

2.83 oz chocolate bars

Classic Bars - 2.8 oz size

12/box; 48/cs

Dark Chocolate

DARK 59%
Our Dark 59% chocolate offers the perfect balance of flavors - deep cacao tempered with sweetness and lasting satisfaction. *"BEST DARK CHOCOLATE" San Francisco Chronicle.

LAVENDER BLUEBERRY
Lavender enchants and calms. Blueberries offer antioxidants. We've blended them with our Dark 59% chocolate for a divine experience.

RICH DARK 74%
This Rich Dark 74% blend offers a satisfying conclusion to your search for pure chocolate perfection. Enjoy deep notes of cacao and a slow, satisfying finish.

XOCOLATL (choco-la'tl)
We've blended cacao nibs, chilies and spice with our Rich Dark 74% chocolate to recreate the Aztec's enchanting cacao elixir. Savor the spices of life.

Milk Chocolate

MILK
This 37% cacao content milk chocolate is deep and rich, yet creamy and light. Milk and dark chocolate lovers can unite with pleasure around this treasure.

CHAI
We've blended chai tea spices and crystallized ginger with our 37% cacao content milk chocolate to create an enlightened east-west infusion. Enliven your body, mind and soul.



*Where the ancient treasures of organic cacao
encounter the most modern taste sensitivities,
you will find the unsurpassed riches of Dagoba.*

About DAGOBA

DAGOBA is dedicated to the *Art of Chocolate Alchemy™* - transforming cacao, the Prima Materia, into edible gold. We show our reverence by practicing *Full Circle Sustainability™* that blends attention to quality, ecology, equity and community into everything we touch from the farm to the factory to you.

We source fine flavor, organic and sustainably grown cacao through direct equitable partnerships. Cacao quality is assured through regular trips to origin countries where we inspect the harvest, collaborate on post-harvest handling and help expand environmental and community projects. At our factory, we use artisan methods and craft our products in small batches to deliver pure chocolate perfection.

Our line includes a full spectrum of chocolate bars - from blends to infusions to Single Origins - rich drinking chocolates, premium baking essentials, panned and specialty items, gifts and foodservice. All products are KOSHER and many are FAIR TRADE CERTIFIED. We work to have a positive impact in our operations, including buying 100% green energy for our Ashland facility, following environmental and social standards across the board, giving back to our communities, inspiring and learning from others, and challenging ourselves to keep improving.

Our unique approach has received high regards including Food & Wine's 2005 TASTEMAKER AWARD, "BEST DARK CHOCOLATE" (San Francisco Chronicle), "WORLD'S BEST CHOCOLATE" (CNN/Money), the EPA's GREEN POWER LEADERSHIP AWARD and the Organic Trade Association's "SPIRIT OF ORGANIC" award.

We invite you to explore our offerings, share your thoughts, visit our factory store and sign up for our TAO OF CACAO™ E-Newsletter on-line. Please explore our website, dagobachocolate.com, for more information and marketing tools. Most of all, savor, and share in the rewards.

Choco-regards,
Frederick Schilling and the DAGOBA family



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DAGOBA

ORGANIC CHOCOLATE

COMPLETE OFFERINGS

Our full line of treasures
from the world of cacao

the art of chocolate alchemy™



single origin chocolates

Chocolate Bars & Tasting Squares

These express cacao's full range of possibilities, deliver a unique chocolate experience, and offer something to please every palate.

Rare Single Origin Varietals

PLEASE SEE OUR ON-LINE STORE FOR EXCLUSIVE LIMITED EDITIONS.

Experience the aromas and flavors unique to specific cacao growing regions – the TERROIR of cacao. The exceptional quality in these varietals, and all our chocolates, is made possible through our direct partnerships and on-the-ground collaborations with growers. Each offers a unique tale of dedication and artistry to be savored again and again.

2 oz bars, 12/box; 72/cs. 9 gm tasting squares retail pack, 40/box; 480/cs (master case). 9 gm tasting squares hospitality pack, 360/box; 1,440/cs (master case).

SAMBIRINO 65% ~ Madagascar. TRINITARIO
Light, complex flavor with distinct citrus notes, expressing the richness of the valley that nurtures the cacao. Madagascar's Sambirano region is a haven of global biodiversity. Sustainable cacao farming protects and restores the rapidly disappearing rainforests that provide critical habitat and global climate protection.

