

CONSOLIDATED
ACADEMY OF CHOCOLATE®
AWARDS

2005 – 2019

**Listed by Company in
alphabetical order**

**Disclaimer: This list has been compiled manually from published
Awards information. Although best efforts have been used some
spelling or other entry inaccuracies cannot be ruled out. The country
where each company is based has been listed, where known.**

1. ACALLI CHOCOLATE - USA

2017

Silver – Dark Bean to Bar under 80% - Barataria Blend 70% Dark Chocolate

2018

Bronze – Milk Bean To Bar – Barataria 51% Milk Chocolate

2. AKESSON`S ORGANIC – England

2011

Gold – Best Dark Bar (Bean To Bar sub-category) – Brazil Fazenda Monte Allegra 75% Forastero

Silver - Best Dark Bar (Bean To Bar sub-category) – Madagascar Plantation Ambolikapiky 75% Criollo

Silver – Best Flavoured Milk Bar – Bali Sukrama Farms 44% and Balinese Fleur de Sel

2013

Gold – Best Flavoured Dark Chocolate Bar – Organic Madagascar 75% Chocolate and Voatsiperifery Pepper

Gold – Best Flavoured Milk Chocolate Bar – Organic Bali 45% Milk Chocolate with Fleur de Sel and Coconut Blossom Sugar

Silver - Best Flavoured Dark Chocolate Bar – Organic Madagascar 75% Chocolate and Black Pepper

Silver - Best Flavoured Dark Chocolate Bar – Organic Madagascar 75% Chocolate and Pink Pepper

Silver – Best Dark Chocolate Bean To Bar – Madagascar 75% Criollo Cocoa

2015

Gold – Best Dark Chocolate Bean To Bar Under 80% - Organic 75% Criollo Cocoa Madagascar

Gold - Best Dark Chocolate Bean To Bar Over 80% - Organic 100% Criollo Cocoa Madagascar

Gold – Best Flavoured Dark Chocolate Bar – Organic Madagascar 75% Chocolate and Voatsiperifery Pepper

Gold – Best Flavoured Dark Chocolate Bar – Organic 75% Trinitario Cocoa and Pink Pepper

Gold – Best Flavoured Milk Chocolate Bar – Organic 45% Milk Chocolate with Fleur de Sel and Coconut Blossom Sugar

Silver - Best Dark Chocolate Bean To Bar Under 80% - Organic 75% Trinitario Bali

Bronze – Best Flavoured Dark Chocolate Bar – Organic 75% Forastero and Coffee Nibs

Winner of the Golden Bean 2015 (Based on overall performance)

2016

Gold – Dark Bean To Bar Under 80% - Madagascar 75% Criollo Cacao

Gold – Dark Bean To Bar Over 80% - 100% Madagascar Criollo Cacao

Gold – Flavoured Dark Chocolate Bar – 75% Trinitario Cacao & Wild Voatsiperifery Pepper

Gold – Flavoured Dark Chocolate Bar – Madagascar 75% Trinitario Cacao & Pink Pepper

Gold – Flavoured Milk Chocolate Bar – Bali 45% Milk Chocolate, Fleur de Sel, Coconut sugar

Silver – Flavoured Dark Chocolate Bar – 75% Brazilian Cacao & Coffee Nibs

Silver – Dark Bean To Bar Under 80% - Bali 75% Trinitario Cacao

Silver – White Chocolate Bar Unflavoured – 43% Madagascan White Chocolate

Silver – Drinking Chocolate Plain – 75% Brazil Choc Drops, Drinking Chocolate

Silver – Drinking Chocolate Infusions – Madagascar Choco-Tea, Cacao Infusion

Bronze – Drinking Chocolate Plain – Madagascar 100% Chocolate Drops, Drinking Chocolate

Bronze – Flavoured Dark Chocolate Bar – 75% Trinitario Cacao & Black Pepper

Bronze – Dark Bean To Bar Under 80% - Brazil 75% Forastero Cacao

Bronze – Bean To Bar Milk Over 45% - 55% Brazilian Dark Milk Chocolate

2017

Gold – Dark Bean to Bar under 80% - Madagascar Bejofo Estate 75% Criollo

Gold – White Bean to Bar – Madagascar 43% White Chocolate Organic

Gold – Flavoured Dark Chocolate Bar – 75% Trinitario & Voatsiperifery Pepper

Gold – Flavoured Dark Chocolate Bar – 75% Trinitario & Pink Pepper

Silver – Dark Bean to Bar under 80% - Brazil 75% Forastero

Silver – Dark Bean to Bar 80% and over cocoa solids – Madagascar 100% Criollo

Silver – Plain Hot Chocolate – Choc Drops Brazil 75% Cocoa Organic

Silver – Plain Hot Chocolate – Choc Drops Madagascar 100% Cocoa Organic

Bronze – Flavoured Dark Chocolate Bar – 75% Trinitario & Black Pepper

Bronze – Flavoured Dark Chocolate Bar – 75% Forastero & Coffee Nibs

2018

Silver – Dark Bean To Bar Under 80% - 75% Cocoa, Bejofo Estate, Madagascar

Silver – Flavoured Dark Chocolate Bar – 75% Chocolate & Black pepper, Bejofo Estate, Madagascar

Silver – Flavoured Dark Chocolate Bar – 75% Chocolate & Coffee, Fazenda Sempre Firme, Brazil

Silver – Flavoured Dark Chocolate Bar – 75% Chocolate & Pink Pepper, Bejofo Estate, Madagascar

Silver – Flavoured Dark Chocolate Bar – 75% Chocolate & Wild Pepper, Bejofo Estate, Madagascar

Silver – Drinking Chocolate Plain (for water emulsion) – Choco Tea

Bronze – Dark Bean To Bar Under 80% - 75% Cocoa, Fazenda Sempre Firme, Brazil

Bronze – White Bean To Bar – 43% White Chocolate, Bejofo Estate, Madagascar

Bronze – Flavoured Dark Chocolate Bar – 100% Cocoa & Nibs, Fazenda Sempre Firme, Brazil

Bronze – Drinking Chocolate Plain (for milk based drinks) – 100% Chocolate Drops

3. ALKIMIA – Peru

2018

Bronze – Dark Bean To Bar Under 80% - Amazonas 70%

4. AMANO - USA

2008

Bronze – Best Bean To Bar – Madagascar

2009

Gold – Best Bean To Bar Dark – Madagascar

Silver – Best Bean To Bar Dark – Montanya

Silver – Best Bean To Bar Dark – Ocumare

Bronze – Best Bean To Bar Dark – Jembrana

Bronze – Best milk Chocolate Bar – Ocumare Milk Chocolate

Best Newcomer Award 2009

2011

Gold – Best Filled Chocolate Plain – Dos Rios Palet d`Or (**Best in Category**)

Silver – Bean To Bar – Best Dark Bar – Dos Rios

Silver – Bean To Bar – Best Dark Bar – Chuao

Silver – Bean To Bar Best Milk Bar – Ocumare

Silver – Packaging Bars - Amano

Bronze – Best Filled Chocolate Nuts – Cinnamon Pecan

2013

Silver – Best Dark Chocolate Bean To Bar – Chuao 70% Dark Chocolate

2015

Gold – Best Dark Chocolate Bean To Bar Under 80% - Ocumare 70% Dark Chocolate

Bronze - Best Dark Chocolate Bean To Bar Under 80% - Chuao 70% Dark Chocolate

Bronze - Best Dark Chocolate Bean To Bar Under 80% - Cuyagua 70% Dark Chocolate

Bronze - Best Dark Chocolate Bean To Bar Under 80% - Morobe 70% Dark Chocolate

Bronze - Best Dark Chocolate Bean To Bar Under 80% - Madagascar 70% Dark Chocolate

2016

Gold – Dark Bean To Bar Under 80% - Chuao 70% Dark Chocolate

Silver - Dark Bean To Bar Under 80% - Guayas 70% Dark Chocolate

Silver - Dark Bean To Bar Under 80% - Cuyagua 70% Dark Chocolate

Bronze – Dark Bean To Bar Under 80% - Ocumare 70% Dark Chocolate

Bronze – Dark Bean To Bar Under 80% - Dos Rios 70% Dark Chocolate

Bronze – Dark Bean To Bar Under 80% - Madagascar 70% Dark Chocolate

Bronze – Dark Bean To Bar Under 80% - Morobe 70% Dark Chocolate

2018

Bronze – Flavoured Dark Chocolate Bar – Dos Rios 70%

Bronze – Flavoured Dark Chocolate Bar – Macoris 70%

Bronze – Flavoured Dark Chocolate Bar – Madagascar 70%

Bronze – Flavoured Dark Chocolate Bar – Raspberry Rose

5. AMAZONA - Peru

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Dark 74% El Shunte

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Dark 72% Valle del Chanka (native Lamas variety)

2016

Bronze – Dark Bean To Bar Under 80% - El Shunte Dark 74%

2017

Bronze – Dark Bean to Bar under 80% - Gran Pajaten Dark 73%

Commended – Tree to Bar – Morona Dark 78%

2018

Gold – Tree To Bar – Valle Del Chanka Dark 72%

2019

Bronze – Tree To Bar – Valle Del Chanka Dark 72%

6. AMEDEI - Italy

2005

Gold – Best Dark Chocolate Bar - Chuao

Gold – Best Bean to Bar Chocolate Makers Bar (**disc. judges award**) – Chuao

Gold - Best Bean to Bar Chocolate Makers Bar (**disc. judges award**) – Porcelana

Silver – Best Dark Chocolate Bar - 9

Silver – Best Dark Chocolate Bar - Porcelana

Bronze - Best Bean to Bar Chocolate Makers Bar (**disc. judges award**) – 9 75%

2006

Gold – Best Bean To Bar – Chuao **(top marks)**

Gold – Best Bean To Bar – Porcelana

Gold – Best Bean To Bar – Toscana Black 70%

Silver – Best Bean To Bar – 9

Bronze – Best Milk Chocolate Bar – Milk

2008

Gold – Bean To Bar – Best Chocolate Makers` Dark Bar (Chocolate Produced From Cocoa Beans Sourced and Processed by the Company) – Toscano 63%

Gold – Best Bean To Bar – Porcelana

Gold – Best Bean To Bar – Chuao

Gold – Best Flavoured Milk Chocolate Bar - Hazelnuts

Silver – Best Bean To Bar – Toscano 66%

Silver – Best Bean To Bar – Toscano 70%

Silver – Best Milk Chocolate Bar – Toscano Brown

2009

Gold **(Golden Bean)** – Best Bean To Bar Dark – 9

Gold – Best Bean To Bar Dark – Porcelana

Gold – Best Bean To Bar Dark – Toscano Black 70%

Gold – Best Flavoured Milk Chocolate Bar – Milk Chocolate with Hazelnuts

Silver – Best Bean To Bar Dark – Toscano Black 63%

Bronze – Best Bean To Bar Dark – Toscano Black 60%

Bronze – Best Flavoured Dark Chocolate Bar – Extra Dark with Avola Almonds

Bronze – Best Milk Chocolate Bar – For You “Gocce Cioccolato Al Latte

Bronze – Best Drinking Chocolate (Flavoured) – Chocolate in Tazza

2011

Gold **(Golden Bean)** – Bean To Bar: Best Dark Bar – 9

Gold – Bean To Bar: Best Dark Bar – Toscano Black 63%

Gold – Best Flavoured Milk Bar – Incontro with Hazelnuts (Best in Category)

Silver – Bean To Bar: Best Dark Bar – Toscano Black 70%

Silver – Bean To Bar: Best Dark Bar – Cru Madagascar

Silver – Best Flavoured Dark Bar – Incontro Dark Chocolate with Almonds

Silver – Best Flavoured Dark Bar – Toscano Red

Silver – Packaging Boxes - Gocce

Bronze – Bean to Bar Best Milk Bar – Toscano Brown

Bronze – Bean to Bar Best Milk Bar – Gocce

Bronze – Best Hot Chocolate (Unflavoured)

Bronze – Packaging Bars – Toscano Red

2013

Gold (**Golden Bean**) - Best Dark Chocolate Bean To Bar – Blanco de Criollo

Gold – Best Dark Chocolate Bean To Bar – Cru Madagascar

Gold – Best Flavoured Dark Chocolate Bar – Prendime Dark Chocolate with Hazelnuts

Gold – Best Flavoured Milk Chocolate Bar – Prendime Chocolate with Hazelnuts

Silver – Best Dark Chocolate Bean To Bar – 9

Silver – Best Dark Chocolate Bean To Bar – Toscano Black 63%

Bronze – Best Flavoured Dark Chocolate Bar – Dark Chocolate with Almonds

Bronze – Best Filled Chocolate Nuts – Quadrotti Dark Chocolate Praline

2016

Gold – Dark Bean To Bar Under 80% - Porcelana

Gold – Dark Bean To Bar Under 80% - 9

Gold – Bean To Bar Milk Under 45% - Toscano Brown

Gold – Flavoured White Chocolate Bar – White Chocolate With Pistachios

Gold – Filled Chocolate Praline – Praline Chicchi

Gold – Filled Chocolate Praline – Praline Croccantino

Silver – Filled Chocolate Praline – Praline Scintille

Silver – Dark Bean To Bar Under 80% - Toscano Black 70%

Silver – Dark Bean To Bar Under 80% - Toscano Black 66%

Silver – Dark Bean To Bar Under 80% - Blanco De Criollo

Silver – Packaging Boxes – Box For Gocce Dark Chocolate

Silver – White Chocolate Bar Unflavoured – Toscano White

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate With Almonds

Bronze – Filled Chocolate Praline – Praline Badia

Bronze – Filled Chocolate Praline – Praline Radici

2019

Silver – Spreads Classic Gianduja – Crema Toscana

Silver – Packaging Boxes With Contents – Blue Adam

Bronze – Dark Bean To Bar 90% And Over – Acero 95

7. AMELIA ROPE - England

2011

Gold – Best Flavoured Milk Bar – Pale Lemon and Sea Salt

Gold – Best Flavoured Milk Bar – Pale Rose Edition 1

Silver - Best Flavoured Dark Bar – Dark Ginger Edition 1

Bronze – Best Flavoured Dark Bar – Lemon Edition 1

2016

Bronze – Flavoured Milk Chocolate Bar – Milk Honeycomb & Sea Salt

Bronze – Filled Chocolates Salted Caramel – Dark Sea Salt Caramel Truffle

2017

Silver – Flavoured Milk Chocolate Bar – Pale Hazelnut & Sea Salt

2018

Bronze – Flavoured Dark Chocolate Bar – Honeycomb & Sea Salt 70%

Bronze – Flavoured Dark Chocolate Bar – Salted Butter Caramel 70%

Bronze – Flavoured Milk Chocolate Bar – Lime & Sea Salt Bar 41%

Bronze – Flavoured White Chocolate Bar – White Pistachio and Sea Salt Bar

8. AMMA CHOCOLATE – Brazil

2016

Silver – Dark Bean To Bar Under 80% - Gula Merah 70%

Silver – Dark Bean To Bar Over 80% - 100% Cacao Organic Chocolate

Bronze - Drinking Chocolate Flavoured – Chocolate do Paje

2017

Silver – Tree to Bar – Amma Chocolate 100%

Bronze – Tree to Bar – Amma Chocolate 75%

Bronze – Flavoured Dark Chocolate Bar – Maracuyaya

Bronze – Flavoured Dark Chocolate Bar - Cupuacu

2019

Bronze – Tree To Bar Seasoned – Nibiru

Bronze – Tree To Bar Flavoured – I`ba Ka`ti

9. **ANOOP SINGH CHOCOLATE – England**

2019

Bronze – Filled Chocolates Salted BonBon – Punjabi Salted Caramel

10. **ANTHONY JAMES CHOCOLATES – England**

2019

Bronze – Flavoured White Chocolate Bar – Matcha & Yuzu Gold White Chocolate Bar

11. **ANYRI CHOCOLAT – Norway**

2019

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Coffee

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Vanilla Maracaibo

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Cherry Tonka

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Orange Cointreau

European Rising Star Award 2019

12. AQUIM - Brazil

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Q65% Q Chocolate/Aquim

13. ARETE FINE CHOCOLATE – USA

2018

Silver – Flavoured Dark Chocolate Bar – Gianduja Bar

Bronze – Dark Bean To Bar Under 80% - Vietnam Ben Tre 73%

Bronze – Dark Bean To Bar 80% And Over – Ecuador Costa Esmeraldas 100%

Bronze – Spreads Classic Gianduja – Gianduja Spread

14. ARMSTRONG CHOCOLATE – USA

2019

Silver – Dark Bean To Bar 90% And Over – 90% Fiji

Bronze – Dark Bean To Bar Under 90% - 70% Dominican Republic

Bronze – Drinking Chocolate Plain (for water emulsion) – 70% Fiji, Drinking Chocolate

Bronze – Drinking Chocolate Flavoured – Drinking Chocolate with Himalayan Salt

15. ASKINOSIE - USA

2011

Gold – Bean To Bar: Best Dark Bar – San Jose del Tambo

Gold – Packaging Bars – Tenede Tanzania (**Best in Category**)

Silver – Best Bean To Bar: Best Dark Bar – Tenede Tanzania

Silver – Bean To Bar Best Milk Chocolate – Davao Dark Milk

2016

Silver – Dark Bean To Bar Under 80% - 72% Mabubu, Tanzania Dark Chocolate Bar

Bronze - Dark Bean To Bar Under 80% - 70% San Jose Del Tambo, Ecuador Dark Chocolate Bar

2017

Silver – Dark Bean to Bar under 80% - 70% San Jose Del Tambo, Ecuador Dark Chocolate Bar

Bronze – Milk Bean to Bar – 62% Dark Milk Chocolate & Fleur De Sel Bar

Bronze – White Bean to Bar – “Dirty” White Chocolate & Vintage Cocoa Gravel

2018

Bronze – Dark Bean To Bar Under 80% - 75% Ambanja, Madagascar Dark Chocolate Bar

Bronze – Dark Bean To Bar Under 80% - 72% Zamora, Amazonia Dark Chocolate Bar

2019

Bronze – Bean To Bar Flavoured – Peppermint Dark Chocolate Bar

16. AUBEL - England

2015

Bronze – Best Filled Chocolate Alcohol – Irish Coffee Cream

Bronze – Best Filled Chocolate Caramel – Caramel with Rosemary

2016

Gold – Flavoured Milk Chocolate Bar – Butterscotch with Pecan

Silver – Filled Chocolates Other Caramel – Chai Spice Caramel

Bronze – Filled Chocolates Layered – Kalamansi & Vanilla

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Coconut and Cardamom Truffle

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Ginger and Lemon

2018

Silver – Flavoured Dark Chocolate Bar – Red Raspberry + Dark Chocolate CollaBARation® Bar

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Christmas Pudding

Bronze – Filled Chocolates Other Caramel – Fig and Red Wine Caramel

Bronze – Filled Chocolates Other Caramel – Sea Salt caramel with Rosemary Truffle

17. AUBERGE DU CHOCOLAT - England

2008

Bronze – Best Ganache Filled Chocolate – Amedei House

2009

Silver – Best Ganache Filled Chocolate - Spices

Bronze – Best House Dark Chocolate Bar – House

2011

Silver – Best Filled Chocolate Fruit – Cranberry and Vodka

Bronze – Best Filled Chocolate Spice and Herb – Lemon Thyme

Bronze – Best Filled Chocolate Other Flavours – Nutty Salty Caramel

Bronze – Best Milk Truffle – Ghana Truffle

2015

Silver – Best Filled Chocolate Herbs and Spices – Moroccan Mint Tea

Silver – Best Filled Alcohol – Manhattan

18. AURO CHOCOLATE - Philippines

2018

Bronze – Tree To Bar - 70% Dark Chocolate Saloy Reserve

Bronze – Flavoured White Chocolate Bar – 32% Roasted White Chocolate Cashew

2019

Gold – Drinking Chocolate Plain (for milk-based drinks) – 100% Cacao Unsweetened Chocolate

Silver – Tree To Bar – 70% Dark Chocolate, Saloy Origin

Silver – Tree To Bar – 70% Dark Chocolate, Tupi Origin

Bronze – Tree To Bar – 70% Dark Chocolate, Paquibato Origin

Bronze – Bean To Bar Seasoned – 64% Dark Chocolate with Cacao Nibs

Bronze – Milk Bean To Bar Flavoured – 42% Milk Chocolate with Cacao Nibs

Bronze – White Bean To Bar Flavoured – 32% Mango White Chocolate with Pili Nut

Bronze – White Bean To Bar Flavoured – 32% Moringa White Chocolate with Pinipig

Bronze – Spreads Caramel, Fruit, Milk Chocolate Spreads – Roasted White Chocolate with Cashew Spread

Bronze – Packaging Bar Wrappers

19. BACHHALM - Austria

2011

Silver - Best Flavoured Dark Bar – Dark Mint

2015

Bronze – Best House Dark Chocolate Bar – PUR Raw Chocolate Domenikansiche Republik 95% BIO and Raw Chocolate 95% Cacao

Bronze – Best Unflavoured Milk Truffle – PUR Milk House Truffle Milchsahne

Bronze – Best Filled Chocolate Plain – Schnittpraline Bacchalm PUR Noir Domenikanische Republik 95% Kakao

20. BACHMANN'S PATISSERIE - England

2013

Bronze – Best House Dark Bar – Felchlin Maracaibo 65%

21. BAIANI CHOCOLATES - Brazil

2018

Silver – Tree To Bar – 70% Trinitario Blend

Bronze – Flavoured Dark Chocolate Bar – 70% Trinitario Blend with Orange Zest Inclusion

2019

Bronze – Tree To Bar – Vintage 70%

22. BAKAU – Peru

2018

Silver – Milk Bean To Bar – Peru Select 60%

Silver – Flavoured Dark Chocolate Bar – Café 65%

Bronze – Dark Bean To Bar Under 80% - Peru Select 72%

Bronze – Dark Bean To Bar 80% And Over – Peru Select 85%

2019

Bronze – Dark Bean To Bar Under 90% - Bellavista, San Martin 75%

23. BAR AU CHOCOLAT - USA

2013

Gold (**Golden Bean**) – Best Dark Chocolate Bean To Bar – Chipas Mexico 70%

Gold – Best Dark Chocolate Bean To Bar – Sambirano Valley Madagascar 70%

2015

Gold – Best Dark Chocolate Bean To Bar Under 80% - Dominican Republic 70%

Silver – Best Dark Chocolate Bean To Bar Under 80% - Madagascar 70%

Silver – Best Milk Chocolate Bean To Bar Over 45% - Dominican Republic 60%

Bronze – Best Dark Chocolate Bean To Bar Over 80% - Trinidad 80%

24. BARAVELLI'S - Wales

2011

Bronze – Best Filled Chocolate Spice and Herb – Fresh Chili

2015

Bronze – Best Dark Chocolate Bean To Bar Over 80% - Madagascan Sambirano 82%

2016

Bronze – Flavoured Milk Chocolate Bar – Madagascan Sambirano 50% with Madagascan Coffee

2017

Silver – Filled Chocolates Nut Based – Cashew, Sesame and Papua New Guinea 35% Praline

2018

Bronze – Flavoured Dark Chocolate Bar – Snowdon Pudding 72% Madagascan Sambirano

Bronze – Filled Chocolates Alcohol Ganache – Blue Slate Gin

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Gingerbread Ganache

Bronze – Filled Chocolates Nut Based – Hazelnut, Muscovado and Raspberry Praline

Bronze – Filled Chocolates Nut Based – Honey Roast Almond and Bee Pollen Praline

25. BARLOVENTO - USA

2011

Bronze – Best Dark Bar (Bean To Bar sub-category) – Konzept Barlovento

26. BARUZZO - England

2011

Silver – Best Dark Bar (Bean To Bar sub-category) – 70% Quinche

27. BEAU CACAO - England

2017

Silver – Packaging Bars – Beau Cacao Serian Estate 72%

Bronze – Dark Bean to Bar under 80% - Asajaya Estate 73%

28. BELVIE – Vietnam

2017

Gold – Tree to Bar – Belvie Lam Dong 70%

Bronze – Tree to Bar – Belvie Tien Giang 70%

Bronze – Tree to Bar – Belvie Hao Mac 80%

2018

Silver – Tree To Bar – Dong Nai

2019

Silver – Tree To Bar – Belvie Ben Tre 70%

29. BELYZIUM - Germany

2017

Bronze – Dark Bean to Bar 80% and over cocoa solids – 83

Bronze – Dark Bean to Bar 80% and over cocoa solids – 100

Bronze – Flavoured Dark Chocolate Bar - Nibs

30. BENJAMIN CHOCOLATIER - England

2013

Silver – Best Filled Chocolate Caramel – Muscavado Caramel

2015

Gold – Best Filled Chocolate Caramel – Palm Blossom Caramel

Silver – Best Filled Chocolate Caramel – Muscavado Caramel

31. BEN LE PREVOST - Guernsey

2015

Gold – Best Filled Chocolate Fruit – Raspberry Lime and Chili

2016

Silver – Filled Chocolates Fruit Ganache – Peach & Green Tea Truffle

Bronze – Filled Chocolates Other Caramel – Caramalised Pineapple & Pink Peppercorn

2017

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache - Mojito

2018

Silver – Filled Chocolates Other Caramel – Mandarin & Star Anise

Silver – Filled Chocolates White – Apricot & Camomile

Bronze – Filled Chocolates Salted BonBon – Espresso Salted Caramel

32. BENOIT CHOCOLATES – France

2016

Gold – Filled Chocolate Praline – Caramandes

33. BERNARD AND SONS (BARRY CALLEBAUT) - Switzerland

2016

Gold – Filled Chocolates White - Bella

Silver – Dark Bean To Bar Over 80% - Bar 85%

Silver – Filled Chocolates Floral Spice Ganache – Lavender

Silver – Filled Chocolates Salted Caramel – La Mer 65%

Bronze – Flavoured Dark Chocolate Bar – Snack Bar

Bronze – Flavoured White Chocolate Bar – Pistachio Bar

Bronze – Filled Chocolates Other Caramel – Caraging

Bronze – Filled Chocolates Alcohol Ganache - Mint

34. BERRIES LUXURY PUDDING MAKERS AND CONFECTIONERS (formerly Cocoa Red) – Isle of Man

2011

Gold – Best Filled Chocolate Other Flavours – Coconut Pandan (**Best in Category**)

Silver – Best Filled Chocolate Caramel – Smoked Sea Salt

2013

Bronze – Best Filled Chocolate Fruit – Rhubarb and Ginger

2015

Gold – Best Filled Chocolate Fruit – Raspberry and Rose Jelly Heart

Gold – Best Filled Chocolate Caramel – Blackcurrant Caramel Dome

Silver – Best Filled Chocolate Herbs and Spices – Classic Sea Salt Praline

Bronze – Best Filled Chocolate Other – Fig and Port Praline

2016

Gold – Filled Chocolates Layered – Fig & Port Praline

Silver – Filled Chocolates Plain Dark House Truffle – Berries 72%

Silver – Filled Chocolates White – Apricot & Almond

Bronze – Filled Chocolates Layered – Coconut & Pandan Leaf

Bronze – Filled Chocolates Layered – Chai Latte

2017

Silver – Filled Chocolates Alcohol Ganache – Dark Maracaibo, Whisky & Orange

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Dark Maracaibo & Cherry

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache –Opus Milk, Banana & Custard

Bronze – Filled Chocolates Layered – Dark Maracaibo, Coffee & Walnut

Bronze – Filled Chocolates White – Coconut & Lime

2018

Silver – Filled Chocolates Alcohol Ganache – Fynoderee Gin, Lime & Basil

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Blackcurrant & Lemon Mallow

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Spiced Moroccan Gold

Bronze – Filled Chocolates Salted BonBon – Salted Caramel Mou

Bronze – Filled Chocolates Other Caramel – Douglas Gin, Honey & Lemon Caramel

2019

Silver – Filled Chocolates Layered – Noval Fig & Port

35. BESCHLE - Switzerland

2009

Silver – Best Flavoured Dark Chocolate Bar – Grand Cru Trinitario au Fleur de Sel et Pistaches

