

# European, Middle Eastern and African Bean-to-bar Competition 2019 – Winners

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The International Chocolate Awards is pleased to announce the Winners of the 2019 **European, Middle Eastern and African Bean-to-bar Competition**, which was judged in Copenhagen, Denmark, May 10 – June 16, 2019 at the prestigious [Hotel- og Restaurantskolen / Copenhagen Hospitality College](#).

The Bean-to-bar competition focuses on fine, craft and micro-batch chocolate makers who work directly from cacao beans to produce plain/origin and flavoured chocolate bars from Europe, the Middle East and Africa. Winners will go through to the World Final in Florence in October 2019. The competition is supported by the [Hotel- og Restaurantskolen / Copenhagen Hospitality College](#).

## 2019 Highlights

The European, Middle Eastern and African Bean-to-bar Competition was the Award's first competition focusing only on bars of all types made by bean-to-bar chocolate makers, for the first time including flavoured inclusion, infusion and filled bars made directly from cacao beans. This year we saw an improved standard from European micro-batch producers, with both the dark and milk overall 'Best-in-show' prizes going to small craft chocolate makers, from Belgium and the UK.

European craft chocolate is fast catching up with the US craft chocolate movement, with close to 500 bars entered in the European competition, including from emerging small chocolate makers from Eastern Europe, as well as established French and Belgian chocolatiers going back to making their own chocolate.

The Grand Jury is very pleased to announce the winners and looks forward to a tough competition at the World Final as European, Americas and Asia-Pacific winners compete for the world's most prestigious chocolate prizes.

## Judges

The judging panel included regular European judges, along with pastry chefs, restaurateurs, journalists and other specialists from the local area and members of our international Grand Jury panel.

## Prizes

This was the fifth international competition devoted to bean-to-bar chocolate bars produced in Europe, the Middle East and Africa, and for the second year, included flavoured bars made by chocolate makers. All judging is anonymised, including at the Grand Jury final session, where Golds, Silver and Bronze prizes are awarded by private voting according to the [Grand Jury rules](#).

Prizes are awarded only to entries that meet the required standard for each prize.

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*(Prizes are shown in alphabetical order for each medal)*

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## ‘Best in competition’ overall winners

### Plain/origin dark bar categories

Gold: [Bonnat Chocolatier](#) (France) – **El Castellero**

### Plain/origin milk bar categories

Gold: [Tobago Estate Chocolate Laura](#) (Trinidad and Tobago) – **Rosehill Estate 45%**

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## Plain/origin bars

### Plain/origin dark chocolate bars

Gold: [Bonnat Chocolatier](#) (France) – **El Castellero**

Gold: [Friis-Holm](#) (Denmark) – **O’Payo 68%**

Silver: [Amazing Cacao](#) (Russia) – **Copuazu**

Silver: [Bonnat Chocolatier](#) (France) – **1903**

Silver: [Bonnat Chocolatier](#) (France) – **Cacao Real del Xoconuzco**

Silver: [Chocolaterie Morin](#) (France) – **Perou Chanchamayo 100%**

Silver: [Chocolaterie Morin](#) (France) – **Perou Chanchamayo 63%**

Silver: [Chuncho Gold](#) (Germany) – **Chuncho Gold Grand Cru 70%** ( \* Max Felchlin AG  
Gotthardstrasse 11 6438 Ibach Switzerland)

