

CONSPIRACY



CHOCOLATE

BRAND INTRODUCTION

JUNE 2023

CONSPIRACY CHOCOLATE

Born in Hong Kong in 2018, Conspiracy make small batch craft chocolate of cacao beans from a single farm in Vietnam and processing it traditionally to retain the natural health benefit and flavour complexity of high grade cacao & it's terroir, sourced directly from an expert farmer.

While a "chocolatier" specialises in working with chocolate, a Chocolate Maker (us) focuses on MAKING the best chocolate possible.

BEAN
TO
BAR

NO
ADDITIVES

MADE
IN
HK

SINGLE
ORIGN

LOW
SUGAR

ALLERGEN
FREE

DIRECT
SOURCING

VEGAN



BEAN-TO-BAR

BEAN-TO-BAR

Bean-to-bar or "craft" chocolate is a category of chocolate making which focuses on flavour development starting at the cacao tree. A bean-to-bar maker's goal is similar to that of a wine/whiskey maker; intentionally bringing out the terroir in its cleanest, most vibrant aroma and focusing on high quality with distinctive, memorable tasting notes.

CHOCOLATE MAKING PROCESS



Harvesting the cacao pods



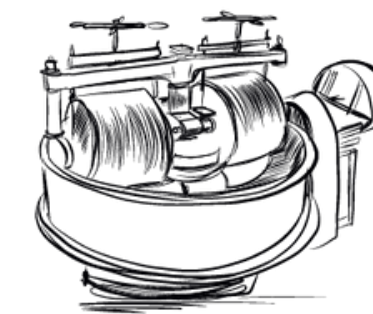
Fermentation



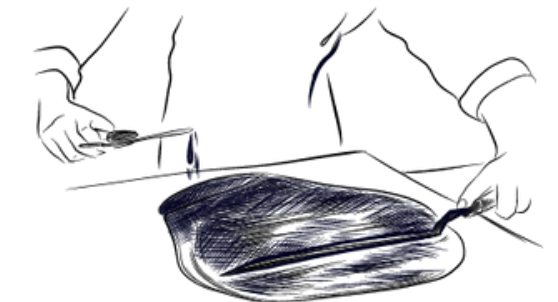
Sun drying



Roasting



Refining & Conching



Tempering

SUSTAINABILITY

Sustainability is an integral part of everything we do. Our sustainability efforts include:

- Direct Sourcing
- Fair trade minimum: 216% of the fair trade price for cacao beans
- Working with smallholder farms
- Zero tolerance for child and forced labour
- Organic farming practices and techniques
- Promoting regional ingredients
- Minimising carbon footprint
- Reduction of single-use plastic with compostable packaging
- Commitment to zero food waste in the kitchen - working with other kitchens to exchange and use waste products
- Commitment to support local community

[Read](#) our sustainability statement

OUR PRODUCTS



CHOCOLATE
BARS



HOT COCOA



CHOCOLATE
LIQUEUR



CONFECTIONERY
(BONBONS,
TRUFFLES,
CARAMELS, ETC)

EXAMPLE OF CHOCOLATE BAR SIZES



5g SQUARE

Perfect for pairing, tasting, side of coffee or small gift



2x15g MINIBAR

Packaged as a small gift, mini bar item or amenity



50g SIGNATURE BAR

Bold, indulgent, shareable

PLAYING WITH FLAVOURS

Conspiracy Chocolate specialises in a range of naturally flavoured chocolates.

Our complex chocolate has a big range of tasting notes, allowing it to incorporate a range of bold flavours.

Our flavoured chocolate fits into 3 categories:

- Classical (such as salted caramel, hazelnut...)
- Asian fusion (such as Oolong, Sichuan Pepper, Genmaicha...)
- Adventurous (such as dark milk, miso pine nut, sourdough...)



EXAMPLE OF CONFECTIONERY



BONBONS

*Filled with different flavours,
confectionery ganache or
pralines*



CRIMINAL

*An indulgent Gianduja log
meant to be presented and
shared*



MAHJONG TILES

*A set of chocolate mahjong tiles
filled with fine tea ganaches*



COATED ALMONDS

*60% dark chocolate coated nuts
with plain or different flavours
(cinnamon, coffee, yuzu)*

CULINARY CHOCOLATE

08



BLOCKS / SHREDS

*Presentation, beverage,
ganache and production*



BUTTONS

*Customised cacao percentages,
butter content and flavours*



PRALINE/GIANDUJA

*Stone-ground, customisable,
ready to go*



CACAO PRODUCTS

*Single origin beans, nibs,
husk, butter and powder*

PAIRINGS

Bespoke or signature chocolate for a unique pairing experience.

