

Key points

- **Enter.** To enter the International Chocolate Awards, please visit our professional website: enter.chocolateawards.com
- **Our competitions.** The Awards are run as a series of craft chocolate competitions around the world each year, including our World Final, our Cacao Country Support competitions and special competitions such as Drinking Chocolate. Please check our website for the correct competition and location for your entries and for our full calendar.
- **Payment.** Entry fees for each competition are given on the entry page for each with payment details. Entry fees are non-refundable, except at the discretion of the organisers. Payment is made through our online system with our online payment partner. Bank debit and credit cards are accepted. You do not need to open account with our payment provider.
- **Judging.** Entries are judged using our specially developed judging system, based on the [IICCT](#) Flavour Profile system. Full details of the judging scheme and forms are available on our website enter.chocolateawards.com/judging/
- **Product availability.** All products entered must be commercially available for at least one month during the year of the competition (30 continuous days). This includes local or international sales and use in hospitality. See below for full details.
- **Origin traceability.** All unflavoured dark and milk chocolate used in all products our competitions must comply with our traceability rules. These rules are designed to help support craft chocolate and the production of high-quality cacao from small cacao producers. The cacao origin must be declared for all chocolate at region, town, cooperative, farm or small producing country level. These rules also apply to plain white chocolate bars, but not to white chocolate in flavoured or filled entries or to added cocoa butter
- **Quantity of samples.** Unless otherwise stated for a specific competition, quantities of product needed are: 400g (14 ounces) for bars, 40 x each filled chocolate and 1 x jar or 300g/10 ounces minimum for spreads, 400g for drinking chocolate mixes or bottled drinks.
- **Receiving address and product identification.** Please see our website for details of the receiving addresses for samples for each competition. Each entry must be packaged separately and clearly marked with the category and product numbers, using the labels we provide.
- **Customs information - IMPORTANT.** If you are entering a competition from outside of the receiving country or customs union (for example the EU), you must follow the advice and guidance we give for how to get your samples through customs. Our team will help as much as they can, but if your customs documentation is incomplete or incorrect, your entries may not arrive in time to be judged and a refund may not be possible.
- By entering the International Chocolate Awards you agree to abide by the rules given below.

Rules of the International Chocolate Awards

The rules of the Awards are based on input from our partners, entrants and judges and have been compiled and amended through consultation with our lead Grand Jurors, judges and the International Chocolate Awards team.

Chocolate recipe quality

1. All products entered must include chocolate or a product made with cacao as an ingredient. Chocolate used in entries must meet the following definition of 'fine chocolate':
 - a. **Dark chocolate** must contain a minimum of 60% cocoa solids when used in a bar or for enrobing or coating. When used in a filling mixed with other ingredients, 55% is allowed. (See rule 4 for calculation of cocoa solids % for flavoured bars)
 - b. **Milk chocolate** must contain a minimum of 30% cocoa solids.
 - c. **White chocolate** must contain a minimum of 25% cocoa solids.
 - d. **Unflavoured origin or blended origin bars** are accepted only from:
 - i. chocolate makers
 - ii. partial producers of chocolate (e.g. starting from liquor/mass, nibs or cocoa butter)
 - iii. 'Private label bean-sourcers'¹⁷
- The type of production must be declared. We do NOT accept *unflavoured* bar entries made with purchased finished chocolate or couverture.
- e. **Vanilla.** If vanilla is added to unflavoured chocolate, only real / natural vanilla as pods or natural extract is allowed. Please provide as much detail as possible about the source of vanilla used.
- f. **Lecithin** is allowed as an emulsifier, either soy or another source such as sunflower
- g. **Non-cacao ingredients and alternatives.** Chocolate entered in the competition may contain only natural ingredients such as refined or unrefined cane or beet sugar, milk powder from animal origin, or 'alternative natural ingredients' such as coconut sugar, maple sugar, stevia, nut powders or other natural ingredients as replacement for milk powders. Any ingredient used must not have been subjected to extensive industrial-type processing, e.g. with the use of enzymes. Entrants may be asked for evidence that their products are made only from natural ingredients
2. Private label companies must declare the cacao source and who is making their chocolate, which will be listed publicly if they win an award.

