



DANIEL CHOCOLATES

100% CERTIFIED ADDED COCOA

ALL NATURAL INGREDIENTS

MORE COCOA LESS SUGAR

SUSTAINABILITY



ALL NATURAL INGREDIENTS

Our chocolates are all natural and completely free of preservatives, artificial colourings and flavours as well as hydrogenated and tropical fats. We only use real fruits, real cream, and actual herbs and spices. We make all our chocolates exclusively in the Mount Pleasant neighbourhood of Vancouver, from which we supply our retail stores, clients, and a large number of fine retailers and hotels across Canada.



MORE COCOA LESS SUGAR

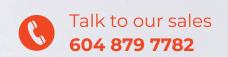
We have been established in Vancouver for more than 40 years and have always set high standards for upscale chocolates. We have drastically reduced the sugar content in our chocolates by adding 100% pure cocoa mass. Our milk chocolate contains 44% cocoa and our dark chocolate is 66%, 74%.



SUSTAINABILITY

Daniel Chocolates takes sustainability seriously. We attempt to source the most sustainable products available on the market and work with local suppliers who share the same values. Our recyclable packaging materials (cardboard boxes and plastic trays) are all made locally and our packaging is printed locally by a F.S.C (Forestry Stewardship Council) certified company. In addition, we also partner with One Tree Planted, joining the reforestation efforts in British Columbia.











