



## **CONSULTING THE ORACLE: FREQUENTLY ASKED QUESTIONS**

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*What does "Dagoba" mean?*

Dagoba is a Sanskrit word referring to a shrine. Like wise, ancient cultures, we regard chocolate as sacred and chose our name to impart that.

*What makes Dagoba different?*

Our products have received quality awards across conventional and organic brands. We're equally dedicated to quality and sustainability, instead of focusing on one or the other. We see to work directly with producers to source exceptional cacao under equitable terms from sustainable farms. Our products are innovative—including unique flavor infusions and the first organic single origins on the market. The primary ingredient in our dark bars is cacao, not sugar, and we don't add vegetable oil or fillers.

*How does organic differ from non-organic?*

Certified Organic cacao farmers don't use any chemical pesticides or fertilizers, the beans aren't fumigated with methyl bromide (a carcinogenic, ozone-depleting chemical) and beans are not mixed with non-organic ones. Our cacao is grown in the natural rainforest, preserving biodiverse, fragile habitats. We go beyond cacao to use certified organic sugar, essential oils, fruits, and nuts in accordance with USDA Organic regulations, unless an organic version of the ingredient is not available. All ingredients are GMO-free and non-irradiated.

*How does Organic differ from "all natural"?*

"All natural" is a term that has no legal meaning and can be used freely. It doesn't mean the item is organic, or free of chemical residues.

*Where does Dagoba's cacao come from?*

We source cacao from Latin America and regularly visit producer partners to collaborate post-harvest processing and other projects. We offer chocolate made from a blend of sources as well as single origin chocolates so you may experience our origins at many levels.

*Does Dagoba offer Kosher products?*

Yes- all products are Kosher Certified by KSA

*Are Dagoba's products gluten free?*

Yes and we do not manufacture any products that are made with gluten.

*Does Dagoba offer any sugar free products?*

Our cacao nibs, cacao powder, unsweetened hot chocolate and "Prima Materia" cacao liquor are all sugar free. Our Eclipse bar has the least sugar of all our bars, and is one of the darkest bars on the market.

*What does the percentage on chocolate mean?*

It represents the percent of cacao in the bar. Our milk chocolate contains 37% cacao, and the dark bars range from 59% to 87%. Generally speaking, a higher number represents a deeper chocolate flavor, though nuances vary with bean type, processing methods, and amount of sugar, cocoa butter and other ingredients.

*Does Dagoba offer Fair Trade Certified™ items?*

We source some cacao through Fair Trade Certified co-ops and our FTC products include our Conacado and Milagros chocolate bars and drops, cacao powder, hot chocolates, chocolate covered coffee beans and chocolate syrup. We cannot obtain all the varieties we require through Fair Trade co-ops so we take steps to establish direct trading relationships, visit producers, and ensure that all farmers receive equitable prices and do not use forced child labor.

*Dagoba's cacao powder is "natural" What does that mean?*

Some cacao powder is processed with alkali to cut acidity and darken the color—called “Dutch process”. We use only high-grade beans with exceptional flavor, so this isn’t necessary. Natural process also preserves more antioxidants. In recipes calling for Dutched powder, add 1/8 tsp baking soda for every 3 Tbl of Dagoba cacao powder.

*Does chocolate have health and nutrition benefits?*

Yes! Cacao contains beneficial antioxidants (“polyphenols”) – more than wine, fruits, or vegetables per ounce. Cacao butter is about 35% monounsaturated. Cacao contains theobromine - a natural mood lifter.

*Can I bake and make confections with Dagoba?*

Dagoba is perfect for igniting culinary imagination – and can be used in main courses, cocktails and baked goods. We offer a full line of baking products. See our website for delicious recipe ideas.

*What kind of sweetener is in your products?*

We use evaporated cane juice, which is an unrefined form of sugar.

*Are any products vegan or made without dairy?*

Our dark bars, Chocodrops, hot chocolates, cacao powder, nibs, coffee beans and syrup are vegan and aren’t made with any milk. We use only unrefined cane sugar, which is not processed through a filter such as animal char.

*Which bars have nuts?*

\* Brasilia: Brazil nuts and pecans. \* Hazelnut: Hazelnuts. \* Lime: Macadamia Nuts.

Note— we use the same equipment to make all bars.