3. 'Cocoa solids' includes any ingredient originated from cacao seeds.
4. Cocoa solids calculation for 'ground in' or flavoured chocolate maker bars (when the flavour ingredients are added during grinding or production of the chocolate): the cacao % should be calculated as if the bar had been made with finished chocolate and then the flavour ingredients were added later, NOT based on the final % of cacao in the finished recipe. (So, if the chocolate without any flavours added during processing would have been 70%, it should be declared as a 70% bar).
5. It is required to state the source or brand of chocolate used for each entry, or state that the entrant made the chocolate. This will be kept confidential and is not shown to judges except at the Grand Jury round in the case of a technical or judging issue.

Cacao origin traceability

The International Chocolate Awards is committed to supporting economically, socially and environmentally sustainable cacao farming where farmers are paid a price that reflects the work needed to grow high quality fine cacao. We also believe that the chocolate with the best flavour profiles comes from directly sourced fine cacao.

To promote these goals and to ensure the very highest standard of entries, all chocolate in all categories must meet the following origin traceability rules:

6. **Declaration of cacao origin and source.** Full details of all cacao used in all products must be declared. (This does not apply to white chocolate in flavoured products). The entrant can choose to make this information confidential, so it is not available to judges or the public. The Grand Jury may request to view such information if deemed necessary to confirm eligibility.
7. **Origin definition.** 'Origin' means a known region of a country, area, district, or farm recognised as a producer of fine cacao, or a small cacao producing country (below 4000 tonnes of cacao produced per year based on FAOSTAT most recent data <https://www.fao.org/faostat/en/>).
8. **Cacao source definition.** A cacao source indicates where the cacao comes from within the origin and is defined as: a cooperative, a commercial farmer, a post-harvest centre, an individual farmer, research station or other single source within the origin.
9. **Maximum three cacao sources for an origin.** A single origin chocolate can include no more than three different cacao sources within the origin.
10. **Use of country name as origin.** It is NOT permitted to give the name of a country or world region that is a large producer of cacao (over 4000 tonnes per year*) as the origin of a cacao. Examples not allowed could include: 'West Africa', Ghana, Ecuador, Peru etc. In these cases, the origin must be fully specified as in rule 7. Countries below an annual cacao production of 4000 tonnes* are exempted from this rule and can be named as an origin without giving further details. (* Based on FAOSTAT most recent data).
11. **Origin requirement for couverture.** Chocolatiers or other entrants using purchased

couverture must follow the above rules on origin traceability. The brand name or product name of the couverture supplier is not acceptable as the origin or source. Full traceability details must be obtained from your supplier before entering.

12. **Blends.** Blends of up to three different origins are acceptable, provided that each origin is named and the traceability rules above are followed for each origin. Blends with more than three different origins will not be accepted. Blends of different origins within a country are acceptable, from a maximum of three origins.
13. **Eligibility.** Where there is doubt about the eligibility of the information provided, the Grand Jury will be consulted and their decision will be considered final regarding eligibility.

Definitions

The following definitions are used by the Awards within these rules and in our general communications:

14. **Chocolate maker bar:** a bar fully made from cacao beans into finished chocolate in the entering company's own factory. Does not include private label products or companies sourcing cacao for chocolate made in another company's factory.
15. **Micro-batch bar:** where the size of the refiner used is 80 kilos (176 pounds) or less.
16. **Partially produced:** a bar made by a company that partially produces or refines chocolate, e.g. from cocoa liquor.
17. **'Private label bean-sourcer' bar:** a bar from an entrant who sources and purchases, or grows, the cacao used for the chocolate through their own efforts and uses a contracted chocolate maker to produce the finished chocolate using a process or recipe the entering company controls.
18. **Directly traded cacao:** chocolate made from cacao that has been directly traded with the grower for a directly negotiated price, with as few steps as possible in the export chain and where the chocolate maker has direct contact with the grower. Information identifying the source must be publicly available to consumers, for example on the entrant's website. Ideally the cacao grower or source is recognised on the bar packaging.
19. **Growing Country chocolate:** chocolate bars completely produced and packaged in recognised cacao growing countries or territories from cacao grown in that country or territory.
20. **Certified or labelled products:**
 - a. **Organic:** fully certified using a recognised scheme. The entering company must be certified as organic and details of the certification must be provided. Products must be labelled with the appropriate logo of the certifying scheme on their retail packaging.
 - b. **Vegan:** Labelled as Vegan with all vegan ingredients, including vegan sugar. Must

be labelled or mentioned on the retail packaging as a vegan product.

