



CONSPIRACY



CHOCOLATE



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# PROFESSIONAL COLLECTION

Winter 2025

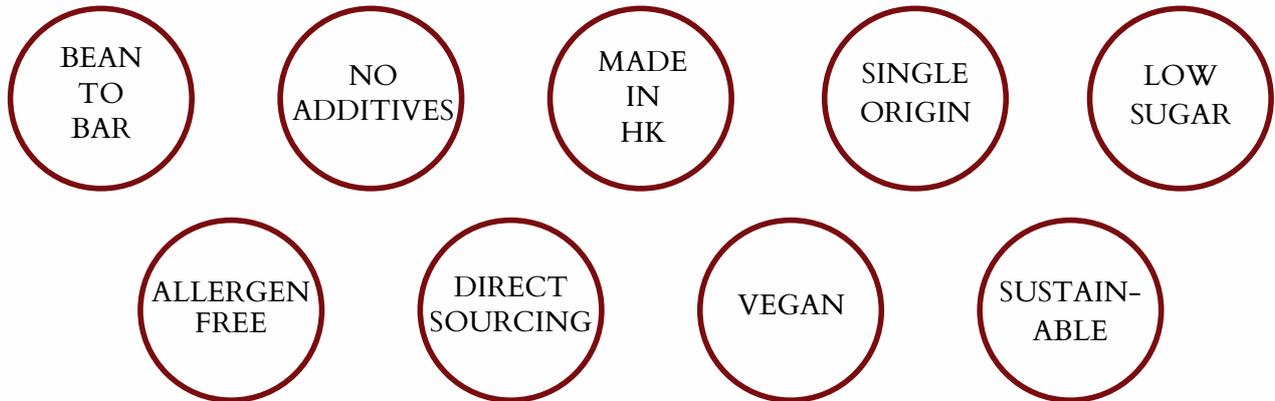


EMAIL ME THIS  
CATALOGUE

# 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

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



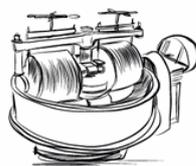
Fermentation



Sun drying



Roasting



Refining & Conching

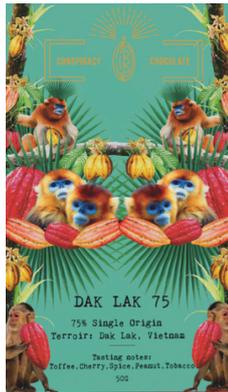


Tempering

# CHOCOLATE BARS - GIFTING

## 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 with  
Chai Milk Tea



Blossom 64% Dark  
Chocolate



64% with Hazelnut  
Gianduja



75% with Floral Earl  
Grey



75% with  
Sichuan Pepper



75% with Taiwan  
Oolong



64% with Pink  
Himalayan Salt



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

# CONFECTIONERY BOXES - GIFTING

Chocolate Bonbons are available in boxes of 2, 4, & 8 pcs.

## GIFT BOXES



Capacity 2pc

Customisation: Sleeve or cotton label



Capacity 4pc

Customisation: Sleeve or cotton label



Capacity 8pc

Customisation: Sleeve or cotton label



Customisation style:  
Cotton Label (MOQ 50)



Customisation style:  
Sleeve (MOQ 500)



Customisation style: Fully Customised (MOQ 1000)

# CONFECTIONERY TYPES

## MOULDED BONBON



Edible jewellery.

Classic, or hand-painted with abstract colors, this style can handle two-layer fillings.

## ENROBED BONBON



Timeless and impactful

Enrobed bonbons bring a uniform, with a classic top or a custom print such as logo, icon, symbol, or word

## FLAVOURS

- Signature Dark
- Signature Milk
- Salted Caramel
- Tonka Caramel
- Hazelnut
- Earl Grey
- Osmanthus Oolong
- Raspberry
- Yuzu
- Seasonal specials - contact us

# GIFT BOXES / HAMPER

Customise your gift item



## Tasting Bundle

A bundle of 4 of our favourite chocolate bars in a paper sleeve.

Customisation options: custom card.



## Gift Box

A black paper box with 6 chocolate bars of your choice

Customisation options: custom card, custom paper label or sleeve on the box, custom ribbon



## Hamper

A luxurious red and gold tin box that can include different items to match your price point including; bars, bonbon boxes, coated hazelnuts, hot cocoa, cocoa tea, holiday specials and more.

Customisation options: contact us

Hazelnut Log

Coated Hazelnuts

Hot Chocolate

Chocolate Liqueur



# CHOCOLATE MAHJONG SET



Our Mahjong is our most luxurious gift set that showcases the "13 Orphans" winning hand in the Mahjong game. The Chocolate tiles are filled with pralines of different Chinese-inspired flavours;

- Black Sesame Ginger
- Tien Guan Yin
- Sesame & Coconut

The set comes in a luxurious red and gold drawer box designed for the Zodiac animal.

*Customisation option available over 100 boxes  
Only available from January 30th*



# WORKSHOP & EVENTS

## TASTING WORKSHOPS



### FACTORY TOUR & TASTING

A guided tour through Conspiracy's Chocolate Lab on Hong Kong Island where cacao transforms to chocolate which is then crafted with, followed by a chocolate tasting together with the chocolate maker.

### BEAN-TO-BAR TASTING

Join us for a walk through the bean-to-bar chocolate making process in this extensive chocolate tasting where we focus on cacao and chocolates of different styles and formats.

### CHOCOLATE & TEA/WINE/WHISKY TASTING

A guided side-by-side tasting of professionally curated pairs of chocolate with tea/wine/whisky. Explore matching, contrasting, and enhancing styles of pairings.

### LIVE STATION

For a party, convention, or activation, the chocolatiers will come to your space and set up an interactive station, making fresh chocolates and plating them elegantly for your guests.

### SUSTAINABILITY WORKSHOP

A chocolate tasting comparing between sustainably made chocolate vs otherwise, surrounding a discussion around cacao supply chain & farm business models and their impact on society and nature.

## HANDS-ON WORKSHOPS



### BEAN-TO-BAR WORKSHOP

A hand-on experience where participants get to learn about chocolate making and bring their own bars home

### CHOCOLATE TRUFFLES

A hands-on experience where participants make their own of hand rolled chocolate truffles and flavour them with delicious toppings. Excellent effort-to-reward balance.

### HOLIDAY SPECIALS

A hand-on experience where participants make a holiday product such as Easter Eggs or Mooncakes or different colours and flavours. Please enquire for seasonal availability.



# PANTRY OFFER



## MINI BARS

The easy pick and go snack for the office, comes in 15g finger shape bar in multiple flavours and colourful packaging for a fun treat that is easy to keep in the desk drawers.

MOQ- 100 pc per flavour



## BONBONS TO PLATE

Plate some colourful bonbons for a wow effect! Treat your office with these luxurious and delicious treats. Perfect for an office party or networking hour. Chocolate-coated hazelnuts are also available.

MOQ- 100 pc per flavour



## HOT CHOCOLATE

This winter, offer your office some warming Single Origin hot chocolate for a little extra perk in the festive season. This ground up chocolate dissolves in milk to create a thick and rich hot chocolate with deep chocolate flavour. Also available in Spiced flavour with warm winter spices and a touch of chilli. Comes with a golden measuring spoon and instruction for easy portioning and use.

MOQ - 2kg tin



# 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.



1 NO POVERTY



8 DECENT WORK AND ECONOMIC GROWTH



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



# CONTACT

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