



THE ART OF CHOCOLATE
Collection 2024





**We're proud to announce,
COCO Chocolatier
is now a certified B CORP**

This prestigious certification highlights our unwavering commitment to making a positive impact on both society and the environment. B Corps meet stringent standards for social and environmental performance, accountability and transparency.

At COCO, we believe in using business as a catalyst for change, striving to create a more sustainable and equitable world for everyone. This achievement underscores our dedication to purpose-driven practices and responsible business operations.

**THE WAY YOU PLACE ORDERS
WITH COCO HAS CHANGED.**

We have developed a new B2B e-commerce platform and going forward all orders will be placed through this platform. Please request login details today by visiting

COCOCHOCOLATIER.COM/TRADE

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COCO'S 2024 COLLECTION

Pricelist and Ordering Dates

The pricing in our 2024 Collection Price List will come into effect 5th January.

Our new COCO range designed by Blumoo and Sebastian König will be available to order from:

5th January 2024

If you would like to receive a reminder when the range becomes available to order, please sign up to our newsletter to stay up to date with all new releases.



Blumoo

Jordy García aka Blumoo is a designer and illustrator based in Lima, Peru.

Blumoo is dedicated to the creation of posters for music venues, vinyl covers and movies as well as posters about life and the odd experiments. He is inspired by everything that surrounds him in his daily life, and his works are based on the cosmic, spatial, and abstract. He likes to use geometric images, multi-color combinations, and simple themes to create unique artworks.



Artist: Blumoo

Sweet Mint - Dark

Net weight 80g

With a distinctively fresh and herbal mint flavour on the front line, our Sweet Peppermint Dark Chocolate 61% stands out with the perfect harmony between herbal flavours, and slight acid tones, delivering a good balance between sweetness and bitter well-defined cocoa flavours.



PRODUCT SKU
C24DSM80.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Natural Mint Flavour, Natural Vanilla Flavour.

Allergens: Soya / Cocoa Solids: 61% Minimum.

Nutrition per 100g

Energy	2428.8Kj / 580.5 Kcal
Protein	5.4g
Fat	41.3g
Saturated	23.9g
Carbohydrate	48.8g
Sugars	37.8g
Salt	0.0g



Artist: Blumoo

Salt & Pepper, Caramel

Net weight 80g

This indulgent Milk Chocolate with 40% cacao from Colombia, with inclusions of crunchy caramel, salt and black pepper, make this bar an exciting experience, with decadent sensations that evolve from sweet, to salty to warm notes.



PRODUCT SKU
C24MSP80.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder (14.5%), Caramel (Sugar, Glucose Syrup, Water, Guérande Salt, Black Pepper), Emulsifier: Non-Gmo Soya Lecithin, Natural Vanilla Flavour.

Allergens: Soya / Cocoa Solids: 40% Minimum

Nutrition per 100g

Energy	2329.3Kj / 556.4 Kcal
Protein	5.2g
Fat	35.6g
Saturated	21.2g
Carbohydrate	56.3g
Sugars	51.2g
Salt	0.3g

COCO 2024 COLLECTION



Artist: Blumoo

Peppermint

Net weight 250g

This delightful Drinking Chocolate 45% cocoa content is characterized by well-defined chocolate and tones of fresh peppermint, followed by an outstanding cocoa taste in perfect harmony between sweetness and bitterness.

x12 IMPACT TRADE PALM OIL FREE VEGAN PRODUCT SKU C24DCMINT250.12

Ingredients: Sugar, Cocoa Mass, Natural Cocoa Powder, Emulsifier: Non-GMO Soya Lecithin, and Natural Peppermint Flavour.

Allergens: Soya / Cocoa Solids: 45% Minimum.

Nutrition per 100g

Energy	1893.4Kj / 452.5 Kcal
Protein	7.5g
Fat	16.4g
Saturated	9.4g
Carbohydrate	70.8g
Sugars	53.7g
Salt	0.0g



Artist: Blumoo

Salted Caramel Chickpeas

White Chocolate

Net weight 135g

Crunch into the indulgent delight of salted caramel roasted chickpeas, as the first bite releases a symphony of sensations, where the velvety the white chocolate mingles with the salty-sweet essence.

x12 IMPACT TRADE PALM OIL FREE VEGETARIAN PRODUCT SKU C24WCHICKPSC.12

Ingredients: White Chocolate (Sugar, Cocoa Butter, Milk Powder (18%), Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract), Salted Caramel Chickpeas (30%) (Chickpeas, Sugar, Salt), Glazing Agents (Glucose Syrup, Gum Arabic).

Allergens: Soya / Cocoa Solids: 61% Minimum.

Nutrition per 100g

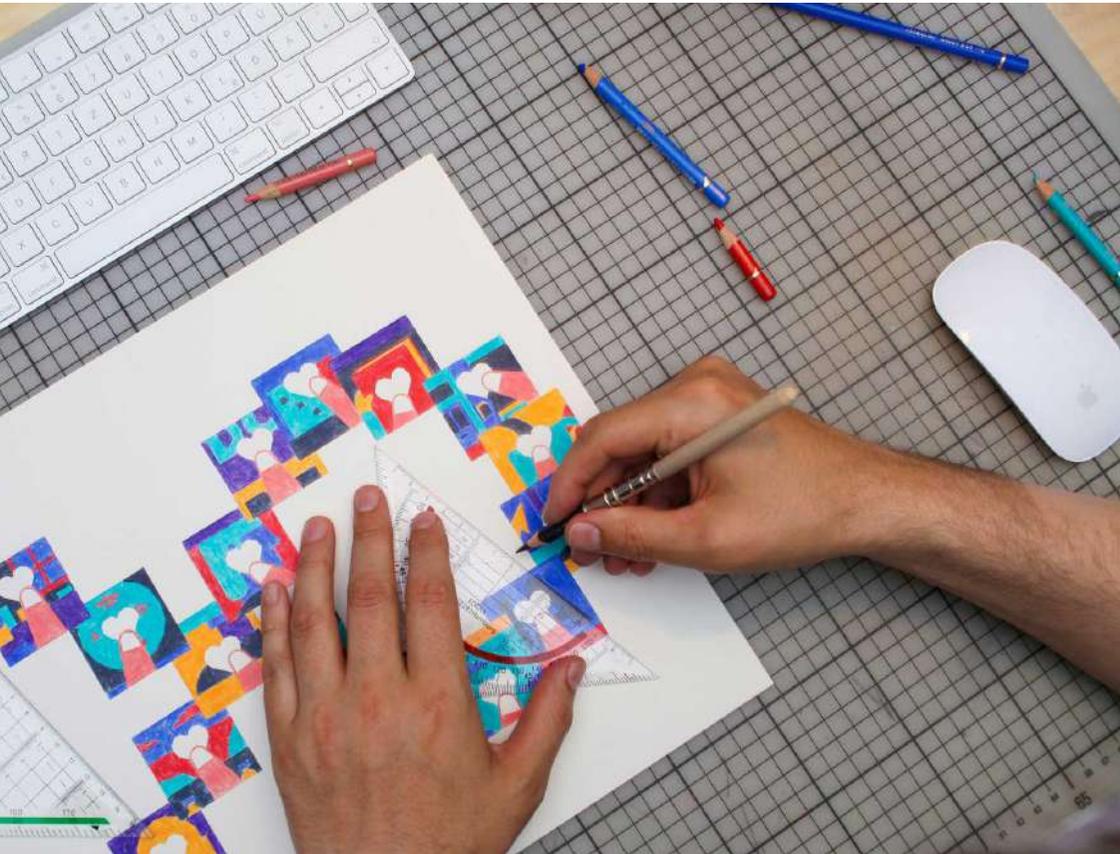
Energy	2191.0Kj / 522.4 Kcal
Protein	7.7g
Fat	28.5g
Saturated	16.5g
Carbohydrate	60.2g
Sugars	50.3g
Salt	0.4g





Sebastian König

Sebastian is an illustrator and graphic designer working mainly in the fields of editorial and commercial illustration. His artworks are defined by a rough papercut-like vector style, grainy textures and well picked color compositions.