Silver: [Friis-Holm](#) (Denmark) – **Barba 70%**

Silver: [Friis-Holm](#) (Denmark) – **Chuno 70% Double Turned**

Silver: [Friis-Holm](#) (Denmark) – **Chuno 70% Tripple Turned**

Silver: [Friis-Holm](#) (Denmark) – **Johe 70%**

Silver: [Friis-Holm](#) (Denmark) – **La Dalia 70%**

Silver: [Friis-Holm](#) (Denmark) – **La Dalia 85%**

Silver: [Friis-Holm](#) (Denmark) – **Medagla 70%**

Silver: [Friis-Holm](#) (Denmark) – **Nicaliso 70%**

Silver: [Friis-Holm](#) (Denmark) – **Rugoso 70% Bad Fermentation**

Silver: [Le chocolat des Français](#) (France) – **Noir Origine – Pérou**

Bronze: [Bonnat Chocolatier](#) (France) – **Côté d’Ivoire**

Bronze: [Bonnat Chocolatier](#) (France) – **Madre de Dios**

Bronze: [Chocolaterie Morin](#) (France) – **Equateur Esmeralda 100%**

Bronze: [Chocolaterie Morin](#) (France) – **Equateur Esmeralda Noir 70%**

Bronze: [Chocolaterie Morin](#) (France) – **Nicaragua Nicalizo Noir 70%**

Bronze: [Chocolaterie Morin](#) (France) – **Nicaragua Rugoso Noir 70%**

Bronze: [Chocolaterie Morin](#) (France) – **Perou Pablino Noir 70%**

Bronze: [Chocolaterie Morin](#) (France) – **Venezuela Chuao Noir 70%**

Bronze: [Fresh Cacao](#) (Russia) – **Origin, 70% Venezuela Guasare**

Bronze: [Friis-Holm](#) (Denmark) – **Indio Rojo 70%**

Bronze: [Friis-Holm](#) (Denmark) – **La Dalia 100%**

Bronze: [Friis-Holm](#) (Denmark) – **La Dalia 60%**

Bronze: [Friis-Holm](#) (Denmark) – **Løgismose 76% Mørk**

Bronze: [Friis-Holm](#) (Denmark) – **Rugoso 70%**

Bronze: [Holy Cacao Chocolate](#) (Israel) – **70% Cacao, Marañon**

Bronze: [Le chocolat des Français](#) (France) – **Noir Origine – République Dominicaine**

Bronze: [Lyra](#) (Slovakia) – **Lyra Galery dark**

Bronze: [Marussia](#) (Russia) – **Premium Chocolate Marussia, Cuba Baracoa**

Bronze: [Marussia](#) (Russia) – **Premium Chocolate Marussia, Tanzania**

Bronze: [Tobago Estate Chocolates](#) (Sweden) – **Tobago Estate Chocolate 70%** ( \* PRALUS)

## Micro-batch – Plain/origin dark chocolate bars

Gold: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Madagascar-Bejofa Estate Åkesson's

Silver: [Ara Chocolat](#) (France) – **Indio Blanco 72%**

Silver: [Aruntam – Sensory Chocolate](#) (Italy) – 72% India – Idukki Kerala

Silver: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Piura Albino Perù

Silver: [Aruntam – Sensory Chocolate](#) (Italy) – 78% Tanzania – Kokoa Kamili

Silver: [Bean Geeks Chocolate](#) (Denmark) – Guatemala 70%

Silver: [Chocokoo](#) (Estonia) – El Salvador 75%

Silver: [Chocolatoa](#) (Belgium) – Tanzania 80% Kokoa Kamili

Silver: [Ciao Cacao, s.r.o.](#) (Czech Republic) – Chuao 75% Cocoa, Dark Chocolate

Silver: [Cococaravan](#) (United Kingdom) – 100 % Arhuaco – Colombia

Silver: *Depetris Riccardo / Depetris...i Ciculaté* (Italy) – Depetris I Ciculate' – Piura 75%

Silver: [Donna Elvira](#) (Italy) – Colombia La Lengüeta Sierra Nevada 70%

Silver: [Dormouse Chocolates](#) (United Kingdom) – The Four Ferments: Kablon Farms P1R2

Silver: [Duffy's](#) (United Kingdom) – Duffy's Guatemala Rio Dulce 70%

Silver: [Duffy's](#) (United Kingdom) – Duffy's Honduras Indio Rojo 72%

Silver: [Fjåk Chocolate](#) (Norway) – 70% Dark Tanzania

Silver: [Fjåk Chocolate](#) (Norway) – 72% Dark Guatemala

Silver: [Harrer Chocolat](#) (Hungary) – Gran Nativo Blanco 74%

Silver: [Kilian & Close](#) (Germany) – Kilian & Close Guatemala 90%

Silver: [Legast](#) (Belgium) – Sierra Nevada – Colombie 78%

Silver: [Meybol Cacao](#) (Germany) – Chuncho Collection N°3 ( \* Meybol Group SAC)