2011

Gold – Best Flavoured Bar – Fleur de Sel

Silver – Best Flavoured Bar – Ginger

Silver – Bean To Bar Best Milk Bar – 38%

Silver – Best Dark Truffle – Maracaibo

2013

Silver – Best Flavoured Dark Bar – Ginger

Silver – Best Flavoured Milk Chocolate Bar – Tonka Orange

Silver – Best Flavoured Drinking Chocolate – Orange Hot Chocolate

Bronze – Best Unflavoured Dark Truffle – Maracaibo

2015

Gold – Best Packaging Bars – Matcha Bar

Silver – Best Flavoured Milk Chocolate Bar – Tonka Bean and Orange Infusion

Silver – Best Unflavoured Dark Truffle – Trinitario 64%

Bronze – Best House Dark Chocolate Bar – Ariba Ecuador 72%

Bronze – Best Flavoured Dark Chocolate Bar – Arriba 72% with Ginger Infusion

Bronze – Best Flavoured Drinking Chocolate – Hot Chocolate with Orange

2016

Gold – Flavoured Dark Chocolate Bar - Ginger

Gold – Filled Chocolates Plain Dark House Truffle – Maracaibo 65%

Bronze – Dark Bean To Bar Over 80% - 88%

Bronze – Bean To Bar Milk Under 45% - 38%

Bronze – Flavoured Dark Chocolate Bar – Orange

Bronze – Flavoured White Chocolate Bar - Lassi

36. BETH`S CHOCOLATE – USA

2018

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Ginger 3 Ways

Bronze – Flavoured White Chocolate Bar – Lemon Pepper Squares

Bronze – Filled Chocolates Alcohol Ganache – Maple Liqueur

37. BETTYS AND TAYLORS OF HARROGATE - England

2011

Silver – Best Filled Chocolate Nuts – Piedmont Praline

Bronze – Packaging Boxes – Betty`s

2013

Gold – Best Unflavoured Drinking Chocolate – Drinking Chocolate

2016

Silver – Filled Chocolates Floral Spice Ganache – Orange Palet d`Or

Bronze – Filled Chocolates Origin Ganache Dark – Cru Sauvage Truffle

38. BIANCA MARTON - England

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Corsican Honey

2018

Bronze – Filled Chocolates Plain Truffle – Land of Nicaragua

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Mint & Maple Truffle

2019

Silver – Filled Chocolates Alcohol Ganache – Tequila-Lime Truffles

39. BISOU CHOCOLATE – USA

2018

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Guava Rose Truffle

40. BLACK FOREST CHOCOLATES – England

2019

Silver – Flavoured Dark Chocolate Bar – Dark Chocolate and Caramelised Hazelnut Bar

Bronze – Filled Chocolates Other Caramel – Raspberry and Balsamic Bonbons

41. BOHO CHOCOLATE - USA

2017

Bronze – Dark Bean to Bar under 80% - Organic 70% Maya Mountain Cacao Belize

Bronze – Flavoured Milk Chocolate Bar – 51% Milk Chocolate & Hickory Smoked Sea Salt

2018

Silver – Flavoured Dark Chocolate Bar – Cacao Nib Crunch, Belize

Bronze – Flavoured Dark Chocolate Bar – 70% Spicy Chai, Belize

2019

Bronze – Dark Bean To Bar Under 90% - 70% Cacao Seleccionado De Guatemala

Bronze – Milk Bean To Bar Flavoured – Dark Milk Chocolate & Potato Chips

42. BOJESSEN - Denmark

2011

Silver – Best Dark Bar (Bean To Bar sub-category) – Oialla

43. BONBONIER - Hungary

2017

Silver – Filled Chocolates Layered – Irish Coffee

Bronze – Filled Chocolates White – Rose Spritzer

44. BONNAT - France

2009

Silver – Best Drinking Chocolate (Unflavoured) – Copeaux 100%

Silver – Best Drinking Chocolate (Unflavoured) – Tablette a Cuire

Bronze – Best Drinking Chocolate (Unflavoured) – Copeaux 80%

45. BOOJA BOOJA - England

2009

Bronze – Best Filled Praline or Bonbon – Hazelnut Crunch Truffle

2016

Bronze – Filled Chocolates Salted Caramel – Almond Salted Caramel Truffles

2018

Bronze – Filled Chocolates Salted BonBon – Almond & Sea Salt Caramel Chocolate Truffles

Bronze – Filled Chocolates Nut Based – Hazelnut Crunch Chocolate Truffles

2019

Bronze – Filled Chocolates Alcohol Ganache – Fine de Champagne Chocolate Truffles

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Around Midnight Espresso Chocolate Truffles

Bronze – Filled Chocolates Salted BonBon – Almond Salted Caramel Chocolate Truffles

Bronze – Filled Chocolates Nut Based – Hazelnut Crunch Chocolate Truffles

46. BOUTIQUE AROMATIQUE - England

2013

Silver – Best Filled Chocolate Spices and Herbs – Garden Mint and Sweet Basil

Silver – Best Filled Chocolate Other – Coffee Cardamom Bitter Almond

Silver – Best Filled Chocolate Other – Honeyed Hand-Blended Chai

Special Award: Best Newcomer (Joint) 2013

47. BRASSTOWN CHOCOLATE – USA

2017

Bronze – Dark Bean to Bar under 80% - Venezuelan Guasare 70%

2018

Bronze – Dark Bean To Bar Under 80% - Ecuador Manabi 75%

Bronze – Flavoured Dark Chocolate Bar – Sea Salt 62%

48. BULLION CHOCOLATE - England

2017

Silver – Dark Bean to Bar under 80% - 70% Haiti, Acul du Nord

Bronze – Dark Bean to Bar under 80% - 70% Bolivia Altobeni

2018

Silver – Dark Bean To Bar Under 80% - 70% Guatemala, Lanquin

Bronze – Dark Bean To Bar Under 80% - 70% Bolivia, Alto Beni

49. CA CA O – Japan

2018

Gold – Filled Chocolates Alcohol Ganache – Fresh chocolate “Yuki-Otoko”

Gold – Brand Experience

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Fresh Chocolate
Passion Fruits

Brand Experience Award 2018

2019

Gold – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Fresh Chocolate
“Muscat”

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Fresh Chocolate “Zen”

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Fresh Chocolate “Tea”

50. CACAOART (GARCIA NEVETT) - USA

2017

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache - Tulasi

Bronze – Filled Chocolates Plain Truffle – Amazonas

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Café de Hacienda

2018

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Anis y Papelon

Bronze – Filled Chocolates Layered – Raspberry BonBon

Bronze – Filled Chocolates Other BonBon – Crunchy Brown Butter

51. CACAO ATLANTA - USA

2011

Silver – Packaging Boxes – Love Bar

2013

Best Packaging Filled Chocolate – 12 Piece Truffle Box

52. CACAODADA – South Korea

2019

Bronze – Dark Bean To Bar Under 90% - Dominican Republic 70%

Bronze – Milk Bean To Bar – Peru 54.8% Dark Milk

53. CACAO 70 CHOCOLATE FACTORY – Canada

2019

Bronze – Dark Bean To Bar Under 90% - Monte Grande 70%

Bronze – Bean To Bar Flavoured – Mint Condition 70%

Bronze – Milk Bean To Bar – Smooth Operator 45%

Bronze – Milk Bean To Bar Flavoured – Chai 45%

Bronze – White Bean To Bar Flavoured – Maple Shack 34%

54. CACAOTECA – Dominican Republic

2019

Bronze – Milk Bean To Bar – Milk 36%, Dominican Republic

55. CARAGH CHOCOLATES – Guernsey

2018

Bronze – Flavoured Dark Chocolate Bar – Dark Praline Crunch

Bronze – Flavoured Milk Chocolate Bar – Sea Salted Caramel Bar

Bronze – Packaging Boxes with Contents – Caragh Chocolates Carriage Collection

56. CARDENAS CHOCOLATE-Ecuador

2018

Bronze – Tree To Bar – 72% Tierra Hermosa, Manubi, Ecuador

Bronze – Flavoured Dark Chocolate Bar – 72% with Cacao Nibs – Tierra Hermosa, Manabi, Ecuador

Bronze – Packaging Bar Wrappers

2019

Bronze – Packaging Bar Wrappers

57. CASA KAKAU – Bulgaria

2019

Bronze – Bean To Bar Flavoured – Chocolate with Bulgarian Rose Water and Cardamom

Bronze – Bean To Bar Flavoured – Craft Chocolate Hazelnut Gianduja

58. CASTRONOVO - USA

2015

Silver – Best Dark Chocolate Bean To Bar Under 80% - Rare Cacao Collection Sierra Nevada Colombia 72%

Bronze - Best Milk Chocolate Bean To Bar Over 45% - Rare Cacao Collection Sierra Nevada Colombia Dark Milk 63%

2016

Gold – Dark Bean To Bar Under 80% – Belize 72%

Gold – Bean To Bar Milk Over 45% - Sierra Nevada Dark Milk 63%

Silver – Bean To Bar Milk Over 45% - Dominican Republic Milk 50%

Silver – Flavoured White Chocolate Bar – White with Lemon & Lemon Salt

Silver - Dark Bean To Bar Under 80% - Sierra Nevada, Colombia 72%

Bronze – Dark Bean To Bar Under 80% - Amazonas 72%

2017

Gold – Flavoured Milk Chocolate Bar – Tumacho Mocha Milk 58%

Silver – Dark Bean to Bar under 80% - Patanemo, Venezuela 70%

Silver – Dark Bean to Bar under 80% - Amazonas, Venezuela 72%

Silver – Dark Bean to Bar under 80% - Honduras Lost City 72%

Silver – Dark Bean to Bar under 80% - Nicalizo, Nicaragua 70%

Bronze – Dark Bean to Bar 80% and over cocoa solids – Tumaco Colombia 85%

Bronze – Milk Bean to Bar – Sierra Nevada Dark Milk 63%

Bronze – Milk Bean to Bar – Dominican Republic Milk 55%

Bronze – Milk Bean to Bar – Tumaco Colombia Milk 60%

Bronze – Milk Bean to Bar – Patanemo Venezuela Milk 66%

Bronze – Flavoured Dark Chocolate Bar – Tumaco Mocha 68%

2018

Silver – Dark Bean To Bar Under 80% - Signature Collection: Nicalizo, Nicaragua 70%

Silver – Flavoured Milk Chocolate Bar – Honduras Dark Milk with Fleur de Sel

Bronze – Dark Bean To Bar Under 80% - Arauca, Colombia 70%

Bronze – Dark Bean To Bar Under 80% - Rare Cacao Collection: Amazonas 72%

Bronze – Dark Bean To Bar Under 80% - Rare Cacao Collection: Sierra Nevada 72%

Bronze – Dark Bean To Bar Under 80% - Signature Collection: Maya Mountain, Belize 70%

Bronze – Dark Bean To Bar Under 80% - Signature Collection: Patanemo, Venezuela 70%

Bronze – Milk Bean To Bar – Rare Cacao Collection: Sierra Nevada Dark Milk 63%

Bronze – Milk Bean To Bar – Signature Collection: Tumaco, Colombia Dark Milk

Bronze – Flavoured White Chocolate Bar – White Chocolate with Lemon Oil & Lemon Salt

Bronze – Spreads Other Dark Chocolate Spreads – Chocolate Honey

2019

Gold – Milk Bean To Bar – Sierra Nevada Dark Milk 63% **(Golden Bean Winner)**

Silver – Dark Bean To Bar Under 90% - Sierra Nevada 72%

Silver – Dark Bean To Bar Under 90% - Soconoscu, Mexico 70%

Silver – Dark Bean To Bar Under 90% - The Lost City Honduras 72%

Silver – Dark Bean To Bar Under 90% - Tumaco Colombia 85%

Silver – Bean To Bar Flavoured – Tumaco Mocha 68%

Silver – Milk Bean To Bar – Tumaco Dark Milk 60%

Silver – Milk Bean To Bar Flavoured – Tumaco Mocha Milk 58%

Bronze – White Bean To Bar Flavoured – Elderflower White Chocolate

Bronze – White Bean To Bar Flavoured – Latte Macchiato

Bronze – White Bean To Bar Flavoured – White with Lemon & Lemon Salt

59. CERULLO & SAIMURA (PICCOLA PASTICCERIA) - Italy

2017

Gold – Packaging Boxes - Equatore

Bronze – Filled Chocolates Nut Based – Cremino tre colori

Bronze – Filled Chocolates White – Calvados

60. CHAPON – France

2019

Silver – Dark Bean To Bar Under 90% - Tanzania

Bronze – Packaging Bar Wrappers

Bronze – Packaging Other Containers – Demonique Jar

61. CHIKA WATANABE – England

2015

Gold – Best Filled Chocolate Herbs and Spices – Tajine Apricot

Gold – Best Filled Chocolate Caramel – Yuzu Mint Caramel

Silver – Best Filled Chocolate Nuts – Juniper and Bergamot with Praline

Bronze – Best Filled Chocolate Other – Green Tea with Hint of Sakura

Best Newcomer Award 2015

2016

Bronze – Filled Chocolates White – Rosemary Strawberry with Balsamico Crunch

Bronze – Filled Chocolates Layered – Salty Olive with Bergamot Ganache

2017

Bronze – Filled Chocolates Alcohol Ganache – Rosemary Orange Gin

Bronze – Filled Chocolates Other Caramel – Pickled Ginger Caramel

Bronze – Filled Chocolates Layered – Crunchy Peas with Mint Ganache

Bronze – Filled Chocolates White – Citrus Miso

2018

Bronze – Filled Chocolates Alcohol Ganache – Drambuie

Bronze – Filled Chocolates Alcohol Ganache – Juniper Sangria

62. CHOCAMOR – England

2016

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate & Tonka Bean

Bronze – Flavoured Milk Chocolate Bar – Orange Jalfrezi

2017

Silver – Flavoured Dark Chocolate Bar – Three Pepper

Silver – Flavoured Milk Chocolate Bar – Turkish Charm 50%

2018

Bronze – Flavoured Dark Chocolate Bar – Bitter Orange

Bronze – Flavoured Dark Chocolate Bar – Kalamata Olive Oil

Bronze – Flavoured Dark Chocolate Bar – Salt Liquorice

Bronze – Flavoured Milk Chocolate Bar – Brown Butter with Cocoa Nib and Sea Salt

2019

Bronze – Flavoured White Chocolate Bar – Twisted Latte

63. CHOCO CARD - Hungary

2017

Gold – Packaging Bars – Wrapping of Nica La Dalia 72% Dark Chocolate

Silver – Filled Chocolates Flavoured Other- Maracuya and Hazelnut

Bronze - Milk Bean to Bar – Nica La Dalia Milk 58%

Bronze – Filled Chocolates White – Pistachio, Raspberry and Caramel

Bronze – Filled Chocolates Flavoured Other – Pistachio Dragee

2018

Bronze – Filled Chocolates Other BonBon – Avola Almond with Madagascar Bean to Bar Chocolate

Bronze – Filled Chocolates Other BonBon –Voatsiperifery - Berry

2019

Silver – Dark Bean To Bar Under 90% - Bean to Bar Dominican Republic Zorzal 71.03%

Silver – Packaging Bar Wrappers – Bean to Bar Wrappers

Bronze – Dark Bean To Bar Under 90% - Bean to Bar Tanzania Mbingu 80% Dark

Bronze – Milk Bean To Bar Flavoured – Bean to Bar Zorzal Milk 60% with Fleur De Sel

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Hazelnut with Dominican B2B Dark Chocolate

64. CHOCO CHOCOLATE SWEDEN – Sweden

2018

Silver – Filled Chocolates Nut Based – Salted Choco Pistachio

Silver – Filled Chocolates Layered – Jasmine Tea and Apricot

Bronze – Filled Chocolates Layered – Choco Nutty Mocalicious

2019

Bronze – Filled Chocolates Other Caramel –Hosanna`s Thyme & Lime

65. CHOCOCO - England

2005

Gold – Best Filled Chocolate Bar – Gorgeous Ginger

Silver – Best Filled Chocolate Bar – Wild Thing (Cherry Truffle)

Bronze – Best Filled Chocolate Bar – Chili

2008

Bronze - Best Ganache Filled Chocolate – Wild Thing

2009

Gold – Best Ganache Filled Chocolate – Gorgeous Ginger

2011

Bronze – Best Filled Chocolate Other Flavours – Tea Chai Me

2015

Gold – Best Filled Chocolate Alcohol – Totally Twisted Nose

Bronze – Best Filled Chocolate Herbs and Spices – Spirit of Saigon

Bronze – Best Filled Chocolate Alcohol – Brilliant Black Cow

2016

Gold – Filled Chocolate Other Caramel – Gingerbread Caramel

Silver – Filled Chocolate Flavoured Other – Arbequina & Sea Salt

Bronze – Filled Chocolate Salted Caramel – Salt Sweet Smoke

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Lemon Zing

Bronze – Filled Chocolates Salted Caramel – Salt Sweet Smoke

Bronze – Filled Chocolates Other Caramel – Passionfruit Caramel

2018

Silver – Filled Chocolates Alcohol Ganache – Tawny Fig

Bronze – Filled Chocolates Alcohol Ganache – Salcombe Sundowner

Bronze – Filled Chocolates Salted BonBon – Dorset Apple Oak Smoked Caramel

2019

Bronze – Filled Chocolates Alcohol Ganache – Cabin Pressure Gin & Rosemary

Bronze – Filled Chocolates Alcohol Ganache – Totally Twisted Nose

Bronze – Filled Chocolates Layered – Blackcurrant Beauty

66. CHOCOELF – Singapore

2018

Bronze – Filled Chocolates Alcohol Ganache – Singapore Sling Merlion Chocolate

67. CHOCOLARDER – England

2016

Bronze – Dark Bean To Bar Under 80% - Ashaninka

2017

Silver – Milk Bean to Bar – Chuno 55% Milk

2018

Bronze – Drinking Chocolate Plain (for water emulsion) – Sipping Cocoa

68. CHOCOLAT DU JOUR - Brazil

2015

Gold – Best Packaging Boxes – LTDA Multipurpose

Silver – Best Drinking Chocolate Infusions – Teobroma

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Pure 70%

Bronze – Best Unflavoured Drinking Chocolate – Choco Chaud

2016

Bronze – Filled Chocolates Alcohol Ganache – Cachaca Truffle

Bronze – Filled Chocolate Salted Caramel – Caramel & Fleur de Sel

Bronze – Packaging Boxes – Chicken and the Golden Eggs

2017

Bronze – Dark Bean to Bar under 80% - Pratigi 53%

Bronze Dark Bean to Bar under 80% . Pratigi 70%

Bronze – Milk Bean to Bar – Pratigi 45%

Bronze – Filled Chocolates Nut Based – Macadamia Chocolate

2018

Bronze – Tree To Bar – Bean to Bar Pratigi 45%

Bronze – Tree To Bar – Organic Chocolate 60%

Bronze – Filled Chocolates Other Caramel – Passion Fruit Dark Chocolate Disc

2019

Bronze – Filled Chocolates Nut Based – Croquant Truffle

69. CHOCOLATE AND LOVE - Switzerland

2011

Silver – Best Flavoured Dark Bar – The Coffee Affair

2018

Bronze – Flavoured Dark Chocolate Bar – Pomegranate 70%

70. CHOCOLATE BY MISS WITT - England

2015

Bronze – Best Filled Chocolate Caramel – Ocean Days

2016

Silver – Filled Chocolates Fruit Ganache – The Laird

Bronze – Filled Chocolates Herb Ganache – Dark Smokey Apricot Chocolate

2017

Silver – Filled Chocolates Alcohol Ganache – French Affair

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – The Coffee Chocolate

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Ana Chocolate

2018

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Wild Mulberry & Lemon

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Espresso

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Maracuya

71. CHOCOLATE CAFÉ - England

2011

Silver – Best Milk Truffle – House Truffle

72. CHOCOLATE HILL - England

2017

Bronze – Flavoured Dark Chocolate Bar – Himalayan Salt 60%

73. CHOCOLATE NAÏVE - Lithuania

2015

Gold – Best Packaging Bars – Mulate Collection

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Dark Chocolate Nicaragua Nicoliso

Bronze – Best Flavoured Milk Chocolate Bar – Dark Milk Chocolate Mulate Peanut

74. CHOCOLATERIE MORIN - France

2016

Gold – Dark Bean To Bar Under 80% - Republique Dominicaine Yamasa Noir 63%

Silver – Bean To Bar Milk Over 45% - Jamaïque Marvia Lait 48%

Bronze - Bean To Bar Milk Over 45% - Equateur Esmeralda Lait 48%

Bronze – Dark Bean To Bar Under 80% - Perou Yvan Noir 70%

2017

Silver – Dark Bean to Bar under 80% - Perou Chanchamayo 63%

Silver – Dark Bean to Bar under 80% - Perou Yvan 70%

Silver – Milk Bean to Bar – Perou Piura Lait 48%

Bronze – Dark Bean to Bar under 80% - Vietnam Thanh Long 70%

Bronze – Dark Bean to Bar under 80% - Jamaïque Marvia 63%

Bronze – Milk Bean to Bar – Vietnam Thanh Long Lait 48%

Bronze – Milk bean to Bar – Bolivie Ekolait 48%

2018

Silver – Milk Bean To Bar – Perou Piura Lait 48%

Bronze – Dark Bean To Bar Under 80% - Perou Chanchamayo 63%

Bronze – Dark Bean To Bar Under 80% - Perou Cusco 70%

Bronze – Dark Bean To Bar Under 80% - Perou Jose 70%

Bronze – Dark Bean To Bar Under 80% - Perou Yvan 70%

Bronze – Dark Bean To Bar Under 80% - Venezuela Caranero 70%

Bronze – Dark Bean To Bar Under 80% - Venezuela Carupano 70%

Bronze – Dark Bean To Bar Under 80% - Venezuela Puerto Cabello 70%

Bronze – Milk Bean To Bar – Jamaïque Marvia Lait 48%

2019

Silver – Milk Bean To Bar – Vietnam Thanh Long Lait 48%

Bronze – Dark Bean To Bar Under 90% - Perou Chanchamayo 63%

Bronze – White Bean To Bar – Venezuela Blanc 40%

75. CHOCOLATES NATURALES MUNAY – Chile

2018

Bronze – Dark Bean To Bar 80% And Over – 85% Dark Bean to Bar

76. CHOCOLATE STORY – MANUFAKTURA CZEKOLADY – Poland

2016

Silver – Dark Bean To Bar Under 80% - Ghana 70% Cocoa Grand Cru

Silver – Dark Bean To Bar Under 80% - Nicaragua Johe 70%

2017

Bronze – Dark Bean to Bar under 80% - Porcelana 70%

2018

Bronze – Dark Bean To Bar Under 80% - Dominican Republic 70% Grand Cru

77. CHOCOLATE TREE - England

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Madagascar Sambirano 72%

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Peru Maranon 69%

Bronze – Best Milk Chocolate Bean To Bar Over 45% - Peru Maranon 48%

2016

Silver – Dark Bean To Bar Under 80% - Colombia Huila 70%

Silver – Packaging Multiple Bars – Bean To Bar Range

2017

Silver – Dark Bean to Bar under 80% - Peru Gran Chililique 70

Silver – Dark Bean to Bar under 80% - Madagascar Ambanja 70

Silver – Milk Bean to Bar – Madagascar Ambanja 50

Silver – Flavoured Dark Chocolate Bar – Whisky Nibs

2019

Bronze – Dark Bean To Bar Under 90% - Maya Mountain

Bronze – Dark Bean To Bar 90% And Over – Belize Black

Bronze – Milk Bean To Bar – Maranon Peru

Bronze – Milk Bean To Bar – Chililique Milk Peru

78. CHOCOLAT-FERRIER - France

2017

Silver – White Bean to Bar – Chocolat Blond

2018

Bronze – Tree To Bar – Polynesie 75%

Bronze – Dark Bean To Bar Under 80% - Venezuela 75%

79. CHOCOLAT GRACE – USA

2017

Gold – Filled Chocolates Alcohol Ganache – Dark Maracaibo, Whiskey Cream & Coffee Coulis

Gold – Filled Chocolates Other Caramel – Dark Grenada, Cherry and Kirsch Caramel

Gold – Filled Chocolates Other Caramel – Dark Grenada, Passion Fruit & Orange Caramel

Silver – Filled Chocolates Alcohol Ganache – Maracaibo Ganache & Plum Wine Coulis

Silver – Filled Chocolates Alcohol Ganache – Maracaibo, Aged Rum & Raisins

Bronze – Filled Chocolates Other Caramel – Dark Grenada, Assam Tea & Wildflower Honey Caramel

International Rising Star Award 2017

2018

Gold – Filled Chocolates Other Caramel – Maracaibo, Assam Tea & Wildflower Honey Caramel

Gold – Filled Chocolates Other Caramel – Maracaibo & Cranberry Caramel

Gold – Filled Chocolates Nut Based – Maracaibo, Coffee and Almond Praline

Silver – Filled Chocolates Alcohol Ganache – The Mint

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Maracaibo, Earl Grey Tea & Lemon

Silver – Filled Chocolates Other Caramel – Pumpkin Pie Caramel

Silver – Filled Chocolates Nut Based – Caramelized Coconut, Lime & Hazelnut Praline

Silver – Filled Chocolates Nut Based – Roasted Fresh Almond Praline

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Grenada and Tingling Orange

Bronze – Filled Chocolates Salted BonBon – Dark Maracaibo and Salted Butter Caramel

2019

Gold – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Grenada and Orange Marmalade

Gold – Filled Chocolates Salted BonBon – Dark Crunchy Shell Salted Caramel

Silver – Filled Chocolates Salted BonBon – Milk Crunchy Shell Salted Caramel

Silver – Filled Chocolates Other Caramel – Earl Grey and Lavender Caramel

Silver – Filled Chocolates Other Caramel – Rosehip and Estate Assam Caramel

Bronze – Filled Chocolates Salted BonBon – Salted Opus Blanc and Espresso

80. CHOCOLATIER PALET D'OR – Japan

2019

Silver – Bean To Bar Seasoned – L'Essence du cacao Bali 65%

Silver – Milk Bean To Bar – Artisan tablet Cuba 40%

Silver – Milk Bean To Bar – Artisan tablet Madagascar 51%

Bronze – Milk Bean To Bar – Artisan tablet Haiti 40%

Bronze – Milk Bean To Bar – Artisan tablet Haiti 51%

Bronze – Milk Bean To Bar – Artisan tablet Trinidad 40%

Bronze – Milk Bean To Bar – Artisan tablet Vietnam 40%

81. CHOCOLAT MADAGASCAR - Madagascar

2015

Silver - Best Dark Chocolate Bean To Bar Under 80% - Fine Dark Chocolate Dark 65% Cocoa

Silver - Best Dark Chocolate Bean To Bar Under 80% - Organic Fine Dark Chocolate Dark 70% Cocoa

Bronze – Best Dark Chocolate Bean To Bar Over 80% - Fine Dark Chocolate Dark 85% Cocoa

Bronze – Best Milk Chocolate Bean To Bar Over 45% - Fine Milk Chocolate Dark 50% Cocoa

2016

Silver – Dark Bean To Bar Over 80% - Madagascar Organic 100%

Silver – White Chocolate Bar Unflavoured – Fine White 34% Cocoa

Silver – Flavoured Dark Chocolate Bar – Dark 68% with Cocoa Nibs

Bronze – Bean to Bar Milk Over 45% - Fine Milk 65% Cocoa

2017

Gold – Tree to Bar – 100% Cocoa (**Golden Bean Winner**)

Silver – Tree to Bar – Domaine MAVA 85%

Silver – Tree to Bar – Domaine MAVA plantation 75%

Silver – Tree to Bar – Domaine BRICKAVILLE

Silver – Flavoured Other – Chocolat Madagascar –Enrobed Whole Roasted Cocoa

2018

Silver – Tree To Bar – Fine White 45% Cocoa

Bronze – Tree To Bar – Fine Milk 80% Cocoa

Bronze – Flavoured White Chocolate Bar – Fine White Chocolate with Malagasy Cinnamon

Bronze – Filled Chocolates Other BonBon – Roast Cacao 100% Dark Chocolate Enrobed