Artist: Sebastian König

Cinnamon Roll

Net weight 80g

Unique delight for any time break during the day (or night). Dark chocolate bar 61% made with the finest cocoa beans from Colombia spiced with speculoos biscuit and ground cinnamon that evokes one of the most emblematic pastry creations made in history.



PRODUCT SKU
C24DCR80.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Speculoos Biscuit (Wheat Flour, Sugar, Vegetable Oils (Palm, Canola, Coco), Raw Cane Sugar, Soya Flour, Invert Sugar Syrup, Raising Agent: Sodium Hydrogen Carbonate, Cinnamon, Nutmeg), Ground Cinnamon, Emulsifier: Non-Gmo Soya Lecithin, Natural Vanilla Flavour. Cocoa solids 61% minimum.

Allergens: Soya, Gluten / **Cocoa Solids:** 61% Minimum.

Nutrition per 100g

Energy	2389.5Kj / 571.1 Kcal
Protein	5.4g
Fat	39.7g
Saturated	23.2g
Carbohydrate	50.2g
Sugars	37.5g
Salt	0.0g



Artist: Sebastian König

Mocha - Milk

Net weight 80g

The Mocha bar is an exquisite combination of milk chocolate 40% and locally roasted coffee. Working with an Edinburgh-based roaster we choose the best seasonal coffee beans and create beautiful flavour profiles. Coffee, toffee, and caramels are among the few notes of this piece.



PRODUCT SKU
C24MMC80.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder (14.5%), Coffee (<1%), Emulsifier: Non-GMO Soya Lecithin, Natural Coffee Flavour, Natural Vanilla Flavour. Cocoa solids 40% minimum.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2359.8Kj / 564.0 Kcal
Protein	5.5g
Fat	37.9g
Saturated	22.4g
Carbohydrate	53.0g
Sugars	49.4g
Salt	0.1g

COCO x Poor Things

Limited Edition Chocolate Bar Trio

We're excited to welcome 2024 with a very special collaboration with Poor Things, directed by Yorgos Lanthimos. Starring Emma Stone, Willem Dafoe, Vicki Pepperdine, Ramy Youssef.

Limited Edition Bars are available while stock last.



COCO 2024 COLLECTION
LIMITED EDITION BARS



COCO 2024 COLLECTION
LIMITED EDITION BARS



Salted Caramel

Net weight 80g

Best-loved duo - pristine Isle of Skye sea salt combined with sweet caramel milk chocolate.



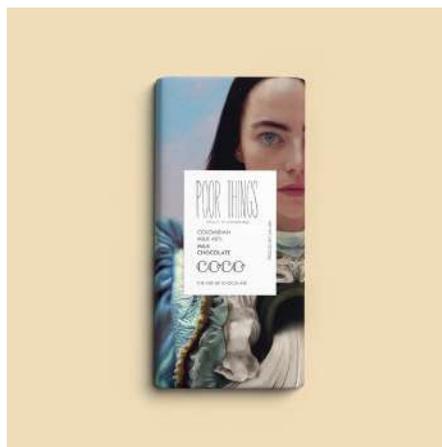
PRODUCT SKU
CXPT.80SC.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Isle of Skye Sea Salt (<1%), Natural Caramel Flavour.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.3g



Colombian Milk 40%

Net weight 80g

Pleasant caramel tones with a smooth milky balance.



PRODUCT SKU
CXPT.80CM.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.1g



Colombian Dark 61%

Net weight 80g

Seductive flavour of citric fruits and spices with balanced herbal notes.



PRODUCT SKU
CXPT.80CD.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract.

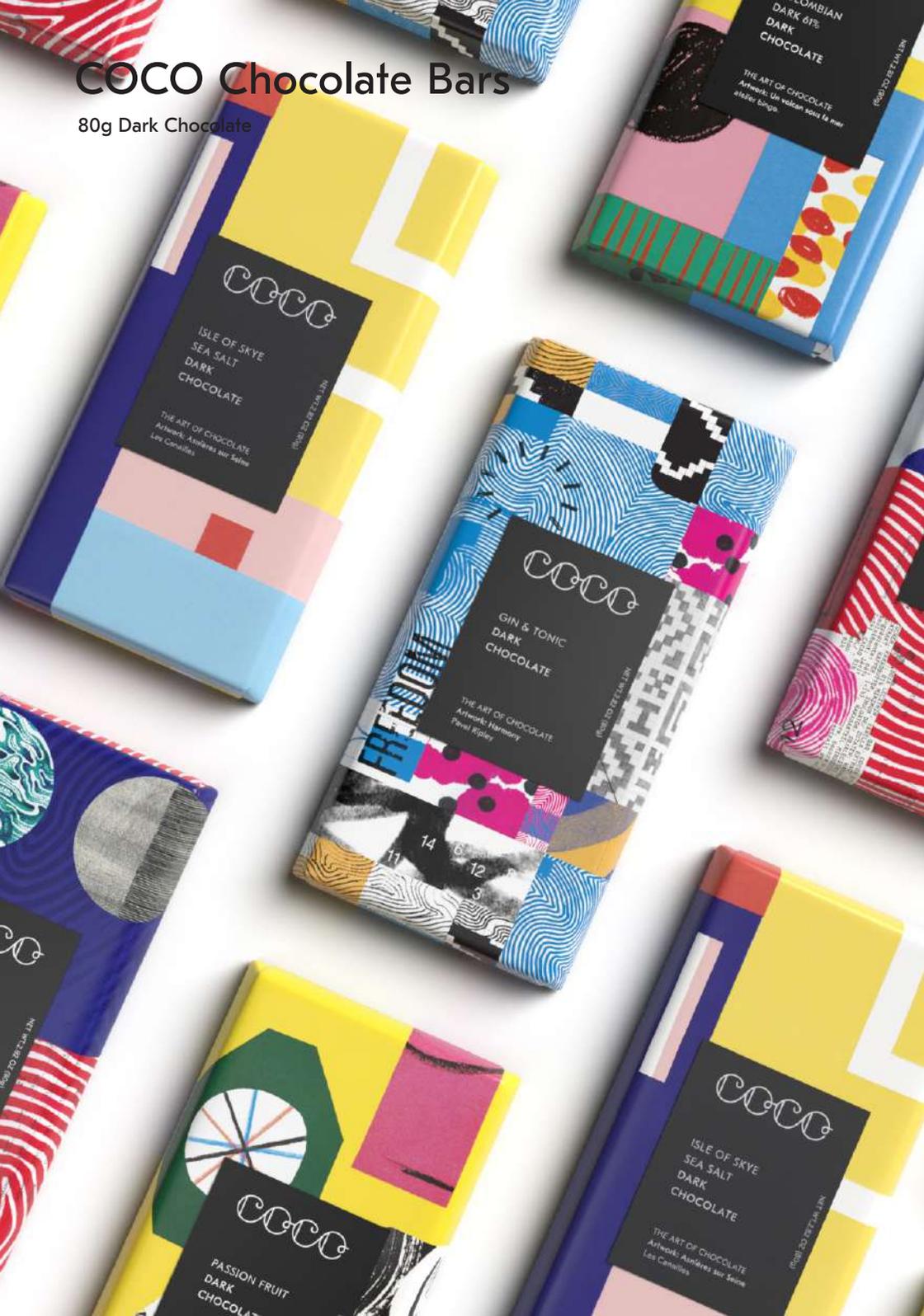
Allergens: Soya / **Cocoa Solids:** 61% Minimum.

