLATE

180G SHARE BAGS
DARK OR OAT MILK
CHOCOLATE



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1KG SHARE BAGS

Our 1kg bags of chocolate buttons are back, brighter and bolder than ever before! Bite sized buttons of our delicious single origin chocolate, perfect to munch, melt or make some fabulous chocolatey creations with, the choice is yours. We know you won't be able to resist once you've opened them.

1KG SHARE BAGS MILK CHOCOLATE



1KG SHARE BAGS DARK CHOCOLATE



COMFORTING HOT CHOCOLATE

Light, delicate flakes of single origin Colombian chocolate, beautifully packaged, allowing your customers to create an unrivalled and delicious drinking chocolate using milk or plant based alternatives. Mix and match from our popular classic chocolates.

210G SHARE BAGS
MILK OR CARAMEL
CHOCOLATE

210 SHARE BAGS
DARK OR OAT MILK
CHOCOLATE



REMOVING AND RECYCLING PLASTIC TO BUILD HOMES AND SCHOOLS

We've partnered with rePurpose, enabling us to remove and recycle ten pieces of plastic from the environment for every pouch of Hot Chocolate and Chocolate Buttons sold.

Project Nuevo Ciclo Medellín, Colombia

The project aims to fix the value chain by working with communities to collect low-value plastic. People from schools and other institutions are trained to run local plastic collection centres. Funding from rePurpose Global then supports the cost of collecting, transporting, sorting and recycling the soft, low-value plastics into plastic 'wood', which is then made into furniture and amenities that are donated for use in schools, as well as building homes for vulnerable people in the local area.



www.repurpose.global

←
**LOOK FOR
THE LABEL**



GREETINGS BARS

A fun way to express a sentiment or pop in the post with a card, our delightful collection of greetings bars are handmade using our exquisite single origin Colombian chocolate – making a deliciously thoughtful treat.

30G MILK CHOCOLATE BARS



CHOCOLATE LOLLIES



55G MILK + WHITE
DINOSAURS
TRAINS



30G MILK + WHITE FARMYARD

Also available,
wooden lolly stand.
Holds 24 lollies.
£10.00+VAT
refundable deposit.



LOVED BY
CHILDREN
OF ALL AGES,
THEY NEVER STAY
AROUND FOR
LONG!



FOOD SERVICE

We know you make the very best baked products and serve the finest of real drinking chocolates, so why wouldn't you want a chocolate where every bean is responsibly and sustainably produced, with a little extra paid for every kilo to help reforest the cocoa-growing regions of Colombia?

20KG BOX OF BUTTONS
MILK OR CARAMEL

DARK OR OAT MILK



5KG BOX OF DRINKING
CHOCOLATE FLAKES

MILK OR CARAMEL

DARK OR OAT MILK



WE RECOMMEND 35-40G PER 200ML
OF MILK OR PLANT BASED ALTERNATIVE,
CREATING UP TO 142 SERVINGS.





MADE WITH LOVE: THE BLUEBERRY ACADEMY LIMITED SERIES

Working closely with Blueberry Academy, an organisation renowned for their commitment to fostering independence and employability among young adults with learning differences and other disabilities, we've embarked on a journey of artistic and culinary exploration. The result? A limited series of artisan chocolate bars, each wrapped in designs that are as unique as the incredible students who created them.

Our partnership with Blueberry Academy has been years in the making, and each step has enriched us as a team. The students bring an undeniable spark to our workplace— a sense of wonder and enthusiasm that's simply infectious.



**VIEW THE
RANGE HERE**

CHOCOLATE & CO: A FRESH START FOR MARGINALISED COMMUNITIES

We're really proud to have played our part in helping to establish Chocolate & Co, a community café in York, which opened its doors in September 2023.

Their mission is to offer employment and training opportunities to individuals facing challenges such as addiction, homelessness, or those with a history of offending. With their focus on serving delicious drinking chocolates (of course!), light lunches and homemade cakes, the team at Chocolate & Co have created a nurturing atmosphere for those navigating their path towards health and wellbeing.

Chocolate & Co has the unwavering commitment of Choc Affair's founder, Linda, who's full-time dedication is sustained by the profits generated from Choc Affair chocolate sales.



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OUT MORE



PRIVATE LABEL

At Choc Affair, we specialise in transforming your branding ideas into delectable realities.

We pride ourselves on crafting chocolate that not only delights the taste buds but also embodies your brand's essence, as we work with you to create chocolate that has shelf presence, leaving a lasting impression on your customers.

We're here with you from the get-go, offering guidance and advice throughout the whole process, after an initial £50 (excluding VAT) payment, our on-going design service won't cost you a penny. Legal proofing is on the house too – we want to make sure all the essential details on the back of your bar are spot on.

PROUD TO PARTNER WITH



...AND MANY MORE!



CHOCOLATE. PEOPLE. PLANET.



We're proud to continue the British chocolate making heritage in the heart of Yorkshire, where our team craft our chocolate using only superior, carefully sourced ingredients — creating new flavours in tune with the changing seasons.



It starts with us — together we share the responsibility for our future. Our choices today set the course for the world we will inhabit tomorrow.



Our planet is precious. It takes our dedicated farmers five seasons to plant, nurture, and harvest our cocoa ensuring only the finest, sustainably grown cocoa beans are used to lovingly create chocolate collections for you to enjoy.



FURTHER INFORMATION

ORDERING WITH US

You can email, call, or sign up to an online trade account to place your order.

customerservice@choc-affair.com
trade.choc-affair.com
01904 541 541

PAYMENT TERMS

For established accounts our payment terms are 30 days from date of invoice. If you don't have a credit account your order will be processed once full payment has been received on a proforma basis.

Payment should be made via electronic transfer to the account below with your invoice number as the payment reference.

Bank: Natwest Bank PLC, 136 The Centre, Feltham, Middlesex, TW13 4BS

Account name: Choc Affair Ltd
Sort Code: 60-08-46
Account No: 68601565

SHELF LIFE

All our range carries a shelf life of 10 months from date of production.

DELIVERY DATES & LEAD TIMES

For all standard orders we aim to dispatch the next day from order confirmation or proforma payment, however lead times may increase during busy periods.

Standard UK mainland orders over £250 (ex VAT) will receive free carriage, and orders under £250 will have a £11.95 (ex VAT) delivery charge.

Our minimum order value is £100 (ex VAT).

SAMPLES

Product samples are available to purchase from our consumer website. We will refund you to the value of £10 against these samples upon you placing your first trade order.

RETURNS AND REFUNDS

Please inspect our chocolate at the time of delivery and report any damages or shortages within 3 days of receipt of the delivery. We'd appreciate if you email **customerservice@choc-affair.com** with photographs of any damages.

STOCK AVAILABILITY

We do our utmost to keep all items in stock, but at times this may not be possible. Where this is the case we will try to contact you to discuss if you would like your order dispatching without those items.

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TRADE.CHOC-AFFAIR.COM