2019

Silver – Tree To Bar – Madagascar Dark 70%

Bronze – Tree To Bar – Vegan Milk 65%

82. CHOCOLATS MONARQUE – Canada

2018

Gold – Dark Bean to Bar 80% And Over - Ucayali

Bronze – Dark Bean To Bar Under 80% - Haiti

Bronze – Dark Bean To Bar Under 80% - Tumaco

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Pur Cacao 100% Cote d'Ivoire Guemon

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Pur Cacao 100% Venezuela Sur del Lago

83. CHOCOMAZE - Slovakia

2017

Commended – Packaging Boxes – 3x3 Selection

84. CHOCOME - Hungary

2015

Bronze – Best Filled Chocolate Herbs and Spices – Raffinee Almonds Coated in Dark Chocolate with Voatsiperifery Wild Pepper

Bronze – Best Filled Chocolate Herbs and Spices – Raffinee Piemontese Hazelnuts with Milk Chocolate and Cinnamon

Bronze – Best Filled Chocolate Caramel – Raffinee Pecans with Caramel Milk Chocolate Sea Salt Vanilla Wafer

2016

Silver – Filled Chocolates Flavoured Other – Raffinee RF 107

Bronze - Filled Chocolates Flavoured Other – Raffinee RF 110

Bronze - Filled Chocolates Flavoured Other – Voile VL 104

Bronze - Filled Chocolates Flavoured Other – RF 109

Bronze – Filled Chocolates White – RF 108

2017

Gold – Flavoured White Chocolate Bar – Entrée/Carre BL 104

Silver – Flavoured White Chocolate Bar – Entrée/Carre BL 101

Silver – Flavoured White Chocolate Bar – Entrée/Carre BL 105

Silver – Filled Chocolates Flavoured Other – Raffinee RF 112 Cantonese Macadamia Nut Coated with Blonde Chocolate and Tonka Beans

Silver – Filled Chocolates Flavoured Other – Voile VL 102 Candied Spanish Lemon Peel

Bronze – Filled Chocolates Flavoured Other – Voile VL 103 Candied Ginger

Bronze – Flavoured White Chocolate Bar – Entrée/Carre BL 102

2018

Bronze – Flavoured Dark Chocolate Bar – Delice 72.2% Dark with Kampot Pepper

Bronze – Flavoured Dark Chocolate Bar – Delice 72.2% Dark with Murray River Salt

Bronze – Filled Chocolates White – Raffine Blackcurrant with Blueberry Yoghurt

Bronze – Filled Chocolates White – Raffine Raspberry with White Chocolate

Bronze – Filled Chocolates Other BonBon – Voile Orange Peel

2019

Silver – Filled Chocolates Nut Based – Milk Chocolate with Piedmont Hazelnut Praline and Coffee

Bronze – Flavoured Dark Chocolate Bar – Chocome Entrée B 109

Bronze – Flavoured Dark Chocolate Bar – Chocome Entrée G 102

Bronze – Flavoured Milk Chocolate Bar – Chocome Entrée F 119

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Chocome Raffinee RF 114

85. CHOCOPAZ – United Arab Emirates

2018

Bronze – Flavoured Dark Chocolate Bar – Stone Ground Organic Chocolate 95% with Blackcurrant

Bronze – Flavoured Dark Chocolate Bar – Stone Ground Organic Chocolate 80% Cacao with Pistachio and Orange

86. CHOCTAILS – England

2016

Bronze – Filled Chocolate White – Pina Colada

87. CHOCXO - USA

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Camino Verde 72% Single Origin

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Guantupi 75% Single Origin

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Tres Rios Limited Edition

88. CHRISTI'S CHOCO - Hungary

2017

Bronze – Filled Chocolates Alcohol Ganache – Champagne Truffle

2018

Bronze – Flavoured Milk Chocolate Bar – Coffee and Salt

Bronze – Flavoured White Chocolate Bar – Salted Caramel and Coffee

Bronze – Filled Chocolates White – Salted Caramel

2019

Bronze – Filled Chocolates Alcohol Ganache – Almond-Coffee Ball

89. CHRISTOPHE ROUSSEL - France

2011

Bronze – Best Filled Chocolate Fruit – Kisses with Raspberry

90. CHUANG CHOCOLATE – Taiwan

2018

Bronze – Filled Chocolates Alcohol Ganache – Kaoliang Liquor & Oolong Tea

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Raspberry & Lavender

91. CHUAO CHOCOLATIER - USA

2013

Silver – Best Packaging Filled Chocolate – 5pc Bonbon Box – 30pc Bonbon Box

92. CIAO CACAO – Czech Republic

2018

Bronze – Dark Bean To Bar Under 80% - Dark Chocolate Ecuador

2019

Silver – Dark Bean To Bar Under 90% - Chuao Dark 75%

Bronze – Dark Bean To Bar Under 90% - Sao Tome Dark 75%

93. CINAGRA/MENAKAO – Madagascar

2013

Bronze – Best Flavoured Dark Chocolate Bar – Menakao 63% Cocoa Nibs and Madagascan Sea Salt

94. CLARA FRANCE - France

2018

Bronze – Milk Bean To Bar – 45% Milk Diabetic Chocolate

Bronze – Flavoured Dark Chocolate Bar – 65% Dark Chocolate Bar

Bronze – Favoured White Chocolate Bar – Coffee Cream Chocolate Bar

Bronze – Filled Chocolates Plain Truffle – 65% Dark Chocolate Truffle

Bronze – Filled Chocolates Alcohol Ganache – Irish Cream Bonbon

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Berry Delight

2019

Bronze – Bean To Bar Seasoned – 73% Dark with nibbly bits

Bronze – Milk Bean To Bar – 45% Milk with nibbly bits

95. CLEMENT CHOCOCULT - Germany

2017

Bronze – Filled Chocolates Alcohol Ganache – Jamaika Rum Chocolate

96. CLERKENWELL CHOCOLATE - England

2011

Silver – Best Filled Chocolate Other Flavours – Rose

Silver - Best Filled Chocolate Other Flavours – Square Mile Espresso

Silver – Best Dark Truffle – Manjari

Bronze – Best Milk Truffle – House Milk

Bronze – Best Milk Truffle – 40% Milk

97. COCAMA CHOCOLATES DEL PERU – Peru

2019

Bronze – White Bean To Bar Flavoured – White Chocolate + Chabela Coffee with Neira Lab

98. COCHU - USA

2017

Gold – Flavoured White Chocolate Bar – Roasted Latte

Silver – Filled Chocolates Alcohol Ganache – Cassis

Silver – Filled Chocolates Alcohol Ganache – Cherry Gin

Silver – Filled Chocolates Alcohol Ganache – Gin & Tonic

Silver – Filled Chocolates Alcohol Ganache - Margarita

Silver – Filled Chocolates Alcohol Ganache - Screwdriver

Bronze – Flavoured Milk Chocolate Bar – Racha

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Passionfruit

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Roasted Coffee

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Wildflower Honey

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Dark Roasted Coffee

Bronze – Filled Chocolates Salted Caramel – Ginger Caramel

2018

Gold – Flavoured Milk Chocolate Bar – Hazelnut Crunch Bar

Gold – Filled Chocolates Alcohol Ganache – Balvenie Scotch Whisky & Prune

Gold – Filled Chocolates Other Caramel – Balvenie ButterScotch

Silver – Flavoured Dark Chocolate Bar – Dark Racha Peanut

Silver – Filled Chocolates Layered – Bread & Butter

Silver – Filled Chocolates White – Caramelized White Roasted Coffee

Bronze – Flavoured White Chocolate Bar – Gingerbread Bar

Bronze – Filled Chocolates Other Caramel – Blood Orange & Balsamic Caramel

2019

Gold – Flavoured White Chocolate Bar – Pecan Pie Bar

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Tonka Bean

Silver – Packaging Boxes With Contents – Assorted Bonbons Box

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Tea Blossom

Bronze – Filled Chocolates Salted BonBon – Salted Cultured Butter Caramel

Bronze – Filled Chocolates Other Caramel – Roasted Coffee Caramel

Bronze – Filled Chocolates Nut Based – Hazelnut Crunch Bonbon

99. COCOA BEN`S – England

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Raspberry Dark Chocolate Truffle

100. COCOA CABANA – England

2016

Bronze – Filled Chocolates Herb Ganache – Thai Truffle

Bronze – Filled Chocolates Salted Caramel – Salted Caramel Truffle

101. COCOA MESTER – England

2018

Silver – Filled Chocolates Nut Based – Pistachio Praline

Silver – Filled Chocolates Layered – Gin and Tonic with a Twist of Lime

Silver – Filled Chocolates Salted BonBon – Salted Caramel

Silver – Filled Chocolates Layered – Spiced Gin and Orange

Bronze – Filled Chocolates Layered – Dark Morello Cherry

102. COCOA REPUBLIC LIMITED - Trinidad

2018

Silver – Tree To Bar – 100% Dark

Bronze – Flavoured Milk Chocolate Bar – Milk Chocolate Bar

Bronze – Packaging Bar Wrappers

103. COCOBEL CHOCOLATE – Trinidad

2019

Bronze – Milk Bean To Bar Flavoured – Felicity

Bronze – Packaging Bar Wrappers

104. COCO CHOCOLATE - Scotland

2017

Bronze – Flavoured Dark Chocolate Bar – 70% Cacao with Achill Island Sea Salt

2018

Silver – Flavoured Dark Chocolate Bar – The Beer Bar

Silver – Drinking Chocolate Plain (for milk based drinks) – Coco Drinking Chocolate

Bronze – Dark Bean To Bar Under 80% - 70% Dark Chocolate Oki Caribe

Bronze – Dark Bean To Bar Under 80% - 70% Dark Chocolate Ucayali Peru

Bronze – Milk Bean To Bar – Moll's and Bub's 50% Milk Chocolate

2019

Bronze – Bean To Bar Flavoured – Raspberry Balsamic

Bronze – Milk Bean To Bar Flavoured – London Fog

105. COCOMAYA - England

2009

Silver – Best Ganache Filled Chocolate – Pomegranate

Bronze – Best Ganache Filled Chocolate – Assam Chai Bronze

106. COCONAMA - Canada

2017

Bronze – Dark Bean to Bar under 80% - Coco-Labo Belize 70%

2018

Silver – Dark Bean to Bar 80% And Over – Coco-Labo Guetemala 90%

Bronze – Dark Bean To Bar Under 80% - Coco-Labo Belize 70%

Bronze – Dark Bean To Bar 80% And Over – Coco-Labo Bolivia 100%

2019

Bronze – Dark Bean To Bar Under 90% - Coco-Labo Ecuador 80%

107. CO COUTURE – Northern Ireland

2009

Gold – Best Flavoured Milk Chocolate Bar – Honeycomb Blend IV

Bronze – Best Flavoured Dark Chocolate Bar – Rum and Raisin Blend II

2011

Gold – Best Flavoured Dark Bar – Orange Blend 3

Bronze – Best Hot Chocolate Unflavoured – Co Couture

2013

Gold – Best Filled Chocolate Other – Ginger Crème 40%

Silver – Best Filled Chocolate Other – Belfast Brew 40%

Bronze – Best Filled Chocolate Other – Fresh Mint 70%

Bronze – Best Filled Chocolate Other – Irish Whiskey 68%

2015

Silver – Best Flavoured Dark Chocolate Bar – Limited Ginger and Lime 70%

Bronze – Best Flavoured Dark Chocolate Bar – Limited Coffee and Cacao Nibs 95%

2016

Silver – Flavoured Milk Chocolate Bar – Date & Pecan 56%

2017

Bronze – Filled Chocolates Plain Truffle – House Dark 72%

Bronze – Filled Chocolates Alcohol Ganache – Irish Coffee 55%

Bronze – Plain Hot Chocolate – Organic Hot Chocolate Mix 70%

Bronze – Plain Hot Chocolate – Organic Hot Chocolate Mix 85%

2018

Bronze – Drinking Chocolate Plain (for milk based drinks) – Classic Organic Hot Chocolate Mix 60%

Bronze – Drinking Chocolate Flavoured – Mocha Hot Chocolate Mix

108. COCOAAA – USA

2018

Gold – Filled Chocolates White – Hazelnut Macchiato

Gold – Packaging Boxes with Contents – CocoVaa Chocolate Box

Silver – Filled Chocolates Alcohol Ganache –Bolivia Wild Cocoa Old Fashioned

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Dark Maracaibo Coconut Lemongrass

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Moroccan Mint

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Turkish Coffee

Silver – Filled Chocolates Other Caramel – Passion Fruit Mango Caramel

Silver – Filled Chocolates Other Caramel – Smoked Maple Caramel

Silver – Filled Chocolates Nut Based – Fig and Hazelnut

Silver – Filled Chocolates Layered – Lavender Blueberry

Bronze – Flavoured Dark Chocolate Bar – Rose Bar

Bronze – Flavoured White Chocolate Bar – Black Sesame Bar

Bronze – Filled Chocolates Plain Truffle – Sayari Cocoa

Bronze – Filled Chocolates Salted BonBon – Salted Caramel No. 1

Bronze – Filled Chocolates Layered – Madagascar and Port

Bronze – Filled Chocolates Layered – Supermoon

Bronze – Filled Chocolates White – Cardamom Pear

International Rising Star Award (Joint) 2018

2019

Gold – Flavoured White Chocolate Bar – Eliki

Gold – Filled Chocolates Other Caramel – Lemongrass Pear Frangipane

Gold – Filled Chocolates Nut Based – Coffee Hazelnut Crunch

Silver – Filled Chocolates Alcohol Ganache – Hazelnut Bourbon Cream

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Persian Saffron

Silver – Filled Chocolates Other Caramel – Basil Lime Caramel

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Blackberry Sage

Bronze – Filled Chocolates Salted BonBon – Salted Caramel #2

Bronze – Filled Chocolates Other Caramel – Morello Cherry Caramel

Bronze – Filled Chocolates White – Chambord and Cream

Bronze – Filled Chocolates White – Jasmine Vanilla Rose

109. COMPANIA DE CHOCOLATES - Argentina

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Tangerine and Pink Pepper

2018

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Cardamom & Ginger

110. CONA`S – Taiwan

2019

Silver – Filled Chocolates White – 36% Nama Chocolate with Matcha

Silver – Filled Chocolates White – Caribbean Cocktail

Silver – Filled Chocolates White – Fruit of the Sun

Bronze – Bean To Bar Flavoured – 70% Yellow Shrimp

Bronze – Filled Chocolates Alcohol Ganache – Cointreau

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Honey & Lavender

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Kalamansi & Orange

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Mango of Ecuador

Bronze – Filled Chocolates Other Caramel – Red Heart (Honey Caramel)

Bronze – Filled Chocolates White – Lemon White Chocolate

Bronze – Filled Chocolates White – Matcha Chocolate

Bronze – Filled Chocolates White – Yuzu

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Green Grape & Pineapple

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Roasted Oolong Tea Salt Caramelized Macadamia Nut

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Ruby Black Tea Salted Caramelized Macadamia Nut

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Salted Caramelized Macadamia Nut

111. CONEXION CHOCOLATE - Ecuador

2017

Silver – Dark Bean to Bar 80% and over cocoa solids – Virgin 85% Conexion Chocolate

Bronze – Dark Bean to Bar 80% and over cocoa solids - Virgin 100% Conexion Chocolate

Bronze – Dark Bean to Bar under 80% - Virgin 70% Conexion Chocolate

2018

Silver – Flavoured Dark Chocolate Bar – 70% Wasabi & Cacao Nibs

Bronze – Dark Bean To Bar 80% And Over – 81% Dark Roast

Bronze – Flavoured Dark Chocolate Bar – 70% Cayenne & Chia

Bronze – Flavoured Dark Chocolate Bar – 70% Coriander & Golden Berry

Bronze – Flavoured Dark Chocolate Bar – 70% Pineapple & Pink Salt

Bronze – Flavoured Dark Chocolate Bar – 85% Virgin Anise & Quinoa

Bronze – Flavoured Dark Chocolate Bar – 70% Virgin Pink Salt & Cacao Nibs

2019

Bronze – Dark Bean To Bar Under 90% - 64% Light Roast

Bronze – Dark Bean To Bar Under 90% - 70% Medium Roast

Bronze – Dark Bean To Bar 90% And Over – 100% Virgin with Cacao Nibs

Bronze – Milk Bean To Bar – 40% Abundancia Milk Chocolate

112. COPPENEUR - Germany

2013

Bronze – Best Flavoured Drinking Chocolate – Madagascar 52% Cocoa and Vanilla

113. COSTELLO AND HELLERSTEIN – England

2019

Bronze – Filled Chocolates Salted BonBon – Sea Salt Caramel

114. COWORTH PARK HOTEL - England

2013

Gold – Best Filled Chocolate Spices and Herbs – Spekuloos Orange and Tonka

Silver – Best Filled Chocolate Other – Cherry Blossom Sudachi Ginger

Bronze – Best Filled Chocolate Caramel – Caramel with Halen Mon Vanilla Sea Salt

Bronze – Best Filled Chocolate Plain – Dark Chocolate

Special Award: Best Newcomer (Joint) 2013

2015

Gold – Best Filled Chocolate Caramel – Muscovado and Ginger Caramel

Silver – Best Filled Chocolate Other – Rum Raisin

Bronze – Best Filled Chocolate Herbs and Spices – Coffee and Star Anise

Bronze – Best Filled Chocolate Caramel – Vanilla Sea Salted Caramel

2016

Gold – Filled Chocolates Flavoured Other – Felchlin Dark Bolivian with Soft Blackcurrant Gel

Bronze – Filled Chocolates Plain House Milk Truffle – Felchlin House Milk Truffle

115. CRAFT HOUSE CHOCOLATE – England

2019

Silver – Milk Bean To Bar – Madagascan Sambirano Valley 53% Milk Chocolate Bar

Bronze – Dark Bean To Bar Under 90% - Colombian Arauquita 65%

Bronze – Bean To Bar Flavoured – Flavours of Christmas

116. CRAIG ALIBONE CHOCOLATE – Norway

2019

Bronze – Flavoured Dark Chocolate Bar – Oak Smoked with Sea Salt

Bronze – Flavoured White Chocolate Bar – Toasted White Chocolate, Fennel Seed, Cashew Nut

117. CREO CHOCOLATE - USA

2017

Silver – Milk Bean to Bar – Browned-Butter bar

Silver – Milk Bean to Bar – Dark Milk with Fleur de Sel

Silver – Flavoured Dark Chocolate Bar – Raspberry Dark

Bronze – Flavoured Dark Chocolate Bar – Spicy Dark

Bronze – Flavoured Dark Chocolate Bar – Nibs Sea Salt

Bronze – Flavoured Dark Chocolate Bar – Minty Dark

Bronze – Dark Bean to Bar under 80% - Purely Dark Bar

Bronze – Plain Hot Chocolate – Midnight Truffle

Bronze – Flavoured Hot Chocolate – Mayan Spice Sipping Chocolate

2018

Silver – Dark Bean To Bar Under 80% - Purely Dark Bar

Silver – Flavoured Dark Chocolate Bar – Spicy Dark

Silver – Flavoured Milk Chocolate Bar – Dark Milk with Flor da Sal

Silver – Drinking Chocolate Flavoured – Mayan Spice Sipping Chocolate

Bronze – Dark Bean To Bar 80% And Over – 100% Cacao

Bronze – Flavoured Dark Chocolate Bar – Nibs & Sea Salt

Bronze – Flavoured Dark Chocolate Bar – Raspberry Dark

Bronze – Flavoured Milk Chocolate Bar – Browned-Butter Bar

Bronze – Flavoured White Chocolate Bar – Coffee & Cream

Bronze – Flavoured White Chocolate Bar – Strawberry & Hibiscus

2019

Gold – Dark Bean To Bar Under 90% - The Washu Project

Gold – Bean To Bar Flavoured – Dark Toasted Coconut

Gold – Milk Bean To Bar Flavoured – Whiskey Milk

Silver – White Bean To Bar Flavoured – Coffee and Cream

Silver – Filled Chocolates Salted BonBon – Black Lava Salted Caramel

Bronze – White Bean To Bar – Caramelized White

Bronze – Filled Chocolates Other Caramel – Whiskey Caramel

Bronze – Drinking Chocolate Flavoured – Minty Dark

118. CRU CHOCOLATE – USA

2018

Gold – Drinking Chocolate Flavoured – Cru Chocolate Green Matcha Cacao Drink

Silver – Drinking Chocolate Flavoured – Cru Chocolate Peppermint Hot Chocolate

Silver – Brand Experience – Hot Chocolate Boxes and Bar Wrappers

Bronze – Dark Bean To Bar Under 80% - Cru Chocolate 72% La Dalia, Nicaragua

Bronze – Drinking Chocolate Plain (for milk based drinks) – Cru Chocolate Classic Hot Chocolate

Bronze – Drinking Chocolate Flavoured – Cru Chocolate Aztec Dancer Cacao Drink

Bronze – Drinking Chocolate Flavoured – Cru Chocolate Milky Coconut Cacao Drink

Bronze – Drinking Chocolate Flavoured – Cru Chocolate Spiced Chai Cacao Drink

119. CSILLICHOCOBONS – Hungary

2018

Bronze – Filled Chocolates Alcohol Ganache – Rumosmeggy/Rumcherry

2019

Bronze – Filled Chocolates Alcohol Ganache – Aszaltszilvas Marcipan

Bronze – Filled Chocolates Alcohol Ganache – Mexikoi Kavekremes Bonbon

120. CULTURA CRAFT CHOCOLATE - USA

2017

Bronze – Dark Bean to Bar under 80% - 70% Guatemala

2018

Silver – Flavoured Dark Chocolate Bar – 75% Gin

Bronze – Flavoured Dark Chocolate Bar – 70% Whiskey + Nibs

Bronze – Packaging Bar Wrappers

121. CUORE DI CACAO CHOCOLATERIA – Brazil

2019

Bronze – Bean To Bar Flavoured – Dark Chocolate 55% with Orange and Coriander Seeds

Bronze – Milk Bean To Bar Flavoured – Milk Chocolate 38% with Mate Tea

122. CURIOSLY WICKED - England

2011

Bronze – Best Filled Chocolate Fruit – The Original Cinn Cinnamon Jim Bean and Apple

123. D HUTCHINGS CHOCOLATE - England

2017

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Pink Peppercorn and Yoghurt

Bronze – Filled Chocolates Salted Caramel – Citrus Salted Caramel

2018

Silver – Filled Chocolates Other Caramel – Miso Caramel

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Mint Ganache

Bronze – Filled Chocolates Nut Based – Maple Roasted Pecan Praline

Bronze – Filled Chocolates Layered – Salted Peanut and Caramelised Banana Ganache

2019

Bronze – Filled Chocolates Other Caramel – Cherry Blossom Caramel

Bronze – Filled Chocolates Other Caramel – Yuzu Salted Caramel

124. DALAREICH FOOD PRODUCTS – Philippines

2019

Gold – Drinking Chocolate Plain (for milk-based drinks) – 100% Unsweetened Chocolate

125. DAMIAN ALLSOP - England

2008

Bronze – Best Ganache Filled Chocolate – Single Estate

Bronze – Best Ganache Filled Chocolate – Salty Liquorice

126. DAMSON - England

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Ecuador 70%

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Madagascar 70%

Dom Ramsay - One To Watch Award 2015

2016

Bronze – Dark Bean To Bar Under 80% - Brazil 70% Fazenda Camboa

Bronze – Flavoured Dark Chocolate Bar – Café Brasil

2017

Bronze – Dark Bean to Bar under 80% - Philippines 70%

Bronze – Milk Bean to Bar – 55% Buffalo Milk Chocolate

Bronze – Flavoured Dark Chocolate Bar – Nicaragua Sourdough

Bronze – Flavoured Milk Chocolate Bar – Cinnamon Cream

127. DANDELION CHOCOLATE – USA

2016

Gold – Packaging Multiple Bars – Tasting Set

Silver – Dark Bean To Bar Under 80% - Mantuano, Venezuela 70%

Silver – Dark Bean To Bar Under 80% - Kokoa Kamili, Tanzania

Bronze – Dark Bean To Bar Over 80% - Camino Verde, Ecuador 100%

Bronze – Packaging Multiple Bars – 2015 Collection Set

2018

Silver – Dark Bean To Bar Under 80% - Tumaco, Columbia 2017, 70%

Silver – Packaging Bar Wrappers

Bronze – Dark Bean To Bar Under 80% - Hacienda Azul, Costa Rica 2016 70%

Bronze – Dark Bean To Bar Under 80% - Kokoa Kamili, Tanzania 2014 70%

Bronze – Dark Bean To Bar 80% And Over – Camino Verde, Ecuador 2017 85%

Bronze – Dark Bean To Bar 80% And Over – Camino Verde, Ecuador 2017 100%

2019

Silver – Dark Bean To Bar Under 90% - Hacienda Azul, Costa Rica 2016 70%

Silver – Packaging Other Containers – Hot Chocolate Vial

Bronze – Dark Bean To Bar Under 90% - Kokoa Kamili, Tanzania 2016 70%

Bronze – Dark Bean To Bar Under 90% - Wampu, Honduras 2017 70%

Bronze – Dark Bean To Bar Under 90% - Zorzal Estate, Dominican Republic 2016 70%

128. DARK FOREST CHOCOLATE - USA

2017

Silver – Milk Bean to Bar – Milk Chocolate 50%

Bronze – Milk Bean to Bar – Goat Milk 55%

2018

Silver – Flavoured Dark Chocolate Bar – Gimme Coffee Chocolate

Bronze – Dark Bean To Bar Under 80% - Dark Costa Rican 65%

2019

Bronze – Bean To Bar Flavoured – Gimme Coffee Dark Chocolate

Bronze – Milk Bean To Bar Flavoured – Salted Malted Milk Chocolate

129. DAS BERNSTEINZIMMER: RAUM FÜR GENUSS – Germany

2018

Silver – Filled Chocolates White – Matcha-Cashew

2019

Silver – Filled Chocolates Nut Based – Maple Pecan Nougat

Bronze – Flavoured Dark Chocolate Bar – Gewürznougat & Kurbiskrokant

130. DE BONDT PAUL - Italy

2009

Bronze – Best Ganache Filled Chocolate – Lemon

Bronze – Best Filled Praline or Bonbon – Hazelnut Praline

131. DEDICATED – Hong Kong

2019

Bronze – Dark Bean To Bar Under 90% - Kokoa Kamili 72% Dark

132. DEFINITE CHOCOLATE – Dominican Republic

2018

Bronze – Dark Bean To Bar Under 80% - Duarte 70%

Bronze – Dark Bean To Bar 80% And Over – Duarte 80%

2019

Bronze – Dark Bean To Bar Under 90% - Dominican Republic, Duarte 70%

Bronze – Dark Bean To Bar 90% And Over – Dominican Republic, Puerta Plata 90%

133. DEMARQUETTE - England

2006

Silver – Best Filled Chocolate – Rivesaltes & Raisins

Silver – Best Filled Chocolate – House Ganache

Bronze – Best Filled Chocolate – Arabian Coffee

Bronze – Best Filled Chocolate – Blanc Manger Des Antilles

2008

Silver – Best Ganache Filled Chocolate – Sicilian Lemon

Bronze – Best Ganache Filled Chocolate – Fortnum Sandringham Coffee

Bronze – Best Ganache Filled Chocolate – Blanc Manger

Bronze – Best Ganache Filled Chocolate – Honey

Bronze – Best House Dark Chocolate Bar – 65%

2011

Gold – Best Filled Chocolate Plain – Xoco Nusco 72%

Silver – Best Filled Chocolate Plain – VN1

Silver – Best Filled Chocolate Plain – VN2

Silver – Best Dark Bar (Bean To Bar sub-category) – Peru Pangoa 70%

2013

Silver – Best Filled Chocolate Caramel – White Monkey Jasmine Caramel

Bronze – Best Filled Chocolate Plain – Lost Kingdom

2015

Gold – Best Filled Chocolate Herbs and Spices – Imperial China

Silver - Best Filled Chocolate Herbs and Spices – Royal Merina

Bronze – Best Unflavoured Dark Truffle – House Truffle

2016

Gold – Filled Chocolates Herb Ganache – Earl Grey

Gold – Filled Chocolates Layered – Basils and Limes

Silver – Filled Chocolates Origin Ganache Dark – Catongo

Silver – Filled Chocolates Origin Ganache Dark – Wild Criollo

Silver – Filled Chocolates Floral Spice Ganache – Java Cinnamon

Silver – Filled Chocolates Flavoured Other - Grandiflorum

2018

Silver – Filled Chocolates Salted BonBon – Honey Salted Caramel

134. DEROSIER CHOCOLATES – England

2016

Gold – Packaging Multiple Bars – A Bundle of Origin Bars

Silver – Filled Chocolates Fruit Ganache – Passion Fruit

Silver – Filled Chocolates Praline – Salted Peanut Praline

Bronze - Flavoured White Chocolate Bar – Lemon and Poppyseed

Bronze – Drinking Chocolate Plain – Grenada 66.5%

Bronze – Filled Chocolates Salted Caramel – Sea Salted Caramel in Dark Chocolate

2018

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Dark Chocolate with Raspberry

