



Our own quality Chocolate

We sell our own quality chocolate in 900g pouches, 5Kg and 10kg packs. It comes in either Milk, White or Dark Chocolate.

A luxury fondue chocolate, specially blended with a higher cocoa butter content by Cocoa Delight, to bring you a deep and intense flavour, an irresistible aroma and perfect cascading effects – first time and every time. Unlike other brands, we use a higher cocoa butter content to ensure there is no compromise on taste and provides the added health benefits of cocoa.

This means our Milk, White and Dark Luxury Fondue Chocolate generally needs no added oil and is microwavable!



Available in 900g microwaveable bags and 5/10kg (non-microwaveable) boxes.

**If you would like to place an order please call: +44 (0)208 880 2147
Or buy online: www.cocodelight.com/store.html**

900g Milk Chocolate Buttons
SUITABLE FOR VEGETARIANS. MINIMUM COCOA SOLIDS 45%
Buy our Luxury Fondue Chocolate in packs of 2 x 900g pouches for £18 or in 10kg packs from £35



900g Dark Chocolate Buttons
SUITABLE FOR VEGETARIANS. MINIMUM COCOA SOLIDS 58%
Buy our Luxury Fondue Chocolate in packs of 2 x 900g pouches for £18 or in 10kg packs from £32



Health Benefits of Cocoa

Recent studies show that cocoa contains heart-healthy antioxidants which aid the prevention of certain cancers, help prevent the oxidation of LDL (bad) cholesterol while raising HDL (good) cholesterol levels in the blood.

The healthy flavonoids found in chocolate are found in the cocoa butter and cocoa solids, and the luxury fondue chocolate produced by Cocoa Delight is blended with a higher cocoa butter content instead of vegetable fats.

Cocoa butter is quite expensive so its often only high quality chocolate, such as the luxury chocolate blended by Cocoa Delight, that contains high amounts of cocoa butter. Other brands will replace cocoa butter with milk fats and hydrogenated oils which are bad for your health.

Cocoa Delight fondue chocolate has nutritional benefits and natural ingredients that make it a healthier alternative to most other chocolates that tend to be laced with oils and calories. Our chocolate contains no vegetable fats or hydrogenated oils, only natural flavours and colourings, not only is it the healthier and more manageable alternative, it also tastes amazing!

Nutrition Information (Typical values per 100g)	Luxury Dark Chocolate 900g blend	Luxury Milk Chocolate 900g blend
Energy	562kcal/2377kJ	597kcal/2526kJ
Protein	4.8g	6.3g
Carbohydrate	42.4g	40.2g
of which Sugar	40.4g	39.4g
Starch	2.0g	0.8g
Fat	42.0g	45.0g
of which Mono-unsaturated	14.7g	15.8g
Poly-unsaturated	1.3g	1.4g
Saturated	26.0g	27.8g
Fibre	6.2g	2.4g
Sodium	19mg	60mg

Additional Cocoa Delight Fondue Chocolate Information

Cocoa Delight's fondue chocolate has nutritional benefits and natural ingredients that make it a healthier alternative to most other chocolates that tend to be laced with oils and calories. Their chocolate contains no vegetable fats or hydrogenated oils, only natural flavours and colourings, so not only does it look good, but it tastes amazing.

Cocoa butter is quite expensive so it's often only high quality chocolate, such as the luxury chocolate blended by Cocoa Delight, which contains high amounts of cocoa butter. Other brands will replace cocoa butter with milk fats and hydrogenated oils which are bad for your health. The chocolate has the perfect balance with nutritional benefits and the added bonus of being gluten free and suitable for vegetarians.

Cocoa Delight's chocolate comes in small manageable buttons which are microwavable and melt in the bag within minutes; it can then be poured onto your chocolate fountain, creating the best results with no mess! Available in either milk or dark, and with high nutritional benefits, specially blended; containing anti-oxidants it has to be the healthiest fondue chocolate available on the market. Teamed with healthy dipping products such as strawberries, pineapple, mango and kiwi Cocoa Delight have created a healthier way to enjoy chocolate.

Recent studies show that chocolate with a high cocoa content contain heart-healthy antioxidants which aid the prevention of certain cancers, help prevent the oxidation of LDL (bad) cholesterol while raising HDL (good) cholesterol levels in the blood. As Cocoa Delight's luxury fondue chocolate is specially blended with a higher cocoa butter content it brings you a deep and intense flavour, an irresistible aroma and perfect cascading effects, first time and every time.

"Chocolate causes certain endocrine glands to secrete hormones that affect your feelings and behavior by making you happy. Therefore, it counteracts depression, in turn reducing the stress of depression. Your stress-free life helps you maintain a youthful disposition, both physically and mentally. So, eat lots of chocolate!" Elaine Sherman (Madame Chocolate's Book of Divine Indulgences).

More recently, a study of 8000 male Harvard graduates showed that chocoholics lived longer than abstainers. Their longevity may be explained by the high polyphenol * levels in chocolate. Polyphenols reduce the oxidation of low-density lipoproteins and thereby protect against heart disease. Such theories are still speculative.

Like other palatable sweet foods, consumption of chocolate triggers the release of endorphins**, the body's endogenous opiates. Enhanced endorphin-release reduces the chocolate-eater's sensitivity to pain. Endorphins probably contribute to the warm inner glow induced in susceptible chocoholics.