Nutrition per 100g

Energy	2422.5Kj / 579 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.0g

COCO Chocolate Bars

80g Dark Chocolate



80G DARK CHOCOLATE



Artist: Pavel Ripley

Cold Brew Coffee

Net weight 80g

An uplifting combination of dark chocolate and locally roasted coffee with notes of nuts and blood orange.



PRODUCT SKU
C22CBC80.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Coffee (<1%), Emulsifier: Non-GMO Soya Lecithin, Natural Coffee Flavour, Natural Vanilla Flavour.

Allergens: Soya / Cocoa Solids: 61% Minimum.

Nutrition per 100g

Energy	2402.3Kj / 574.2 Kcal
Protein	5.3g
Fat	40.8g
Saturated	23.7g
Carbohydrate	48.4g
Sugars	37.5g
Salt	0.0g



Artist: Pavel Ripley

Gin & Tonic

Net weight 80g

A true classic - subtle & refreshing lemon, lime and juniper flavours.



PRODUCT SKU
C23GIN80.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract, Juniper Oil, Lemon Oil, Lime Oil.

Allergens: Soya / Cocoa Solids: 61% Minimum / No Alcohol.

Nutrition per 100g

Energy	2422.5Kj / 579 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.0g

80G DARK CHOCOLATE



Artist: Atelier Bingo

Passion Fruit

Net weight 80g

Highly aromatic with a tropical sweet flavour.



PRODUCT SKU
CABPF80.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract, Natural Passion Fruit Flavour.

Allergens: Soya / **Cocoa Solids:** 61% Minimum.

Nutrition per 100g

Energy	2422.5Kj / 579 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.0g

80G DARK CHOCOLATE



Artist: Les Canailles

Isle of Skye Sea Salt - Dark

Net weight 80g

Sweet smoothness with a pinch of sea salt from the Isle of Skye.



PRODUCT SKU
C21SSD80.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract, Isle of Skye Sea Salt (<1%).

Allergens: Soya / **Cocoa Solids:** 61% Minimum.

Nutrition per 100g

Energy	2422.5Kj / 579 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.3g



Artist: Atelier Bingo

Colombian Dark 61%

Net weight 80g

Seductive flavour of citric fruits and spices with balanced herbal notes.



PRODUCT SKU
CABPLAIND80.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract.

Allergens: Soya / **Cocoa Solids:** 61% Minimum.

Nutrition per 100g

Energy	2422.5Kj / 579 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.0g

COCO Chocolate Bars

80g Milk Chocolate



Artist: Les Canailles



Artist: Pavel Ripley

80G MILK CHOCOLATE

Isle of Skye Sea Salt - Milk

Net weight 80g

Sweet and comforting chocolate flavour enhanced by a pristine isle of Skye sea salt finish.



PRODUCT SKU
CZ15SM80.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Isle of Skye Sea Salt (<1%).

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g	
Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.3g

Orange

Net weight 80g

All-time favourite flavour combination of sweet Italian oranges and creamy milk chocolate.



PRODUCT SKU
CZ22OR80.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Orange Oil (<1%).

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g	
Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.1g

80G MILK CHOCOLATE



Artist: Rachael Hood

Colombian Milk 40%

Net weight 80g

Pleasant caramel tones with a smooth milky balance.



PRODUCT SKU
CPLAINM80.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.1g

80G MILK CHOCOLATE



Artist: Palefroi

Salted Caramel

Net weight 80g

Best-loved duo - pristine Isle of Skye sea salt combined with sweet caramel milk chocolate.



PRODUCT SKU
CSC80.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Isle of Skye Sea Salt (<1%), Natural Caramel Flavour.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.3g



Artist: Atelier Bingo

Rhubarb & Ginger

Net weight 80g

Vintage pairing of fruity sweetness and warming spice.



PRODUCT SKU
CABRG80.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Ginger (<1%), Natural Rhubarb Flavour.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.1g

COCO Chocolate Bars

20g



20G DARK CHOCOLATE



Artist: Atelier Bingo

Colombian Dark 61%

Net weight 20g

A bitter sweet single origin chocolate with creamy notes from Colombia.



PRODUCT SKU
CPLAIND20.24

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract.

Allergens: Soya / Cocoa Solids: 61% Minimum.

Nutrition per 100g	
Energy	2422.5Kj / 579 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.0g



Artist: Les Canailles

Isle of Skye Sea Salt

Net weight 20g

Luxurious dark chocolate with a pinch of pristine sea salt made on the Isle of Skye.



PRODUCT SKU
CSSD20.24

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract, Isle of Skye Sea Salt (<1%).

Allergens: Soya / Cocoa Solids: 61% Minimum.

Nutrition per 100g	
Energy	2422.5Kj / 579 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.3g

20G MILK CHOCOLATE



Artist: Rachael Hood

Colombian Milk 40%

Net weight 20g

A sweet creamy single origin chocolate from Colombia.



PACK SIZE

IMPACT TRADE

PALM OIL FREE

VEGETARIAN

PRODUCT SKU
CPLAINM20.24

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.1g



Artist: Palefro

Salted Caramel

Net weight 20g

Salted caramel, a modern classic and the ultimate indulgence.



PACK SIZE

IMPACT TRADE

PALM OIL FREE

VEGETARIAN

PRODUCT SKU
CSC20.24

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Isle of Skye Sea Salt (<1%), Natural Caramel Flavour.

Allergens: Milk, Soya / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g

Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.3g





Marcus Walters

Marcus Walters is an award-winning designer and illustrator based in the UK. Since graduating from Central St Martin's, London he has art directed magazines, co-founded innovative design studio, New Future Graphic, launched fashion and homeware brands and created arresting imagery for some of the biggest brands in the world.

Marcus is known for his dynamic graphic style and colourful optimism. His illustration work traverses many mediums from hand lettering, drawing and paper cutting to sharp vector iconography. Marcus's image-making is complemented by his art direction and design work which adheres to three basic principles: Creative, Enduring and Precise



Artist: Marcus Walters

Tangy Fizzy Cherries Sweets

Net weight 100g

COCO's tangy fizzy cherries are Juicy, cherry flavour jelly sweets, styled as two cherries together, these red and green sweets are always popular, a colourful option to have fun, and enjoy every bite; you will find 100g of flavoursome sour sweets that are both vegan and palm oil free.



PRODUCT SKU
C24SWEETSC.12

Ingredients: Sugar, Glucose Syrup, Wheat Starch, Water, Modified Maize Starch, Acids (Lactic Acid, Malic Acid, Citric Acid), Acidity Regulators (Sodium Malates, Sodium Hydrogen Carbonate), Modified Potato Starch, Flavouring, Plant and Vegetable Concentrates (Spirulina, Safflower, Black Carrot).