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Lime, Lemongrass & Chili

Bronze – Filled Chocolates Nut Based – Pistachio

135. DESBARRES CHOCOLATE – Canada

2018

Silver – Dark Bean To Bar Under 80% - Ambanja 72%

Silver – Dark Bean to Bar 80% And Over – Ambanja 85% (Madagascar)

Silver – Flavoured Dark Chocolate Bar – Orange Spice

Bronze – Dark Bean To Bar Under 80% - Kilombero 72%

Bronze – Flavoured Dark Chocolate Bar – Black Pepper Cardamom

2019

Gold – Dark Bean To Bar Under 90% - Ambanja 72%

Gold – Dark Bean To Bar Under 90% - Kilombero 72%

Bronze – Dark Bean To Bar Under 90% - Ambanja 85%

Bronze – Bean To Bar Flavoured – Zafara

Bronze – Bean To Bar Flavoured – Black Pepper Cardamom

Bronze – Bean To Bar Flavoured – Orange Spice

International Rising Star Award (Joint) 2019

136. DEVNAA LLP - England

2013

Silver – Best Flavoured Drinking Chocolate – Chai Masala Blend Drinking Chocolate

Bronze – Best Packaging Filled Chocolate – London Double Signature Chocolate Tiffin Box

2015

Silver – Best Flavoured Drinking Chocolate – Luxury Spiced Hot Chocolate

137. DICK TAYLOR CRAFT CHOCOLATE - USA

2015

Gold – Best Packaging Bars – Chocolate Bar Envelope

Gold – Best Packaging Boxes – Drinking Chocolate Bag

Silver - Best Dark Chocolate Bean To Bar Under 80% - 72% Madagascar Sambirano

Bronze - Best Dark Chocolate Bean To Bar Under 80% - 72% Belize Toledo

Bronze - Best Dark Chocolate Bean To Bar Under 80% - 76% Ecuador Camino Verde

Bronze – Best Unflavoured Drinking Chocolate – Drinking Chocolate 76% Ecuador

2016

Gold – Dark Bean To Bar Under 80% - 72% Madagascar, Sambirano

Gold – Drinking Chocolate Plain – 72% Belize, Toledo Drinking Chocolate

Silver – Drinking Chocolate Flavoured – Peppermint Drinking Chocolate

Bronze - Dark Bean To Bar Under 80% - 76% Ecuador, Camino Verde

Bronze - Dark Bean To Bar Under 80% - 72% Belize, Toledo

2017

Gold – Packaging Bars – Inclusion Bar Envelope Line

Silver – Dark Bean to Bar under 80% - 72% Solomon Islands

Silver – Dark Bean to Bar under 80% - 75% Brazil

Bronze – Dark Bean to Bar under 80% - 72% Belize, Toledo

Bronze – Dark Bean to Bar under 80% - 72% Madagascar

Bronze – Dark Bean to Bar under 80% - 73% Northerner Blend

Bronze – Flavoured Hot Chocolate – Peppermint Drinking Chocolate

Bronze – Plain Hot Chocolate – Belize Drinking Chocolate

2018

Silver – Dark Bean To Bar Under 80% - 70% Guatemala

Silver – Flavoured Dark Chocolate Bar – Caramelized Almond

Silver – Flavoured Dark Chocolate Bar – Black Fig

Silver – Brand Experience

Bronze – Flavoured Dark Chocolate Bar – Brown Butter

Bronze – Flavoured Dark Chocolate Bar – Fleur De Sel

2019

Gold – Dark Bean To Bar Under 90% - 72% Belize, Toledo

Silver – Bean To Bar Flavoured – Espresso 68% Dark Chocolate with Sightglass Coffee

Silver – Drinking Chocolate Plain (for milk-based drinks) – Drinking Chocolate 72% Belize

Bronze – Milk Bean To Bar – 58% Madagascar, Sambirano Dark Milk Chocolate

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Chocolate Coated Almonds

138. DIGGLE CHOCOLATE – England

2018

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Jasmine Tea Skull

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Rose and Maple Truffle

139. DIVINE CHOCOLATE – England

2018

Bronze – Dark Bean To Bar 80% And Over – Divine 85% Dark Chocolate

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate with Raspberry

Bronze – Flavoured Dark Chocolate Bar – Deliciously Dark Smooth Hazelnut Bar

2019

Bronze – Bean To Bar Flavoured – Smooth Dark with Lemon and Juniper 70%

140. DOBLE & BIGNALL - England

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Johe Beans Raven

Bronze – Best Milk Chocolate Bean To Bar Over 45% - Puerto Cabello Bans Tawny Owl

141. DOLCI PEANO – Italy

2018

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Sennariolo

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Cuore d'Arancio

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Bengala

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Cassis

142. DOMORI - Italy

2006

Silver – Best Bean To Bar – Domori Puertomar

2009

Silver – Best Bean To Bar Dark – Il Blend

Silver – Best Bean To Bar Dark – Teyuna

Bronze – Best Bean To Bar Dark – Puertofino

Bronze – Best Flavoured Milk Chocolate Bar – Latte Sal

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Ocumare 77 – 77% Dark Criollo

Bronze – Best Dark Chocolate Bean To Bar Over 80% - Criollo 100% Hacienda San Jose

2016

Gold – Dark Bean To Bar Over 80% - 80% Criollo

2017

Silver – Dark Bean to Bar under 80% - Arriba Hacienda Victoria

Bronze – Dark Bean to Bar under 80% - Ocumare 77

Bronze – Dark Bean to Bar under 80% - 70% Criollo

Bronze – Gianduja & High Cocoa Content Spreads – La Crema Nocciola

2018

Gold – Dark Bean To Bar Under 80% - Chuao

Silver – Dark Bean To Bar Under 80% - Puertomar

Bronze – Dark Bean To Bar Under 80% - Canoabo

Bronze – Dark Bean To Bar Under 80% - Ocumare 77

Bronze – Dark Bean To Bar 80% And Over – Trinitario 80%

Bronze – Dark Bean To Bar 80% And Over – Trinitario 90%

Bronze – Dark Bean To Bar 80% And Over – Trinitario 100%

2019

Silver – Bean To Bar Flavoured – Domori to go, Dark Chocolate with Ginger

Bronze – Dark Bean To Bar Under 90% - Guasare, Dark Chocolate 70%

143. DONNELLY'S - USA

2008

Silver – Best Flavoured Dark Chocolate Bar – Rose

Silver – Best Flavoured Dark Chocolate Bar – Lavender

Silver – Best Flavoured Dark Chocolate Bar – Coffee

144. DORMOUSE CHOCOLATES – England

2016

Bronze – Dark Bean To Bar Under 80% - 75.6% Dark Madagascar

2017

Gold – Milk Bean to Bar – 51.5% Milk Guatemala

Silver – Dark Bean to Bar under 80% - Guatemala 72% Dark

Bronze – Flavoured Milk Chocolate Bar – Brazil 60% with Lightly Smoked Sea Salt

UK Rising Star Award 2017

2018

Gold – Milk Bean To Bar – Philippine 56% Milk

Gold – White Bean To Bar – Madagascar Toasted White

Silver – Dark Bean To Bar Under 80% - Philippine 71.5% Dark

Silver – Packaging Bar Wrappers

Bronze – Dark Bean To Bar 80% And Over – Guatemala 100%

2019

Bronze – Milk Bean To Bar – India Anamalai 55% Milk

145. DUFFY`S (RED STAR) - England

2011

Gold (**Golden Bean**) – Bean To Bar: Best Dark Bar – Honduras Indio Rojo 72%

Bronze – Bean To Bar: Best Dark Bar – Corazon d`Equador 72%

Best British Newcomer Award 2011

2013

Gold – Best Milk Chocolate Bean To Bar – Venezuela Ocumare Milk

Bronze – Best Flavoured Milk Chocolate Bar – Milk Chocolate with Salt and Nibs

2015

Silver – Best Dark Chocolate Bean To Bar Under 80% - Honduras Indio Rojo 72%

Bronze - Best Dark Chocolate Bean To Bar Under 80% - Nicaragua Chuno 70%

Bronze – Best Milk Chocolate Bean To Bar Under 45% - Nicaragua On Chuno! 45%

Bronze – Best Milk Chocolate Bean To Bar Under 45% - Honduras Mayan Red Milk 61%

Bronze – Best Milk Chocolate Bean To Bar Under 45% - Venezuela Ocumare 55%

2016

Gold – Dark Bean To Bar Under 80% - Guatemala Rio Dulce 70%

Silver - Dark Bean To Bar Under 80% - Honduras Indio Rojo 72%

Silver – Bean To Bar Milk Over 45% - Honduras Mayan Milk 61%

2017

Silver – Dark Bean to Bar under 80% - Nicaragua Chuno 70%

Silver – Milk Bean to Bar – Oh Chuno! 45%

Bronze – Dark Bean to Bar 80% and over cocoa solids – Panama 100%

Bronze – Flavoured Milk Chocolate Bar – Ecuador 43% with Salt & Nibs

2018

Bronze – Dark Bean To Bar Under 80% - Duffy`s Guatemala Rio Dulce

Bronze – Dark Bean To Bar Under 80% - Duffy`s Honduras Indio Rojo

Bronze – Flavoured Milk Chocolate Bar – Mocchacino

2019

Bronze – Dark Bean To Bar Under 90% - Duffy`s Philippine South Cotabato 70%

146. DUNNINGS – England

2016

Gold – Filled Chocolates Layered – Hazelnut Feuilletine and Coffee Ganache

Silver – Filled Chocolates Layered – Orangerie Whisky Liqueur and Cardamom Ganache

Bronze – Filled Chocolates Other Caramel – Mascarpone and Citrus Praline Caramel

2017

Gold – Filled Chocolates Layered – Caramelised Salty Liquorice and Tarragon

Silver – Filled Chocolates Layered – Tonka Bean and Coffee

Silver – Filled Chocolates White – Pistachio Marzipan and Cardamom

Bronze – Filled Chocolates Nut Based – Piedmont Hazelnut and Brown Butter

147. EAST VAN ROASTERS – Canada

2019

Silver – Spreads Other Dark Chocolate Spreads – Chocolate Nut Butter + Honey

Bronze – Bean To Bar Flavoured – Aloha Crunch

148. EPONINE PATISSERIE – England

2016

Gold – Filled Chocolates Layered – Peanut & Raspberry

Gold – Drinking Chocolate Flavoured – Gianduja Drinking Chocolate

Silver – Filled Chocolates Alcohol Ganache – Gin & Tonic

Silver – Filled Chocolates Praline – Crunchy Praline

Bronze – Drinking Chocolate Plain – House Blend Drinking Chocolate

Rising Star Award 2016

2017

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Passion Fruit

Silver – Filled Chocolates Salted Caramel – Salted Caramel

Silver – Filled Chocolates Other Caramel – Apple Caramel

Silver – Filled Chocolates Other Caramel – Maple Pecan Caramel

Silver – Filled Chocolates Nut Based – Cinnamon Speculoos Praline

Silver – Filled Chocolates Layered – Pear & Tonka Praline

Bronze – Filled Chocolates Layered – Cherry & Pistachio

Bronze – Filled Chocolates Layered – Mont Blanc

Bronze – Filled Chocolates Layered – Pumpkin Pie

Bronze – Filled Chocolates Flavoured Other – Honeycomb in Milk Chocolate

2018

Gold – Filled Chocolates Plain Truffle – Guatemala Rio Dulce Ganache

Gold – Filled Chocolates Plain Truffle – Honduras Indio Rojo Ganache

Gold – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Yuzu

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Raspberry

Silver – Filled Chocolates Layered – Caramelised Mango, Chili & Lime

Silver – Filled Chocolates Layered – Earl Grey & Blueberry

Silver – Filled Chocolates Layered – Espresso & Bitter Almond

Silver – Filled Chocolates White – Strawberry Cheesecake

Bronze – Filled Chocolates Layered – Billionaire's Praline

2019

Silver – Filled Chocolates Plain Truffle – India Anamalia Estate Ganache

Silver – Filled Chocolates Nut Based – Coriander Popping Praline

Silver – Filled Chocolates Layered – Mince Pie

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Banana & Gold Rum

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Coconut

Bronze – Filled Chocolates Layered – Coffee & Cardamom

Bronze – Filled Chocolates Layered – Juniper & Blackcurrant

149. ES KOYAMA – Japan

2016

Gold – Filled Chocolates Alcohol Ganache – Grappa (Bric del Gaian Grappa di Moscato d'Astii)

Gold – Filled Chocolates Alcohol Ganache – Smokey (Laphroaig 10 year Old & Raspberry)

Gold – Filled Chocolates Floral Spice Ganache – Black Shichimi Pepper & Chinese Milk Vetch Honey

Gold – Filled Chocolates Floral Spice Ganache – Double Vanilla

Gold – Filled Chocolates Floral Spice Ganache – Kinmokusei (Fragrant Oil) & Chanchamayo 63%

Gold – Filled Chocolates Flavoured Other – Coffee & Coffee Flower Honey

Gold – Packaging Boxes – J.ES KOYAMA.1964

Silver – Flavoured Milk Chocolate Bar – Amazon

Silver – Flavoured White Chocolate Bar – Gyokuro

Silver – Filled Chocolates Layered – Chamomile & Double Berry (Strawberry & Redcurrant)

Silver – Filled Chocolates Layered – Elderflower & Cassis

Silver – Filled Chocolates Other – Nicaragua (Santa Maria Lourdes) & Peru Chanchamayo

Silver – Packaging Boxes – Chocolat Chaud

Bronze – Filled Chocolates White – Gyokuro

Bronze – Packaging Boxes – Terrine de Chocolat Hekkonda

Best Newcomer Award 2016

150. EXQUISITO CHOCOLATES - USA

2017

Bronze – Flavoured Milk Chocolate Bar – Who the hell is Earl?

2018

Bronze – Dark Bean To Bar Under 80% - Monte Grand-e Crew

Bronze – Filled Chocolates Alcohol Ganache – Hennessy Truffle

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Café con Leche

151. FABRIC CHOCOLATE - Hungary

2015

Bronze - Best Flavoured Dark Chocolate Bar – Mexican 66% Dark Chocolate with Cocoa Bean Tuile

2016

Gold – Packaging Single Bar – Viento 44% Almond Oil & Caramelized Beans

Silver – Flavoured White Chocolate Bar – White Chocolate with Cinnamon and Lemon

Bronze – Flavoured Dark Chocolate Bar – 66% with Caramelized Almonds & Smoked Salt

Bronze – Flavoured Milk Chocolate Bar – Viento 44% Almond Oil & Caramelized Beans

2017

Gold – Flavoured Dark Chocolate Bar – Ecuador Dark Chocolate with Kumquat & Coffee Beans

Silver – Filled Chocolates Flavoured Other – Pecan in White Chocolate with Lemon & Cinnamon

Bronze – Flavoured Dark Chocolate Bar – Cuba Dark Chocolate + Tonka Beans & Date Vinegar

Bronze – Flavoured White Chocolate Bar – White Chocolate with Matcha and Ginger

2018

Bronze – Filled Chocolates Other BonBon – Pecans in Milk Chocolate + Mango + Cinnamon Flower

2019

Silver – Dark Bean To Bar Under 90% - Ecuador 74%

Silver – Dark Bean To Bar Under 90% - Solomon Islands 72%

Bronze – Bean To Bar Flavoured – Solomon Island 72% with Physalis

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Coffee Beans with Chai Latte

152. FAVARGER - Switzerland

2015

Silver – Best Unflavoured Drinking Chocolate – Favarger Drinking Chocolate

153. FEITORIA DO CACAO - Portugal

2017

Silver – Dark Bean to Bar under 80% - Nicaragua Nicalizo 76%

2018

Gold – Packaging Bar Wrappers

Bronze – Flavoured Milk Chocolate Bar – Chocolate de Leite Nicaragua 57% + Nibs

2019

Silver – Milk Bean To Bar Flavoured – Nicaragua 57% + Nibs

Silver – Packaging Bar Wrappers

Bronze – Milk Bean To Bar – Tanzania 60% Leite de Ovelha

Bronze – White Bean To Bar – Branco 45%

154. FIFTH DIMENSION - England

2015

Silver – Best Filled Chocolate Caramel – Stout Caramel

Bronze – Best Filled Chocolate Other – Peanut and Raspberry

2016

Silver – Filled Chocolates Other Caramel – Soy Caramel

Bronze - Filled Chocolates Other Caramel – Apple & Calvados Caramel

Bronze – Filled Chocolates Layered – Mandarin & Star Anise

2017

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Mint & Miso

Bronze – Filled Chocolates Other Caramel – Coffee Caramel

155. FINE CHOCOLATES – England(?)

2018

Silver – Filled Chocolates Alcohol Ganache – Venerable

156. FIRETREE CHOCOLATE – England

2019

Silver – Dark Bean To Bar 90% And Over – Solomon Islands 100%

Bronze – Dark Bean To Bar Under 90% - Vanuatu 76%

157. FIVE MILE CHOCOLATE – USA

2019

Bronze – Dark Bean To Bar Under 90% - 75% Columbia, Tumaco

158. FJAK CHOCOLATE – Norway

2018

Gold – Dark Bean To Bar Under 80% - 70% Dark Madagascar

Silver – Milk Bean To Bar – 60% Madagascar

Bronze – Dark Bean To Bar Under 80% - 70% Dark Brasil

Bronze – Flavoured Dark Chocolate Bar – 70% Madagascar with Lingoberry and Reindeer Lichen

Bronze – Flavoured White Chocolate Bar – Caramelised White & Pepperkake

Bronze – Flavoured White Chocolate Bar – White & Lingonberry

European Rising Star Award 2018

2019

Silver – Dark Bean To Bar Under 90% - 70% Dark Tanzania

Silver – Bean To Bar Seasoned – 68% Dark India & Nibs

Bronze – Milk Bean To Bar Flavoured – Tea time for Ian

Bronze – White Bean To Bar Flavoured – White & Nibs

159. FOODGEEK CHOCOLATE - Denmark

2017

Bronze – Milk Bean to Bar – 55% Dark Milk Chocolate

2018

Bronze – Milk Bean To Bar – Dark Milk Chocolate 55%

160. FORTE - USA

2011

Silver – Best Filled Chocolate Other Flavours – Sea Salt Honey Caramel

2013

Gold – Best Filled Chocolate Caramel – Caramel with Rosemary and Orange

Bronze – Best Filled Chocolate Caramel – Chipotle Caramel with Orange

2015

Silver – Best Flavoured Dark Chocolate Bar – Orange Jazz Bar

Bronze – Best Unflavoured Milk Truffle – Classic Milk House Truffle

Bronze – Best Filled Chocolate Caramel – Rosemary Caramel with Orange

Bronze – Best Filled Chocolate Fruit – Cherry Almond Truffle

2017

Silver – Flavoured White Chocolate Bar – Rosemary Sea Salt

Silver – Flavoured White Chocolate Bar – Lemon Pepper

Silver – Filled Chocolates Other Caramel – Rosemary Caramel with Orange

Bronze – Flavoured Dark Chocolate Bar - Honey

Bronze – Flavoured Dark Chocolate Bar – Orange Jazz

Bronze – Flavoured White Chocolate Bar – White Swan Espresso

Bronze – Filled Chocolates Salted Caramel – Milk Sea Salt Caramel

161. FOUNDRY CHOCOLATE – New Zealand

2019

Silver – Dark Bean To Bar Under 90% - Kilombero Valley, Tanzania 70%

Silver – Packaging Bar Wrappers

Brand Experience Award 2019

162. FRANCESCHI CHOCOLATE - USA

2017

Silver – Dark Bean to Bar under 80% - Ocumare 70%

Bronze – Dark Bean to Bar under 80% - Choroni 70%

Bronze – Dark Bean to Bar under 80% - Canoabo 70%

2018

Silver – Tree To Bar – Canoabo 70%

Bronze – Tree To Bar – Choroni 70%

Bronze – Tree To Bar – Ocumare 70%

Bronze – Dark Bean To Bar Under 80% - Rio Caribe 70%

2019

Silver – Tree To Bar – Canoabo 70%

Bronze – Tree To Bar – Choroni 70%

163. FRENCH BROAD CHOCOLATE – USA

2019

Silver – Bean To Bar Flavoured – 72% Scorpion Pepper Dark Chocolate

Bronze – Packaging Bar Wrappers

164. FRESCO CHOCOLATE - USA

2017

Bronze – Dark Bean to Bar under 80% - 72% Dominican Republic Recipe 224

2018

Bronze – Dark Bean To Bar Under 80% - 224 Dominican Republic

Bronze – Dark Bean To Bar 80% And Over – Polochic Valley 100%

2019

Gold – Dark Bean To Bar 90% And Over – 232 Madagascar 100%

Bronze – Dark Bean To Bar Under 90% - 214 Madagascar 74%

Bronze – Dark Bean To Bar Under 90% - 224 Dominican Republic 72%

165. FRIIS-HOLM - Denmark

2011

Silver – Best Dark Bar (Bean To Bar sub-category) – Nicaliso

2017

Silver – Dark Bean to Bar under 80% - Chuno 70% Triple Turned

Silver – Dark Bean to Bar under 80% - Barba 70%

Silver – Dark Bean to Bar under 80% - O`Payo 68%

Silver – Milk Bean to Bar – O`Payo Milk 50%

Bronze – Dark Bean to Bar under 80% - Madagla 70%

Bronze – Dark Bean to Bar under 80% - Indio Rojo 70%

Bronze – Dark Bean to Bar under 80% - Chuno 70% Double Turned

Bronze – Dark Bean to Bar under 80% - Johe 70%

Bronze – Dark Bean to Bar 80% and over cocoa solids – La Dalia 85%

Bronze – Milk Bean to Bar – Dark Milk 55%

166. FRUITION CHOCOLATE – UK

2018

Gold – Flavoured Milk Chocolate Bar – Brown Butter Milk Chocolate

Silver – Dark Bean To Bar Under 80% - Wild Bolivian Dark 74%

Silver – Milk Bean To Bar – Maranon Canyon Dark Milk

Silver – Flavoured Milk Chocolate Bar – Hudson Valley Bourbon Dark Milk

Bronze – Flavoured Dark Chocolate Bar – Irving Farm Coffee Chocolate 68%

2019

Silver – Milk Bean To Bar Flavoured – Spring Salted Dark Milk 56%

Bronze – Dark Bean To Bar Under 90% - Madagascar Sambirano Dark 74%

Bronze – Dark Bean To Bar 90% And Over – One Hundred Percent Dark

167. FU WAN CHOCOLATE – Taiwan

2018

Gold – Flavoured Dark Chocolate Bar – Taiwan #5 62% Nibs Chocolate

Gold – Flavoured Dark Chocolate Bar – Taiwan 62% Tieguanyin Tea Chocolate

Silver – Flavoured Dark Chocolate Bar – Taiwan 62% Magao Chocolate

Silver – Flavoured Dark Chocolate Bar – Taiwan 62% Red Jade Tea Chocolate

Silver – Flavoured White Chocolate Bar – Rose Lychee Nibs White Chocolate

Silver – Flavoured White Chocolate Bar – Thai Curry Shrimp White Chocolate 36%

Bronze – Tree To Bar – Taiwan #1 62%

Bronze – Tree To Bar – Taiwan #8 62% Premium Roast

Bronze – Flavoured Dark Chocolate Bar – Taiwan 70% Rice & Red Quinoa

Bronze – Flavoured White Chocolate Bar – Pink Shrimp White Chocolate 36%

International Rising Star Award (Joint) 2018

2019

Silver – Tree To Bar – Taiwan #9 70% Double Ferment Rough Ground

Silver – Bean To Bar Flavoured – Taiwan Ancient Coffee 62%

Silver – Bean To Bar Flavoured – Taiwan Charcoaled Oolong Tea 62%

Silver – Bean To Bar Flavoured – Taiwan Magao (Wild Pepper) 62%

Silver – Bean To Bar Flavoured – Taiwan White Pepper & Fleur De Sel 62%

Bronze – Tree To Bar – Taiwan #8 62% Premium Roast

Bronze – Dark Bean To Bar Under 90% - Madagascar 70%

Bronze – Bean To Bar Seasoned – Madagascar 70%, Cacao Nibs

Bronze – Bean To Bar Seasoned – Taiwan #5 62% Nibs Chocolate

Bronze – Bean To Bar Seasoned – Taiwan #2 70% Fleur De Sel

Bronze – Bean To Bar Flavoured – Taiwan Black Pepper 62%

168. GALLETTE CHOCOLATES – Brazil

2018

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Jabuticaba Bonbon

169. GARCOA - Switzerland

2017

Silver – Dark Bean to Bar under 80% - Idukki 78%

Silver – Dark Bean to Bar under 80% - Chulucanas 75%

170. GASTON CHOCOLATE – Vanuatu

2019

Bronze – Tree To Bar Flavoured – Dark 60% and Coconut

Bronze – Tree To Bar Flavoured – Dark 70% Caramelized Nangae Nuts and Sea Salt

171. GEIRANGER SJOKOLADE – Norway

2016

Gold – Filled Chocolates Flavoured Other – Blue Cheese

Silver - Filled Chocolates Flavoured Other – Brunost (Brown Cheese)

Bronze – Filled Chocolates Alcohol Ganache – Friaren Whisky

2017

Silver – Filled Chocolates Alcohol Ganache – Kinn ol, Kinn Beer

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache –
Kvanndalssaetra/Passion Fruit

Silver – Filled Chocolates Nut Based – Cruise Norwegian Aquavit Marzipan

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Nordlys Mint, Northern Lights Mint

2018

Bronze – Filled Chocolates Alcohol Ganache – Tind-Tyttebaer & Gin, Tind-Lingonberry & Gin

