

Founded in 2006 by raw chocolate pioneer, David Wolfe, and entrepreneur and minister, Steve Adler, Sacred Chocolate of San Rafael, CA offers artisanal, bean-to-bar, organic, stone-ground, raw chocolate bars. Sacred Chocolate bars come in a traditional rectangular shape in 6 flavors and a sacred geometric heart shape in 12 flavors. We also offer hand-rolled, double-dipped truffles in 10 flavors. Our chocolate won 'BEST OF RAW' in 2008, 2009, and 2010.

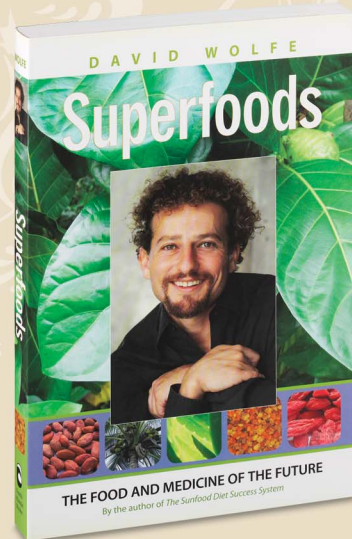
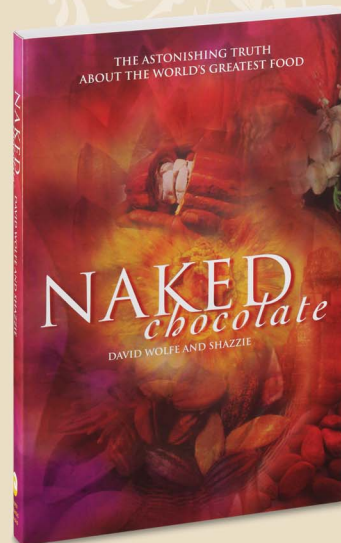
Sacred Chocolate is specifically known for using alternative sweeteners and marrying exceptional flavor with superior nutrition. Slow stone-grinding and hand assembly allows us to create chocolates with exceptionally smooth melt-in-your-mouth sensations and rare depths of raw flavor.

The sensory pleasure of Sacred Chocolate bars and truffles reflects our commitment to using only premium raw and organic ingredients sourced locally and globally.



TRUTH Truffles
Available in 2, 6, 9, 20, and 36 piece assortments.

The book that ignited the raw chocolate revolution and brought the word "cacao" back from oblivion. An essential book for chocolate fans. Contains the mythology, history, science, and chemistry of chocolate, as well as over 60 mouth-watering chocolate recipes!



This guide provides detailed information on nutritious plant foods, such as hempseed, goji berries, cacao beans, spirulina, maca, bee products, and more. Every raw food mentioned in this superfoods guide revitalizes and heals the body from within—in a completely natural way. Also includes easy and delicious recipes.

the marriage of artisanal chocolate and superior nutrition

SACRED CHOCOLATE

Raw. Naturally.

SACRED CHOCOLATE LLC
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At Sacred Chocolate we use a unique, time-honored tradition of slowly stone-grinding beans at low temperatures in order to deliver the finest tasting and most nutritious chocolate. Extremely rich in naturally occurring vitamins, minerals, and antioxidants, all chocolate starts out as raw cacao beans (*which are botanically categorized as nuts*) that grow on a tropical tree—*Theobroma cacao*. Similar to fine wine, premium beans grown and harvested under optimal conditions express *terroir*, the foundation of flavor.

PREMIUM RAW CHOCOLATE • CERTIFIED ORGANIC • VEGAN

The **RECTANGULAR BARS** come in six flavors:

Midnight Dark, Twilight Dark, Coconut & Nibs, Mint, Mylk (Dairy-Free), and White with Lemon & Coconut.



The **HEART BARS** fall into three categories:

Medicinal bars—Amazonian, Immuno Mushroom, Heart of Cacao, and India Sunset
Diabetic (Low Glycemic) bars—Sun Sweet, Zero Pointe Mint, and Heart of Cacao
Traditional bars—Mylk (Dairy-Free), Twilight, Midnight, White Passion, Coco Nibby, Mint, and India Sunset.



DISPLAY BOXES

All Sacred Chocolate rectangular bars come in a beautiful recyclable point of sale display (POS). Each POS matches the color of the individual bar, creating a gorgeous rainbow on the shelf.



DISPLAY BOXES

All Sacred Chocolate heart bars come in your choice of two different styles of retail displays: The wooden reusable display box is available at our cost of \$7.00 each, or the beautiful recyclable POS at no charge.