Pairing example:

- Wine (champagne, white, red)
- Mezcal
- Sake
- Beer
- Tea
- Coffee
- Whisky



HOLIDAY SPECIALS



CHINESE NEW MAHJONG SET



CHRISTMAS FLAVOURS, CHOCOLATE COATED ALMONDS



EASTER EGGS



MID-AUTUMN MOONCAKES

COLLABORATIONS EXAMPLES



LANDMARK MANDARIN
ORIENTAL
Valentine's Day Confectionery



AMBER
Culinary chocolate



JAEGER-
LECOULTRE
Customised gifts



COA
Tasting flight
Cacao husks cocktail

BESPOKE PRODUCTS - R&D CAPABILITIES



Conspiracy's lab created proprietary, formulaic recipes that allow the team to turn around custom products enabling luxury F&B to tell their own stories

Custom bar flavour and packaging

Innovative traditional (non-vegan) chocolatier ingredients and ready-to-go products

High quality undetectably vegan alternatives to all of the traditional chocolatier's toolkit.

Custom painted pralines that reflect a luxury brand's own look & feel

Customised events (either making or tasting) creating a memorable experience to a client's theme or message.

In-house design turning around custom packaging for different styles of products in 2-3 weeks

True full range bean-to-bar production allows chocolate with bespoke properties or tasting notes for specific fine-dining restaurants' needs



EVENTS

Conspiracy Chocolate runs events to educate and share the craft of chocolate making.



Bean-to-Bar Signature Workshop



Bean-to-Bar Tasting Workshop



Chocolate Truffle Making Workshop



Chocolate Pairing with tea/wine/sake/whisky



Hot cocoa bar with different flavours and toppings

WORKING WITH YOU

A few ideas

Afternoon tea

Culinary or mixology ingredients

Dessert ingredients

Workshops for guests

Chocolate knowledge training for team (BOH or FOH)