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Moll-Eple; Moll-Apple

172. GEORGIA RAMON - Germany

2017

Gold – Flavoured White Chocolate Bar – Raspberry & Rose

Silver – Gianduja & High Cocoa Content Spreads – Hazelnut Spread Gianduja

Bronze – Dark Bean to Bar under 80% - Belize 70%

Bronze – Dark Bean to Bar under 80% - Island Growers 77%

Bronze – Dark Bean to Bar 80% and over cocoa solids – Wild Beni 84%

Bronze – Flavoured Milk Chocolate Bar – Coffee & Cocoa Nibs 55%

International Newcomer Award 2017

2018

Silver – Flavoured Dark Chocolate Bar – Chanterelles

Silver – Flavoured White Chocolate Bar – Vanilla

Bronze – Dark Bean To Bar Under 80% - Mexico 76%

Bronze – Dark Bean To Bar 80% And Over – Belize 100%

Bronze – Flavoured Dark Chocolate Bar – Cardamom

Bronze – Flavoured Dark Chocolate Bar – Sea Salt Flakes

Bronze – Flavoured Milk Chocolate Bar – Almond 44% Vegan Chocolate Bar

Bronze – Flavoured Milk Chocolate Bar – Coffee & Cocoa Nibs

Bronze – Filled Chocolates Other BonBon – Caramelised Hazelnuts

173. GIRIBIZZI – England

2018

Silver – Filled Chocolates Nut Based – Gianduiotti

Bronze – Spreads Classic Gianduja – Dark Chocolate Hazelnut Spread

**174. GMEINER CONFISERIE &
KAFFEEHAUSUNTERNEHMEN - Germany**

2013

Silver – Best Packaging Filled Chocolate – Luxury Champagne Truffle Box

175. GO* DO - Italy

2011

Silver – Best Flavoured Dark Bar – Sicilian Almonds

Bronze – Bean To Bar Best Milk Bar – Organic 34%

176. GOLDFINCH CHOCOLATE – UK

2019

Bronze – Dark Bean To Bar Under 90% - 74% Belize

177. GOODIO – Finland

2018

Silver – Dark Bean to Bar 80% And Over – Pure Nacional

178. GOODNOW FARMS CHOCOLATE – USA

2018

Silver – Dark Bean To Bar Under 80% - Asochivite 77%

Silver – Dark Bean To Bar Under 80% - Ucayali 70%

Silver – Flavoured Dark Chocolate Bar – El Carmen with Coffee

Bronze – Dark Bean To Bar Under 80% - Esmeraldas 70%

Bronze – Flavoured Dark Chocolate Bar – Almendra Blanca with Almonds

Bronze – Flavoured Dark Chocolate Bar – Asochivite with Maple Sugar

2019

Gold – Bean To Bar Flavoured – Special Reserve, Putnam Rye Whiskey

Silver – Dark Bean To Bar Under 90% - Esmeraldas 70%

Silver – Bean To Bar Seasoned – Asochivite with Maple 70%

Silver – Bean To Bar Flavoured – El Carmen with Coffee 69%

Bronze – Dark Bean To Bar Under 90% - Almendra Blanca 77%

Bronze – Dark Bean To Bar Under 90% - Coto Brus 73%

Bronze – Dark Bean To Bar Under 90% - Ucayali 70%

Bronze – Bean To Bar Flavoured – Almendra with Almonds 60%

179. GORVETT & STONE - England

2017

Silver – Flavoured White Chocolate Bar – Salty Blond Bar

180. GREEN & BLACK'S - USA

2005

Bronze – Best Organic Dark Chocolate Bar – Green & Black's 70%

2006

Bronze - Best Milk Chocolate Bar – Green & Black's Milk

2008

Bronze – Best Flavoured Dark Chocolate Bar – Ginger

2015

Silver – Best Dark Chocolate Bean To Bar Under 80% - Organic Thin Dark 70%

Bronze – Best Milk Chocolate Bean To Bar Under 45% - Organic Thin Milk 37%

Bronze – Best Flavoured Milk Chocolate Bar – Organic Thin Salted Caramel

Bronze – Best Flavoured Milk Chocolate Bar – Organic Sea Salt

2016

Silver – Dark Bean To Bar Under 80% - Thin Dark 70% 100g

Silver – White Chocolate Bar Unflavoured – White 30% 100g

Bronze – Flavoured Milk Chocolate Bar – Salted Caramel 100g

Bronze – Dark Bean To Bar Under 80% - Dark 100% 100g

2018

Silver – Flavoured Dark Chocolate Bar – Velvet Edition Salted Caramel 100g

Bronze – Flavoured Dark Chocolate Bar – Velvet Edition Dark 70%

Bronze – Flavoured Dark Chocolate Bar – Velvet Edition Mint 100g

Bronze – Flavoured Dark Chocolate Bar – Velvet Edition Orange & Almond

Bronze – Flavoured Dark Chocolate Bar – Velvet Edition Raspberry & Hazelnut

Bronze – Flavoured White Chocolate Bar – Organic White 100g

181. GREEN BEAN TO BAR - Japan

2017

Bronze – Dark Bean to Bar under 80% - Chocolate Madagascar 70% - Nibs

Bronze – Dark Bean to Bar under 80% - Chocolate Bolivia 70%

2019

Bronze – Dark Bean To Bar Under 90% - Tanzania 70%

182. GREEN LOCH CHOCOLATES – Scotland

2018

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Skylarks and Sunshine

Bronze – Filled Chocolates Salted BonBon – White Capped Waves

183. GUIDO GOBINO - Italy

2008

Gold – Best Filled Praline or Bonbon – Cremino e Sale

2011

Bronze – Best Hot Chocolate Unflavoured – Guido Gobino

2017

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Bergamot Ganache

Silver – Filled Chocolates Nut Based – Maximo+39

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Pistachio Ganache

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Lemon and Cloves Ganache

Bronze – Filled Chocolates Layered – Cappuccino Cremino

184. GUITTARD - USA

2017

Bronze – Dark Bean to Bar under 80% - Machu Picchu Peru 65% Cacao

Bronze – Milk Bean to Bar – Milk Chocolate Organic Wafers 38% Cacao

185. HAMPSHIRE CONFECTIONER - England

2017

Bronze – Filled Chocolates Salted Caramel – 75% Raw Dark Chocolate Salted Caramel

186. HANDMADE IN EALING – England

2018

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Raspberry Aniseed

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Perfume & Berries

Bronze – Filled Chocolates Layered – Asian Citrus and Spice

187. HARRER CHOCOLAT – Hungary

2018

Bronze – Flavoured Dark Chocolate Bar – Belize Toledo 70%

Bronze – Flavoured Dark Chocolate Bar – Grandmother`s Herbs, Dark Chocolate

Bronze – Flavoured Dark Chocolate Bar – Special Blend 74%

Bronze – Flavoured Dark Chocolate Bar – Tanzania 70%

Bronze – Flavoured White Chocolate Bar – Caramelized Cocoa Beans, White Chocolate

Bronze – Flavoured White Chocolate Bar – Hibiscus

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Tonka, Rio Caribe Milk Chocolate 50%

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Plum, Fruit Desire

Bronze – Filled Chocolates Salted BonBon – Salted Caramel Bonbon

2019

Bronze – Dark Bean To Bar Under 90% - O`Payo Aged 72%

Bronze – Dark Bean To Bar Under 90% - Rugoso 70%

Bronze – Milk Bean To Bar Flavoured – Green Tea with Toasted Rice 55%

188. HARRIS & JAMES CHOCOLATE – England

2018

Bronze – Dark Bean To Bar Under 80% - Kerala, India 70%

Bronze – Dark Bean To Bar Under 80% - Ben Tre, Vietnam 70%

189. HARRY`S CHOCS/HARRY SPECTERS - England

2017

Silver – Filled Chocolates Salted Caramel – Salted Lime Caramel

Silver – Filled Chocolates Other Caramel – Banana Caramel

Silver – Filled Chocolates Nut Based - Pistachio

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Raspberry & Rose
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Lime & Ginger
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Peppery Strawberry
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Rose & Cardamom
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Fresh Mint
Bronze – Filled Chocolates Salted Caramel – Seasalt Caramel
Bronze – Filled Chocolates Other Caramel – Orange Caramel

2019

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Strawberry & Cream
Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Tellicherry Pepper
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Apple Cinnamon
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Intense Coffee
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Kiwi & Five Spice
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Latte
Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Passion Fruit & Lemongrass

190. HAYLEY PARKER (HEAD CHOCOLATIER – PAUL A. YOUNG) – England

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Lashings of Ginger Beer
Bronze – Filled Chocolates Other Caramel – Salt & Vinegar “Chip Shop” Caramel

191. HAZEL MOUNTAIN - Ireland

2015

Bronze - Best Dark Chocolate Bean To Bar Over 80% - 87% Venezuela Bean Sur del Lago

192. HEAVEN CHOCOLATE – Hungary

2019

Bronze – Filled Chocolates Layered – Fig & Honey

193. HERUFEK “CHOCOLANYZE” – Czech Republic

2017

Bronze – Dark Bean to Bar under 80% - Belize 70%, TCGA cooperative

2018

Bronze – Dark Bean To Bar Under 80% - Dominican Republic 72%, Oko Caribe

Bronze – Flavoured White Chocolate Bar – Raspberry Chocolate

2019

Bronze – Dark Bean To Bar Under 90% - Belize 70%, Maya Mountain Cacao

Bronze – Milk Bean To Bar Flavoured – Milk Chocolate with Coconut, Alto Beni origin

194. HILL ST. CHOCOLATES - England

2017

Bronze – Filled Chocolates Salted Caramel – A Bit of Essex

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Summer Bites Back

Bronze – Filled Chocolates Nut Based – A Splatter of Gold

195. HOGARTH CRAFT CHOCOLATE – New Zealand

2017

Gold – Flavoured Dark Chocolate Bar – Gianduja, Dark Hazelnut

Silver – Dark Bean to Bar under 80% - Gran Blanco

Silver – Dark Bean to Bar under 80% - Acul du Nord

2018

Bronze – Dark Bean To Bar Under 80% - Akesson Estate

Bronze – Flavoured Dark Chocolate Bar – Gianduja Dark Hazelnut

Bronze – Flavoured Dark Chocolate Bar – Rose and Vanilla Tea

2019

Bronze – Bean To Bar Flavoured – Sarsaparilla & Candied Orange

196. HOJA VERDE - Ecuador

2016

Bronze – Dark Bean To Bar Under 80% - 66% Esmeraldas

Bronze – Dark Bean To Bar Over 80% - 80% Esmeraldas

2017

Silver – Milk Bean to Bar – Milk Chocolate 50%

Silver - Filled Chocolates Fruit, Floral or Infusion Ganache – Blackberry & Lemon Bonbon

Bronze – Dark Bean to Bar under 80% - Esmeraldas Organic 72%

Bronze – Flavoured Dark Chocolate Bar – Organic Mint 72%

Bronze - Filled Chocolates Fruit, Floral or Infusion Ganache – Mango Bonbon

Bronze - Filled Chocolates Fruit, Floral or Infusion Ganache – Tangerine Bonbon

2018

Silver – Flavoured Dark Chocolate Bar – Orange 66% Organic Bar

Bronze – Flavoured Dark Chocolate Bar – Banana 72% Organic Bar

Bronze – Flavoured Dark Chocolate Bar – Goldenberry 72% Organic Bar

Bronze – Flavoured Dark Chocolate Bar – Lemon Verbena 72% Organic Bar

Bronze – Flavoured Dark Chocolate Bar – 58% Quinoa Organic Bar

Bronze – Flavoured Dark Chocolate Bar – Zamora 72% Organic with Coffee & Nibs

197. HOLDSWORTH - England

2011

Bronze – Best Filled Chocolate Other Flavours – Marzipan and Pistachio

198. HOTEL CHOCOLAT - England

2006

Bronze – Best Bean To Bar – Hotel Chocolat Rabot Estate 72%

2008

Bronze – Best Bean To Bar – St. Lucia 72%

Bronze – Best Ganache Filled Chocolate – Rabot 62%

Bronze – Best Filled Praline or Bonbon – Gianduja Square

Bronze – Best Drinking Chocolate – Original Cocoa Stick

2009

Silver – Best Ganache Filled Chocolate – Caribbean Rum Ganache

Silver – Best Ganache Filled Chocolate – Caribbean Fruit Ganache

Bronze – Best House Dark Chocolate Bar – Blend 2

Bronze – Best House Dark Chocolate Bar – Blend 3

2011

Gold – Best Filled Chocolate Fruit – Madagascan Raspberry and Hibiscus

Silver – Best Filled Chocolate Plain – Rabot Estate 66% Dark Ganache

Bronze – Best Dark Bar (Bean To Bar sub-category) – Rabot Estate 65% 120 Conch

Bronze – Best Dark Bar (Bean To Bar sub-category) – Rabot Estate 66%

Bronze - Best Flavoured Dark Bar – Rabot Estate 66% Chili and Orange

Bronze – Best Hot Chocolate Unflavoured – Hotel Chocolat Liquid Chocolate

2013

Silver – Best Dark Chocolate Bean To Bar – Rabot Marcial 70%

Bronze – Best Filled Chocolate Alcohol – Pink Champagne Truffle

Bronze – Best Filled Chocolate Other – Jasmine Spring Tips Ganache

Special Award: Entrepreneur of the Year 2013: Angus Thirlwell, Hotel Chocolat

2015

Gold – Best Flavoured Milk Chocolate Bar – Borough Market Blend Gin Bar 65%

Gold – Best Filled Chocolate Alcohol – Single Malt Cardhu Whisky

Gold – Best Flavoured Drinking Chocolate – Salted Caramel

Silver – Best Dark Chocolate Bean To Bar Under 80% - St. Lucia Rabot Estate Single Cote Bord du Lac 70%

Silver – Best Filled Chocolate Alcohol – Gin Truffle

Silver – Best Filled Chocolate Other – Carrot Cake

Silver – Best Unflavoured Drinking Chocolate – 90% Ecuador

Bronze – Best Flavoured Milk Chocolate Bar – St. Lucian 65% Milk Conched Earl Gray

Bronze - Best Dark Chocolate Bean To Bar Under 80% - Honduran Mayan Red 70%

Bronze – Best Milk Chocolate Bean To Bar Over 45% - Nicaragua Chuno 65%

Bronze – Best Filled Chocolate Plain – 85% Ghana Truffle

Bronze – Best Filled Chocolate Nuts – Dukkah Praline

Bronze – Best Filled Chocolate Nuts – Hazelnut Praline

Bronze – Best Drinking Chocolate Infusions – Peppermint and Cocoa Infusions

2016

Gold – Filled Chocolates Alcohol Ganache – Salted Caramel Vodka Ganache

Gold – Filled Chocolates Layered – Mint Royale

Gold – Drinking Chocolate Infusions – English Breakfast Tea with Cocoa Shells

Silver - Filled Chocolates Alcohol Ganache – Le Reviseur Cognac Ganache

Silver - Filled Chocolates Alcohol Ganache – Red Wine

Silver – Dark Bean To Bar Over 80% - 95% Colombian Aracataca Dark

Silver – Filled Chocolates Flavoured Other – Banana Bread

Bronze – Dark Bean To Bar Under 80% - 72% St. Lucia Dark

Bronze – Bean To Bar Milk Over 45% - 65% Buffalo Milk, St. Lucia

Bronze – Bean To Bar Milk Over 45% - 67% Milk, Colombia, Cienaga

Bronze – Flavoured Milk Chocolate Bar – 61% Milk with Genmaicha Green Tea

Bronze - Filled Chocolates Alcohol Ganache – Chairman`s Reserve Golden Rum Ganache

Bronze – Filled Chocolates Caramel – Caramel Ganache

Bronze – Filled Chocolates Other Caramel – Ultimate Caramel

Bronze – Filled Chocolates Praline – Pecan Praline

Bronze – Filled Chocolates Praline – Salted Peanut Praline

Bronze – Filled Chocolates Praline – Pistachio Praline

Bronze – Drinking Chocolate Plain – 70% St. Lucia Hot Chocolate Made in Borough

Bronze – Drinking Chocolate Infusions – Spiced Cocoa Infusion

2017

Silver – Flavoured Milk Chocolate Bar – Ultimate Caramel

Silver – Filled Chocolates Plain Truffle – Milk Truffle

Silver – Filled Chocolates Alcohol Ganache – Lychee Sake Martini

Silver – Filled Chocolates Nut Based – Gianduja Piedmont Hazelnuts

Bronze – Dark Bean to Bar under 80% - St. Lucia Island Growers 72% Dark

Bronze – Dark Bean to Bar 80% and over cocoa solids – St. Lucia Island Growers 100%

Bronze – Milk Bean to Bar – Ghana Kuapa Kokoo 55% Milk

Bronze – Milk Bean to Bar – Honduras Mayan Red 65% Milk

Bronze – White Bean to Bar – Dominican Republic 40% White

Bronze – Flavoured Milk Chocolate Bar – St. Lucia 65% Buffalo Milk with Pumpkin Seeds & Salt

Bronze – Flavoured White Chocolate Bar – Walnut & Raisin

Bronze – Filled Chocolates Alcohol Ganache – Salted Caramel Espresso Martini

Bronze – Filled Chocolates Fruit, Spice or Infusion Ganache – Passion Fruit

Bronze – Filled Chocolates Fruit, Spice or Infusion Ganache – Raspberry Smoothie

Bronze – Filled Chocolates Nut Based – Macho Gianduja

Bronze – Filled Chocolates Layered – Treacle Tart

Bronze – Filled Chocolates Other Caramel - Butterscotch

2018

Silver – Flavoured Milk Chocolate Bar – Nicaragua Chuno 55% Malted Milk

Silver – Flavoured White Chocolate Bar – Organic Dominican Republic 40% White Peanut & Kale

Silver – Filled Chocolates Layered – Sesame & Honey Halva

Silver – Spreads Classic Gianduja – 70% Dark Hazelnut

Bronze – Dark Bean To Bar 80% And Over – St. Lucia Island Growers 84% Dark

Bronze – Dark Bean To Bar 80% And Over – St. Lucia Rabot Estate 84% Dark

Bronze – Dark Bean To Bar 80% And Over – St. Lucia Rabot Marcial 84% Dark

Bronze – Dark Bean To Bar 80% And Over – St. Lucia Rabot Pepiniere 84% Dark

Bronze – Milk Bean To Bar – Organic Ecuador 80% Milk No Added Sugar

Bronze – White Bean To Bar – Organic Dominican Republic 42% Caramelised White

Bronze – Flavoured Milk Chocolate Bar – Pecan Caramel

Bronze – Filled Chocolates Alcohol Ganache – Champagne

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Matcha & Coconut

Bronze – Filled Chocolates Other Caramel – Clementine Caramel

Bronze – Filled Chocolates Layered – Millionaire`s Shortbread

Bronze – Filled Chocolates White – Dominican Rep 42% Caramelised White Salted Ganache

Bronze – Filled Chocolates Other BonBon – Dominican Rep 42% Caramelised White Salt Macadamia

Bronze – Spreads Caramel, Fruit, Milk Chocolate Spreads – Crunchy Salted Peanut Caramel

2019

Silver – Filled Chocolates Layered – Lemon Cheesecake

Bronze – Dark Bean To Bar Under 90% - Tanzania Kokoa Kamili 80% Dark

Bronze – Filled Chocolates Layered – Caramel Cheesecake

Bronze – Filled Chocolates Layered – Pumpkin Pie

199. HUMMINGBIRD CHOCOLATE - Canada

2016

Gold (**Golden Bean**) – Dark Bean To Bar Under 80% - Hispaniola 70%

Silver - Dark Bean To Bar Under 80% - Vietnam Lam Dong 70%

Silver - Dark Bean To Bar Under 80% - Alta Verapaz 70%

Silver - Flavoured Dark Chocolate Bar – Fleur de Sel 70%

Bronze - Flavoured Dark Chocolate Bar – Honey Lavender 70%

Bronze - Dark Bean To Bar Under 80% - Reserva Zorval 70%

2017

Gold – Dark Bean to Bar 80% and over cocoa solids – Hispaniola 85%

Gold – Flavoured Dark Chocolate Bar – Toffee Nib

Gold – Flavoured Dark Chocolate Bar - Mayan

Silver – Dark Bean to Bar under 80% - Cap Haitien

Silver – Flavoured Dark Chocolate Bar – Honey Lavender

Silver – Packaging Bars – Hummingbird Chocolate Bar

Bronze – Dark Bean to Bar under 80% - Hispaniola

Bronze – Dark Bean to Bar under 80% - Honduras

Bronze – Dark Bean to Bar under 80% - Maple

Bronze – Dark Bean to Bar under 80% - Reserva Zorval

Bronze – Dark Bean to Bar under 80% - Alta Verapaz

Bronze – Dark Bean to Bar under 80% - Oh Mama!

Bronze – Flavoured Dark Chocolate Bar – Fleur de Sel

Bronze – Flavoured Dark Chocolate Bar – Orange Cardamom

2018

Gold – Flavoured Dark Chocolate Bar – PB & Joy

Silver – Dark Bean To Bar Under 80% - Reserva Zorval 70%

Silver – Dark Bean to Bar 80% And Over – Hispaniola 85%

Silver – Flavoured Dark Chocolate Bar – Mayan Spice

Bronze – Dark Bean To Bar Under 80% - Cap- Haitien

Bronze – Dark Bean To Bar Under 80% - Copan 70%

Bronze – Dark Bean To Bar Under 80% - Hispaniola 70%

Bronze – Dark Bean To Bar Under 80% - Maranon Peru

Bronze – Dark Bean To Bar Under 80% - Maple 70%

Bronze – Milk Bean To Bar – Copan Dark Milk

Bronze – Flavoured Dark Chocolate Bar – Orange Cardamom

Bronze – Flavoured Dark Chocolate Bar – Toffee Nib

2019

Silver – Dark Bean To Bar Under 90% - Cap-Haitien

Bronze – Dark Bean To Bar Under 90% - Copan Honduras 70%

Bronze – Dark Bean To Bar Under 90% - Hispaniola 70%

Bronze – Dark Bean To Bar Under 90% - Reserva Zorzal 70%

Bronze – Bean To Bar Flavoured – Honey Lavender

Bronze – Bean To Bar Flavoured – Mayan

Bronze – Bean To Bar Flavoured – Toffee Nib

Bronze – Milk Bean To Bar Flavoured – Gingerbread Spice

200. IAIN BURNETT HIGHLAND CHOCOLATIER - Scotland

2011

Gold – Best Filled Chocolate Fruit – White Lime and Chili

Gold – Best Dark Truffle – Velvet Truffle

Silver – Best Milk Truffle – Velvet Truffle

Silver – Best Filled Chocolate Spice and Herb – Assam and Green Tea Cardamom

Bronze – Best Filled Chocolate Fruit – Raspberry and Black Pepper

2013

Bronze – Best Filled Chocolate Plain – Velvet Truffle Mild

Bronze – Best Filled Chocolate Other – Velvet Truffle Duchesse Rose

Bronze – Best Unflavoured Drinking Chocolate – Highland Chocolatier Hot Chocolate Ganache

2019

Silver – Filled Chocolates Salted BonBon – Sea Salted Caramelised Ganache Velvet Truffle

Silver – Filled Chocolates Other Caramel – Pure Caramelised Ganache Velvet Truffle

Bronze – Filled Chocolates Layered – Cocoa Nib Praline

201. ICAM/VANINI - Italy

2015

Bronze – Best Flavoured Dark Chocolate Bar – 62% Dark Chocolate with Rosemary 10% Bean To Bar

Bronze – Best Flavoured Dark Chocolate Bar – 74% Dark Chocolate Cocoa Nibs 10% Bean To Bar

Bronze - Best Flavoured Milk Chocolate Bar – 49% Milk Chocolate with Sicilian Sea Salt 0.3% Bean To Bar

Bronze - Best Flavoured Milk Chocolate Bar – 49% Milk Chocolate with Orange Peel 8% Bean To Bar

2016

Silver – Flavoured Dark Chocolate Bar – Dark Chocolate 62% with Lemon & Pink Pepper

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate 62% with Pear and Cinnamon

202. IDILIO ORIGINS- Switzerland

2011

Gold – Best Dark Bar (Bean To Bar sub-category) – No.2 Amiari Meridena (**Best in Category**)

Silver – Best Dark Bar (Bean To Bar sub-category) – No.12 Finca Torres

Bronze - Best Dark Bar (Bean To Bar sub-category) – Porcelana

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - No.3 Seleccion Cata Ocumare

Bronze – Best Dark Chocolate Bean To Bar Under 80% - No.4 Caranero Urrutia Superior

Bronze – Best Milk Chocolate Bean To Bar Under 45% - Con Leche

2017

Silver – Dark Bean to Bar under 80% - Seleccion Amiari Meridena No. 2

Silver – Dark Bean to Bar under 80% - Porcelana Criollo Puro No. 1

Silver – Dark Bean to Bar under 80% - Seleccion Cata Ocumare No. 3

Silver – Gianduja & High Cocoa Content Spreads – Caranero Superior, Barlovento

Bronze – Dark Bean to Bar under 80% - Cooperativa Amazonas No. 5

Bronze – Dark Bean to Bar under 80% - Trinchera No. 16

Bronze – Plain Hot Chocolate – Drinking Chocolate, Carenero Urrutia

2018

Bronze – Dark Bean To Bar Under 80% - Idilio, 1er Cru Orinoco

Bronze – Dark Bean To Bar Under 80% - Idilio, Chuao, No. 14

Bronze – Dark Bean To Bar Under 80% - Idilio, Finca Torres, No. 12

Bronze – Dark Bean To Bar Under 80% - Idilio, Seleccion Amiari Meridena, No. 2

Bronze – Milk Bean To Bar – Idilio, con Leche, No. 15

Bronze – Drinking Chocolate Plain (for milk based drinks) – Idilio Drinking Chocolate, Carenero Urrutia

2019

Bronze – Dark Bean To Bar Under 90% - Idilio, Chuao, No. 14

Bronze – Dark Bean To Bar Under 90% - Idilio, Finca Torres, No. 12

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Drinking Chocolate, Carenero Urrutia

203. ILDIKO`S CHOCOLATE – England

2016

Bronze – Filled Chocolates Layered – Miora

2017

Bronze – Filled Chocolates Flavoured Other – Golden Blonde Beans

204. ISLAND CHOCOLATE – England

2019

Silver – Packaging Bar Wrappers

205. ISLANDS CACAO & CHOCOLATE LIMITED – England

2018

Bronze – Dark Bean To Bar Under 80% - Madagascar, Sambirano Valley 72%

Bronze – Dark Bean To Bar Under 80% - Papua New Guinea 75%

Bronze – Dark Bean To Bar Under 80% - Philippines 72%

Bronze – Dark Bean To Bar Under 80% - Solomon Islands, Makira 75%

Bronze – Dark Bean To Bar 80% And Over – Solomon Islands Special 85%

Bronze – Dark Bean To Bar 80% And Over – Madagascar, Sambirano Valley 81%

2019

Bronze – Tree To Bar – 72% Cocoa

Bronze – Tree To Bar – 85% Cocoa

206. JACEK CHOCOLATE COUTURE – Canada

2018

Bronze – Dark Bean To Bar Under 80% - 70% Dominican Republic

Bronze – Dark Bean To Bar 80% And Over – 90% Dominican Republic

Bronze – Flavoured Dark Chocolate Bar – The Edmund

207. JACQUES BOCKEL - France

2011

Gold – Best Filled Chocolate Nuts – Almonds and Sea Salt

2015

Bronze – Best Filled Chocolate Herbs and Spices – Retour de Flamme Blowback

Bronze – Best Filled Chocolate Caramel - Kalmansi

208. JAKUB PIATKOWSKI CZEKOLADA – Czech Republic

2016

Gold – Dark Bean To Bar Under 80% - Jakub Piatkowski Czekolada Madagascar

Silver - Dark Bean To Bar Under 80% - Jakub Piatkowski Czekolada Republika Dominikany

Bronze - Dark Bean To Bar Under 80% - Jakub Piatkowski Czekolada Brazylia

2017

Bronze – Dark Bean to Bar under 80% - Madagaskar 72%

Bronze – Dark Bean to Bar under 80% - Republika Dominikany 67%

Bronze – Dark Bean to Bar under 80% - Honduras 70%

209. JASPER + MYTRLE - Australia

2017

Gold – Dark Bean to Bar 80% and over cocoa solids – Nunu: Black Opal 80% Dark Chocolate

Silver – Flavoured White Chocolate Bar – Caffè Bianco White Chocolate with Coffee

Silver – Flavoured Dark Chocolate Bar – Himalayan Rock Salt and Wakame Dark Chocolate

2018

Silver – Drinking Chocolate Plain (for milk based drinks) – Original 72% Bougainville Dark Drinking Chocolate

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate with Ginger and Coconut

Bronze – Drinking Chocolate Flavoured – Cinnamon Spice Drinking Chocolate

Bronze – Drinking Chocolate Flavoured – Rum Toddy Dark Drinking Chocolate

Bronze – Packaging Bar Wrappers

2019

Gold – Packaging Boxes With Contents – Boxes for Dark Chocolate Coated Almonds, Ginger, Hazelnuts and Macadamias

210. JAZ AND JUL`S - England

2011

Gold – Best Hot Chocolate Flavoured – Caramel and Lime

2013

Bronze – Best Flavoured Drinking Chocolate – Orange Tang

2015

Silver – Best Flavoured Drinking Chocolate – Gingerbread Man!

