

Local Artisanal Chocolate Brands in the Philippines¹



• **Auro** is made from cacao beans grown in Davao del Sur. Its dark chocolate has hints of green tea, raisin, and earthy notes. Auro has more than 22 variants, and customized chocolate bars for private labels. Auro's 70% Dark Chocolate Saloy Reserve and 32% Roasted White Chocolate Cashew both won a bronze medal at the 2018 Academy of Chocolate Awards in

London (for the Tree to Bar Category and Flavored White Chocolate Bar Category, respectively). For more information, visit its website, www.aurochocolate.com.



• **Theo + Philo** is one of the most recognizable and well-distributed local artisanal chocolates in the country. It sources its cacao beans from the Davao Region to make bars, peanut-chocolate spreads and chocolate-based drinks. Theo + Philo's chocolate bars are mixed with unlikely flavors such as *calamansi* (lime) green mango and salt, and *adobo*. For more information, visit its website, www.theoandphilo.com.



• **Hiraya Chocolates** are made of cacao beans from Davao combined with Benguet coffee beans. It offers Filipino flavors, such as *Chicharon* (fried pork rinds) chocolate bar and Coffee Nibs Dark Chocolate. For more information, visit its website, www.hirayachocolates.com.



• **Risa Chocolates** beans are sourced from South Cotabato. It flavors its chocolate bars, truffles and pralines with unique ingredients such as *chicharon*, *queso de bola* (Edam cheese), bacon, and brown butter. Their best seller is the *Pastillas de Pili*, which is a *pastillas* (sweet milk candy) base transformed into a chocolate bar and loaded with pili nuts. For more information, visit its website, www.truechocolateph.com.

¹ "8 Local Chocolate Brands You Must Try This Valentine's Season", By Chiara U. Mesiona, Esquire. Posted on 8 February 2019, www.esquiremag.ph. Accessed on 29 August 2020.



- **Tigre Y Oliva**, a brand by an Italian chocolatier based in La Union, a province in the Ilocos Region of the Philippines, sources its cacao beans from three different origins in the Davao Region, each with a distinct taste profile - Santa Maria (fruity taste with hints of cinnamon and pink pepper), Talandang (sweet and tart with a ripe fruit and raisin flavor) and Subasta (green tea, nutty and earthy notes). Its chocolate bars are packaged using Florentine paper. For more information, visit its Facebook page, <https://www.facebook.com/tigreyolivachocolate/>.



- **True Chocolate PH** products, which include truffles, bonbons and bars, are handmade and a marriage of Belgian couverture chocolate and local cacao beans from Negros Occidental. The Nutty Dark Chocolate Truffles, which are made of Belgian dark chocolate rolled in roasted almonds and pistachios, are their bestselling item. For more information, visit its Facebook page, www.truechocolateph.com.



- **Malagos Chocolate** is one of the pioneering brands that has made a global mark for Philippine chocolate products. It offers single-origin – Davao, Philippines and pure and all-natural chocolates from cacao beans grown and processed at its own farms in Davao. The cacao beans of Malagos Chocolates have been selected as among the Top 50 Beans of the World, recently designated Heirloom Cacao no. 16 in the world, and received 28 other international awards. Malagos has been partnering with big brands like Air Asia and Krispy Kreme. For more information, visit its website, www.malagoschocolate.com.



- **Coco Dolce** chocolate bars are made from cacao beans sourced from farming communities in Davao City. Its variants include dark chocolate and milk chocolate sprinkled with chili, pili nuts or rice crisps and contain organic coconut sap sugar, nectar and virgin coconut oil, which makes it different from other brands. The coconut-based ingredients not only provide a unique caramel flavor and a smooth texture to each chocolate bar, but also make Coco Dolce popular with vegan customers. For more information, visit its Facebook page, <https://www.facebook.com/cocodolcechocolate/>.



- **Manila Chocolatier** is a showcase of the city (Manila) as a melting pot of the country's diverse cultures, languages, and flavors. It offers a wide-range of distinct, authentic local Filipino flavors, such as *buko pandan*, *kalamansi*, banana que, *panotsa* caramel (melted muscovado sugar), leche flan, *bukayo* (coconut macaroons), mango, pili nut, *ube* (purple yam), *barako* coffee, *salabat* (ginger tea) and *lambanog* (distilled palm liquor). For more information, visit its website, www.manilachocolatier.com.



- **Kablon Farms** offers different varieties of cacao-based products, such as spicy and raw chocolate bars, pure *tablea*, cocoa powder and cacao nibs crisps, in addition to fresh and processed fruits. For more information, visit its website, www.kablonfarms.com.



- **Ginto** is the first fine chocolate brand made in the Philippines, whose co-founder and head chocolatier, Dalareich Polot, who grew up around cacao, is one of the first Filipino Chocolatiers in the world to get certified by the famous Ghent University in Belgium, where the world's top chocolatiers train. For more information, visit its Facebook page, <https://www.facebook.com/gintochocolates/>.