Nutrition per 100g

Energy	1450Kj / 341.0 Kcal
Protein	0.1g
Fat	0.1g
Saturated	0.1g
Carbohydrate	85.0g
Sugars	58.0g
Salt	0.44g



Artist: Marcus Walters

Sour Octopus Foam Sweets

Net weight 100g

COCO's playful octopus shaped foam sweets are the perfect treat to share. Inside a stunning pouch featuring a design by Marcus Walters, you will find 100g of vegan and palm oil free sweets.



PRODUCT SKU
C22SWEETSO.12

Ingredients: Sugar, Glucose-fructose Syrup, Cornstarch, Water, Acidity Regulators (Malic Acid, Sodium Citrate), Potato Protein, Flavours, Colours (Black Carrot Concentrate, E150b, E141, E100).

Nutrition per 100g

Energy	1468Kj / 351.0 Kcal
Protein	0.0g
Fat	0.0g
Saturated	0.0g
Carbohydrate	86.7g
Sugars	61.4g
Salt	0.08g

SWEETS COLLECTION



Artist: Marcus Walters

Sour Apple Sweets

Net weight 100g

COCO's sour apples arrive to our funky range of sweets, bursting with fruit flavour and covered with a fizzy sugar coating, being delicious treats that are a perfect way to brighten up every moment of your day. The pouch contains 100g grams of delicious fruit flavoured jelly sweets that are both vegan and palm oil free.



PACK SIZE



PALM OIL FREE



VEGAN

PRODUCT SKU
C245WEETSA.12

Ingredients: Sugar, Glucose Syrup, Water, Wheat Starch, Modified Maize Starch, Acids (Lactic Acid, Malic Acid, Citric Acid) Modified Potato Starch, Acidity Regulators (Sodium Malates, Sodium Hydrogen Carbonate), Plant and Vegetable Concentrates (Spirulina, Safflower, Black Carrot), Flavouring, Colour (Curcumin).

Nutrition per 100g

Energy	1464Kj / 350 Kcal
Protein	0.4g
Fat	0.2g
Saturated	0.2g
Carbohydrate	85.7g
Sugars	59.0g
Salt	0.1g



Artist: Marcus Walters

Juicy Fruit Jelly Sweets

Net weight 100g

Playfully shaped as fruit and wrapped in a pouch designed by Marcus Walters. The pouch contains 100g grams of delicious fruit flavoured jelly sweets that are both vegan and palm oil free.



PACK SIZE



PALM OIL FREE



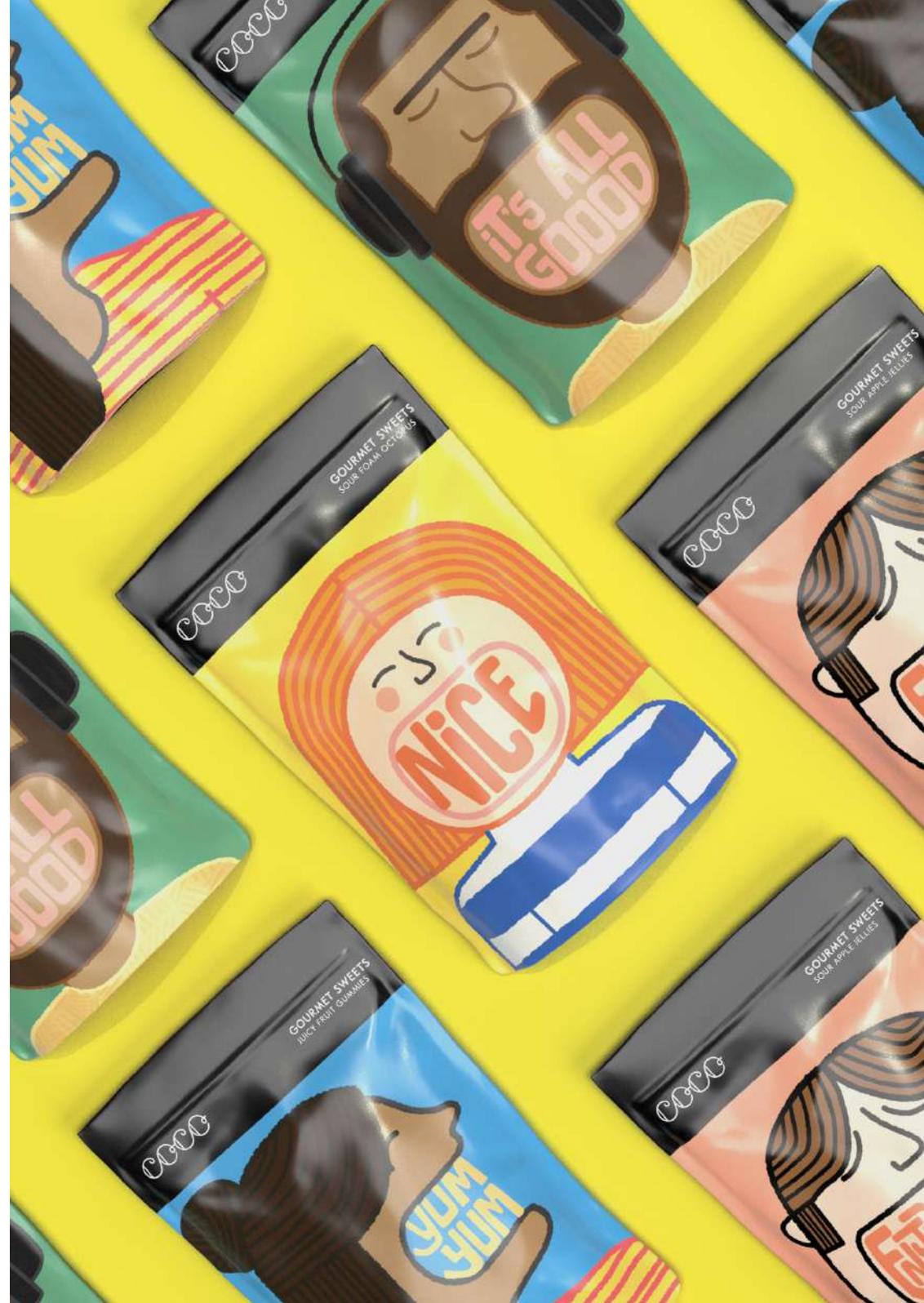
VEGAN

PRODUCT SKU
C225WEETJF.12

Ingredients: Glucose Syrup, Sugar, Maize Starch, Water, Acids: E270,E296,E330; Gelling Agent: Pectin; Concentrated Fruit Juice: Apple, Grape, Pear; Flavourings, Colouring Food: Concentrate Of Spirulina And Safflower; Black Carrot Juice Concentrate, Grape Concentrate, Colours: E100,E160c; Vegetable Oil: Coconut, Glazing Agent: Carnauba Wax.

Nutrition per 100g

Energy	1418Kj / 334 Kcal
Protein	0.1g
Fat	0.1g
Saturated	0.1g
Carbohydrate	82.1g
Sugars	52.5g
Salt	0.19g





Les Canailles

Les canailles is a french duo of artists and illustrators created by Diane Marissal and Jérémie Leblanc-Barbedienne in 2016.

In few words, the story began with a love story and a travel to Buenos Aires. After one year of experimentation combining the artistic and literary background of Diane to the graphic culture of Jérémie, they came back to Paris with the head full of mystic stories and incredible landscapes. From sketches to murals, each artwork is the fruit of labor and love brought to life by four hands.