Tasting or pairing events

Holiday gifts

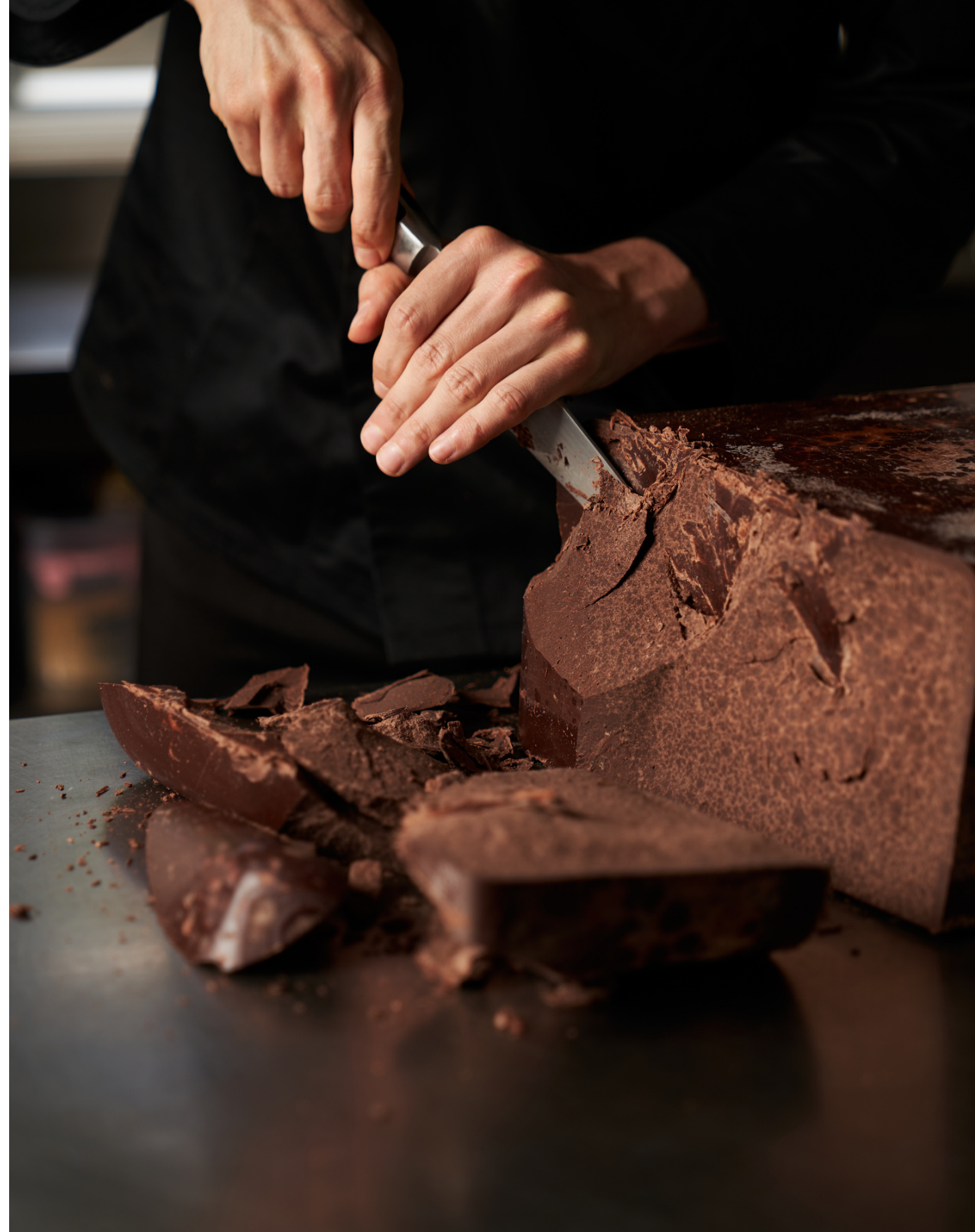
Amenities, regular, VIP, or special days

Easter egg hunt in the hotel

Afternoon tea

Coffee, tea or cocktail accompaniment

Refreshments or break snacks for functions, weddings & events



IN THE DIFFERENT OUTLETS

PASTRY

Options

Chocolate block, buttons, shavings, cacao butter, nibs, husks, cacao mass

Suggestions

70-100% dark chocolate or Vegan white chocolate for desserts. Dark miso & pine nut chocolate for tart ganache. Cacao nibs for garnish, husk for syrup.

RESTAURANT & BARS

Chocolate ingredient: chocolate block, buttons, shavings, cacao butter, nibs
Serving chocolate: squares, small bars, hot cocoa, chocolate pairing

Plain or infused chocolate block to shave or chop. Square of specialty chocolate to conclude a meal

CAFE

Chocolate ingredient: chocolate block, buttons, shavings, cacao butter, nibs
Serving chocolate: squares, small bars, bonbons, hot cocoa, chocolate pairing, chocolate menu

Serving chocolate square with beverages. Vegan gianduja log to slice upon serving. Cacao husk tea.

RETAIL

Chocolate bars, squares, bonbons, hot cocoa.

Variety of creative bonbons. Infused chocolate bars at 50g or 15g

EVENTS

Chocolate workshop, tastings, pairings, holidays

Chocolate making / pairing / tasting workshop

ROOMS

Turn down service, custom chocolate featuring hotel sentiment

2-3 x 15g small bars customised to tell the hotel's story through flavour.

AFTERNOON TEA

Chocolate ingredient: chocolate block, buttons, shavings, cacao butter, nibs
Serving chocolate: bars, small bars, squares, bonbons, hot cocoa

Vegan "milk" chocolate square, coarse ground chocolate small bar, gianduja log, cacao husk tea, range of creative bonbons.



CONTACT

EMAIL

amit@conspiracychocolate.com

MOBILE

6624-0793 (Amit)

MAILING ADDRESS

Conspiracy Chocolate Limited
Unit A&B, 8/F, Block 2, Kingley Industrial Building
33-35 Yip Kan Street
Wong Chuk Hang

WEBSITE

conspiracychocolate.com

SOCIALS

[@conspiracychocolate](https://www.instagram.com/conspiracychocolate)