- c. **Other certification:** Full details of the scheme must be given.
- 21. The Grand Jury may ask for proof or authentication if any of the above definitions are applied to a product.
- 22. **'Combination':** products using a combination of dark, milk or white chocolate, for example, ganaches or truffles where the coating is of one type (e.g. dark chocolate) and the filling is predominantly of another (e.g. white chocolate or different chocolate types used in different filling layers).

Ingredient quality

All products should contain only natural ingredients:

- 23. **Naturally sourced ingredients.** Any ingredient used in products entered in the Awards must be shown to have a natural source and to have been naturally processed or extracted. All ingredients, including for flavouring, must be made from natural sources without being transformed by chemical processes such as hydrolysis, hydrogenation or the use of enzymes. You may be asked to provide documentation or proof that an ingredient normally known to be produced by industrial processes has been processed through natural means. Acceptance of ingredients will be at Grand Jury discretion.
- 24. **Cocoa butter substitutes.** Solidified vegetable fat or non-dairy animal fats are not allowed in any product as substitutes for cocoa butter
- 25. **Permitted fats for flavoured products.** Unprocessed oils, butter, cream etc. are permitted in filled chocolates and flavoured bars
- 26. **Vanilla and vanilla flavouring,** Real / natural vanilla as pods or extract are allowed. 'Natural vanilla flavour' is allowed if it is made with real vanilla. Flavourings labelled in English as 'natural flavour', vanillin, artificial vanilla or other artificial flavouring are not allowed.
- 27. **Sugar and sugar substitutes.** Natural sugars such as cane or beet sugar, glucose or fructose and alternative natural sugars are permitted. Sugar substitutes such as maltitol, sorbitol or aspartame are not allowed. Other sugar substitutes used must be shown to have been produced by natural extraction, not through chemical conversion.
- 28. **Artificial food colouring** is NOT allowed when used as part of the recipe for the inside of a product. It is permissible at Grand Jury discretion when used for decoration, e.g. in cocoa butter transfers or sprays.

Entries and availability

- 29. **Entrant eligibility.** The International Chocolate Awards is open to chocolate companies, chocolate makers, chocolatiers, chefs and hospitality establishments. Entries will be

accepted from commercial companies or from individuals.

30. **Entries by third parties.** Entries from retailers, importers and distributors are not eligible unless the name of the producer or chocolatier is included on the entry form. Prizes will only be given in the name of the producer.
31. **Availability.** All entries must be commercially available for at least one month during the year of the Awards. This includes local or international retail sales of a branded product by the entrant, distributor or retailer, unpackaged products sold in the entrant's retail store or other outlet or the use of branded or unbranded products in hospitality situations, for example as chocolatier bonbons for petit four in a hotel or restaurant.
32. **Product categories.** The judging category for each entry will be set by the Awards organisers based on information provided by the entrant. This will be overseen by the Grand Jury, who can correct or change the category of any entry during judging.
33. **Eligibility for regional competitions.** Each individual/company may enter only the national or regional competition closest to their headquarters and may enter only one national or regional competition per year for chocolatier products and one for chocolate maker bars, or one single competition if the chocolatier and chocolate competitions are combined in the region. Winners in World Final series competitions will also be able to enter the annual World Final. 'Cacao Country Support' competitions are exempted from this rule.
34. **Packaged collections of chocolate products.** Each entry must consist of only one single product, for example. a single flavour of filled chocolate or a single bar origin. Collections of bonbons, bars or other entries deemed to contain more than one type of product cannot be judged and will be disqualified. Examples of collections that would not be eligible could include a collection of different flavoured bonbons in one box, or a pair or set of bars from different origins or with different recipes.
35. **Product Information.** We will ask you to provide information about each of your entries to help us to choose the correct judging categories, to give your entries informed judging and feedback and to help with consideration for special prizes. While entries are blinded during judging, judges will be shown some of the information you provide such as the description, percentage, cacao origin and source, ingredients and other information. In some cases, it's possible to opt out of showing judges information that may be commercially sensitive.

