COMPANY



CHOR is a Bahian brand of chocolate that originated in Ilhéus in 2013 as one of the precursors of the single-origin chocolate movement in Brazil. It was created by married couple Marco Lessa and Luana Lessa out of their passion for cocoa and chocolate and desire to see quality chocolate on the market made from selected cocoa beans that also spotlights the cocoa grower and the environment.



Starting with a physical store in Ilhéus, the company expanded around the country through partnerships established with numerous points of sale, including specialized stores, emporiums and supermarket chains.



+55 (73) 9 8876.6820



caioalves@chorchocolate.com



www.chorchocolate.com



@chorchocolate

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



OUR CHOCOLATE BEARS THE SEAL OF THE SOUTHERN BAHIA COCOA GEOGRAPHICAL INDICATION.

PRODUCTS

NCM 18.06.3210



CHOR chocolates are made from carefully selected cocoa beans grown in a Cabruca system on farms in southern Bahia. They range from 44% milk chocolate to 88% intense cocoa. Our milk chocolates feature a soft texture and a prominent flavor of cocoa, while

the intense cocoa boasts a balanced flavor from the notes and aromas of premium cocoa.

All of them offer exceptional quality from outstanding raw material, a special production process and a lot of love for what we do.

THE KEY ELEMENTS THAT DISTINGUISH OUR CHOCOLATES INCLUDE:

- Control over production from the bean to the bar;
- Traceability of all ingredients involved in production;
- Top-quality control in all processes;
- A manufacturing process that runs under a policy of appreciating and preserving the environment and the producer.







CHOR CHOCOLATE

City: Ilhéus State: Bahia Brazil