PAGUARE 68% ~ Costa Rican Criollo. TRINITARIO
Upfront red berry, moving into herbal overtones with a lingering finish of hazelnut and caramel. The cacao is sourced from a small estate with exemplary ecological and social practices, and excellent cacao. The estate has a wildlife corridor where sloths and other threatened species find safe haven. DAGOBA funded an ecological research study on the farm, which will help advance environmental health and conservation.

LOS RIOS 68% ~ Ecuador. ARRIBA NACIONAL
Upfront cacao, hints of flower, berry and citrus rind with a balanced astringency. Ecuador's Los Rios region is known for this distinct cacao with a floral aroma. This once mighty heirloom varietal is on the verge of extinction. DAGOBA is working with a group of farmers to revive this ancient jewel of the cacao world and share it more widely.

MILAGROS 68% ~ Peruvian. FAIR TRADE CERTIFIED™
A blend of Criollo, Tinitario and Forestero. Notes of banana, orchid and warm spice leading to a long, complex ending with nuances of pineapple. From the Tingo Maria region, near the Bay of Miracles (Milagros) at the edge of the Peruvian Amazon. The Monzon & Huallaga Rivers unite here to nurture papaya, orchids, banana, cacao and medicinal plants.

SINGLE ORIGIN VARIETAL GIFT ITEMS: Available in beautiful mixed varietal Gift Boxes and Tasting Kits, 24 & 48 square Gift Books and more. See our on-line store or contact us.

Classic Bars - 2 oz size

12/box; 144/cs (master case)

Dark Chocolate

All 59% bars made with our award winning*59% dark chocolate

DARK

*"BEST DARK CHOCOLATE" San Francisco Chronicle. 59% cacao content. This year's blend features notes of raisin and fig.

ROSEBERRY™

59% dark chocolate, raspberries, rosehips. Nominated for BEST NEW PRODUCT, NASFT product award, 2003. Lively and sweet.

LAVENDER

59% dark chocolate, lavender, blueberries. A subtle floral experience, terrific with zinfandel.

LIME

59% dark chocolate, lime, macadamia nuts. A refreshing twist on the chocolate-citrus tango.

MINT

59% dark chocolate, peppermint, rosemary. The perfect after-dinner chocolate for mature palates.

LEMON~GINGER NEW

68% dark chocolate, crystallized ginger, lemon. Refreshing & rejuvenating.

NIBS NEW

68% dark chocolate, cacao nibs. The journey from chocolate to cacao.

SEEDS NEW

68% dark chocolate, hemp, pumpkin & sunflower seeds, Balinese Sea Salt. Omega-3's and antioxidants united in pure perfection.

MON CHERRI

72% dark chocolate, berries, vanilla. Sweet, tart and velvety smooth.

CONACADO

72% dark chocolate, lecithin free. FAIR TRADE CERTIFIED™. Bold and slightly earthy.

NEW MOON™

74% pure bittersweet. "TOPS THE LIST" Money Magazine.

XOCOLATL

74% dark chocolate, chilies, spices and cacao nibs. The Aztec's edible gold. Finalist, BEST CONFECTION, NASFT Product Awards, 2005.

SUPERFRUIT NEW

74% dark chocolate, acai, goji berries, currants. Pure antioxidant pleasure.

ECLIPSE™

87% extra bittersweet. Deep & rich, with careful blending for wide appeal.

PRIMA MATERIA NEW

100% cacao unsweetened chocolate. Edible gold for baking or eating.

Milk Chocolate

Made with our award winning* 37% milk chocolate

MILK

*"BEST ORGANIC MILK CHOCOLATE" San Francisco Chronicle. This smooth cacao-rich milk bar is equally pleasing to milk and dark chocolate lovers.

LATTÉ

Milk chocolate, coffee, cinnamon. Finalist, BEST CONFECTION, NASFT Product Awards, 2003. A mocha latté with an extra shot of chocolate.

CHAI

Milk chocolate, chai spices, crystallized ginger. East meets west for an enlightened chocolate experience.

BRASILIA

Milk chocolate, coconut, pecans, brazil nuts. Exotic and fun.

HAZELNUT

Milk chocolate, hazelnuts, rice crisps. The classic crunch bar grows up.

classic bars: blends & infusions



drinking chocolates & syrup

Drinking Chocolates & Syrup

Retail and Foodservice/Bulk Sizes. Hot chocolates have no added milk powder, making them versatile for all applications & dietary preferences.