Artist: Les Canailles

Colombian Plain

Net weight 250g

Single-origin Colombian drinking chocolate 45% cacao content, delightfully smooth and rich



PRODUCT SKU
CDCPLAIN250.12

Ingredients: Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non- GMO Soya Lecithin, Natural Vanilla flavour), Cocoa Powder.

Allergens: Soya / **Cocoa Solids:** 45% Minimum.

Nutrition per 100g	
Energy	1893Kj / 452 Kcal
Protein	7.5g
Fat	16.4g
Saturated	9.43g
Carbohydrate	70.7g
Sugars	53.92g
Salt	0.0005g



Artist: Les Canailles

Isle of Skye Sea Salted Caramel

Net weight 250g

A sweet chocolate caramel flavour with a pinch of sea salt from the Isle of Skye.



PRODUCT SKU
CDCSS250.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Cocoa Powder, Isle of Skye Sea Salt (<1%), Natural Caramel Flavour.

Allergens: Soya / **Cocoa Solids:** 45% Minimum.

Nutrition per 100g	
Energy	1856Kj / 443.6 Kcal
Protein	7.5g
Fat	16.36g
Saturated	9.43g
Carbohydrate	68.41g
Sugars	51.55g
Salt	0.905g



Joni Majer

Joni Majer was born in the wild Berlin of the 1980s, but is now working from small town Saarbrücken, near the french border.

There she practices the art of drawing twisted thoughts and complex matters in the most simple way. Often working with clean lines and restricted black and white colour palette, Joni always strives to dive deep to the substance of the subject and add another layer of meaning.



Artist: Joni Majer

Colombian Plain

Net weight 1kg

Single-origin Colombian drinking chocolate 45% cacao content, delightfully smooth and rich.



PRODUCT SKU
C22DCPLAIN1000

Ingredients: Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non- GMO Soya Lecithin, Natural Vanilla flavour), Cocoa Powder.

Allergens: Soya / **Cocoa Solids:** 45% Minimum.

Nutrition per 100g	
Energy	1893Kj / 452 Kcal
Protein	7.5g
Fat	16.4g
Saturated	9.43g
Carbohydrate	70.7g
Sugars	53.92g
Salt	0.0005g



Artist: Joni Majer

Isle of Skye Sea Salted Caramel

Net weight 1kg

A sweet chocolate caramel flavour with a pinch of sea salt from the Isle of Skye.



PRODUCT SKU
C22DCCSS1000

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour, Cocoa Powder, Isle of Skye Sea Salt (<1%), Natural Caramel Flavour.

Allergens: Soya / **Cocoa Solids:** 45% Minimum.

Nutrition per 100g	
Energy	1856Kj / 443.6 Kcal
Protein	7.5g
Fat	16.36g
Saturated	9.43g
Carbohydrate	68.41g
Sugars	51.55g
Salt	0.905g



FIVE BAR COLLECTIONS

Five Bar Dark Collection

Net weight 400g

The Art of Chocolate Three Bar Vegan Dark Chocolate collection features a selection from the COCO core dark range including: Isle of Skye Sea Salt, Cold Brew and 61% Colombian Dark Chocolate.

Wrapped in luxurious packaging, these delicious artisan single origin chocolate bars are made in Edinburgh, Scotland. A unique gift for someone who appreciates fine chocolate and contemporary design.



PACK SIZE

IMPACT TRADE

PALM OIL FREE

VEGAN

PRODUCT SKU
CSBARDK.06

Five Bar Milk Collection

Net weight 400g

Our milk chocolate collection contains five of our most popular 80g single origin bars, each one made of the finest South American cacao. Beautifully presented in a box featuring an original collage by French duo Atelier Bingo, it is guaranteed to serve as the perfect gift. Inside you will find a flavour for everyone; Colombian Milk, Isle of Skye Sea Salt Milk, Salted Caramel, Rhubarb & Ginger, and Orange.



PACK SIZE

IMPACT TRADE

PALM OIL FREE

VEGETARIAN

PRODUCT SKU
CSBARMLK.06

GIANT BUTTONS



David Bray

David Bray is an Illustrator and Fine Artist based between Kent and London, England. His preferred medium is pencil and paper, but is always interested in working with new techniques.

David creates delicate drawings using pencils, pens, inks and paints, which form a world that is rooted in the reality of dark fantasy, beauty, erotica, and the female form.

David's work is versatile and continually evolving, spanning a range of creative styles depending on the project at hand. David has exhibited world wide in both solo and group shows, including London, Tokyo, New York, Hong Kong, Amsterdam, Portland and Perth.



Artist: David Bray



Artist: David Bray

GIANT BUTTONS

Milk Chocolate Giant Buttons

Net weight 100g

This modern pouch designed by David Bray contains 100g of large single origin chocolate milk buttons made of the finest Colombian cacao.



PACK SIZE: x12 IMPACT TRADE: COL PALM OIL FREE VEGETARIAN PRODUCT SKU: CBUTBMLK.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring.

Allergens: Soya/Milk Cocoa Solids: 40% Minimum

Nutrition per 100g	
Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.10g

Dark Chocolate Giant Buttons

Net weight 100g

This contemporary pouch designed by David Bray contains 100g of large single origin dark chocolate buttons made of the finest Colombian cacao.



PACK SIZE: x12 IMPACT TRADE: COL PALM OIL FREE VEGAN PRODUCT SKU: CBUTDRK.12

Ingredients: Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract.

Allergens: Soya / Cocoa Solids: 61% Minimum.

Nutrition per 100g	
Energy	2422.5Kj / 579.0 Kcal
Protein	5.4g
Fat	41.0g
Saturated	24.0g
Carbohydrate	49.0g
Sugars	38.0g
Salt	0.0g



Artist: Andy Welland

Cocoa Dusted Almonds

Net weight 135g

Caramelised almonds dipped in dark chocolate and dusted with cocoa powder. Coco's favourite treat.



PRODUCT SKU
C23DUSTALM.12

Ingredients: Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract), Caramelised Almonds (29%) (Almonds, Sugar, Honey), Cocoa Powder (1.5%).

Allergens: Soya / **Cocoa Solids:** 61% Minimum.

Nutrition per 100g	
Energy	2350.9Kj / 562.5 Kcal
Protein	8.5g
Fat	37.7g
Saturated	17.6g
Carbohydrate	47.1g
Sugars	38.7g
Salt	0.00g



Artist: Andy Welland

Salted Caramel Fudge

Net weight 145g

Deliciously addictive little chocolate caramel fudge pieces. Gluten free and covered in our single origin Colombian chocolate. Wrapped in a contemporary design by Andy Welland.



PRODUCT SKU
C23MSCFUDGE.12

Ingredients: Milk Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), Caramel Fudge (28.2%) (White Granulated Sugar, Sweetened Condensed Milk (Milk, Sugar), Fondant (Sugar, Glucose Syrup, Water), Glucose Syrup, Palm Oil, Butter Oil (from Milk), Natural Flavouring), Glazing agents (Glucose Syrup, Gum Arabic).

Allergens: Soya, Milk / **Cocoa Solids:** 40% Minimum

Nutrition per 100g	
Energy	2224.2Kj / 530.9 Kcal
Protein	4.5g
Fat	30.8g
Saturated	18.0g
Carbohydrate	60.9g
Sugars	57.9g
Salt	0.6g



Artist: Andy Welland

Caramel Hazelnuts

Net weight 135g

Caramel Hazelnuts covered in our fine single origin Colombian milk chocolate - an ideal sweet treat.