Silver: [Meybol Cacao](#) (Germany) – Chuncho Collection N°5 ( \* Meybol Group SAC)

Silver: [Meybol Cacao](#) (Germany) – Criollo Origin Piura Peru ( \* Meybol Group SAC)

Silver: [Meybol Cacao](#) (Germany) – Criollo Origin Vraem Peru ( \* Meybol Group SAC)

Silver: [Míšina čokoláda / Misha's chocolate](#) (Czech Republic) – Solomon Islands Dark Chocolate 70%

Silver: [Seed Chocolate](#) (United Kingdom) – 75% Gran Chililique

Silver: [Utopick Cacao](#) (Spain) – Sierra Nevada 70%

Silver: [Utopick Cacao](#) (Spain) – Tumaco 70%

Silver: [Zoto](#) (Belgium) – Betulia Ocho 70% ( \* Chocolatoa)

Bronze: [Ara Chocolat](#) (France) – **Huallaga 74%**

Bronze: [Ara Chocolat](#) (France) – **Maceo 70%**

Bronze: [Bare Bones Chocolate](#) (United Kingdom) – Madagascar 70%

Bronze: [Bean Geeks Chocolate](#) (Denmark) – Costa Rica 70% Handroast

Bronze: [Cacao Betulia](#) (Switzerland) – Cacao Betulia B6 100% ( \* Taucherli)

Bronze: [Cacao Betulia](#) (Switzerland) – Cacao Betulia B8 80% ( \* Chocolatoa)

Bronze: [Cacao Betulia](#) (Switzerland) – Cacao Betulia B9 80% ( \* Chocolatoa)

Bronze: [ChocoBio](#) (France) – **Chocolat cru 71% Pure origine Pérou.**

Bronze: [Cococaravan](#) (United Kingdom) – 80 % Selva Tabasqueño

Bronze: [Coup De Chocolat](#) (Belgium) – Jerome

Bronze: [Donna Elvira](#) (Italy) – Perù Chuncho Urusayhua 70%

Bronze: [Dormouse Chocolates](#) (United Kingdom) – The Four Ferments: Kablon Farms P2R1

Bronze: [Duffy's](#) (United Kingdom) – Duffy's Nicaragua Juno 70%

Bronze: [Feitoria do Cacao](#) (Portugal) – Costa Rica Maleku 76%

Bronze: [Harrer Chocolat](#) (Hungary) – India 71%

Bronze: [Kaitxo](#) (Spain) – Congo Mayuano 88%

Bronze: [Kaitxo](#) (Spain) – Tanzania 75%

Bronze: [Kakau Worship](#) (Greece) – 75% Guatemala Collection

Bronze: [Karuna Chocolate](#) (Italy) – Fast Dried cocoa from Belize, 70%

Bronze: [Karuna Chocolate](#) (Italy) – Fast Dried cocoa from Belize, 70%

Bronze: [Karuna Chocolate](#) (Italy) – Kokoa Kamili beans from Tanzania, 70%

Bronze: [Karuna Chocolate](#) (Italy) – Kokoa Kamili beans from Tanzania, 70%

Bronze: [Karuna Chocolate](#) (Italy) – Slow Dried cocoa from Belize, 70%

Bronze: [Karuna Chocolate](#) (Italy) – Slow Dried cocoa from Belize, 70%

Bronze: [La Fèverie by Hasnaâ](#) (France) – Pérou – Piura Blanco 75%

Bronze: [Legast](#) (Belgium) – Finca los Lagos – Colombie

Bronze: [Martina Mayer Schokoladen](#) (Austria) – Indio Rojo – 72%

Bronze: [Nadalina](#) (Croatia) – Nicaragua -Nicaliso 77%

Bronze: [Prime Chocolate](#) (Belarus) – **Prime Chocolate Bolivia 70%**  
Bronze: [Prime Chocolate](#) (Belarus) – **Prime Chocolate Peru Maranon 70%**  
Bronze: [Prime Chocolate](#) (Belarus) – **Prime Chocolate Tanzania 70%**  
Bronze: [Romance Chocolate](#) (Belgium) – **Romance 60% Kablon Farms** ( \* Artist Chocolate)  
Bronze: [Standout Chocolate](#) (Sweden) – **Guatemala Lachuá 70%**