2018

Bronze – Drinking Chocolate Flavoured – Cinnamon Rose Drinking Chocolate

211. J. COCOA – England

2016

Bronze – Dark Bean To Bar Under 80% - 66% Dark Tenor Chocolate

2017

Silver – Milk Bean to Bar – 40% Nicalizo Caramelised Dark Milk Chocolate

Bronze – Dark Bean to Bar under 80% - 70% Dark Rugoso Chocolate

2018

Bronze – Milk Bean To Bar – 40% Nicalizo Cacao Caramelised Milk Chocolate

Bronze – Flavoured Milk Chocolate Bar – Café au Lait – 30% Chuno Cacao Milk Chocolate & Coffee

212. JEAN-PAUL HEVIN - France

2009

Silver – Best Ganache Filled Chocolates – 1502

213. JK FINE CHOCOLATES – England

2016

Bronze – Filled Chocolates Layered – Salted Caramel Triple Truffle

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Smoked Papua Milk Chocolate Truffle

2018

Bronze – Filled Chocolates Layered – Hazelnut Caramel Triple Truffle

Bronze – Filled Chocolates Layered – Jaggery Panela Triple Truffle

214. JORDI`S – Czech Republic

2015

Silver – Best Flavoured Milk Chocolate Bar – Milk and Nibs

Bronze – Best Flavoured Dark Chocolate Bar – Dark with Nibs

2016

Silver – Dark Bean To Bar Under 80% - Vietnam Ben Tre 75%

Bronze - Dark Bean To Bar Under 80% - Honduras Xoco Farms 75%

Bronze – Dark Bean To Bar Under 80% - Porcelana 75%

Bronze – Flavoured White Chocolate Bar – White with Nibs

2017

Bronze – Flavoured Milk Chocolate Bar – 45% Milk with Nibs

2018

Silver – Flavoured Milk Chocolate Bar – Milk Chocolate with Cocoa Nibs

Bronze – Dark Bean To Bar Under 80% - Madagascar Bejofo Farm 75% Dark

2019

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Hot Chocolate

215. KAD KOKOA – Thailand

2019

Silver – Dark Bean To Bar Under 90% - Chantaburi Single Origin

Bronze – Packaging Bar Wrappers

216. KAKAW SPICES – Brazil

2019

Bronze – Dark Bean To Bar Under 90% - Bean to Bar 70% Cocoa of Brazilian

217. KANMI CHOCOLATE - England

2017

Bronze – Flavoured Milk Chocolate Bar – Five Spice Bar

Bronze – Flavoured White Chocolate Bar – Sesame Bar

218. KAOKA – Canada

2009

Bronze - Best Flavoured Milk Chocolate Bar – Milk with Caramelised Almond Pieces

219. KARUNA CHOCOLATE – Italy

2019

Silver – Bean To Bar Flavoured – Raspberries and Cocoa from Belize 70%

Bronze – Dark Bean To Bar Under 90% - Fast Dried Cocoa from Southern Belize 70%

Bronze – Dark Bean To Bar Under 90% - Kokoa Kamili Beans from Central Tanzania 70%

Bronze – Dark Bean To Bar Under 90% - Slow Dried Cocoa from Southern Belize 70%

Bronze – Bean To Bar Flavoured – Coffee Arabica and Cocoa from Belize 68%

Bronze – White Bean To Bar Flavoured – White Raspberries

220. KEITH MARLEY – England

2019

Bronze – Filled Chocolates Other Caramel – Rum Caramel

221. KENNARDS CHOCOLATES - England

2017

Bronze – Filled Chocolates Nut Based – Peanut Butter Truffle

Bronze – Filled Chocolates Flavoured Other – Triple Espresso Capsule

2019

Bronze – Flavoured Dark Chocolate Bar – Chili & Cardamom Bar

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Spiced Fruit Cup

222. KIERAN SLATER (Commis Chocolatier – Paul A.Young) – England

2019

Silver – Filled Chocolates Layered – Goats Cheese, Honey and Smoked Sea Salt

223. KILIAN & CLOSE – Germany

2016

Gold – Flavoured Milk Chocolate Bar – 48% Nocciola Piemonte

Gold – Flavoured White Chocolate Bar - 30% Pistacchio Di Bronte

Bronze – Dark Bean To Bar Over 80% - 85% Panama Pure Dark

Bronze – Flavoured Milk Chocolate Bar – 52% Noix Du Perigord

Bronze – Packaging Single Bars – 72% Sicilian Almond & Black Raisin

2017

Silver – Flavoured Milk Chocolate Bar – 48% Nocciola Piemonte

Bronze – Milk Bean to Bar – 45% Pure Panama

Bronze – Milk Bean to Bar – 66% Pure Dominican Republic

Bronze – Flavoured Milk Chocolate Bar – 52% Noix Du Perigord

Bronze – Flavoured Milk Chocolate Bar – 48% Pure Dominica with Nibs

2018

Bronze – Milk Bean To Bar – 66% Dominican Republic

Bronze – Flavoured White Chocolate Bar – Roasted Peanut & French Sweet Cherry

224. KOKOA COLLECTION - England

2013

Silver – Best Unflavoured Drinking Chocolate – White Hot Chocolate Origin Ivory Coast

Bronze – Best Unflavoured Drinking Chocolate – Classic Hot Chocolate Origin Venezuela 58%

2015

Gold – Best Unflavoured Drinking Chocolate – Dark Haiti 75% Hot Chocolate

2019

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Madagascar 82%

225. KOKOH CHOCOLATE – England

2018

Silver – Flavoured Dark Chocolate Bar – Himalayan Pink Salt & Toasted Almond 67%

226. KONZEPT PFB - Switzerland

2013

Bronze – Best House Dark Bar – Cru Orinoco

227. KRAK CHOCOLATE – Netherlands

2019

Bronze – Dark Bean To Bar Under 90% - Brazilie Coopoam Amazonia

Bronze – Dark Bean To Bar Under 90% - Colombia Betulie B9

Bronze – Flavoured White Chocolate Bar – Hibiscus/Vanille

228. KRAKAKOA – Indonesia

2017

Silver – Tree to Bar – 75% Single Origin Saludengen

Silver – Packaging – Limited Edition Single Origin Gift Set

Bronze – Tree to Bar – 70% Single Origin Sedayu

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate Sea Salt & Pepper

Bronze – Flavoured Milk Chocolate Bar – Dark Milk Chocolate Ginger

Bronze – Flavoured Milk Chocolate Bar – Milk Chocolate Creamy Coffee

2018

Silver – Flavoured Dark Chocolate Bar – Arenga Classic 70% Dark Chocolate

Bronze – Tree To Bar – Arenga Classic 100% Dark Chocolate

229. LABARR CHOCOLATE DE ORIGEM – Brazil

2019

Bronze – Milk Bean To Bar Flavoured – 40% com Nibs e Flor de Sal

230. LADY LAVENDER - Hungary

2017

Bronze – Flavoured Milk Chocolate Bar – Massala Chai

231. LA FUERZA DEL CHOCOLATE – ?

2019

Bronze – Dark Bean To Bar Under 90% - Ghana 70%

232. L'AMETHYSTE CHOCOLATES – England

2018

Bronze – Filled Chocolates Plain Truffle – Porcini Maracaibo Truffle

Bronze – Filled Chocolates Alcohol Ganache – Champagne Truffle

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – White Truffle Ganache

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Spiced Banana

Bronze – Filled Chocolates White – Cardamom and Pistachio Truffle

233. LA MAISON DU CHOCOLAT - France

2005

Gold – Best Filled Chocolate Bar – Mint Ganache

Bronze – Best Dark Truffle

2006

Gold – Best Filled Chocolate – Salvador

234. LA MOLINA - Italy

2008

Silver – Best Flavoured Milk Chocolate Bar – Latte Menta

2009

Bronze – Best Packaging – The Cretti Book

235. LAND/LANDERS CHOCOLATE - England

2016

Bronze – Dark Bean To Bar Under 80% - Nicaragua Dark Chocolate

Bronze – Bean To Bar Milk Over 45% - Madagascan Milk

Bronze - Bean To Bar Milk Over 45% - Venezuelan Milk

2017

Silver – Flavoured Dark Chocolate Bar – Malt Dark

Bronze – Dark Bean to Bar under 80% - 70% Honduras Dark

Bronze – Milk Bean to Bar – 58% Chuno Milk

2018

Silver – Drinking Chocolate Plain (for milk based drinks) – 71% Nicaragua Dark

Silver – Packaging Bar Wrappers

Bronze – Dark Bean To Bar Under 80% - 70% Honduras Dark

Bronze – Milk Bean To Bar – 54% Guatemalan Milk

2019

Bronze – Dark Bean To Bar Under 90% - 75% Filipino Dark

Bronze – White Bean To Bar Flavoured – Toasted White with Cocoa Nibs

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Land Dark Blend

236. LAPA-LAPA CHOCOLATE – Nicaragua

2018

Bronze – Dark Bean To Bar Under 80% - Lapa-Lapa Rugoso

237. L'ARTIGIANO - Italy

2011

Silver – Best Filled Chocolate Nuts – Gianduja with Sea Salt

Best Hot Chocolate Unflavoured – L'Artigiano

238. L'ARTISAN DU CHOCOLAT - England

2005

Silver – Best Milk Truffle

Silver – Best Dark Truffle

Silver – Best Filled Chocolate Bar – Salted Caramel

Bronze – Best Dark Chocolate Bar – Madong

2006

Gold – Best Flavoured Milk Truffle – Cinnamon

Silver – Best “Chocolatier” Dark Bar (from existing liquor or couverture) – Madagascar (from liquor)

Silver – Best Plain Milk Truffle

Bronze – Best Flavoured Milk Chocolate Bar – Tonka Bean Bar

Bronze – Best Flavoured Dark Truffle – Honey

2008

Silver – Best Flavoured Milk Chocolate Bar - Coffee

Bronze – Best House Dark Chocolate Bar – Venezuela

Bronze – Best Milk Chocolate Bar – Dominican Republic

Bronze – Best Milk Chocolate Bar – Madagascar

Bronze – Best Plain Dark Truffle

239. LASZLO SZABO - Hungary

2015

Bronze – Best Filled Chocolate Other – Green Coffee BonBon

240. LAUDEN - England

2009

Bronze – Best Dark Truffle (Unflavoured) – House Dark Truffle

2011

Gold – Best Filled Chocolate Plain – Single Origin

Gold – Best Filled Chocolate Caramel – Salted Caramel

Silver – Best Filled Chocolate Fruit – Lychee and Rose

Silver – Best Filled Chocolate Fruit – Sour Cherry

2013

Silver – Best Filled Chocolate Fruit – Sicilian Lemon

2017

Gold – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Yuzu Ganache

Silver – Filled Chocolates Plain Truffle – Pure Tanzania

Silver – Filled Chocolates Alcohol Ganache – Diplomatico Venezuelan Rum Chocolate

Silver – Filled Chocolates Alcohol Ganache – Lapsang Souchong & Whiskey

Silver – Filled Chocolates Layered – Pineapple and Pink Pepper

2018

Gold – Filled Chocolates Layered – Sour Cherry

Silver – Filled Chocolates Alcohol Ganache – Limoncello

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Matcha Green Tea and Lemon

Silver – Filled Chocolates Nut Based – Toasted Pecan

Silver – Filled Chocolates Layered – Mango and Tonka Bean

241. LAURENT GERBAUD - Belgium

2008

Silver – Best Flavoured Dark Chocolate Bar – Bergamot

242. LE CAMELEON CHOCOLATES – Mexico

2019

Silver – Dark Bean To Bar 90% And Over – So. Xo. Root 7, Blanco Jaguar 100% de Cacao

243. LEGAST ARTISAN CHOCOLATIER – Belgium

2019

Silver – Dark Bean To Bar 90% And Over – Ocumare

Bronze – Bean To Bar Seasoned – Piura Eclats de Cacao

244. LEMUEL CHOCOLATE – Singapore

2018

Bronze – Dark Bean To Bar Under 80% - 70% Dark Peru, Ucayali

Bronze – Dark Bean To Bar Under 80% - 70% Dark Thailand, Chiang Mai

2019

Bronze – Dark Bean To Bar Under 90% - 70% India, Kerala, Dark Chocolate

Bronze – Dark Bean To Bar Under 90% - 70% Mexico, Tabasco, Dark Chocolate

Bronze – Dark Bean To Bar Under 90% - 70% Papua New Guinea, Kulili Estate Dark Chocolate

Bronze – Dark Bean To Bar 90% And Over – 99% Venezuela, Rio Caribe Origin Dark Chocolate

245. LES TROIS CHOCOLATS PARIS – France

2018

Bronze – Filled Chocolates Alcohol Ganache – Vin-Sho

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Chai latte

Bronze – Filled Chocolates Nut Based – Kinako

246. LETTER PRESS CHOCOLATE - USA

2017

Gold – Packaging Bars – Ucayali Peru

Silver – Dark Bean to Bar under 80% - Costa Esmeraldas Ecuador

Bronze – Dark Bean to Bar under 80% - Ucayali Peru

Bronze – Dark Bean to Bar under 80% - Kokoa Kamili, Tanzania

Bronze – Dark Bean to Bar under 80% - Maya Mountain Belize

2018

Silver – Dark Bean To Bar Under 80% - Esmeraldas Ecuador 70% Dark

Silver – Dark Bean To Bar Under 80% - Maya Mountain Belize 70% Dark

Bronze – Dark Bean To Bar Under 80% - Ghana 70% Dark

Bronze – Dark Bean To Bar Under 80% - Kokoa Kamili, Tanzania 70% Dark

Bronze – Dark Bean To Bar Under 80% - Ucayali Peru 70% Dark

Bronze – Dark Bean To Bar 80% And Over – Esmeraldas, Ecuador 85%

Bronze – Flavoured Dark Chocolate Bar – Amaranth Crunch

2019

Gold – Dark Bean To Bar Under 90% - Hacienda Azul Costa Rica 70% Dark

Silver – Dark Bean To Bar Under 90% - Esmeraldas Ecuador 70% Dark

Bronze – Dark Bean To Bar Under 90% - Ashanti Ghana 70% Dark

Bronze – Dark Bean To Bar Under 90% - Kokoa Kamili Tanzania 70% Dark

Bronze – Dark Bean To Bar Under 90% - Ucayili 70% Dark

247. LIDKA CHOCOLATE – Czech Republic

2019

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Lidka Drinking Chocolate

248. LILLA CHOKLADFABRIKEN BORGA – Finland

2019

Bronze – Dark Bean To Bar Under 90% - Brazil 70%

Bronze – Bean To Bar Flavoured – Licorice 65%

Bronze – Milk Bean To Bar – Madagascar 40%

249. LIMEWOOD HOTEL - England

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Spiced Maracaibo Grand Cru

Bronze – Filled Chocolates Layered – Maracaibo Grand Cru

2018

Silver – Filled Chocolates Nut Based – Maracaibo Criolat Wattleseed and Hazelnut

Silver – Filled Chocolates Layered – Maracaibo Grand Cru, Strawberry and Lemon Myrtle

Bronze – Filled Chocolates White – Edelweisse Cherry Bakewell

250. LIR - Ireland

2011

Gold – Best Filled Chocolate Other Flavours – Hazelnut and Fig

251. LITTLE BLACK CAT GOURMET - England

2017

Bronze – Filled Chocolates White – Nimboo Pani

252. LLANKHAY CHOCOLATE – Ecuador

2018

Bronze – Flavoured Milk Chocolate Bar – Milk Chocolate with Cacao & Coffee Nibs

Bronze – Flavoured Milk Chocolate Bar – Fine Milk Chocolate with Goldenberry

253. LOCTOA CHOCOLATE – England

2019

Bronze – Dark Bean To Bar Under 90% - Guatemala Lachua 70%

254. LOLA`S APOTHECARY - England

2017

Bronze – Flavoured Dark Chocolate Bar – Queen of Roses Chocolate Bar

255. LONDON CHOCOLATE – England

2019

Silver – Dark Bean To Bar Under 90% - Madagascar 70%

Bronze – Dark Bean To Bar Under 90% - Tanzania 70%

256. LUCOCOA – England

2016

Bronze – Dark Bean To Bar Under 80% - 70% Dominican Republic

2017

Bronze – Flavoured Milk Chocolate Bar – 50% Milk Chocolate

257. LUCY ARMSTRONG CHOCOLATES – England

2018

Bronze – Filled Chocolates Layered – Jaffa

258. LUISA ABRAM CHOCOLATES – Brazil

2018

Gold – Dark Bean To Bar Under 80% - Wild Cocoa 70% Rio Acara

Bronze – Dark Bean To Bar Under 80% - Wild Cocoa 70% Rio Purus

Bronze – Dark Bean To Bar 80% And Over – Wild Cocoa 81% Rio Purus

2019

Bronze – Dark Bean To Bar Under 90% - Rio Jari 70

Bronze – Dark Bean To Bar Under 90% - Rio Jurua 70

259. LUISA`S VEGAN CHOCOLATES – England

2018

Bronze – Dark Bean To Bar 80% And Over – 100% Solomon Island Bean To Bar Chocolate

2019

Gold – Dark Bean To Bar 90% And Over – Philippines 92%

Bronze – Dark Bean To Bar Under 90% - Madagascan

Bronze – Dark Bean To Bar Under 90% - Makira

UK Rising Star Award 2019

260. LUPHIA – USA

2019

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Caramelized Almonds
+ Dark Chocolate

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Caramelized Almonds
+ Milk Chocolate

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Matcha Chocolate
Almonds

261. MADECASSE – USA

2016

Silver – Packaging Single Bar – Save the Lemur Packaging Bar (Salted Almond variant)

262. MADELEINE ARTISAN CHOCOLATIER (aka Madeleine Moore) - England

2017

Silver – Filled Chocolates Layered – Balsamic and Manuka Caramel with Raspberry
Ganache

2018

Silver – Filled Chocolates Alcohol Ganache – Whiskey & Oak Smoked Sea Salt

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Raspberry Rose

2019

Bronze – Filled Chocolates White – Blackcurrant Cheesecake

263. MALAGASY - England

2006

Silver - Best Bean To Bar – Malagasy Mora Mora

Silver – Best Bean To Bar – Domori Puertomar

2009

Silver – Best Bean To Bar Dark – II Blend

Silver – Best Bean To Bar Dark – Teyuna

Bronze – Best Bean To Bar Dark – Puertofino

Bronze – Best Flavoured Milk Chocolate Bar – Latte Sal

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Ocumare 77 – 77% Dark Criollo

Bronze – Best Dark Chocolate Bean To Bar Over 80% - Criollo 100% Hacienda San Jose

2016

Gold – Dark Bean To Bar Over 80% - 80% Criollo

264. MALAGOS AGRI-VENTURES – Philippines

2015

Bronze – Best Unflavoured Drinking Chocolate – 100% Unsweetened Chocolate

2016

Silver – Drinking Chocolate Plain – Premium Unsweetened Chocolate

2017

Silver – Plain Hot Chocolate – Malagos Unsweetened Chocolate

Bronze – Tree to Bar – 65% Dark Chocolate

Bronze – Tree to Bar – 72% Dark Chocolate

2018

Silver – Drinking Chocolate Plain (for milk based drinks) – Malagos 85% Dark Chocolate

Bronze – Tree To Bar – 72% Dark Chocolate

Bronze – Tree To Bar – 85% Dark Chocolate

Bronze – Drinking Chocolate Plain (for milk based drinks) – Malagos Unsweetened Chocolate

Bronze – Drinking Chocolate Plain (for milk based drinks) – Malagos 72% Dark Chocolate

2019

Bronze – Tree To Bar – 72% Dark Chocolate, Heirloom HCP16

Bronze – Filled Chocolates Plain Truffle – 72% Dark Chocolate Ganache

Bronze – Filled Chocolates Alcohol Ganache – Rum Praline

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Almonds in Couverture Dark Chocolate

Bronze – Drinking Chocolate Plain (for milk-based drinks) – 100% Unsweetened Chocolate

265. MALMO CHOKLADFABRIK – Sweden

2016

Bronze – Dark Bean To Bar Under 80% - Esmeralda Ecuador

Bronze – Flavoured Dark Chocolate Bar – Lakritsrot

2017

Silver – Flavoured Milk Chocolate Bar – Cacao Nibs

Bronze – Flavoured Milk Chocolate Bar – Singin` in the rain

Bronze – Flavoured Milk Chocolate Bar – Coffee Crush

Bronze – Flavoured Milk Chocolate Bar – Tangy Raspberry

266. MAMUSCHKA - Argentina

2017

Silver – Dark Bean to Bar under 80% - 70% Criollo Ecuador

Silver – Dark Bean to Bar under 80% - Criollo Peru

Bronze – Dark Bean to Bar 80% and over cocoa solids – 80% Criollo Ecuador Con Miel

Bronze – Dark Bean t Bar 80% and over cocoa solids – 100% Criollo Ecuador

Bronze – Flavoured Milk Chocolate Bar – Leche Con Vainilla

Bronze – Gianduja & High Cocoa Content Spreads – Mamuschka Cream

2018

Silver – Dark Bean To Bar Under 80% - 70% Chuao

Silver – Dark Bean to Bar 80% And Over – 85% Amazonia Ecuatoriana

Silver – Filled Chocolates Other Caramel – Almendra, Miel Y Canela

Silver – Filled Chocolates Layered – Timbal Nougat

Bronze – Dark Bean To Bar Under 80% - 70% Amazonia Ecuatoriana

Bronze – Dark Bean To Bar 80% And Over – 80% Chuao

Bronze – Flavoured Dark Chocolate Bar – 56% Chuao con Fruitos Secos

Bronze – Flavoured Milk Chocolate Bar – Leche Con Vanilla Y Almendras Activadas

Bronze – Flavoured White Chocolate Bar – Blanco Con Vainilla

Bronze – Filled Chocolates Alcohol Ganache – Calafate

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Corazon De Cassis

Bronze – Filled Chocolates Other Caramel – Caramel con Cascara de Naranja Natural Caramelizada

Bronze – Spreads Classic Gianduja – Mamusch Cream

Bronze – Packaging Boxes with Contents – Mini Bombe; Matryoshka

2019

Bronze – Flavoured White Chocolate Bar – Blanco con Menta, Jengibre & Limon

267. MANOA CHOCOLATE – Hawaii

2018

Silver – Dark Bean To Bar Under 80% - Hawaiian Chocolate 70%

Silver – Flavoured Milk Chocolate Bar – Maui Lavender Dark Milk

Bronze – Milk Bean To Bar – Goat Milk Chocolate

Bronze – Milk Bean To Bar – Hawaiian Milk Chocolate 50%

Bronze – Flavoured Milk Chocolate Bar – The Breakfast Bar

Bronze – Spreads Other Dark Chocolate Spreads – Chocolate Macadamia Nut Spread

2019

Bronze – Packaging Bar Wrappers

268. MAP CHOCOLATE - USA

2017

Bronze – Flavoured Dark Chocolate Bar – Love Shack

Bronze – Flavoured Milk Chocolate Bar – Meteor Shower

269. MAROU FAISEURS DE CHOCOLAT - Vietnam

2013

Gold – Best Packaging Bars – Tien Giang 80% Special Edition Blue Wrapper

Silver – Best Dark Chocolate Bean To Bar – Tien Giang 70%

Bronze - Best Dark Chocolate Bean To Bar – Ben Tre 78%

Special Award: Best Newcomer (Joint) 2013

2016

Silver – Dark Bean To Bar Under 80% - Marou Treasure Island

Bronze - Dark Bean To Bar Under 80% - Marou Dak Lak

2017

Silver – Tree to Bar – Coconut Milk and Ben Tre

270. MASFINO CHOCOLATE – Taiwan

2019

Bronze – Dark Bean To Bar Under 90% - 77% Dark Chocolate

Bronze – Bean To Bar Seasoned – 70% Dark Chocolate with Cacao Nibs

Bronze – Bean To Bar Flavoured – 70% Espresso Chocolate

Bronze – Bean To Bar Flavoured – 70% Passion Fruit Chocolate

271. MATCHA CHOCOLATE – England(?)

2011

Silver – Best Filled Chocolate Other Flavours – Jasmine Pearls

2013

Gold – Best Filled Chocolate Spices and Herbs – Ginger and Lemongrass

Gold – Best Filled Chocolate Nuts – Peanut Butter Praline

Gold – Best Unflavoured Milk Truffle – New Guinea

Silver – Best Filled Chocolate Caramel – Tonka Bean Caramel

Silver – Best Unflavoured Dark Truffle – Dominican Republic

Silver – Best Unflavoured Dark Truffle – Santo Domingo

Bronze – Best Unflavoured Milk Truffle - Grenada

Bronze – Best Filled Chocolate Other – Strawberry and Pink Peppercorn

272. MATTHIEU DE GOTTAL - England/Belgium

2015

Bronze – Best Unflavoured Dark Truffle – Indochine

Bronze – Best Filled Chocolate Alcohol – Penderyn Blanc

2016

Gold – Filled Chocolates Alcohol Ganache – Cardinal Mendoza's Bitter Mandarin

Silver - Filled Chocolates Alcohol Ganache – Dark Milk XO

Silver - Filled Chocolates Alcohol Ganache – Rum Raisin Twist

Silver – Filled Chocolates Flavoured Other – Porridge & Honey

273. MAYA CHOCOLATE – England

2018

Bronze – Flavoured Dark Chocolate Bar – Cuba Origin 70% Dark Chocolate with Olive & Sesame

Bronze – Flavoured White Chocolate Bar – Dulcey 32% Chocolate with Macadamia Nuts & Mango

2019

Silver – Flavoured Dark Chocolate Bar – Bergamot & Bronte Pistachio

Bronze – Flavoured Dark Chocolate Bar – Santo Domingo Cognac Figs & Walnuts

Bronze – Flavoured Dark Chocolate Bar – Spicy Black Berries

Bronze – Flavoured Milk Chocolate Bar – Arriba Nutty Apricots

274. McGUIRE CHOCOLATE – Canada

2019

Bronze – Milk Bean To Bar – Big Booty Hank

Bronze – Milk Bean To Bar Flavoured – Santa Paws

275. MEIJI: The CHOCOLATE - Japan

2017

Bronze – Dark Bean to Bar under 80% - Mexico White Cacao

Bronze – Milk Bean to Bar – Dominica Dark Milk Deep Fruity Cacao

Bronze – Milk Bean to Bar – Vivid Milk

Bronze – Milk Bean to Bar – Velvet Milk

Bronze – Milk Bean to Bar – Sunny Milk

2018

Bronze – Milk Bean To Bar – meiji The Chocolate Brilliant Milk

Bronze – Milk Bean To Bar – meiji The Chocolate Mexico White Cacao Milk

2019

Bronze – Dark Bean To Bar Under 90% - The Chocolate Comfort Bitter

Bronze – Dark Bean To Bar Under 90% - The Chocolate Peru Dark

276. ME TO WE – England

2018

Bronze – Milk Bean To Bar – Me To We Milk Chocolate

Bronze – Flavoured Dark Chocolate Bar – Me To We Dark Chocolate with Goldenberries

2019

Silver – Milk Bean To Bar – Me To We Milk Chocolate

277. MELANGE CHOCOLATES - England

2017

Bronze – Flavoured Milk Chocolate Bar – Salted Caramel and Juniper Berries

278. MELT - England

2006

Gold – Best Filled Chocolate – Passion and Mango Fruit Cube

Gold – Best Filled Chocolate – Raspberry Chuao

Silver – Best Filled Chocolate – Sea Salted Caramel

Bronze – Best Filled Chocolate – Café Manjari Square

2008

Silver – Best Ganache Filled Chocolate – Amedei Truffle

Silver – Best Ganache Filled Chocolate – Raspberry Duo

Bronze – Best Ganache Filled Chocolate – Vanilla Ganache and Tonka Feuillantine

Bronze – Best Ganache Filled Chocolate – Passion Fruit Caramel & Mandarin Ganache