PRODUCT SKU
C23CMHAZEL.12

Ingredients: Milk Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Non-GMO Soya Lecithin, Vanilla Extract), Hazelnuts (29%), Glazing Agents (Glucose Syrup, Gum Arabic), Natural Caramel Flavouring.

Allergens: Soya, Milk, Hazelnuts / **Cocoa Solids:** 40% Minimum.

Nutrition per 100g	
Energy	2467.5Kj / 592.2 Kcal
Protein	8.0g
Fat	45.5g
Saturated	17.3g
Carbohydrate	39.7g
Sugars	39.3g
Salt	0.1g



Artist: Andy Welland

Giant Raisins

Net weight 145g

Large raisins covered in the finest single origin dark chocolate and wrapped in a beautiful artwork by Andy Welland. The ultimate gift for lovers of both art and chocolate.



PRODUCT SKU
C23DRAISIN.12

Ingredients: Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour), Raisins (25%) (Raisins, Sunflower Oil), Glazing agents (Glucose Syrup, Gum Arabic).

Allergens: Soya, Milk / **Cocoa Solids:** 61% Minimum

Nutrition per 100g	
Energy	2126.6Kj / 507.2 Kcal
Protein	4.6g
Fat	30.7g
Saturated	17.9g
Carbohydrate	54.1g
Sugars	45.7g
Salt	0.0g

WAFER THINS



Artist: Sebastian König

Sea Salt Dark Chocolate Wafer Thins

Net weight 180g

Vegan dark chocolate thins, with the addition of the finest sea salt. A unique mixture of flavours that never disappoints.



PACK SIZE PALM OIL FREE VEGAN

PRODUCT SKU
C22SSDTHINS.06

Ingredients: Dark chocolate (Cocoa mass, Sugar, Cocoa Butter, Emulsifier: Soya Lecithin, Vanilla Extract), Sea Salt (<1%). Contains Cocoa Solids 61% Minimum

Allergens: Soya / Cocoa Solids: 61% Minimum

Nutrition per 100g

Energy	2402.4Kj / 574.2 Kcal
Protein	5.4g
Fat	40.7g
Saturated	23.8g
Carbohydrate	48.6g
Sugars	37.7g
Salt	0.8g



Artist: Sebastian König

Salted Caramel Milk Chocolate Wafer thins

Net weight 180g

Milk chocolate thins, enriched by the finest salted caramel. Warning: they are absolutely addictive.



PACK SIZE PALM OIL FREE VEGETARIAN

PRODUCT SKU
C22SCMTHINS.06

Ingredients: Milk Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Soya Lecithin, Vanilla Extract), Cocoa Butter, Sea Salt (<1%) and Natural Caramel Flavour. Milk chocolate contains cocoa solids 40% minimum, milk solids 14.5% minimum.

Allergens: Milk, Soya / Cocoa Solids: 40 % Minimum.

Nutrition per 100g

Energy	2401.3Kj / 573.9 Kcal
Protein	5.4g
Fat	39.6g
Saturated	23.2g
Carbohydrate	51.7g
Sugars	48.1g
Salt	0.9g



Truffles



TRUFFLE COLLECTIONS



Artist: Les Canailles

Marc de Champagne Truffles

Net weight 125g

Deliciously sinful truffles filled with a champagne ganache and covered in fine single origin chocolate. A decadent treat, perfect for special occasions.



PRODUCT SKU
C22MCTRFL.12

Ingredients: Milk Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), White chocolate (Sugar, Cocoa Butter, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), Cream (Milk), Marc de Champagne (3.9%), Glucose Syrup, Dextrose Powder, Icing Sugar (Sugar, Anti-Caking Agent: Tricalcium Phosphate), Milk Chocolate Contains Cocoa Solids 40% minimum, Milk Solids 14.5% minimum.

Allergens: Soya, Milk / **Cocoa Solids:** 40% Minimum / **This product contains alcohol.**

Nutrition per 100g

Energy	2236.01Kj / 534.79 Kcal
Protein	4.86g
Fat	35.65g
Saturated	21.57g
Carbohydrate	51.26g
Sugars	47.77g
Salt	0.2g



Artist: Les Canailles

Cocoa Dusted Sea Salt Caramel Truffles

Net weight 125g

We created our cocoa dusted sea salt caramel truffles mixing the finest single origin dark chocolate with caramel and sea salt. A carefully balanced blend of sweet and savoury flavours.



PRODUCT SKU
C22SSCTRFL.12

Ingredients: Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), Caramel (39%) (Glucose Syrup, Palm Oil, Sugar, Invert Sugar Syrup, Water, Pea Protein, Emulsifier: Mono- and Diglycerides of Fatty Acids, Sea Salt (<1%), Natural Flavourings, Caramelised Sugar Syrup), Cocoa Powder.

Allergens: Soya / **Cocoa Solids:** 61% Minimum.

Nutrition per 100g

Energy	2185.2Kj / 522.5 Kcal
Protein	3.7g
Fat	34.3g
Saturated	19.3g
Carbohydrate	50.8g
Sugars	38.3g
Salt	0.5g

COUNTER DISPLAY UNITS



Large CDU

This COCO branded wooden stand holds fifteen bars in three sections.

PRODUCT SKU
CCDU3



Single Row CDU

This COCO branded wooden stand holds six bars in a single row.

PRODUCT SKU
CCDUSING

COCO POS



POS Stand Pack

COCO POS Pack comes with 3 A6 size POS Cards and COCO branded wooden POS Stand.

PRODUCT SKU
CPOSP

Pricing & Ordering

We ship worldwide from Scotland on all orders.

Please order via our trade e-commerce site
COCOCHOCOLATIER.COM/TRADE

Storage

Store at a consistent temperature below 21C (70F). Ideally between 18-20C (65-68F). With humidity of less than 65%. Out of direct sunlight. In an odour-free area.

Shelf Life

Bars	12 Months+
Drinking Chocolate	12 Months+
Fruit and Nut Collection	6 Months+
Truffles	6 Months+
Wafer Thins/Batons	12 Months+
Chocolate Buttons	6 Months+
Sweets	12 Months+