## Plain/origin milk chocolate bars

Gold: [Tobago Estate Chocolate Laura](#) (Trinidad and Tobago) – **Rosehill Estate 45%**  
Silver: [Friis-Holm](#) (Denmark) – **Dark Milk 55%**  
Silver: [Friis-Holm](#) (Denmark) – **O'Payo Milk 50%**  
Silver: [La Fèveirie by Hasnaâ](#) (France) – **Colombia – Arhuaco Dark Milk 60%**  
Silver: [Lyra](#) (Slovakia) – **Lyra Galery Milk**  
Silver: [Tobago Estate Chocolate Laura](#) (Trinidad and Tobago) – **Rosehill Estate Dark Milk**  
Silver: [Tobago Estate Chocolates](#) (Sweden) – **Tobago Estate Chocolate Laura 45%** ( \* PRALUS)  
Bronze: [Chocolaterie Morin](#) (France) – **Equateur Esmeralda Lait 48%**  
Bronze: [Chocolaterie Morin](#) (France) – **Jamaïque Marvia Lait 48%**  
Bronze: [Chuncho Gold](#) (Germany) – **Chuncho Gold Grand Cru 52%** ( \* Max Felchlin AG  
Gotthardstrasse 11 6438 Ibach Switzerland)  
Bronze: [Friis-Holm](#) (Denmark) – **Dark Milk 65%**  
Bronze: [Friis-Holm](#) (Denmark) – **Løgismose 48% Mælk**  
Bronze: [Lyra](#) (Slovakia) – **Cuba 45%**  
Bronze: [Michel Cluizel](#) (France) – **Chocolat Plantation La Laguna Lait 47%**

## Micro-batch – Plain/origin milk chocolate bars

Gold: [Míšina čokoláda / Misha's chocolate](#) (Czech Republic) – **Madagascar Milk Chocolate 50%**  
Silver: [Bare Bones Chocolate](#) (United Kingdom) – **Honduras Milk 60%**  
Silver: [Duffy's](#) (United Kingdom) – **Duffy's Honduras Mayan Red 61%**  
Silver: [Duffy's](#) (United Kingdom) – **Duffy's Nicaragua Oh Juno! 45%**  
Silver: [Holy Cacao Chocolate](#) (Israel) – **70% Cacao, Milk Chocolate, Marañon**  
Silver: [Lilla Chokladfabriken Borgå](#) (Finland) – **Madagascar 40%**  
Silver: [Solkiki Chocolatemaker](#) (United Kingdom) – **65% Dark Milk, Gran Palo Blanco, Peru**  
Silver: [Steiner & Kovarik by Prague Chocolate](#) (Czech Republic) – **Aluna 44%**  
Bronze: [Chocokoo](#) (Estonia) – **El Salvador Dark Milk 65%**  
Bronze: [Depetris Riccardo / Depetris...i Ciculaté](#) (Italy) – **Depetris ICiculate'-Esmeraldas Latte 48%**  
Bronze: [Idilio Origins](#) (Switzerland) – **Idilio No. 15 con Leche**  
Bronze: [Solkiki Chocolatemaker](#) (United Kingdom) – **62% Dark Milk, Gran Chililique, Peru**  
Bronze: [Zart Pralinen Chocolate Makers](#) (Austria) – **Staatzer Milk Chocolate**

## Plain/origin white chocolate bars

Gold: [Summerbird](#) (Denmark) – **Amber Chocolate Bar**  
Silver: [Chocolaterie Morin](#) (France) – **Perou Chanchamayo Blanc 40%**  
Silver: [Friis-Holm](#) (Denmark) – **White 40%**  
Silver: [Summerbird](#) (Denmark) – **White Chocolate Bar**  
Bronze: [Chocolat Dieter Meier](#) (Switzerland) – **White Chocolate Guatemala 42%**  
Bronze: [Chocolaterie Morin](#) (France) – **Venezuela Sur del Lago Blanc**

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## Flavoured bars

## Dark chocolate bars with an infusion or flavouring

Gold: [Karuna Chocolate](#) (Italy) – **Coffee Arabica and Cocoa from Belize 68%** (\*\*)  
Gold: [Karuna Chocolate](#) (Italy) – **Coffee Arabica and Cocoa from Belize 68%** (\*\*)

