



Culinary Heritage Awards Category Chocolate

Fine cacao and chocolate products have proliferated in recent years, and at the same time concerned consumers have sought more education and transparency in relation to the food they eat. The development of meaningful and widespread standards for social and environmental responsibility is ongoing in the chocolate industry, and the Culinary Heritage Awards chocolate category of course recognizes these chocolate artisan makers who are leading the way, creating truly quality chocolate in every sense.

Standards

To be eligible for the Culinary Heritage Awards, chocolate entries must meet the following standards:

- Made in the producers region and produced with traditional methods and/or traditional recipes.
- Free of artificial ingredients, including colors, flavors and preservatives.
- Free of genetically modified ingredients.
- All ingredients are grown with minimal or no use of synthetic herbicides, pesticides, fungicides or fertilizers.
- Adherent to the international standards of identity for chocolate.
- Available for retail sale in the specific calendar year.
- Made by a producer that is an upstanding member of the Culinary Heritage community, committed to traditions, equity, inclusion, and justice in all levels of their business.

Cacao must be sourced in compliance with the following standards:

- The origin of beans must be traceable, ordinarily to a particular growing region of a country and ideally to a processing facility, farm or cooperative.
- Bean suppliers must ensure that price premiums meet or exceed Fair Trade minimums relative to the world commodity price, either through direct trade or through publicly stated policies and in-place processes.
- Sourced with price transparency throughout the supply chain.
- Wherever possible, sourced from farms or cooperatives where transparent, documented practices ensure fair and humane work standards for all laborers.
- Sourced from farms or cooperatives with a transparent, documented emphasis on sustainable farming practices including: water conservation and minimizing or eliminating use of synthetic inputs.

Other ingredients (cocoa butter, lecithin, vanilla, milk powder, flavorings, inclusions, etc.) must be sourced in compliance with the following standards:

- Traceable.
- Wherever possible, sourced from farms or cooperatives where transparent, documented practices ensure fair and humane work standards for all laborers.
- All dairy and other animal-derived products should be sourced in compliance with national and international guidelines that define "good animal husbandry."*
- Sugar preferably should be organic.

* For ingredients that cannot be traced for animal welfare, such as milk powder, organic certification will be accepted.

**Chocolate makers may enter flavored or inclusion bars in their choice of the Chocolate or Confections category.

Subcategories

Additionally, chocolate entries must fit within one of the following four subcategories of bars, containing no ingredients other than those listed:

- **Dark chocolate bars**(may not contain ingredients other than cacao, sugar, cocoa butter, lecithin, vanilla).
- **Milk chocolate bars**(may not contain ingredients other than cacao, sugar, cocoa butter, milk solids, milk fat, lecithin, vanilla).
- **White chocolate bars**(may not contain ingredients other than sugar, cocoa butter, milk solids, milk fat, lecithin, vanilla). Cocoa butter must be pressed in house.
- **Flavored or inclusion bars**** (containing at least one ingredient other than those permitted for dark, milk, or white bars).