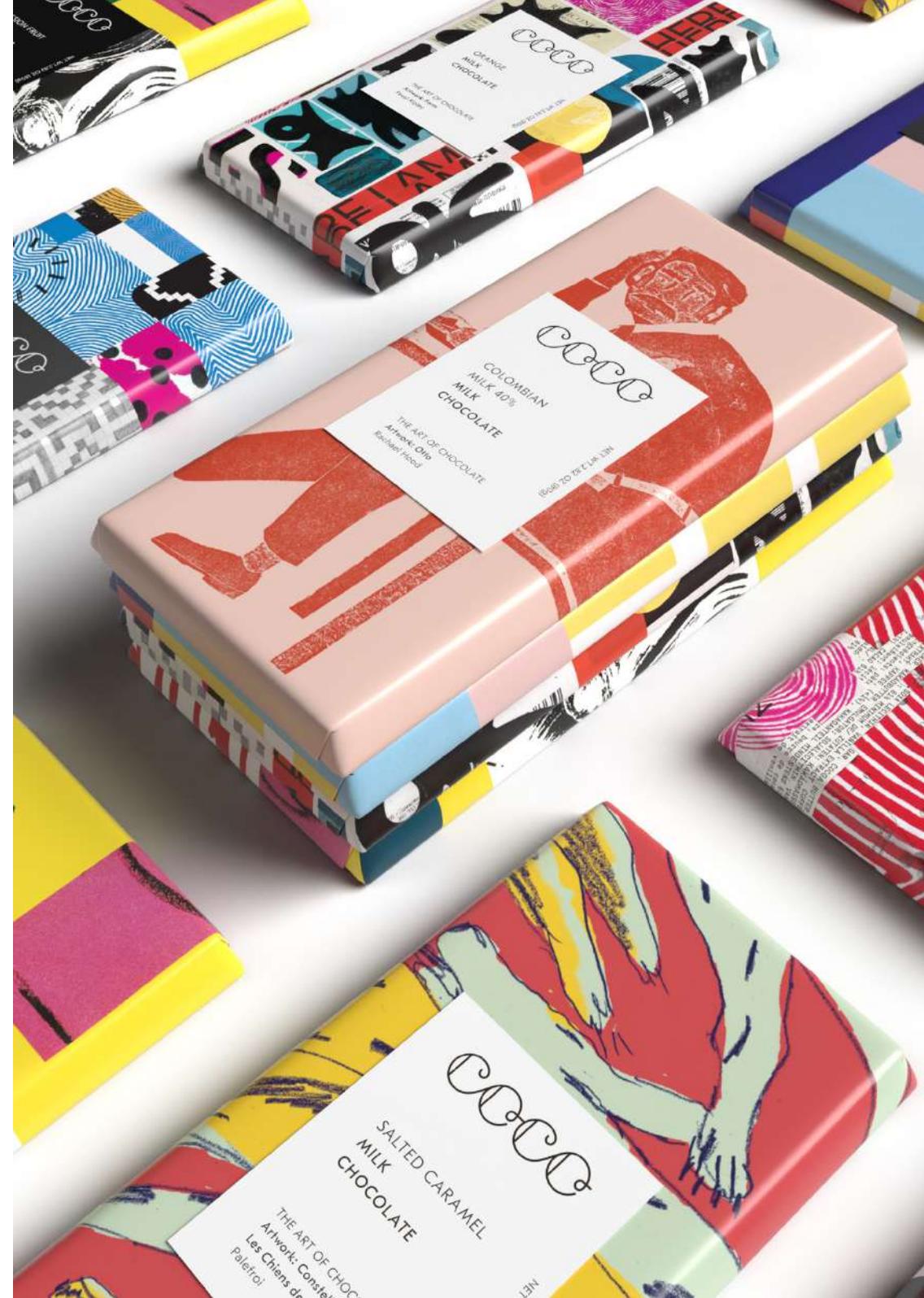
Ask Us More

Consumers are seeking rich experiences that can help change the world. Ask us all about our chocolate. We'd love to tell you more.

coco-chocolatier.com

COCO COCO - The Art of Chocolate

Port Edgar Marina
Shore Road
South Queensferry
EH30 9SQ
Scotland





THE ART OF CHOCOLATE
Spring Collection 2024



THE WAY YOU PLACE ORDERS WITH COCO HAS CHANGED.

We have developed a new B2B e-commerce platform and going forward all orders will be placed through this platform. Please request login details today by visiting

COCOCHOCOLATIER.COM/TRADE

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COCO'S LOVE COLLECTION

Our new COCO Love Collection designed by Sebastian König
and will be available to order from: 5th January 2024



COCO'S LOVE COLLECTION



Sebastian König

Sebastian is an illustrator and graphic designer working mainly in the fields of editorial and commercial illustration. His artworks are defined by a rough papercut-like vector style, grainy textures and well picked color compositions.





Artist: Sebastian König

Single Estate Dark Chocolate 50% Cacao Thins

Net weight 180g

Elegant dark chocolate Single Estate 50% cacao content made with fine flavour cocoa beans from a single farm called "El Rosario" located in the Necocli region on the north-eastern coast of Colombia; distinctive cacao notes with the perfect balance between sweetness and bitter tones.



PRODUCT SKU
C245EDTHIN.06

Ingredients: Sugar, Cocoa Mass, Cocoa Butter, Emulsifier: Sunflower Lecithin, Vanilla Extract. Cocoa solids: 50% minimum.

Cocoa Solids: 50% Minimum

Nutrition per 100g

Energy	2362.0 kJ / 564.5 kcal
Protein	4.4g
Fat	37.2g
Saturated	22.2g
Carbohydrate	54.9g
Sugars	45.7g
Salt	0.0g





Artist: Sebastian König

Red Orange Truffles

Net weight 100g

Indulgent truffles filled with a delicate orange filling and covered in fine single origin milk and white chocolate. A decadent treat, perfect for special occasions.



PACK SIZE



VEGETARIAN



IMPACT TRADE

PRODUCT SKU
C24OTRFLT.06

Ingredients: Milk Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), Orange Filling Cream (Water, Sugar, Glucose Syrup, Palm Oil, Orange Juice Concentrate, Cream Powder, Modified Starch, Thickeners: Cellulose and Carboxymethylcellulose, Emulsifier: Mono- and Diglycerides of Fatty Acids, Citric Acid, Natural Orange Flavour, Potassium Sorbate, Colour: Carotenes), White Chocolate (Sugar, Cocoa Butter, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), Cocoa Butter, Colour: Iron Oxide, Icing Sugar (Sugar, Anti-Caking Agent: Tricalcium Phosphate). Milk Chocolate Contains Cocoa Solids 40% minimum, Milk Solids 14.5% minimum.

Allergens: Soya, Milk / **Cocoa Solids:** 40% Minimum /

Nutrition per 100g

Energy	1860.0Kj / 444.2 Kcal
Protein	3.4g
Fat	27.4g
Saturated	16.3g
Carbohydrate	47.1g
Sugars	43.4g
Salt	0.1g



COCO'S EASTER COLLECTION

Pricelist and Ordering Dates

The pricing in our Spring/Summer 2024 Price List will come into effect 5th January.

Our NEW COCO Easter range designed by Ghica Popa and Otto Iram will be available to order from:

5th January 2024

If you would like to receive a reminder when the range becomes available to order, please sign up to our newsletter to stay up to date with all new releases.

COCO'S EASTER COLLECTION



Ghica Popa

Ghica Popa is a visual artist, who made his mark through his unique style and distinctive aesthetic, that encompass his love for vintage futuristic cars, science fiction films and Lego sets. His work is influenced as well by various art movements, including cubism, suprealism and pop-art, to which he adds various themes from his interest list, creating a one of a kind world of boxy vehicles and quirky characters. He stayed true to his individualistic aesthetics over the years, and his work reached a global dimension, catching the attention of many brands, magazines, news outlets, art projects and advertisers. He collaborates with clients from all over the world, and has worked for Nike, Gucci, Puma, Casio G-shock, Saucony, Jordan, DC Shoes, Ray-Ban, Burn Energy Drink, Unicredit, Bic, ebay, Pepsi and Samsung.





Artist: Ghica Popa

**Chocolate Matchbox
Milk Chocolate Rabbits**

Net weight 33g

Matchbox with funny milk chocolate rabbits that are the perfect treat to indulge in any time of the day, fabricated with the finest single origin beans from Colombia.

- PACK SIZE
- IMPACT TRADE
- PALM OIL FREE
- VEGETARIAN

PRODUCT SKU
C24MMATCH.12

Ingredients: Sugar, Cocoa Butter, Cocoa Mass, Milk Powder (14.5%), Emulsifier: Non-GMO Soya Lecithin, Natural Vanilla Flavour. Cocoa solids 40% minimum.