SIGNATURE BOX10 assorted chocolates



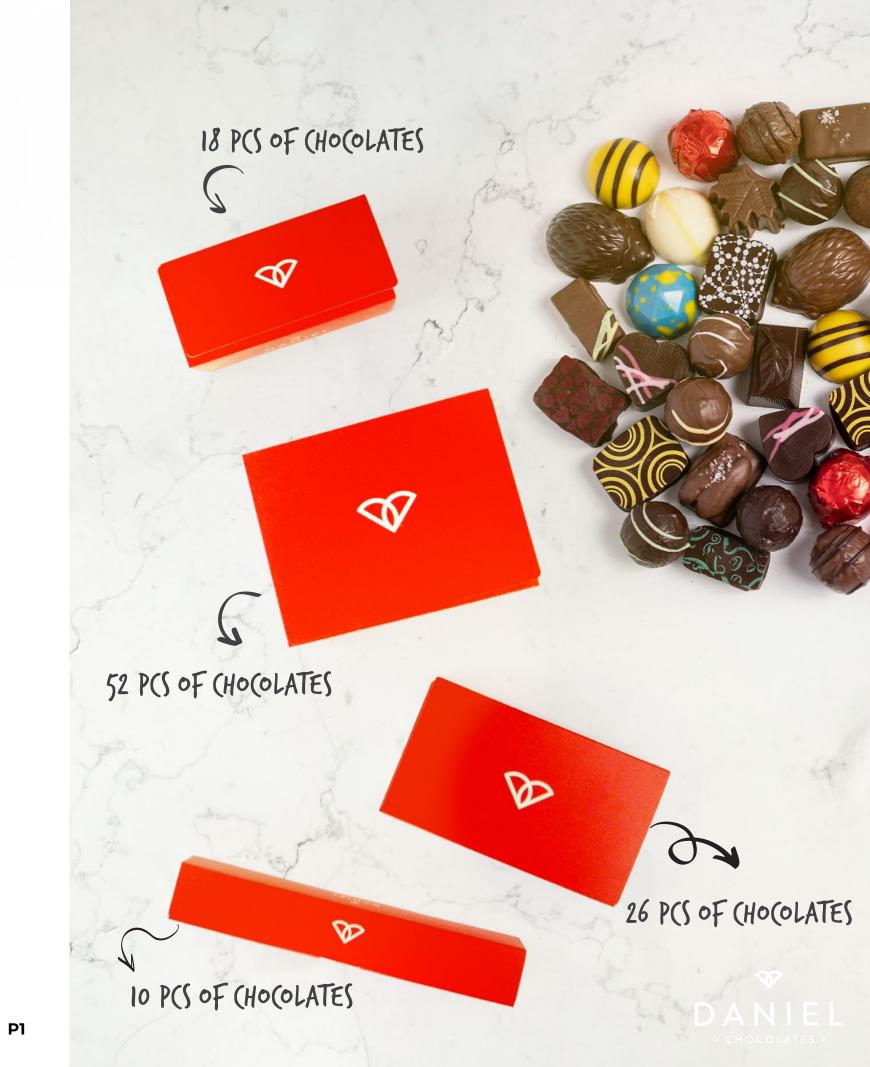
SIGNATURE BOX
18 assorted chocolates



SIGNATURE BOX 52 assorted chocolates

















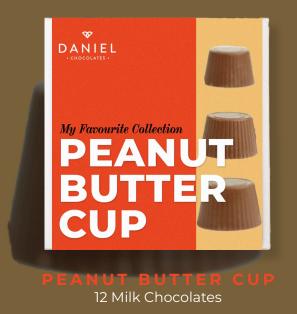
CLASSIC BOX
44 assorted chocolates



LA MAGNIFIQUE 88 assorted chocolates























FLY OVER CANADA CLASSIC 22

22 Assorted Chocolates



SANTA BOX16 Assorted Chocolates



MERRY & BRIGHT CLASSIC 22

22 Assorted Chocolates





FLY OVER CANADA CHRISTMAS BOX

12 Assorted Chocolates



SANTA & KIDS BOX

12 Assorted Chocolates



CHRISTMAS RED BOX

12 Assorted Chocolates







FIREWORK GIFT PACK

15 Assorted Chocolates



24 Bars Milk & Dark Chocolate 60 Bars Milk & Dark Chocolate



Chocolate Map
Christmas edition



Truffles



Chocolate.
Our Trademark
Ganache with
70% chocolate
from Peru and
Ecuador.



Cardamon.
Green cardamon cream infused.
So refreshing.



Peanut Butter
Organic peanut
butter and a
pinch of sea salt.



Cinnamon-ginger.
We extract the ginger juice first and infuse the cream with it and cinnamon sticks.



Canadian whisky.
Made with Bear
Face whisky from
BC. You can eat
them while
driving!



Salted Caramel.

Melts in your
mouth. Sea salt
from Guérande
in France.



Chai-Vanilla.
Three spices combined with vanilla in milk chocolate



Fresh Lime.
We zest the limes, extract the juice and incorporate them in a milk ganache. So refreshing.



Peppermint. A truffle only available during the Christmas season.



The Caramels



Peppery Soft Caramel (D,M) A soft caramel spiked with black pepper



Salted
Caramel Heart
A soft caramel
infused with the
famous French
Guérande sea salt.



Honey Caramel
A rich chewy caramel enrobed with
BC honey in our
signature 44% milk
chocolate.



Mediterranean Dark Sea Salt Caramel

A rich chewy caramel enrobed in our signature 66% dark chocolate, topped with French sea salt.



Mediterranean Milk Sea Salt Caramel

A rich chewy caramel enrobed in our signature 44% milk chocolate, topped with French sea salt.



Salish Smoked Sea Salt Caramel

A rich chewy caramel enrobed in our signature 66% dark chocolate, topped with locally smoked sea salt



Australian Sea Salt Caramel

A rich chewy caramel enrobed in our signature 66% dark chocolate, topped with Australian sea salt



Hawaiian Sea Salt Caramel

A rich chewy caramel enrobed in our signature 66% dark chocolate, topped with sea salt from Hawaii.



Pecan Caramel

A chewy caramel enrobed in chocolate, topped with pecan and French sea salt.



The Enrobed Chocolates



Madagascar 64%

64% Madagascar dark chocolate Ganache. Fresh bouquet of red fruit notes



72% Venezuela

72% Venezuela dark chocolate Ganache. Rich flavor profile and lingering chocolate taste.



Coffee

64% Ecuador dark chocolate Ganache infused with freshly roasted coffee beans.



Passion Fruit

Madagascar Ganache layered over a passion fruit puree.



Raspberry

Madagascar Ganache layered over a raspberry puree.



Irish Cream

Double textured
Ganache of white
and dark chocolate
flavoured with real
coffee and Jamieson
whisky.



Orangette

We peel the oranges and candy the peels for several weeks, then enrobe them in our signature 66% dark chocolate.



The Molded Chocolates



Calamansi
Citrus
White chocolate
Ganache combined
with a tart citrus
fruit from South
Asia. Very tasty.



Lemon
White chocolate
Ganache infused
with lemon juice,
encased in white
chocolate.



Hedgehog
Hazelnut (D, M)
Hazelnut praline
mixed with
chocolate in the
shape of cute
hedgehog.



Rum
For rum lovers. A
buttery Ganache
steeped with
Appleton Estate"
Jamaica



Mimosa Champagne and orange infused milk chocolate Ganache.



Grand Marnier
Our signature 44%
milk chocolate Ganache, combined with
the famous French
orange liquor



Maple Syrup
Another Canadian
Classic, 44%
milk chocolate
Ganache infused
with Canadian
maple syrup.



Honey Lemon
Inspired by bees,
a honey infused
Ganache in our
signature 44% milk
chocolate.



Vanilla (D,M)
Chocolate Ganache infused with vanilla beans from Tahiti.