AUTHENTIC HOT CHOCOLATE

FAIR TRADE CERTIFIED. "BEST ORGANIC HOT CHOCOLATE" - American Culinary Institute. Traditional European style with bits of dark chocolate for a rich, decadent, satisfying drink. (12 oz canister, 9/cs; 5 lb. bag, 4/cs)

XOCOLATL HOT CHOCOLATE

FAIR TRADE CERTIFIED. The Aztecs' legendary liquid gold - chilies and spices added to our award-winning Authentic hot chocolate. (12 oz canister, 9/cs; 5 lb. bag, 4/cs)

UNSWEETENED HOT CHOCOLATE

FAIR TRADE CERTIFIED. The ultimate dark hot chocolate experience - unsweetened chocolate and premium cacao powder. (8 oz canister, 9/cs; 5 lb. bag, 4/cs)

CHOCOLATE SYRUP

FAIR TRADE CERTIFIED, corn-syrup free. Perfect for cafes, ice cream shops, fine pastry work, confections, baked goods, cocktails, sauces and fine dining applications. (64 oz jug, 4/cs)

baking essentials

Baking Essentials

Retail and Foodservice/Bulk Sizes

Perfect for fine dining and home chefs, from elegant entrees to decadent desserts. Please visit our website for recipes and share your latest creations with us.

Bricks and Chocodrops

37% MILK

2 lb. brick, 5 to a case. Chocodrops, 5 and 25 lb. bags.

59% DARK SEMISWEET

2 lb. brick, 5 to a case.

65% SAMBIRANO, Madagascar

2 lb. brick, 5 to a case. Chocodrops, 5 and 25 lb. bags.

68% PAGUARE, Costa Rica

2 lb. brick, 5 to a case. Chocodrops, 5 and 25 lb. bags.



68% LOS RIOS, Ecuador

2 lb. brick, 5 to a case. Chocodrops, 5 and 25 lb. bags.

68% MILAGROS, Peru

FAIR TRADE CERTIFIED. 2 lb. brick, 5 to a case. Chocodrops, 5 and 25 lb. bags.

73% CONACADO, Dominican Republic

FAIR TRADE CERTIFIED. Chocodrops, Soy-Lecithin Free. 8 oz. pouch, 5 and 25 lb. bags.

74% NEW MOON BITTERSWEET

2 lb. brick, 5 to a case.

PRIMA MATERIA

Cacao liquor, 100% cacao content. 2 lb. brick, 4 to a case.

Other

CACAO POWDER

FAIR TRADE CERTIFIED. Non-Dutched, 10-12% fat content. A luxurious addition to truffles, tortes and baked goods, dipped fruits, coffee drinks, drinking chocolates and other favorite recipes. 8 oz canister, 9/cs; Bulk bags.

Panned and Nib Items

Retail and Foodservice/Bulk Sizes



These items go beyond the bar to offer a truly unique chocolate experience. Perfect for snacking, all culinary uses or gift giving.

CACAO NIBS

The heart of cacao and the taste of chocolate as nature intended ~ perfectly roasted and delicately crushed organic cacao beans. (6 oz gable box, 9/cs; 5 lb bag, 4/cs)

FOREST GROWN SWEET NIBS

Nibs infused with fresh cane juice. Sourced from the FUNEDESIN foundation, benefiting Amazon rainforests & communities. (4 oz gable box, 6/cs)

CHOCOLATE COVERED NIBS

Nibs in 68% dark chocolate, cocoa dusted. A pure taste of the journey from chocolate to the heart of cacao. (4 oz gable box, 6/cs)

XOCOLATL NIBS

Nibs in 68% dark chocolate, kissed with with chilies & spice, cocoa dusted. Enjoy the Aztec's edible gold. (4 oz gable box, 6/cs)

CHOCOLATE COVERED COFFEE BEANS

Perfectly roasted organic coffee beans enrobed in a complementary dark chocolate blend, cocoa dusted. FAIR TRADE CERTIFIED. (4 oz gable box, 6/cs; 5 lb bag, 4/cs)

Gift Items

We offer gift sets such as 12-bar mixed, 12-bar all dark, 4-bar mixed and gorgeous Gift Boxes including our hot chocolates and baking products.

We're always crafting new gift items and seasonal packaging. Please visit our on-line store or contact us to learn about the latest treasures.

panned and nib items

gift items



PRIMA MATERIA