Silver: [Casa Kakau](#) (Bulgaria) – Bulgarian Rose Water and Cardamom (\*\*)  
Silver: [Kakau Worship](#) (Greece) – 62% Guatemala Collection Coffee (\*\*)  
Bronze: [Bodrato Cioccolato](#) (Italy) – Dark Chocolate Bar Coffee and Anice (\*\*)  
Bronze: [Lilla Chokladfabriken Borgå](#) (Finland) – Licorice 65% (\*\*)

## Dark chocolate bars with inclusions or pieces

Gold: [Utopick Cacao](#) (Spain) – Cidra Canarone (\*\*)  
Silver: [Amazing Cacao](#) (Russia) – Dark Chocolate 70% with Pine Nuts (\*\*)  
Silver: [Bean Geeks Chocolate](#) (Denmark) – Beer Geek Crunch (\*\*)  
Silver: [Bonnat Chocolatier](#) (France) – Noir Pistache (\*\*)  
Bronze: [Coup De Chocolat](#) (Belgium) – Marcel (\*\*)  
Bronze: [Fjåk Chocolate](#) (Norway) – 68% Dark India & Nibs (\*\*)  
Bronze: [Idilio Origins](#) (Switzerland) – Idilio No. 7 Selección Cata Ocumare Nibs  
Bronze: [Karuna Chocolate](#) (Italy) – Raspberries and Cocoa from Belize, 70% (\*\*)  
Bronze: [Karuna Chocolate](#) (Italy) – Raspberries and Cocoa from Belize, 70% (\*\*)  
Bronze: [Legast](#) (Belgium) – Piura- Eclats de Cacao 70% (\*\*)  
Bronze: [Solkiki Chocolatemaker](#) (United Kingdom) – 59% Dark Gran Palo with Candied Peanut (\*\*)

## Dark chocolate bars with a filling

Gold: [Guido Castagna](#) (Italy) – MES Gianduja Fondente (\*\*)  
Silver: [Vito Allotta Craft Chocolate](#) (Italy) – Sicilian Autumn Gianduia Fondente  
Silver: [Volpati Davide](#) (Italy) – Fondente Tre Strati

## Milk chocolate bars with an infusion or flavouring

Gold: [Friis-Holm](#) (Denmark) – O'Payo Milk 50% – Sansho (\*\*)  
Silver: [Fjåk Chocolate](#) (Norway) – 45% Milk & Norwegian Wild Mushroom (\*\*)  
Silver: [Fjåk Chocolate](#) (Norway) – 50% Milk & Liquorice Root (\*\*)  
Silver: [Kilian & Close](#) (Germany) – Kilian & Close Warener Salinensalz (\*\*)  
Silver: [Zart Pralinen Chocolate Makers](#) (Austria) – Damson (\*\*)  
Bronze: [Savanna Premium Chocolate](#) (Zambia) – Savanna Premium Chocolate Ginger Milk (\*\*)  
Bronze: [Solkiki Chocolatemaker](#) (United Kingdom) – 33mg 5.5% CBD 63% Gran Nativo Dark Milk (\*\*)  
Bronze: [Xoco Norway](#) (Norway) – Koselig Sjokolade (\*\*)

## Milk chocolate bars with inclusions or pieces

Gold: [Fjåk Chocolate](#) (Norway) – 45% Milk & Brown Cheese (\*\*)  
Silver: [Fjåk Chocolate](#) (Norway) – 50% Milk with Sourdough Bread & Salt (\*\*)  
Silver: [Friis-Holm](#) (Denmark) – O'Payo Milk 50% – Chunky Salty Liquorice (\*\*)  
Bronze: [Lyra](#) (Slovakia) – Lyra Galery Milk with Hazelnuts

## Milk chocolate bars with a filling

Bronze: [Holy Cacao Chocolate](#) (Israel) – 45% Cacao, Milk Chocolate Peanut Butter (\*\*)

## White chocolate bars with an infusion or flavouring

Gold: [Mojo Cacao](#) (Russia) – Cashew White Chocolate – Cookie (\*\*)  
Silver: [Fresh Cacao](#) (Russia) – Matcha Tea White Chocolate (\*\*)  
Silver: [Míšina čokoláda / Misha's chocolate](#) (Czech Republic) – White Chocolate 40% + Strawberries (\*\*)