2009

Silver - Best Ganache Filled Chocolate – Peanut Butter and Raspberry

Silver - Best Ganache Filled Chocolate – Olive Oil Caramel

Bronze – Best Ganache Filled Chocolate – Banana Coconut and Passion Fruit

2011

Gold – Best Filled Chocolate Fruit – Pear Tatin

Silver – Best Filled Chocolate Caramel – Coffee Caramel

Silver – Best Flavoured Milk Bar – Sea Salt Bar

Bronze – Best Milk Truffle – Pickled Ginger

2013

Silver – Best Filled Chocolate Other – Flat White Coffee

2015

Bronze – Best Filled Chocolate Other – Salted Square

2016

Silver – Filled Chocolates Flavoured Other – Tonka & Cocoa Nib Marzipan

Silver – Filled Chocolates White – Muscovado Bonbon

Bronze – Filled Chocolates Floral Spice Ganache – Chai Tea Bonbon

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Dark Chocolate Dairy Free Passion Fruit

Bronze – Filled Chocolates Layered – Coffee and Walnut Dream

2018

Silver – Filled Chocolates Other BonBon – Sesame and Honey

Bronze – Dark Bean To Bar 80% And Over – Solomon Islands

Bronze – Filled Chocolates Other Caramel – Rhubarb Caramel

279. MENAKAO - Madagascar

2017

Bronze – Tree to Bar – Menakao 10%%

Bronze – Milk Bean to Bar – 45% Milk Madagascan Vanilla

2018

Bronze – Flavoured Dark Chocolate Bar – 63% Orange & Cranberries

280. MENDOA CHOCOLATE – Brazil

2018

Bronze – Flavoured Dark Chocolate Bar – Mendoza Classic 60% Cocoa with Ginger

2019

Bronze – Tree To Bar – 40% Cacao ao Leite

281. MESTICO CHOCOLATES – Brazil

2018

Silver – Flavoured Dark Chocolate Bar – Mestico 62% Café (Coffee)

Bronze – Tree To Bar – 35% White Chocolate

Bronze – Tree To Bar – Trinitario Varietal

Bronze – Tree To Bar – 81% Catongo White Forastero

282. METIISTO – Sweden

2016

Silver – Dark Bean To Bar Under 80% - Madagascar 72%

Silver – Dark Bean To Bar Under 80% - Nicaragua 70%

Silver – Bean To Bar Milk Under 45% - Madagascar Dark Milk 56%

Silver – Bean To Bar Milk Under 45% - Honduras Dark Milk 60%

2019

Gold – Dark Bean To Bar Under 90% - Tenaru 67%

Silver – Milk Bean To Bar – Tenaru Milk 58%

Bronze – Dark Bean To Bar Under 90% - Patovaki 72%

Bronze – Milk Bean To Bar – Black Post Dark Milk 55%

International Rising Star Award (Joint) 2019

283. MICHEL CLUIZEL - France

2006

Gold – Best Bean To Bar – Michel Cluizel Maralumi

Silver – Best Bean To Bar – Michel Cluizel Mangaro

Bronze – Best Bean To Bar – Michel Cluizel Tamarina

2009

Silver – Best Milk Chocolate Bar – Grand Lait 45%

Bronze – Best Milk Chocolate Bar – Mangaro Lait

2011

Gold – Bean To Bar: Best Dark Bar – Los Ancones 67%

Gold – Best Flavoured Dark Bar – Coffee

Gold – Bean To Bar Best Milk Bar – Maralumi 47% (**Best in Category**)

Silver – Best Flavoured Dark Bar – Orange Peel

Bronze – Bean To Bar: Best Dark Bar – 85%

2013

Gold – Best Flavoured Milk Chocolate Bar – Caramel 45%

Silver – Best Dark Chocolate Bean To Bar – Mokaya 66%

2015

Silver – Best Flavoured Dark Chocolate Bar – Noir 72% Mendant

Bronze – Best Dark Chocolate Bean To Bar Over 80% - Noir Infini 99%

2016

Gold – Dark Bean To Bar Under 80% - Plantation Vila Gracinda

Silver - Dark Bean To Bar Under 80% - Noir 72% Cacao

Silver – Dark Bean To Bar Over 80% - Grand Noir 85%

2019

Silver – Bean To Bar Seasoned – Plantation Mokaya Noir 66%

Silver – Milk Bean To Bar – Plantation Riachuelo Milk 51%

284. MINIMAL - Japan

2017

Silver – Dark Bean to Bar under 80% - Fruity Citric Bolivia 67%

Silver – Dark Bean to Bar under 80% - Fruity Berry-like Fine Vietnam 68%

Silver – Dark Bean to Bar under 80% - Nutty Raw-like Haiti

Bronze – Dark Bean to Bar under 80% - Fruity Berry-like Fine Columbia 65%

Bronze – Dark Bean to Bar under 80% - Fruity Berry-like Fine Dark Roast Vietnam 68%

Bronze – Dark Bean to Bar under 80% - Nutty Chocolaty Indonesia 70%

Bronze – Dark Bean to Bar under 80% - Fruity Citric Fine Bolivia 67%

2018

Silver – Packaging Bar Wrappers

Bronze – Spreads Other Dark Chocolate Spreads – Chocolate Spread Colombia

285. MIRZAM - Dubai

2017

Silver – Dark Bean to Bar under 80% - Single Origin India

Silver – Flavoured Dark Chocolate Bar – Rose

Silver – Flavoured Dark Chocolate Bar – Dates & Fennel

Silver – Flavoured White Chocolate Bar – Saffron Infused White Chocolate

Bronze – Flavoured White Chocolate Bar – Orange Blossom Infused with Roasted Almond

2018

Silver – Dark Bean To Bar Under 80% - 65% Dark Chocolate Indian

Bronze – Dark Bean To Bar Under 80% - 65% Dark Chocolate Vietnam

Bronze – Dark Bean To Bar Under 80% - 72% Dark Chocolate Madagascar

Bronze – Flavoured Milk Chocolate Bar – 52% Dark Milk Chocolate with Coconut

Bronze – Flavoured White Chocolate Bar – Alphonso Mango White Chocolate

Bronze – Flavoured White Chocolate Bar – White Chocolate Aseeda

Bronze – Flavoured White Chocolate Bar – White Chocolate with Roasted Cashew & jaggery Sugar

Bronze – Packaging Bar Wrappers

2019

Bronze – Dark Bean To Bar Under 90% - 72% Dark Chocolate Single Origin Tanzania

Bronze – Bean To Bar Flavoured – 62% Dark Chocolate with Rose

Bronze – Milk Bean To Bar Flavoured – 52% Dark Milk Chocolate with Coconut

286. MISINA COKOLADA/MISHA`S CHOCOLATE - Hungary

2017

Silver – Dark Bean to Bar under 80% - Dark 75%

2018

Gold – Dark Bean To Bar Under 80% - Vietnam Dark 70%

Silver – Dark Bean to Bar 80% And Over – Tanzania Dark 85%

Bronze – Dark Bean To Bar Under 80% - Honduras Dark 70%

Bronze – Milk Bean To Bar – Dark Milk 60%

Bronze – Flavoured Dark Chocolate Bar – Tanzania Dark 75% + Cocoa Nibs

Bronze – Flavoured Dark Chocolate Bar – Tanzania Dark 65% + Sea Salt

Bronze – Flavoured Dark Chocolate Bar – Tanzania Dark 65% + Truffle Sea Salt

2019

Silver – Dark Bean To Bar Under 90% - Madagascar Dark 70%

Silver – Milk Bean To Bar – Tanzania Milk 50%

Silver – Milk Bean To Bar – Vietnam Dark Milk 60%

Bronze – Dark Bean To Bar Under 90% - Solomon Islands Dark 70%

Bronze – Milk Bean To Bar – Madagascar Milk 50%

287. MISSION CHOCOLATE - Brazil

2017

Bronze – Dark Bean to Bar under 80% - Sao Paolo 75%

Bronze – Dark Bean to Bar under 80% - Catongo 70% - The White Forastero

2018

Gold – Flavoured Dark Chocolate Bar – Three Theos-Cacao+Bicolor+Cupuacu

Gold – Packaging Bar Wrappers

Bronze – Dark Bean To Bar Under 80% - 72% Puerto Rico – The Last Harvest

Bronze – Filled Chocolates Other BonBon – Theobroma Bicolor Dragees

Bronze – Filled Chocolates Other BonBon – Three Theos Mendant: Cacao + Bicolor+Cupuacu

2019

Bronze – Milk Bean To Bar Flavoured – Brazilian Desserts: Pao De Mei

288. MOLUCCA CRAFT CHOCOLATE - USA

2017

Bronze – Dark Bean to Bar under 80% - 70% Espanola, DR

Bronze – Dark Bean to Bar under 80% - 72% Morogoro, Tanzania

Bronze – Flavoured Dark Chocolate Bar – Pink Salt and Nibs Bar

289. MONTECRISTI – Ecuador

2016

Silver – Flavoured Dark Chocolate Bar – Manabi 70% with Cacao Nibs

Silver – Packaging Multiple Bars – Trio of Fine Flavour Dark Chocolate Bars

Bronze – Dark Bean To Bar Under 80% - Manabi 70%

Bronze – Flavoured Dark Chocolate Bar – Canuto - Manabi 70% with Sea Salt

290. MOOCOCO CHOCOLATERIE – England

2019

Silver – Filled Chocolates Plain Truffle – Dark Chocolate Truffle

291. MOONSTRUCK - USA

2011

Bronze – Bean To Bar Best Milk Bar – 39% Venezuelan

Bronze - Best Dark Bar (Bean To Bar sub-category) – Fortunato No.4

292. MS3 AGRI-VENTURES – Philippines

2018

Bronze – Drinking Chocolate Plain (for water emulsion) – MS3 Choco Unsweetened

2019

Silver – Drinking Chocolate Flavoured – MS3 Bonchoc with Cashew and Coffee Granules

Bronze – Bean To Bar Flavoured – MS3 Bonchoc with Cashew and Coffee Granules

Bronze – Drinking Chocolate Plain (for water emulsion) – MS3 100% Dark Chocolate Cacao Tablet

293. MUCHO-MONDO CHOCOLATE - Mexico

2017

Bronze – Dark Bean to Bar under 80% - Tapachula

2018

Silver – Flavoured Dark Chocolate Bar – Tejate

Silver – Flavoured Milk Chocolate Bar - Carmin

Bronze – Flavoured Milk Chocolate Bar – Sal con Chile del Huerto mucho y Grana Cochinilla

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Grana en su casa

Bronze – Brand Experience – Carmin and Tejate bars, Ghana en su casa box

2019

Bronze – Dark Bean To Bar Under 90% - Arroyo Hondo IV 70%

Bronze – Dark Bean To Bar Under 90% - Emiliano 70%

294. MUSEE DU CHOCOLAT THEOBROMA – Japan

2018

Gold – Dark Bean To Bar Under 80% - Madagascar Cacao project 65%

Silver – Filled Chocolates Plain Truffle – Namachoco Truffle

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Truffle Yuzu

Silver – Packaging Bar Wrappers

Bronze – Dark Bean To Bar Under 80% - Peru Piura White 70%

295. MUTARI CHOCOLATE – USA

2019

Silver – Drinking Chocolate Plain (for milk-based drinks) – 72% Uganda, Semuliki Forest
Sipping Chocolate

296. NADALINA – Croatia

2019

Bronze – Dark Bean To Bar Under 90% - Cuba 68% Baracoa

297. NEGRO DOCE – Brazil

2019

Bronze – Milk Bean To Bar – Negro Doce 45%

298. NEW TREE - Belgium

2008

Bronze – Best Flavoured Dark Chocolate Bar – 73% Pink Pepper

299. NICKY GRANT - England

2011

Gold – Best Filled Chocolate Spice and Herb – Fennel and Ginger

2018

Silver – Filled Chocolates Layered – Blackcurrant & Rose

Bronze – Filled Chocolates Layered – Apricot, Rosemary & Pistachio

300. NIKO B ORGANIC CHOCOLATES - England

2011

Bronze – Best Filled Chocolate Other Flavours – Honey Nougat

301. NOBILIS – Hungary

2019

Bronze – Filled Chocolates Panned And Enrobed Fruit And Nuts – Dark Chocolate Coated Apple Crisps

Bronze – Packaging Boxes With Contents – Pink and Black (Pink)

302. OBERWEIS - USA

2009

Silver – Best Flavoured Dark Chocolate Bar – Cumin and Pistachio

303. OBOLO CHOCOLATE – Chile

2016

Gold – Dark Bean To Bar Under 80% - 70% Cacao

2017

Silver – Dark Bean to Bar under 80% - 70% Tostado Suave

Bronze – Dark Bean to Bar under 80% - 70% Cacao

2018

Silver – Dark Bean To Bar Under 80% - Obolo Chocolate 70% Cacao

2019

Silver – Dark Bean To Bar Under 90% - Obolo 70% Cacao Puro

Silver – Milk Bean To Bar – Obolo Chocolate 51% Dark Milk

Bronze – Bean To Bar Flavoured – Obolo 64% Cacao Masala Chai

Bronze – Bean To Bar Flavoured – Obolo 64% Earl Grey

Bronze – Bean To Bar Flavoured – Obolo Patagonia Campfire Bar, 64% Cacao

Bronze – White Bean To Bar – Obolo 37% White Chocolate

304. OCELOT - Scotland

2015

Silver – Best Packaging Boxes – Truffles Box

Bronze – Best Flavoured Dark Chocolate Bar – Hebridean Sea Salt

Bronze – Best Flavoured Dark Chocolate Bar – Piura Porcelana with Salted Marcona Almonds

Bronze – Best Filled Chocolate Alcohol – Single Malt Whisky Truffle

Bronze – Best Packaging Bars – Hebridean Sea Salt Bar and Bee Pollen and Mango Bar

305. OCTO CHOCOLATE - England

2017

Bronze – Flavoured Dark Chocolate Bar – Raw Chocolate Bar with Almonds, Coffee & Mulberry

2018

Bronze – Filled Chocolates Other BonBon – Hazelnuts Coated in Coconut Chocolate

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Coconut Fig Bonbon Dipped in Almond Chocolate

306. OIALLA - Denmark

2013

Silver – Best Milk Chocolate Bean to Bar – Milk Chocolate 46%

Bronze – Best Dark Chocolate Bean To Bar – Dark Chocolate 72%

2018

Silver – Dark Bean To Bar Under 80% - Oialla Organic Dark Chocolate 78%

Silver – Dark Bean to Bar 80% And Over – Oialla Organic Dark Chocolate 100%

Silver – Filled Chocolates Other Caramel – Oialla & Hip Rose

Bronze – Dark Bean To Bar Under 80% - Oialla Organic Dark Chocolate 72%

Bronze – Milk Bean To Bar – Oialla Organic Milk Chocolate 46%

Bronze – Filled Chocolates Salted BonBon – Oialla & Sea Salt

Bronze – Filled Chocolates Other Caramel – Oialla & Wild Camomile

Bronze – Filled Chocolates Other BonBon – Oialla and Roasted Macadamia Nuts

307. OLIVIA - Canada

2011

Silver – Bean To Bar: Best Dark Bar – 76%

308. OMNOM - Iceland

2015

Silver – Best Packaging Bars – Madagascar 66% AND Lakkris and Sea Salt

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Madagascar 66%

Bronze – Best Milk Chocolate Bean To Bar Under 45% - Milk of Madagascar 45%

Bronze – Best Flavoured Milk Chocolate Bar – Sea Salted Almonds and Milk 45%

Bronze – Best Flavoured Milk Chocolate Bar – Lakkris and Sea Salt

309. ONE/ONE CACAO - Jamaica

2017

Silver – Tree to Bar – Mahogany Hall 68%

Bronze – Tree to Bar – Mahogany Hall 71%

310. ORBAEK & EVE – Denmark

2018

Bronze – Milk Bean To Bar – Nord Lys

2019

Bronze – Packaging Bar Wrappers

311. ORGANIC SEED AND BEAN - England

2011

Silver – Best Flavoured Dark Bar – Sea Salt

Bronze – Best Flavoured Dark Bar – Chili and Lime

312. ORIGINAL BEANS - Switzerland

2011

Gold – Best Packaging Bars – Original Beans

Silver – Best Dark Bar (Bean To Bar sub-category) – Beni Wild Harvest 66%

Silver – Best Dark Bar (Bean To Bar sub-category) – Cru Virunga 70%

2013

Gold – Best Packaging Bars – The Story of Cacao in Four Bars

Silver – Best Dark Chocolate Bean To Bar – Beni Wild Harvest 60%

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Papua Kerifat

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Piura Porcelana

Bronze – Best Milk Chocolate Bean To Bar – Over 45% - Femmes De Virunga

2017

Silver – Dark Bean to Bar 80% and over cocoa solids – Cusco Chuncho 100%

Silver - Flavoured Dark Chocolate Bar – Cru Udzungwa 70% with Nibs

313. ORO DE CACAO – Switzerland

2019

Bronze – Milk Bean To Bar – Milk Chocolate Cuba 60%

314. OTTAR CHOCOLATE - England

2017

Gold – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Blackcurrant, Bay and Clementine

Gold – Salted Caramel with Milk Chocolate Spreads – Sweet Sea Salt Fennel Caramel

Silver – Salted Caramel with Milk Chocolate Spreads – Sea Salt Rosemary Caramel

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Garden Mint & Sweet Basil

Silver – Filled Chocolates Layered – Negroni

Bronze – Salted Caramel with Milk Chocolate Spreads – Sea Salt Caramel

315. PALETTE DE BINE – Canada

2016

Gold – Dark Bean To Bar Under 80% - Kokoa Kamili Tanzania 72%

Bronze – Flavoured Dark Chocolate Bar – Sapin (Fir)

2017

Silver – Dark Bean to Bar under 80% - Vietnam Lam Dong 72%

Silver – Dark Bean to Bar under 80% - Perou Maranon 70%

Silver – Flavoured Dark Chocolate Bar – Wild Harvest Bolivie “Sapin”

Silver – Packaging Bars – Fabrique de chocolat Mont-Tremblant (Single Origin Bar)

Bronze – Dark Bean to Bar under 80% - Tanzanie Kokoa Kamili 72%

2018

Gold – Flavoured Dark Chocolate Bar – “Bines a l’erable” Wild Bolivia 70%

Silver – Flavoured Dark Chocolate Bar – “erable & sapin” Wild Bolivia 70%

2019

Bronze – Bean To Bar Flavoured – Tanzanie Café 70% Kokoa Kamili

316. PAMACO - Switzerland

2008

Silver – Best House Dark Chocolate Bar – Samatari

Silver – Best House Dark Chocolate Bar – Maracado

Silver – Best Milk Chocolate Bar – Criovemi

317. PANA - Australia

2015

Bronze – Best Packaging Bars – New 45g Bar Design

318. PANGEA CHOCOLATE - Spain

2017

Bronze – Dark Bean to Bar under 80% - Caribe Dominican Republic 76%

Bronze – Dark Bean to Bar under 80% - Alto Beni Bolivia 76%

Bronze – Dark Bean to Bar 80% and over cocoa solids – South Cotabato Philippines 83%

2018

Bronze – Dark Bean To Bar Under 80% - Madagascar, Sambirano 76%

Bronze – Dark Bean To Bar Under 80% - Peru, Chililique 71%

Bronze – Dark Bean To Bar Under 80% - Philippines, South Cotabato 76%

319. PAPA CHOCOLAT - Canada

2013

Silver – Best Filled Chocolate Alcohol – Winston

2015

Silver – Best Dark Chocolate Bean To Bar Over 80% - 80% Origin Peru

Bronze – Best Flavoured Dark Chocolate Bar – 85% Peru with Hazelnuts

Bronze - Best Flavoured Dark Chocolate Bar – 75% with Christmas Spice

Bronze – Best Filled Chocolate Caramel – La Mer

320. PARADAI CHOCOLATE – Thailand

2019

Silver – Dark Bean To Bar Under 90% - Thailand, Nakorn Si Thammarat, Dark 75%

Silver – Packaging Bar Wrappers

Bronze – Tree To Bar – Nakorn Si Thammarat, Paradai Estate, Dark 70%

Bronze – Milk Bean To Bar – Belize, Milk 63%

Bronze – Filled Chocolates Other Caramel – Miang-Kham Caramel

321. PAUL A. YOUNG - England

2005

Gold – Best Filled Chocolate Bar – Sea Salted Caramel

Silver – Best Filled Chocolate Bar – Raspberry Ganache

Silver – Best Dark Truffle

2006

Gold – Best Plain Dark Truffle

Silver – Best Filled Chocolate – Sea Salted Caramel

Best New Chocolate Shop 2006

2008

Silver – Best Plain Dark Truffle

Silver – Best Drinking Chocolate – Spiced Aztec

Bronze – Best Drinking Chocolate – House Aztec

Bronze – Best Flavoured Milk Chocolate Bar – Fennel Seeds and Ginger

2009

Gold – Best Flavoured Dark Chocolate Bar – Black Cardamom and Stem Ginger

Gold - Best Drinking Chocolate (Unflavoured) – Aztec

Silver – Best Filled Praline or Bonbon – Sea Salted Almond Rocher

Silver – Best Dark Truffle (Unflavoured) – 70% Chuao

Silver – Best Ganache Filled Chocolate – 10 Year Glenmorangie

Bronze – Best Flavoured Milk Chocolate Bar – Stem Ginger with Fennel Seed

Bronze – Best Ganache Filled Chocolate – Sichuan Pepper and Mango

Bronze – Best Dark Truffle (Unflavoured) – Los Ancones Truffle 67%

2011

Gold – Best Filled Chocolate Caramel – Sea Salted Caramel

Gold – Best Hot Chocolate Flavoured - Aztec

Silver – Best Filled Chocolate Other Flavours – Yorkshire Rhubarb and Stem Ginger

Silver – Best Dark Truffle – 82% Venezuelan

Silver – Best Flavoured Dark Bar – Voatsiperifery Pepper

Silver – Best Filled Chocolate Alcohol – Chateau Civrac

Bronze – Best Flavoured Dark Bar – Sea Salted Caramel

2013

Gold – Best Filled Chocolate Fruit – Passion Fruit Curd

Silver – Best Filled Chocolate Caramel – Sea Salted Caramel

Bronze – Best Filled Chocolate Other – Banoffee Pie Truffle

Special Award: Award For Innovation 2013: Paul Young, Paul A. Young

2017

Silver – Filled Chocolates Salted Caramel – Sea Salted Caramel

Bronze – Filled Chocolates Other Caramel – California Prune and Madagascan Vanilla Caramel

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Sea Buckthorn curd

Bronze – Filled Chocolates Nut Based – Pistachio and Rose Praline

Bronze – Filled Chocolates Layered – Bakewell Tart Truffle

Bronze – Filled Chocolates Layered – Berries, Cherries and Kirsch

Bronze – Filled Chocolates White – Rhubarb and Custard

Bronze – Salted Caramel with Milk Chocolate Spreads – Sea Salted Caramel

2019

Silver – Filled Chocolates Salted BonBon – Milk Chocolate Sea Salted Caramel

Bronze – Filled Chocolates Salted BonBon –Gold Rush – Buttermilk, Sea Salt & Sourdough

Bronze – Filled Chocolates Nut Based – Rosemary and Olive Oil Gianduja

322. PAUL HUM (Head Chocolatier – Paul A.Young) – England

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Yuzu/Wasabi/Soy
“Eastern Dreams”

323. PAUL WAYNE GREGORY - England

2006

Gold – Best Filled Chocolate – Passion Fruit Bourbon

Silver – Best Filled Chocolate – Space Dust Bonbon

2008

Silver – Best Filled Praline or Bonbon – Praline Crunch Bonbon

Bronze – Best Ganache Filled Chocolate – Coconut Bonbon

2009

Gold – Best Ganache Filled Chocolate – Coconut Bonbon

Silver – Best Ganache Filled Chocolate – Salted Caramel Bonbon

Silver – Best Ganache Filled Chocolate – A Hint of Liquorice Bonbon

2011

Gold – Best Filled Chocolate Spice and Herb – Soft Butter Cream Vanilla

Gold – Best Filled Chocolate Spice and Herb – Fresh Mint

Gold – Best Filled Chocolate Alcohol – Dark Rum

324. PEANO - Italy

2015

Bronze – Best Unflavoured Dark Truffle – Dark Chocolate Truffle Praline

325. PETITE PATRIE CHOCOLATE – Canada

2019

Bronze – Dark Bean To Bar Under 90% - Copan Honduras 72%

Bronze – Dark Bean To Bar Under 90% - Karkar Island, Papua New Guinea 80%

326. PHIABELLA CHOCOLATES – USA

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Red Tourmaline

327. PLANTATION CHOCOLATES – England

2016

Bronze – Filled Chocolates Fruit Ganache – Lemon & Sea Salt Ganache

328. POTOMAC - USA

2011

Silver – Bean To Bar: Best Dark Bar – Upala 70%

2013

Silver – Best Dark Chocolate Bean To Bar – San Martin 70%

2017

Bronze – Dark Bean to Bar under 80% - Duarte, Dominican Republic 70%

329. PRAETSCH - Germany

2015

Bronze – Best Flavoured Dark Bar – Johann Oberholz Sandalwood

Bronze – Best Flavoured Milk Chocolate Bar – Johann Oberholz Red Roses

Bronze – Best Flavoured Milk Chocolate Bar – Johann Oberholz Holy Night

330. PRALUS - France

2005

Bronze - Best Bean To Bar Chocolate Makers Bar (disc. judges award) – Pralus Java 70%

2009

Gold – Best Filled Praline or Bonbon – Barre Infernale Lait

Gold – Best Drinking Chocolate (Unflavoured) – Cacao Show Drinking Chocolate

Silver – Best Dark Organic Chocolate Bar – Le 100%

2011

Gold – Best Filled Chocolate Nuts – Cubissimo Hazelnuts and Almonds (**Best in Category**)

Gold – Best Filled Chocolate Nuts – Barre Infernale Noir Almonds

Gold – Best Filled Chocolate Nuts - Barre Infernale Les Hazelnuts

Silver – Bean To Bar: Best Dark Bar – Chuao 75%

Bronze – Best Packaging Bars – Pyramide Bio

Bronze – Best Packaging Bars – Pyramide Tropique

2013

Silver – Best Flavoured Milk Chocolate Bar – Barre Infernale Lait 160g

Silver – Best Packaging Bars – Napolitains 120g

Bronze – Best Filled Chocolate Nuts – Barre Infernale Pistache

Bronze – Best Milk Chocolate Bean To Bar – Tablette Melissa 100g

331. PRESTAT - England

2009

Bronze – Best Ganache Filled Chocolate – Strawberry

2019

Bronze – Filled Chocolates Plain Truffle – Napoleon the III Truffle

332. PUMP STREET BAKERY - England

2015

- Gold – Best Flavoured Milk Chocolate Bar – Rye Crumb Milk and Sea Salt 60%
- Silver – Best Dark Chocolate Bean To Bar Under 80% - Grenada 70% Crayfish Bay Estate
- Silver - Best Dark Chocolate Bean To Bar Under 80% - Madagascar Criollo 74%
- Silver – Best Packaging Bars – Chocolate Bar Packaging
- Silver - Best Dark Chocolate Bean To Bar Over 80% - Honduras 80%
- Bronze – Best Flavoured Dark Chocolate Bar – Sourdough and Sea Salt 66%
- Bronze – Best Milk Chocolate Bean To Bar Over 45% - Madagascar Milk 58%

2016

- Gold – Dark Bean To Bar Over 80% - Chocolate Ecuador 85%
- Silver – Flavoured Dark Chocolate Bar – Chocolate Eccles 55%
- Silver – Flavoured Milk Chocolate Bar – Honduras Bread & Butter 58%
- Silver – Drinking Chocolate Plain – Single Origin Drinking Chocolat
- Silver – Packaging Boxes – Single Origin Drinking Chocolat

333. QANTU CHOCOLATE - Canada

2017

- Gold – Dark Bean to Bar under 80% - Gran Blanco 70%
- Gold – Dark Bean to Bar under 80% - Morropon 70%
- Silver – Dark Bean to Bar under 80% - La Mar, Chuncho 70%

International Newcomer Award 2017

2018

- Gold – Dark Bean To Bar Under 80% - Bagua 70%
- Gold – Dark Bean To Bar Under 80% - Chuncho 70%
- Gold – Dark Bean To Bar Under 80% - Gran Blanco 70%
- Gold – Dark Bean To Bar Under 80% - Morropon 70%
- Gold – Dark Bean to Bar 80% And Over – Chuncho 100%
- Silver – Dark Bean To Bar Under 80% - Junin 70%

