



# Patric

American  
Handcrafted  
Chocolate

"Patric Chocolate has won us over"  
- GOURMET MAGAZINE

"At a time when the mass market is crowded  
with bars labeled 'single origin' ...these are  
handcrafted standouts"  
- THE L.A. TIMES

"Perhaps the most refined chocolate of the  
micro-batch scene. Cherry and plum will  
knock you on your rear in surprise!"  
- THE NEW YORKER ONLINE

"Exceptional small-batch bars"  
A "Best New American Chocolate"  
- FOOD AND WINE MAGAZINE

## Experience PATRIC

There's a lot of chocolate out there...

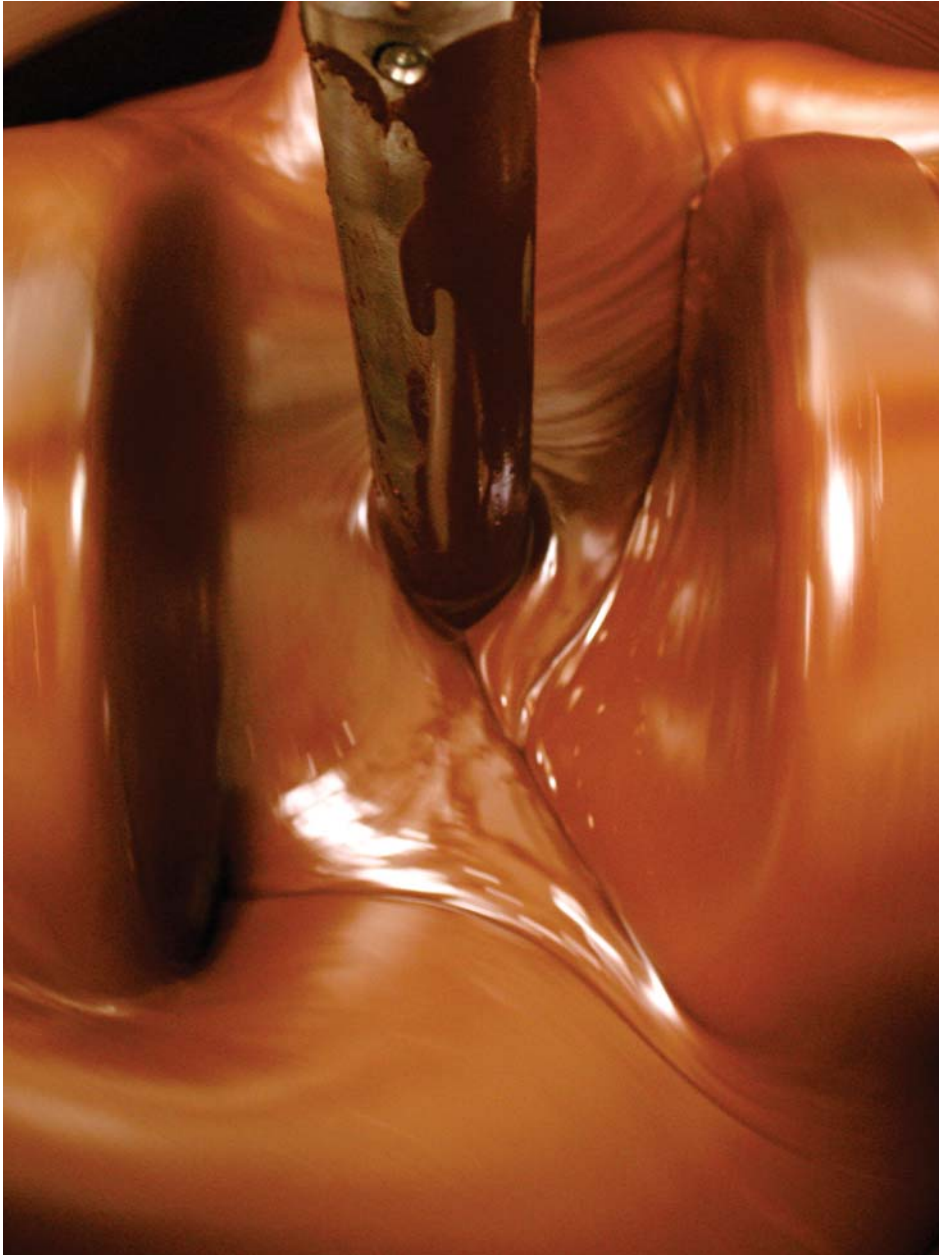
...but Patric's chocolate maker, Alan "Patric" McClure is a leader in the new industry of American craft chocolate. He was one of the first in the country. But being one of the first doesn't necessarily mean that you are the best. So what is it that makes Patric Chocolate so special?

PATRIC...

...creates fine chocolate from the bean, a challenging feat that gives him more control over the chocolate's flavor than is the case for most chocolate companies.



Read on...



**FLAVOR:**

**CACAO SPEAKS**

Patric starts the process of chocolate making at its roots--literally: Cacao

Trees growing in areas such as Madagascar and Papua New Guinea are tended by farmers whom we pay fair trade or higher prices for their finished product: bags of well-fermented and dried cacao. These are fine flavor beans, selected for their remarkable flavor!

Once the cacao arrives, Patric oversees the complex chocolate-making process with an extremely demanding eye for detail to bring the very best flavor imaginable out of the beans!

Among the myriad of steps absolutely essential to the quality of Patric:

- Hand-sorting cacao prior to roasting in order to select only the very best beans with the very best flavor

- Roasting cacao in small, carefully controlled batches in order to enhance the cacao's natural beauty.

- Grinding of nibs and cane sugar by stone rollers at carefully controlled speeds and temperatures for important texture and flavor development for several days straight!

- In the case of our flavored bars, addition of carefully sourced, select natural ingredients such as organic, unsweetened peanut butter or craft-roasted espresso beans.

- Finally, molding and wrapping each and every bar by hand and delivering them to you.

# Patric requires the best ingredients imaginable...

**WHAT IS IN OUR CHOCOLATE?**

- Cacao beans
- Natural cocoa butter
- Pure Cane Sugar
- Other select natural ingredients
- Really, that's it.

**WHAT IS NOT IN OUR CHOCOLATE?**

- NO artificial flavorings
- NO beet sugar
- NO cocoa powder
- NO surfactants such as lecithin
- NO "dutch" or alkalized ingredients
- No artificial colorings