## White chocolate bars with inclusions or pieces

Gold: [Edelmond](#) (Germany) – Edelmond Sanddorn Mandel WeißeSchokolade (\*\*)  
Silver: [Fjåk Chocolate](#) (Norway) – White & Blackcurrant Crumble Cake (\*\*)  
Silver: [Solkiki Chocolatemaker](#) (United Kingdom) – Cranachan White Chocolate (\*\*)  
Bronze: [Amazing Cacao](#) (Russia) – White Chocolate&Tieguanyin Tea&Nibs (\*\*)  
Bronze: [Holy Cacao Chocolate](#) (Israel) – 32% Cacao, White Chocolate, Cappuccino

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## National awards

*Given to Grand Jury finalists when there are 10 or more entries from one country in a category*

## Plain/origin dark chocolate bars

Gold – Danish: [Friis-Holm](#) (Denmark) – O’Payo 68%  
Gold – French: [Bonnat Chocolatier](#) (France) – El Castillero

## Micro-batch – Plain/origin dark chocolate bars

Gold – Belgian: [Zoto](#) (Belgium) – Betulia Ocho 70% (\* Chocolatoa)  
Gold – British: [Duffy’s](#) (United Kingdom) – Duffy’s Guatemala Rio Dulce 70%  
Gold – French: [Ara Chocolat](#) (France) – Indio Blanco 72%  
Gold – German: [Meybol Cacao](#) (Germany) – Criollo Origin Piura Peru (\* Meybol Group SAC)  
Gold – Italian: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Madagascar-Bejofo Estate Åkesson’s  
Gold – Spanish: [Utopick Cacao](#) (Spain) – Tumaco 70%

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## Special awards

*Given for entries that qualify for the special category criteria*

## Plain/origin dark chocolate bars

Gold – Chocolate Maker: [Bonnat Chocolatier](#) (France) – El Castillero  
Gold – Direct Traded: [Bonnat Chocolatier](#) (France) – El Castillero  
Gold – Direct Traded: [Friis-Holm](#) (Denmark) – O’Payo 68%  
Gold – Alternate theobromas: [Amazing Cacao](#) (Russia) – Copuazu  
Gold – 100%: [Chocolaterie Morin](#) (France) – Perou Chanchamayo 100%  
Silver – High %: [Friis-Holm](#) (Denmark) – La Dalia 85%  
Silver – 100%: [Chocolaterie Morin](#) (France) – Equateur Esmeralda 100%

## Micro-batch – Plain/origin dark chocolate bars

Gold – Chocolate Maker: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Madagascar-Bejofo Estate Åkesson’s  
Gold – Direct Traded: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Madagascar-Bejofo Estate Åkesson’s  
Gold – Organic: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Madagascar-Bejofo Estate Åkesson’s  
Special – Vegan: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Madagascar-Bejofo Estate Åkesson’s  
Special – Vegan: [Ara Chocolat](#) (France) – Indio Blanco 72%  
Special – Vegan: [Aruntam – Sensory Chocolate](#) (Italy) – 72% India – Idukki Kerala  
Special – Vegan: [Aruntam – Sensory Chocolate](#) (Italy) – 72% Piura Albino Peru

Special – Vegan: [Aruntam – Sensory Chocolate](#) (Italy) – 78% Tanzania – Kokoa Kamili  
Gold – 100%: [Cococaravan](#) (United Kingdom) – 100 % Arhuaco – Colombia  
Special – Vegan: [Cococaravan](#) (United Kingdom) – 100 % Arhuaco – Colombia  
Gold – Rough ground: [Donna Elvira](#) (Italy) – Colombia La Lengüeta Sierra Nevada 70%  
Special – Vegan: [Dormouse Chocolates](#) (United Kingdom) – The Four Ferments: Kablon Farms P1R2  
Special – Vegan: [Fjåk Chocolate](#) (Norway) – 70% Dark Tanzania  
Gold – High %: [Kilian & Close](#) (Germany) – Kilian & Close Guatemala 90%  
Gold – Alternate sugars: [Kilian & Close](#) (Germany) – Kilian & Close Guatemala 90%  
Silver – 100%: [Cacao Betulia](#) (Switzerland) – Cacao Betulia B6 100% ( \* Taucherli)  
Silver – Alternate sugars: [Cococaravan](#) (United Kingdom) – 80 % Selva Tabasqueño  
Silver – High %: [Coup De Chocolat](#) (Belgium) – Jerome  
Silver – Rough ground: [Donna Elvira](#) (Italy) – Perú Chunchu Urusayhua 70%  
Silver – High %: [Kaitxo](#) (Spain) – Congo Mayuano 88%  
Silver – Alternate sugars: [Kakau Worship](#) (Greece) – 75% Guatemala Collection