Fees

36. **Payment.** All fees must be fully paid before judging begins. Non-payment of fees may disqualify products from the competition unless permission is given by the organisers.
37. **Customs fees, taxes and duties.** The International Chocolate Awards is not liable for any customs or import duties. All entries from outside the receiving country or customs area must be shipped 'Delivered Duty Paid' (DDP). Any fees paid by the Awards on acceptance of samples will be invoiced to the entrant. An additional administration fee will be charged if additional fees or work are created because of incorrectly completed customs forms.

38. **Entry fees are non-refundable** except at the discretion of the organisers. This includes in the case of non-receipt of entry samples or disqualification due to a breach of the rules. Non-payment of customs charges may result in barring from future competitions.

Judging

39. **Blinding of samples.** All entries are judged blind to the extent that this is possible while still providing a consumer-type experience. All entries will be removed from their packaging for judging. Entries will not be defaced and altered to hide identifying details such as logos in bar moulds.

40. **Judging system.** Entries will be judged using the Awards' electronic judging system, the criteria of which will be made public through our website.

41. **Judge selection.** Judges are chosen based on their experience in the chocolate world and their proven sensory skills. New judges are primarily recruited from the alumni community of the IICCT, the parent body of the Awards. Judges are calibrated using our validated statistical methods and are selected for the categories in which they are shown to be most aligned with their fellow judges and the Grand Jury. Judges are chosen for their sensory skills, chocolate knowledge, independence and to reflect the ethics and mission of the Awards. Judges are not paid for their participation but are given the opportunity to develop their chocolate sensory skills through exposure to world-leading chocolate.

42. **Judge independence.** All judges are required to have no current or recent commercial interest in any chocolate company that qualifies to enter the Awards, in any world location, even if that company does not enter the Awards. For our Cacao Country Support competitions, this rule only applies to judges from within the country or region of the competition.

43. **Allowed activities for judges.** Judges are permitted to act as a consultant, distributor, importer or retailer of chocolate, provided that the judge works with several or more chocolate companies and not only with a single company.

44. **Conflict of interest and confidentiality.** Judges will be required to declare any conflict of interest and will be required to agree to a confidentiality statement before judging.

45. **Feedback** from the judging for each competition will be available to entrants in electronic form through our website.

Prizes

46. **Awarding of prizes.** Prizes will be given in each category to the highest scoring entries that meet prize-winning quality standards and scores, as determined by the Grand Jury.

47. **Prize break points.** Standard score 'break points' will be followed for awarding of Silver and Bronze prizes. The break points are normally set each year and will apply to the main judging categories. Break points for smaller or more specialist categories may be varied at Grand Jury discretion.

48. **Awarding of category Golds.** A single main Gold will be given in each category except in the case of tied scores where additional Golds may be given at Grand Jury discretion.

- Special prize Golds** may be given within a category to recognise best in class within a category. Examples include Gold for Organic, Chocolate Maker, Cacao Country chocolate maker.
- Country Golds** may also be given within a category in a World Region competition, where 10 or more entries were received from an individual country, as if the competition was held only in that country. All Golds will only be given to high scoring and exceptional entries.

49. **Categories without prize-winning scores.** If no products meet prize-winning quality standards, Gold, Silver or Bronze prizes may not be given in a category, as determined by the Grand Jury

50. **Special Prizes.** Additional Special Prizes may be given within a category, at the discretion of the Grand Jury. For the available list of Special Prizes see the Special Prize Criteria list.

51. **Overall Winner prizes** will be given for the highest scoring Gold winner in each overall grouping of categories: Dark unflavoured bars, Milk unflavoured bars, Flavoured bars, Filled chocolates.

