CONSPIRACY CHOCOLATE

RETAIL

Winter 2025

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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 and it's terroir, sourced directly from an expert farmer, in a close relationship & cooperation with him.

While a "chocolatier" specialises in working with chocolate, a Chocolate Maker (us) focuses on making the best chocolate possible. We focus on making a premium and sustainable bean-to-bar chocolate.

BEAN TO BAR

NO ADDITIVES

MADE IN HK

SINGLE ORIGIN

LOW SUGAR

ALLERGEN FREE

DIRECT SOURCING

VEGAN

SUSTAIN-ABLE

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.**

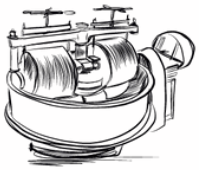
CHOCOLATE MAKING PROCESS

Harvesting the cacao pods

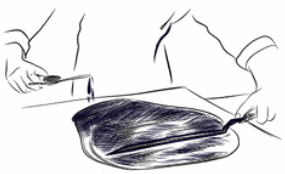
Fermentation

Sun drying

Roasting



Refining & Conching



Tempering

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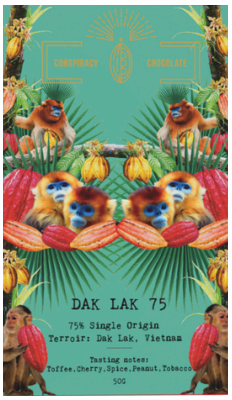
CHOCOLATE BARS

Signature 75% Dark Chocolate

Stone ground and aged
Earthy & fruity notes
Long flavour, full body, complex



Also available in 30g

Also available in 30g

Hokkaido Dark-milk Chocolate

Stone ground and aged
Notes of umami, tropical fruit, butterscotch
52% dark with Hokkaido milk

Seasonal Bars - Limited Edition

75% with Maple Pecan

52% Dark Milk wit Chai Milk Tea

64% with Hazelnut Gianduja

75% with Floral Earl Grey

Also available in 30g

75% with Sichuan Pepper

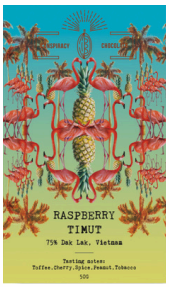
Also available in 30g

75% with Taiwan Oolong

64% with Pink Himalayan Salt

Also available in 30g

75% with Pink Salt & Caramel



75% with Raspberry & Timut

80% Coarse Ground Chocolate

75% with Miso & Pine Nut

75% with Genmaicha

75% with Porcini Mushroom

75% with Big Peat Whisky

75% with Mezcal COA Collaboration

WINTER OFFERING

WINTER BONBON COLLECTION

A set of 8 handpainted bonbons filled with seasonal flavours including Chai Tea, Hazelnut Gianduja, Pine Needle & Tonka Caramel.
Need to be stored in the fridge - 2 months shelf life

COATED HAZELNUTS

Roasted hazelnuts coated in 60% dark chocolate.
The perfect addition to coffee.

HAZELNUT GIANDUJIA BAR

A rich hazelnut gianduja log, a beautiful gift that can be sliced amongst cheese or irs own dessert to share.

CLASSIC HOT CHOCOLATE

Single origin cacao with a deep and nuanced with minimum sweetness for your adjustment, designed for a rich, thick texture and aroma.

SPICED HOT CHOCOLATE

Warming and iconic, a modern take on an ancient Mayan recipe enhances the chocolate's taste with our blend of spices and mild chillies for a truly royal winter beverage.

CACAO TEA

The skin of cacao beans is a dry aromatic with intense chocolate aroma , a rustic chocolate-woody flavour, no caffeine and no calories.

ACAN CHOCOLATE LIQUEUR

Acan is the world's first single origin chocolate liqueur. Thick texture with a strong, balanced cacao aroma. Perfect on the rocks or neat, on ice cream, in coffee or in cocktails. Does not contain any dairy!

SUSTAINABILITY

- **Direct sourcing**: We source our cacao beans directly from smallholder farmers, ensuring fair prices, quality, and that the farmer receives 100% of the beans' price We also audit the farm in person.

- **Fair trade minimum**: We pay a minimum price of cacao higher than double of the "fair trade" price for cacao beans, supporting farmers and their communities.

- **Zero tolerance for child and forced labor**: We are committed to protecting the rights of workers in the chocolate supply chain. We have a zero tolerance policy for child and forced labor, and we work with our suppliers to ensure that their workers are treated fairly and paid a living wage.

- **Organic farming**: We work with farmers who use organic farming practices, which are better for the environment and for the health of farmers and their families. Organic farming practices avoid the use of synthetic pesticides and fertilizers, which can pollute waterways and harm human health.

- **Promoting regional ingredients**: We promote regional ingredients, reducing our carbon footprint and supporting local communities. We source as many ingredients as possible from local suppliers, which helps to reduce transportation emissions and support the local economy.

- **Minimising carbon footprint**: We minimize our carbon footprint through a variety of measures, such as energy efficiency and sustainable transportation.

- **Reduction of single-use plastic using only compostable packaging**: We are committed to reducing our environmental impact. We have eliminated single-use plastic from packaging and use only compostable packaging for B2C and reusable boxes for B2B.

SUSTAINABLE DEVELOPMENT GOALS