Allergens: Milk, Soya / Cocoa Solids: 40% Minimum.

Nutrition per 100g	
Energy	2379.4Kj / 568.7 Kcal
Protein	5.6g
Fat	38.1g
Saturated	22.7g
Carbohydrate	53.7g
Sugars	50.0g
Salt	0.1g

COCO'S EASTER COLLECTION



Otto Iram

Otto Iram is a self-taught visual artist based in Toulouse, France. Drawing inspiration from artists such as Auguste Herbin, Ikko Tanaka and Carmen Herrera, he creates abstract work with a strong graphic sensibility. Using a combination of painting and collage, Otto Iram's playful work is created in a spontaneous manner.



COCO'S EASTER COLLECTION



Artist: Otto Iram

Cocoa Dusted

Sea Salt Caramel Truffles Tin

Net weight 125g

We created our cocoa dusted sea salt caramel truffles mixing the finest single origin dark chocolate with caramel and sea salt. A carefully balanced blend of sweet and savoury flavours.



PRODUCT SKU
C24SSCTRLT.6

Ingredients: Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), Caramel (39%) (Glucose Syrup, Palm Oil, Sugar, Invert Sugar Syrup, Water, Pea Protein, Emulsifier: Mono- and Diglycerides of Fatty Acids, Sea Salt (<1%), Natural Flavourings, Caramelised Sugar Syrup), Cocoa Powder.

Allergens: Soya / Cocoa Solids: 61% Minimum.

Nutrition per 100g

Energy	2185.2Kj / 522.5 Kcal
Protein	3.7g
Fat	34.3g
Saturated	19.3g
Carbohydrate	50.8g
Sugars	38.3g
Salt	0.5g



COCO'S EASTER COLLECTION



Marc de Champagne Truffles Tin

Net weight 125g

Deliciously sinful truffles filled with a champagne ganache and covered in fine single origin chocolate. A decadent treat, perfect for special occasions.

x6
PALM OIL FREE
VEGETARIAN

PRODUCT SKU
C24MCTFLT.6

Ingredients: Milk Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), White chocolate (Sugar, Cocoa Butter, Milk Powder, Emulsifier: Soya Lecithin, Natural Vanilla Flavour), Cream (Milk), Marc de Champagne (3.9%), Glucose Syrup, Dextrose Powder, Icing Sugar (Sugar, Anti-Caking Agent: Tricalcium Phosphate). Milk Chocolate Contains Cocoa Solids 40% minimum, Milk Solids 14.5% minimum.

Allergens: Soya, Milk / **Cocoa Solids:** 40% Minimum / **This product contains alcohol.**

Nutrition per 100g

Energy	2236.01Kj / 534.79 Kcal
Protein	4.86g
Fat	35.65g
Saturated	21.57g
Carbohydrate	51.26g
Sugars	47.77g
Salt	0.2g

Artist: Otto Iram

Pricing & Ordering

We ship worldwide from Scotland on all orders.

Please order via our trade e-commerce site
COCOCHOCOLATIER.COM/TRADE

Storage

Store at a consistent temperature below 21C (70F). Ideally between 18-20C (65-68F).
With humidity of less than 65%. Out of direct sunlight. In an odour-free area.

Shelf Life

Truffles	6 Months+
Wafer Thins	12 Months+
Chocolate Rabbits	6 Months+

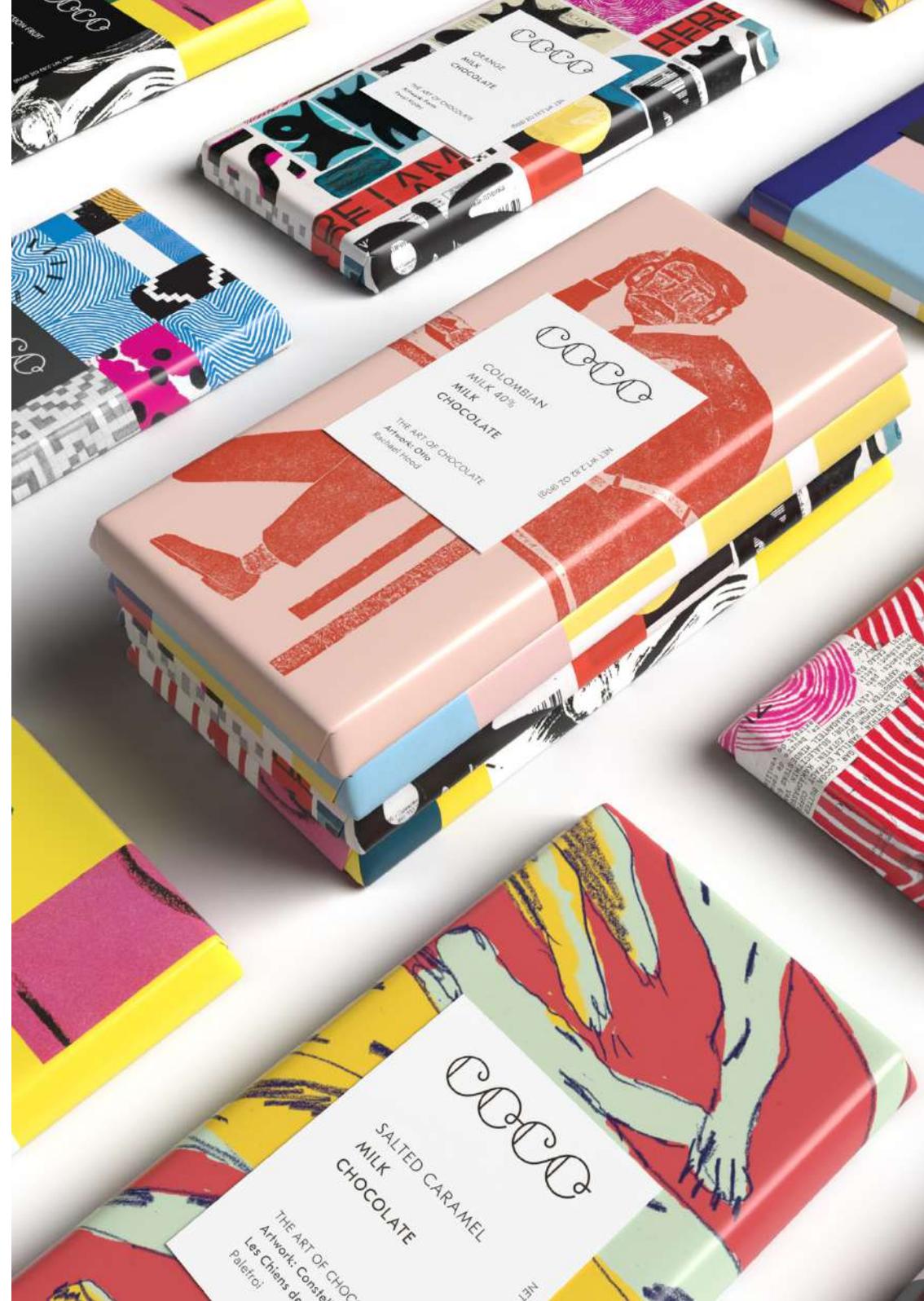
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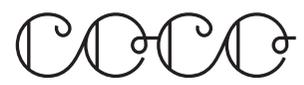
Consumers are seeking rich experiences that can help change the world. Ask us all about our chocolate. We'd love to tell you more.

coco-chocolatier.com

COCO COCO - The Art of Chocolate

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THE ART OF CHOCOLATE

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