52. On all matters relating to the awards the Grand Jury's decision is final.

Grand Jury process

The Grand Jury round is the final stage of the judging process for each competition, where scores are checked and confirmed and potential prizes are assigned. The purpose of the Grand Jury is to ensure that the competition is fairly and correctly judged and to review the scores of the Main judging round where there is not a high level of agreement between judges as a group, and between judges and the Grand Jury.

The Grand Jury can only influence or review the score of entries where there is not already clear agreement between judges. Arbitrary changes to scores or prize positions are not allowed.

53. **Grand Jury panel.** The Grand Jury usually consists of around 6-8 senior judges for each competition, including 2 - 5 permanent Grand Jury members supplemented by local or regional guest members, according to availability at each competition. In larger competitions, specialist Grand Jurors may be chosen for different categories. Grand Jury members must also judge in the Main round of judging for the categories they are acting as Grand Jury for, so they are aware of the range of samples entered in each category. At least 3 Grand Jurors who have tasted a product must be present to make any decision or take any action about the product.

54. **Grand Jury selection.** Grand Jurors are chosen based on their experience and knowledge of the categories they are selected for and their alignment with the wider judging panel and Grand Jury. An important requirement to be a Grand Juror is the ability to express and

stand by their own opinion and to resist influence and persuasion during discussions that they feel is not persuasive, based on their own experience of tasting and judging chocolate.

55. Scores review. The Grand Jury will be presented with a list of the highest scoring products from the Main judging round in each category, in descending score order.

- a. **Grand Jury score information.** For each product, the list will show the average score from all judges including Grand Jury, the average score for Grand Jury and the Grand Jury member's individual score. Other relevant information such as the standard deviation and condition notes is also shown.
- b. **Inclusion on Grand Jury review list:** Entries are included in the list if they achieve the minimum Finalist score set for the competition in either the average Main or Grand Jury scores and where both scores are not significantly below the Finalist score.
- c. **Entries eligible for review.** Grand Jury can only discuss and retaste entries where the Main and Grand Jury scores are significantly different or the entry is a possible Gold contender in the category or is highlighted due to a technical or eligibility issue. Scores will not be reviewed when all judges including Grand Jury and Main round judges are aligned and the scores are similar.

56. Grand Jury actions

- a. **Discuss entries marked for review.** The discussion of entries where the Main round judging does not give a clear result will include impressions of the entries, notes related to quality of ingredients and sourcing and input from members based on their expertise.
- b. **Reassessment of review entries.** The Grand Jury can optionally retaste and adjust their evaluation based on any revised impressions or record a completely new evaluation that will supersede the previous evaluation. This is normally done after discussion and agreement between the Grand Jury panel. Grand Jury members should not retaste or adjust their scores without agreement of the majority of the panel or without guidance from the Grand Jury chair in the case of offline judging.
- c. **Category and eligibility checks.** The Grand Jury will also evaluate and rule on any category changes or product eligibility issues raised by the Awards admin team, or on issues raised by the Grand Jury during the session.
- d. **Grand Jury voting and final scores.** For entries marked for review or for Gold contenders where there is no undisputed Gold, each Grand Juror will vote on whether to accept the Main score, which is the average score from all judges, or the average score of the Grand Jury panel. Overruling the Main average score can only be done with a majority representing more than 50% of the total number of Grand Jurors for the category, with a minimum of 3 Grand Jurors voting for the Grand Jury average score. Prizes will be awarded based on the Final score

calculated after Grand Jury voting.