## Plain/origin milk chocolate bars

Gold – Direct Traded: [Tobago Estate Chocolate Laura](#) (Trinidad and Tobago) – Rosehill Estate 45%  
Gold – Organic: [Friis-Holm](#) (Denmark) – O’Payo Milk 50%  
Gold – Chocolate Maker: [Friis-Holm](#) (Denmark) – O’Payo Milk 50%

## Micro-batch – Plain/origin milk chocolate bars

Gold – High %: [Duffy’s](#) (United Kingdom) – Duffy’s Honduras Mayan Red 61%  
Special – Vegan: [Solkiki Chocolatemaker](#) (United Kingdom) – 65% Dark Milk, Gran Palo Blanco, Peru  
Gold – Alternate sugars: [Steiner & Kovarik by Prague Chocolate](#) (Czech Republic) – Aluna 44%

## Dark chocolate bars with an infusion or flavouring

Special – Ground-in: [Karuna Chocolate](#) (Italy) – Coffee Arabica and Cocoa from Belize 68%  
Special – Ground-in: [Karuna Chocolate](#) (Italy) – Coffee Arabica and Cocoa from Belize 68%  
Special – Alternate sugars: [Kakau Worship](#) (Greece) – 62% Guatemala Collection Coffee

## Dark chocolate bars with inclusions or pieces

Special – Local ingredients: [Amazing Cacao](#) (Russia) – Dark Chocolate 70% with Pine Nuts  
Special – Innovation: [Bean Geeks Chocolate](#) (Denmark) – Beer Geek Crunch

## Dark chocolate bars with a filling

Special – Naked: [Guido Castagna](#) (Italy) – MES Gianduja Fondente  
Special – Naked: [Vito Allotta Craft Chocolate](#) (Italy) – Sicilian Autumn Gianduja Fondente  
Special – Local ingredients: [Vito Allotta Craft Chocolate](#) (Italy) – Sicilian Autumn Gianduja Fondente

## Milk chocolate bars with an infusion or flavouring

Special – Eclectic: [Friis-Holm](#) (Denmark) – O’Payo Milk 50% – Sansho  
Special – Gastronomic: [Fjåk Chocolate](#) (Norway) – 45% Milk & Norwegian Wild Mushroom  
Special – Vegan: [Kilian & Close](#) (Germany) – Kilian & Close Warener Salinensalz  
Special – Alternate vegan milk: [Kilian & Close](#) (Germany) – Kilian & Close Warener Salinensalz  
Special – Alternate sugars: [Kilian & Close](#) (Germany) – Kilian & Close Warener Salinensalz  
Special – Ground-in: [Zart Pralinen Chocolate Makers](#) (Austria) – Damson

## Milk chocolate bars with inclusions or pieces

Special – Innovation: [Fjåk Chocolate](#) (Norway) – 45% Milk & Brown Cheese

## White chocolate bars with an infusion or flavouring

Special – Ground-in: [Mojo Cacao](#) (Russia) – Cashew White Chocolate – Cookie

## White chocolate bars with inclusions or pieces

Special – Organic: [Edelmond](#) (Germany) – Edelmond Sanddorn Mandel WeißeSchokolade

Special – Vegan: [Solkiki Chocolatemaker](#) (United Kingdom) – Cranachan White Chocolate

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Avec nos félicitations pour tous les CHOCOLATIERs gagnants de ces Bean to Bar International Chocolate Awards pour l'Europe qui sont sélectionnés pour la finale mondiale.

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