Samples

57. **Delivery of samples.** It is the responsibility of the entrant to ensure the prompt and safe delivery of all samples by the published receiving date for each competition.
58. **Late delivery.** Samples received after the start of judging will be judged at the organiser's discretion only. This may depend on the format of the competition, for example if judging is in person over a set number of days or is by remote judging.
59. **Customs clearance and charges.** Entrants outside of the customs area of the competition are responsible for all duties and correct completion of their customs invoice and paperwork to ensure that their samples arrive in good time. We will issue help and guidance to help complete your customs invoice, please follow our advice. Any fees or duties paid by the Chocolate Awards will be invoiced to the entrant. An additional administration handling charge will be added if correct customs documents were not submitted to the entrant's courier.
60. **Packaging and protection of samples.** Samples should be well packed and protected to ensure they are judged in the best possible condition that represents the product in the best way. Entries should be sent in temperature protective packaging and delicate products should be sent in packaging that ensures they do not move around and are not crushed during shipping. Gel packs added for temperature control must be packed in sealed plastic bags to avoid leakage. Packaging materials with strong aromas or possible chemical leakage such as Styrofoam are NOT recommended.
61. **Condition of judging samples.** Whilst the Awards organiser will take great care to ensure safe keeping of all entries throughout judging, the organiser, its staff and associated partners or assistants cannot be held responsible for the condition of any sample during judging.
62. **No entries can be returned to entrants.** Samples will be disposed of with care to protect entrant's confidentiality and with sensitivity to food waste.
63. **Random checking of winning products.** The International Chocolate Awards is a competition for retail or hospitality products. Samples entered should reflect the normal quality of the entry and should use the same quality and sourcing of the ingredients as entered in the competition. The organisers may conduct random retail purchase of the winning entries to ensure that products offered for sale are of the same quality as products submitted for the competition by entrants. The Awards reserves the right to rescind prizes or restrict the use of prize logos if purchased products are of significantly lower quality or use significantly different ingredients from the submitted entries, as determined by the permanent Grand Jury.
64. **Rights to the use of prize logos** from the current or previous years of the Awards may be withdrawn if the winning product currently on sale is found to be of substantially lower quality, or that the ingredients used have changed to the extent that the Grand Jury would

not consider it to be the same product as the prize winner. In this case, the winner will be notified that they no longer have permission for continued use of the awarded prize logos.

65. **Promotion of winners.** Successful winners may be asked to optionally provide further samples, photos and other material relating to their winning products for use in publicity purposes.

Use of Prize Logos and Awards artwork

66. **The International Chocolate Awards main logo is protected by copyright** and must not be used without permission. The Awards main logo (as seen in the header of this document) may only be used by winners within the prize logo artwork provided and must not be used separately for promotional purposes or to represent the endorsement of the Awards.
67. **Use of prize logos.** If you win a prize in one of our competitions, we will inform you through our winners' announcement on our website and by email. You can then log back into our website and download printable prize logo artwork and a printable copy of your prize certificate. The prize logo may be used on the packaging of your winning product or for display or promotional purposes associated with the relevant winning product. The terms and conditions of use must be agreed to before downloading artwork.
68. **Prize logos must be used only on or next to your winning product.** The awards Prize logos can only be used on packaging or display material related to the awarded product and must include the year of the Award. A Prize logo **MUST NOT** be used for general promotion separate from the awarded product. The Prize logo must also **NOT** be used as a general endorsement or quality mark for your brand, or in locations such as store windows or websites. For this use, please use the 'Winner' logo described below, which has been specially designed for these purposes.
69. **Printing your prize logo.** The prize logos can be printed in 2 colours with either metal foils or with standard printing, which should use colours as close as possible to the artwork provided. The logo can also be printed monochrome with only one colour in your package printing colours, but please clear this or any other change of colour with us before printing.
70. **Alteration of the Prize logo.** The logo must not be broken down, adapted or changed in any way without our express permission. This includes altering the logo for details such as the year or name of the competition.
71. **Website and social media use** If a Prize logo is used on a website or in social media, it must be used next to an image of the winning product, or refer to or link through to the winning product and mention the name of the winning product in the link text or title. You can use the 'Winner' logo for general use on your website or social media.
72. **'Winner' logo.** You may use the 'Winner' logo in any place or location other than on products, for example on your website or brochures, or in your shop window. The 'Winner' logo must **NOT** be used on your winning product or on any other product or collection box.



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73. **The Prize and Winner logos are copyright** of the International Chocolate Awards and must not be used or altered without permission other than for the purposes described above.
74. **Use by retailers and distributors.** Use of the prize logos by retailers and distributors of your products is covered by the same rules as for entrants. Winners are considered responsible for the actions of retailers and distributors promoting their products and ensuring that the rules are followed. Prize artwork can only be provided by the winner and cannot be sourced directly or copied by the retailer or distributor indirectly.
75. **Misuse of the Awards logos** will result in penalties at future competitions, withdrawing of prizes or barring from the competition. Please ensure you follow these rules to maintain the good reputation of the Awards and to be fair to all entrants and winners.

Entry Categories

The International Chocolate Awards includes the following product categories. Please read the above rules for entering the Awards, which apply to all categories unless otherwise stated.

BARS

Unflavoured Origin or Blend bars

Unflavoured Origin or Blend bars are judged at our main Bean-to-bar competitions only.

Dark and Milk bars:

- Large scale (> 80kg refiner size)
- Micro-batch (<= 80kg refiner size)

Dark bars only:

- High % bars (>= 85%, < 100%, any scale)
- 100% bars (any scale)

Alternative Ingredients (any scale):

- Alternative sugars
- Milk replacements
- Alternative fermentations / fermentation flavouring
- Other Theobromas (not cacao)

White chocolate bars (any scale)

Flavoured bars

Chocolate maker bars are judged at bean-to-bar competitions. Bars using purchased couverture are judged at regional/national chocolatier competitions.

Dark / Milk / White / Combination bars:

- Infusions or flavourings
- Inclusions or pieces
- Filled bars

INGREDIENTS

- Cocoa butter
- Cocoa powder

DRINKING CHOCOLATE

Special competitions only.

Drinks with dark chocolate or cocoa powder

- Unflavoured, prepared with water
- Unflavoured, prepared with milk
- Flavoured, prepared with water
- Flavoured, prepared with milk

FILLED / BONBONS / PRALINES

Ganache/ truffle

Dark / Milk / White / Combination chocolate:

- Origin or blend, unflavoured
- Flavoured

Nut based

Dark / Milk / White / Combination:

- Nut-based pralines
- Marzipan

Dragées

Dark / Milk / White / Combination chocolate:

- Enrobed whole nuts
- Fruit or fruit pieces as dragée
- Cacao beans or nibs
- Other foods as dragée

Caramels

Dark / Milk / White / Combination chocolate

Other fillings

Dark / Milk / White / Combination chocolate:

- Fruit pastes, jelly/gelées
- Enrobed whole fruit
- Enrobed fondants
- Enrobed torrone/manon/butter/cream
- Loose mixes with chocolate, nibs etc and with other flavouring foods

SPREADS

- With dark chocolate (no milk powder)
- With milk chocolate or milk powder
- Spreads with white chocolate

Drinks with milk chocolate or milk powder in the entry

- Unflavoured
- Flavoured

Infusions or cacao tea

Alcoholic drinks/liquors

Special Prize Criteria

Special Prizes are given for the highest scoring products meeting specified criteria (e.g. for Recipe and Sourcing) and at Grand Jury discretion to recognise innovation and new developments in the fine chocolate world, as well as classic skills and use of ingredients and sourcing of cacao.

Sourcing

- Biome
- Cacao Sourcing
- Cacao Growing
- Certified
- Chocolate Maker
- Direct Traded
- Growing Country
- Local ingredients
- Organic

Style

- Classic
- Craft
- Eclectic
- Gastronomic
- Innovation
- Limited edition
- Modern
- 'Naked' (uncoated filling)
- Reinterpretation

Process

- Cacao flavouring/aging
- Caramelized
- Fermentation additions (in post-harvest)
- 'Ground-in' (added during chocolate refining)
- No-milk white chocolate
- Rough ground

Recipe

- High %
- 100%
- Dark milk (50% or over cocoa solids)
- Non-cow milk
- Alternative fats/oils
- Alternative sugars
- Alternative Theobromas
- Alternative vegan milk
- Blend
- Ingredients
- Recipe
- Self-made cocoa butter
- Unrefined cane sugar
- Vegan

Product types

Special prize product types can be added to by at Grand Jury discretion during competitions when new, specific, product types are entered.

- Alcohol
- Boero
- Flavoured cremino
- Fondant
- Gianduotto
- Unflavoured cremino

'Flavoured with' overall winners

Best in competition Gold prize for use of one of the following as a main flavour:

- Tea
- Coffee
- Alcohol