Bronze – Flavoured Dark Chocolate Bar – Maple & Maras Fleur de Sel

2019

Gold – Dark Bean To Bar Under 90% - Chaska 70%

Gold – Dark Bean To Bar Under 90% - Chuncho 70%

Gold – Dark Bean To Bar Under 90% - Morropon 70%

Silver – Dark Bean To Bar 90% And Over – Chuncho 100%

Bronze – Dark Bean To Bar Under 90% - Bagua 70%

Bronze – Bean To Bar Flavoured – Aventure Moka

Bronze – Bean To Bar Flavoured – Silk Road

334. QUADRO – Slovenia (?)

2018

Bronze – Filled Chocolates Other BonBon – Choc`n`rolls Greek Yoghurt with Honey in Milk Chocolate

Bronze – Filled Chocolates Other BonBon – Praline Cakes

335. R AND R CHOCOLATE PALACE - USA

2011

Bronze – Best Dark Truffle – Violet Lavender

336. RAPHIO CHOCOLATE – USA

2018

Silver – Dark Bean To Bar Under 80% - 72% Peru

Silver – Dark Bean To Bar Under 80% - 72% Tanzania

Bronze – Flavoured Dark Chocolate Bar – Clementine Olive Oil

Bronze – Flavoured Dark Chocolate Bar – Coarsely Ground Coffee

2019

Bronze – Dark Bean To Bar Under 90% - 72% Dominican Republic

Bronze – Dark Bean To Bar Under 90% - 72% Tanzania

Bronze – Bean To Bar Flavoured – Meyer Lemon Olive Oil

337. RATIO COCOA ROASTERS – Australia

2018

Silver – Flavoured Dark Chocolate Bar – Macadamia & Lemon Myrtle 63% Blend

338. RAVEN CHOCOLATE – Scotland

2018

Bronze – Dark Bean To Bar 80% And Over – Raven 80% Bar

339. RAW GOODIES - England

2013

Bronze – Best Packaging Bars – Arriba Nacional 70% (using upcycled books and magazines)

340. RAW SPIRIT CHOCOLATE – England

2018

Bronze – Flavoured Dark Chocolate Bar – Earl Grey and Nibs

Bronze – Flavoured Dark Chocolate Bar – Pomegranate Bar

341. REALM OF CREAM – England

2019

Bronze – Filled Chocolates Alcohol Ganache – All Flavours Reserved

Bronze – Filled Chocolates Alcohol Ganache – Pear Pair

342. REEL CHOCOLATE – Serbia

2019

Bronze – Flavoured White Chocolate Bar – Dropped Salted Caramel Chocolate

343. REPUBLICA DEL CACAO - Ecuador

2017

Bronze – Milk Bean to Bar – Ecuador 40%

Bronze – White Bean to Bar – Ecuador 31%

344. RITUAL CHOCOLATE - USA

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Mid Mountain Blend

Bronze – Best Flavoured Dark Chocolate Bar – Fleur de Sel

2016

Gold – Dark Bean To Bar Under 80% - Mid Mountain Blend 70% Cacao

Silver – Packaging Single Bar – Ritual Chocolate Bar

Bronze – Flavoured Dark Chocolate Bar – Fleur De Sel

2018

Silver – Dark Bean To Bar Under 80% - Belize 75%

Silver – Dark Bean To Bar Under 80% - Madagascar, Sambirano 75%

Silver – Dark Bean To Bar Under 80% - Mid Mountain Blend 70%

Silver – Dark Bean To Bar Under 80% - Soconusco, Mexico 75%

Silver – Dark Bean to Bar 80% And Over – One Hundred Percent 100%

Silver – Flavoured Dark Chocolate Bar – Bourbon Barrel Aged 75% Cacao

Bronze – Dark Bean To Bar Under 80% - Ecuador, Camino Verde 75%

Bronze – Dark Bean To Bar Under 80% - Peru, Maranon 75%

Bronze – Flavoured Dark Chocolate Bar – Vanilla Bar 70% Cacao

345. ROCOCO - England

2005

Bronze – Best Filled Chocolate Bar – Chili Truffle

Bronze – Best Dark Truffle

2006

Gold – Best Drinking Chocolate – Rococo Organic

Silver – Best “Chocolatier” Dark Bar (from existing liquor or couverture) – Rococo & Grenada Hurricane Emily (made from the Grenada Chocolate Company’s liquor and blended with couverture)

Silver – Best Flavoured Dark Organic Chocolate Bar – Rococo Basil and Lime

Silver – Best Flavoured Milk Organic Chocolate Bar – Rococo Sea Salt

Silver – Best Plain Dark Truffle

Silver – Best Drinking Chocolate – Rococo Spiced Organic

Bronze – Best Milk Organic Bar – Rococo House

2008

Gold – Best Drinking Chocolate - House

Silver - Best House Dark Chocolate Bar – Manjari 64%

Silver – Best Filled Praline or Bonbon – Salty Caramel Ravioli

Silver – Best Plain Dark Truffle

Bronze – Best Dark Organic Bar – House

Bronze – Best Flavoured Dark Organic Bar – Pink Peppercorn

Bronze – Best Drinking Chocolate – Smilo

Outstanding Contribution to the World of Chocolate Award – Chantal Coady and James Booth (Rococo)

2009

Gold – Best Ganache Filled Chocolate – Passion Fruit and Mango

Gold – Best Ganache Filled Chocolate – Rose and Lychee

Silver – Best Packaging – Rococo Round Box

Bronze – Best Dark Truffle (Unflavoured) – House Truffle

Bronze – Best Drinking Chocolate (Unflavoured) – House Blend

2011

Gold – Best Flavoured Milk Bar – Sea Salt

Gold – Best Filled Chocolate Fruit – Red Berry

Gold – Best Filled Chocolate Alcohol – Grenada and Whisky (**Best in Category**)

Gold – Best Dark Truffle – Grenada 71% House (**Best in Category**)

Gold – Packaging Boxes – Rococo The Cat That Got The Cream (**Best in Category**)

Silver – Best Milk Truffle – Jivara

Silver – Best Packaging Bars – Rococo Basil and Persian Lime

Bronze – Best Filled Chocolate Fruit – Lemon and Violet

Bronze – Best Hot Chocolate Unflavoured – Rococo Spiced Artisan

Bronze – Best Hot Chocolate Unflavoured – Rococo Organic

Britain' Best Chocolatier (joint)

2013

Gold – Best Filled Chocolate Nuts – Salted Chocolate Toffee and Crunchy Praline

Gold – Best Filled Chocolate Caramel – Kalamansi Lime Caramel

Gold – Best Filled Chocolate Caramel – Passion Fruit and Rosemary Caramel

Gold – Best Unflavoured Dark Truffle – Madagascar House Truffle

Silver – Best Flavoured Milk Chocolate Bar – Organic Milk Chocolate Rose Otto Artisan Bar

Bronze – Best Flavoured Milk Chocolate Bar – Organic Milk Chocolate Sea Salt Artisan Bar

Bronze – Best Packaging Filled Chocolate – Rococo Advent Calendar

2015

Gold – Best Filled Chocolate Caramel – Mandarin and Tonka Bean Caramel

Gold – Best Filled Chocolate Plain – Single Origin Peru Ganache

Gold – Best Filled Chocolate Plain - Single Origin Dominican Republic Ganache

Gold – Best Filled Chocolate Plain – Single Origin Chuao Ganache

Silver – Best Filled Chocolate Caramel – Williams Pear Caramel

Silver – Best Filled Chocolate Caramel – Angelsey Sea Salt Caramel Ganache

Silver – Best Flavoured Dark Chocolate Bar – Cardamom Organic Dark Chocolate Artisan Bar

Silver – Best Packaging Boxes – Drinking Chocolate Tin

Bronze – Best Dark Chocolate Bean To Bar Under 80% - GruGroco Organic Dark Chocolate Artisan Bar

Bronze – Best House Dark Chocolate Bar – Peru 63% Cocoa Dark Chocolate Artisan Bar

Bronze – Best Flavoured Dark Chocolate Bar – Morello Cherry Dark Chocolate Artisan Bar

Bronze – Best Filled Chocolate Nuts – Crunchy Hazelnut Praline

Bronze – Best Filled Chocolate Nuts – Pistachio Hazelnut and Almond Praline

2016

Gold – Filled Chocolates Salted Caramel – Honey and Sea Salt Caramel

Gold – Filled Chocolates Layered - Mojito

Silver – Filled Chocolates Fruit Ganache – Clementine Ganache

Bronze – Filled Chocolates Plain House Milk Truffle – Madagascan Milk Chocolate Ganache

Bronze – Filled Chocolates Layered – Pistachio & Rose

2017

Gold – Flavoured Milk Chocolate Bar – Orange Blossom Neroli

Gold – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Yuzu and Sake

Gold – Filled Chocolates Layered – Rooibos (**Golden BonBon**)

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache- Lychee & Thai Lime

Silver – Filled Chocolates Other Caramel – Sticky Toffee Pudding

Silver – Filled Chocolates Nut Based – Macadamia Gianduja

Silver – Filled Chocolates Layered – Liquorice & Rhubarb

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Popcorn Ganache

Bronze – Filled Chocolates Flavoured Other – Caramelised Macadamias & Hazelnuts

Bronze – Filled Chocolate Nut Based – Cashew & Caramelised Cocoa Nib Cluster

2018

Gold – Flavoured White Chocolate Bar – Cardamom Organic White Chocolate Artisan Bar

Silver – Filled Chocolates Alcohol Ganache –British Blackcurrant & Cassis

Silver – Filled Chocolates Layered – Porridge & Raspberry Jam

Silver – Filled Chocolates Layered – The Perfect G&T

Bronze – Flavoured Milk Chocolate Bar – Sea Salt, Almond & Rosemary Organic Milk Chocolate

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Devon Chili

Bronze – Filled Chocolates Salted BonBon – Sea Salted Caramel

Bronze – Filled Chocolates Layered – Somerset Cider

2019

Bronze – Flavoured White Chocolate Bar – White Chocolate Cardamom Wafer Thins

Bronze – Filled Chocolates Salted BonBon – Sea Salt Caramel Dome – Dark

Bronze – Filled Chocolates Salted BonBon – Sea Salt Caramel Dome - Milk

Bronze – Filled Chocolates Other Caramel – Dark Raspberry Caramel

346. ROTHSCHILD CHOCOLATE (formerly R Chocolate) **London - England**

2017

Bronze – Milk Bean to Bar – Milk Chocolate Bar 42%

Bronze – Filled Chocolates Salted Caramel – Sea Salt Caramel Chocolate

2019

Bronze – Filled Chocolates White – Pannacotta

Bronze – Drinking Chocolate Flavoured – Lavender Femme

347. ROZSAVOLGYI CSOKOLADE - Hungary

2009

Silver – Best Ganache Filled Chocolate – Ancho Chili and Lemon Oil

Bronze – Best Ganache Filled Chocolate – Raspberry and Cherry Palinka

2011

Silver – Bean To Bar: Best Dark Bar – Trincheras 70%

Silver – Best Filled Chocolate Fruit – Peach and Passion Fruit

Silver - Packaging Boxes – Rozsavolgyi Csokolade

Bronze – Bean To Bar: Best Dark Bar – Porcelana 71%

2013

Bronze – Best Flavoured Dark Chocolate Bar – Olives and Bread

Bronze – Best Packaging Bars – Trincheras 95% Wrapper

2015

Gold – Best Packaging Boxes – Hot Chocolate Family Packaging

Silver – Best Flavoured Milk Chocolate Bar – Caramelised Lavender Flowers

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Madagascar Criollo

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Puerto Cabello

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Porcelana

Bronze - Best Filled Chocolate Fruit – Bergamot

Bronze - Best Filled Chocolate Other – Gouda Cheese

Bronze – Best Packaging Boxes – Bergamot Packaging

348. SAWADE – Germany

2016

Silver – Filled Chocolates Flavoured Other – Ingwer mit Vodka

Silver – Filled Chocolates Praline – Walnuss auf Weinbrandmarzipan

Silver – Packaging Boxes – 100g Gemischt

2017

Silver – Packaging Boxes – Sawade chocolate box 100g; Sawade chocolate box 40g; Brandenburger Tor; Konigin Luise Pastete

Bronze – Filled Chocolates Alcohol Ganache – Ginger with Vodka

Bronze – Filled Chocolates Alcohol Ganache – Walnut on Brandy Marzipan

Bronze – Filled Chocolates Layered – Konigin Luise Praaline

2018

Silver – Packaging Boxes with Contents – Sawade large box of dark chocolates; Sawade chocolate box, mixed; Brandenburger Tor, 40g; Konigin Luise Pastete

Bronze – Filled Chocolates Alcohol Ganache – Ginger with Vodka

Bronze – Filled Chocolates Alcohol Ganache – Walnut on Brandy Marzipan

Bronze – Filled Chocolates Layered – Queen Luise Praline

2019

Silver – Filled Chocolates Alcohol Ganache – Walnut on Brandy Marzipan

Silver – Filled Chocolates Layered – Queen Luise Praline

Silver – Packaging Boxes With Contents – Sawade Non-Alcoholic Box of Chocolates, 110g; Sawade Box of Chocolates “Berlin Television Tower”; Box of Chocolates “Mistletoe”; Berliner Bar; Konigin Luise Pastete

349. SCHARFFEN BERGER - USA

2005

Bronze - Best Milk Chocolate Bar - Milk

350. SCHOKOV - Austria

2015

Bronze – Best Flavoured Dark Chocolate Bar – Organic No. 4 Almond and Cardamom

Bronze – Best Flavoured Dark Chocolate Bar – Organic No. 7 Rosemary and Lemon

2016

Silver – Flavoured Dark Chocolate Bar – Organic No.6 Orange & Cacao Nibs

2018

Silver – Flavoured Dark Chocolate Bar – Organic No. 11 “Walnut & Thyme”

Bronze – Flavoured Dark Chocolate Bar – Organic No. 10 “Juniper & Fir”

2019

Bronze – Flavoured Dark Chocolate Bar – Organic No. 12 “Lavender & Anis”

351. SEED CHOCOLATE – England

2018

Bronze – White Bean To Bar – 40% Toasted White, Peru

Bronze – Flavoured Dark Chocolate Bar – 75% Dark – Gran Nativo Blanco, Peru

Bronze – Flavoured White Chocolate Bar – 40% White with Coconut & Vanilla Peru

2019

Silver – Dark Bean To Bar Under 90% - 75% Dark, Chililique, Peru

Bronze – Dark Bean To Bar Under 90% - 75% Dark, Yapatera, Peru

352. SELFRIDGES - England

2015

Gold – Best Filled Chocolate Caramel – Hebridean Honey and Sea Salted Caramel

Silver - Best Filled Chocolate Caramel – Angelsey Sea Salt Caramel and Tahitian Vanilla

Silver - Best Filled Chocolate Nuts – British Nut Praline

353. SHERATON GRAND LONDON PARK LANE – England

2019

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Cardamom, Lemon Marmalade & Alunga 41% Bonbon

354. SIRENE – Canada

2016

Silver – Dark Bean To Bar Under 80% - Lachua 73%

Silver – Bean To Bar Milk Over 45% - Guatemala 65%

Bronze – Bean To Bar Milk Over 45% - Madagascar 65%

Bronze - Dark Bean To Bar Under 80% - Costa Esmeraldas 73%

2017

Silver – Dark Bean to Bar under 80% - Kokoa Kamili

Silver – Milk Bean to Bar – Lachua Dark Milk

Bronze – Dark Bean to Bar under 80% - Tingo Maria

2018

Silver – Dark Bean to Bar 80% And Over – 100% Costa Esmeraldas

Bronze – Dark Bean To Bar Under 80% - Lachua

Bronze – Flavoured Milk Chocolate Bar – Old Friend

2019

Silver – Dark Bean To Bar Under 90% - Lachua

Bronze – Dark Bean To Bar 90% And Over – Costa Esmeraldas 100%

Bronze – Milk Bean To Bar Flavoured – Ch`abil

355. SIR HANS SLOANE - England

2006

Gold – Best Flavoured Dark Organic Bar – Caramelised Hazelnuts

2008

Gold – Best Flavoured Dark Chocolate Bar – Rose Petal

Silver – Best Flavoured Dark Chocolate Bar – Raspberry

Silver – Best Flavoured Dark Chocolate Bar – Almond

Silver - Best Ganache Filled Chocolate – Passion Fruit

Bronze – Best Dark Flavoured Chocolate Bar – Orange Sesame

Bronze – Best Dark Flavoured Chocolate Bar – Chinese Tea

2009

Gold – Best Flavoured Milk Chocolate Bar – Mandarin Cranberry

Silver – Best Filled Praline or Bonbon – Coffee

Silver – Best Filled Praline or Bonbon – Roasted Almond

Silver – Best Milk Truffle (Unflavoured) – Milk Truffle

Bronze – Best Filled Praline or Bonbon – Almond

Bronze – Best Dark Truffle (Unflavoured) – Dark Truffle

Bronze – Best Drinking Chocolate (Unflavoured) – Dark Drinking Chocolate

356. SKS FARMS - Ecuador

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Pacari Esmeraldas 60%

Bronze – Best House Dark Chocolate Bar – Pacari Esmeraldas 60%

Bronze – Best Flavoured Dark Chocolate Bar – Pacari Melcocha 60%

357. SLITTI - Italy

2017

Silver – Gianduja & High Cocoa Content Spreads – Gianera

Bronze – Gianduja & High Cocoa Content Spreads - Riccosa

Bronze – Filled Chocolates Alcohol Ganache – Irish Coffee Praline

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Passion Fruit Praline

358. SOKLET – India

2019

Bronze – Tree To Bar – 55%

Bronze – Tree To Bar – 70%

Bronze – Tree To Bar Flavoured – 70% Bhut Jolokia + Himalayan Pink Salt

359. SNJ PATISSERIE – England

2019

Bronze – Filled Chocolates Plain Truffle – Felchlin Maracaibo Milk Truffle

360. SOLKIKI – England

2016

Bronze – Dark Bean To Bar Under 80% - Toledo, Belize 73% Maya Cacao Criollo x Trinitario

Bronze – White Chocolate Bar Unflavoured – Toasted White Chocolate 37%

2017

Bronze – Dark Bean to Bar under 80% - Gran Nativo Blanco 78%

Bronze – Dark Bean to Bar under 80% - Kablon

Bronze – Dark Bean to Bar 80% and over cocoa solids – Kablon

Bronze – Flavoured Dark Chocolate Bar – Fortunato No. 4, Maranon 68%, Whisky Soaked Nibs

Bronze – Flavoured Milk Chocolate Bar – Fortunato No. 4, Maranon 60%, Whisky Soaked Nibs

Bronze – Flavoured White Chocolate Bar – Gianduja with Piedmont Hazelnut

2018

Silver – Spreads Classic Gianduja – Piedmont Gianduja Chocolate Spread

Bronze – Dark Bean To Bar Under 80% - Gran Palo Blanco, Peru 68%

Bronze – Dark Bean To Bar Under 80% - Vanam, India 75%

Bronze – Milk Bean To Bar – Gran Nativo Blanco 63% Coconut Dark Milk

Bronze – Flavoured Dark Chocolate Bar – Maranon 71%, Peru with Union's Maraba Coffee

Bronze – Flavoured Dark Chocolate Bar – Piedmont Gianduja – Gran Palo Blanco, Peru

Bronze – Flavoured Milk Chocolate Bar – Maranon 60% Union Coffee Coconut Dark Milk

Bronze – Flavoured White Chocolate Bar – Union's Natural Spirit Coffee White Chocolate 40%

Bronze – Flavoured White Chocolate Bar – Yirgacheffe Coffee & Redskin Peanut White Chocolate

2019

Bronze – Spreads Classic Gianduja – Piedmont Gianduja Dark Chocolate Spread

361. SOLOMONS GOLD – New Zealand

2017

Silver – Dark Bean to Bar under 80% - Gold Smooth Dark

2018

Bronze – Flavoured Dark Chocolate Bar – Gold Dark Mint 70%

Bronze – Flavoured Dark Chocolate Bar – Gold Dark Nib 75%

362. SOMA - Canada

2011

Silver – Bean To Bar: Best Dark Bar – 3 Amigos 70%

2017

Gold – Milk Bean to Bar – Milk Old School

Gold – Packaging Boxes – Birch Branch

Silver – Dark Bean to Bar under 80% - Porcelana

Silver – Milk Bean to Bar – Fazenda Boa Vista

Bronze – Dark Bean to Bar under 80% - Bachelor`s Hall

Bronze – Dark Bean to Bar under 80% - Tien Giang

2018

Gold – Dark Bean to Bar 80% And Over – Arcana 100%

Gold – Milk Bean To Bar – Old School Milk (Chuao)

Silver – Dark Bean To Bar Under 80% - Arauca, Colombia 70%

Silver – Dark Bean To Bar Under 80% - Porcelana, Venezuela 70%

Silver – Milk Bean To Bar – Vanua, Fiji Milk 55%

Silver – Flavoured White Chocolate Bar – Mango Chili Bar

Silver – Flavoured White Chocolate Bar – Raspberry Bar

Silver – Packaging Bar Wrappers

363. SOMERVILLE CHOCOLATE – USA

2019

Silver – Milk Bean To Bar Flavoured – Hops Infused Dark Milk Chocolate

Bronze – Dark Bean To Bar Under 90% - Haraii 70%

Bronze – Packaging Bar Wrappers

364. SPAGnVOLA - USA

2015

Silver – Best Dark Chocolate Bean To Bar Under 80% - Oda Cocoa Estate 70% Dark Chocolate Ondo State Nigeria

Silver - Single Estate 70% Dark Chocolate Dominican Republic

Silver – Best Dark Chocolate Bean To Bar Over 80% - Single Estate 80% Dark Chocolate Dominican Republic

365. ST. VINCENT COCOA COMPANY – St. Vincent

2017

Bronze – Tree to Bar – Vincentian Chocolate

366. STANDOUT CHOCOLATE – Sweden

2019

Bronze – Dark Bean To Bar Under 90% - Single Origin Guatemala Lachua 70%

Bronze – Dark Bean To Bar Under 90% - Single Origin Haiti Cap-Haitien 70%

367. SUMMERDOWN - England

2005

Bronze – Best Filled Chocolate Bar – Peppermint Cream

368. SVENNINGSSEN CHOCOLATIER - Denmark

2017

Gold – Filled Chocolates Plain Truffle – Arctic O`Payo

369. SWEETART LAB – England

2016

Gold – Filled Chocolates Layered – Yuzu Marmalade & Sake Ganache Chocolate

370. SWEETIC CSOKOLADE MANUFAKTURA - Hungary

2017

Bronze – Filled Chocolates Alcohol Ganache – Caramel Espresso Praline/Kavelikor bonbon

Bronze – Filled Chocolates Alcohol Ganache – Duzsi Pentaton Cuvee Red Wine Praline

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Guava Yoghurt Bonbon

Bronze – Filled Chocolates Flavoured Other – Piemonte Hazelnut Dragee/Mogyorodrazse

2018

Silver – Flavoured Milk Chocolate Bar – Piemonte Hazelnut & Granola Milk Chocolate

Bronze – Flavoured Dark Chocolate Bar – Caramelized Pecan & Granola Dark Chocolate

Bronze – Filled Chocolates Other BonBon – Candied Lemon Peel in Milk Chocolate with Thyme

2019

Silver – Filled Chocolates Other Caramel – Citrusos Karamell/ Calamansi Caramel

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Som-Rozsavors/Cornel-Pink Pepper Bonbon

Bronze – Filled Chocolates Salted BonBon – Sos Karamell/Salted Caramel Bonbon

371. SWEET MINOU – USA

2019

Bronze – Dark Bean To Bar Under 90% - Guatemalan Cahabon 70% Cacao Dark Chocolate

372. SWEETS ESCALIER – Japan

2018

Gold – Dark Bean To Bar Under 80% - Cuba 70%

Silver – Flavoured Dark Chocolate Bar – Grenada Penja 75% Black Pepper

Bronze – Dark Bean To Bar Under 80% - Tanzania 75%

Bronze – Flavoured Dark Chocolate Bar – Cuba Smoke Sakura Chips

Bronze – Flavoured Dark Chocolate Bar – Gianduja Madagascar Sesame

Bronze – Flavoured Dark Chocolate Bar – Madagascar Smoke Sakura Chips

Bronze – Flavoured Dark Chocolate Bar – Tanzania Black Sesame

Bronze – Flavoured Dark Chocolate Bar – Tanzania Penja 75% White Pepper

Bronze – Flavoured Milk Chocolate Bar – Whisky Barrel-Aged Grenada Milk 60%

2019

Gold – Packaging Bar Wrappers – Wildlife wrapper range

Silver – Bean To Bar Flavoured – Cherry Smoked Bolivia 66%

Bronze – Dark Bean To Bar Under 90% - Chuao, Venezuela 75%

Bronze – Dark Bean To Bar Under 90% - Piura, Peru 70%

373. SZANTO TIBOR FINE CHOCOLATES - Hungary

2013

Bronze – Best House Dark Bar – House Blend Superior Dark Chocolate 70%

2015

Bronze – Best Dark Chocolate Bean To Bar Over 80% - Single Region Baracoa Cuba 88% Ocenta y Ocho

2016

Bronze – Filled Chocolates Flavoured Other – Santo Domingo Hispaniola 70% Cocoa Beans Dragee

Bronze – Filled Chocolates Flavoured Other – Sumaco 100% Dark Chocolate Cocoa Bean Dragee

374. TA.CHO TALLER DE CHOCOLATE - Mexico

2017

Silver – Dark Bean to Bar under 80% - Demetria 71% Finca “El Paraiso”

2018

Silver – Dark Bean To Bar Under 80% - Filomena 64%

Bronze – Dark Bean To Bar Under 80% - Consuelo 73% Finca “La Joya”

2019

Silver – Dark Bean To Bar Under 90% - Dos Cielos 71% Finca “El Rocio”

375. TADZIO CHOCOLATE - England

2017

Bronze – Dark Bean to Bar under 80% - Brazil 73%

376. TAMAN CHOCOLATES - Croatia

2017

Bronze – Flavoured Milk Chocolate Bar – Milk 35 Coconut, Lemon and Lemongrass

2018

Silver – Filled Chocolates Alcohol Ganache – Whiskey and Coffee

Bronze – Flavoured Dark Chocolate Bar – Dark 60 Coffee and Cardamom

Bronze – Flavoured Dark Chocolate Bar – Dark 62 Orange, Pepper and Thyme

Bronze – Flavoured Milk Chocolate Bar – Milk 41 Roasted Sesame and Curry

Bronze – Filled Chocolates Alcohol Ganache – Rum, Mint and Lime

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Lavender and Carob Truffle

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Lemon and Thyme

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Mango and Coriander

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Strawberry and Mint Truffle

2019

Silver – Flavoured Milk Chocolate Bar – Milk 45 Roasted Pumpkin Seeds and Sea Salt

Silver – Filled Chocolates Nut Based – Salty Hazelnut Truffle

377. TASTE ARTISAN CHOCOLATE - USA

2017

Silver – Dark Bean to Bar under 80% - Piura 75%

Bronze – Dark Bean to Bar under 80% - Amazonas 75%

Bronze – Plain Hot Chocolate – Palo Santo 75% Drinking Chocolate

2018

Silver – Dark Bean To Bar Under 80% - Piura 75%

Silver – Milk Bean To Bar – Madagascar Milk 58%

Silver – Drinking Chocolate Plain (for water emulsion) – Chuao Cacao Tea

Silver – Drinking Chocolate Plain (for milk based drinks) – Amazonas 75% Drinking Chocolate

Silver – Drinking Chocolate Plain (for milk based drinks) – Chuao 75% Drinking Chocolate

Bronze – Dark Bean To Bar Under 80% - Amazonas 75%

Bronze – Flavoured Milk Chocolate Bar – Madagascar Chai Milk 58%

Bronze – Drinking Chocolate Plain (for milk based drinks) – Piura 75% Drinking Chocolate

2019

Silver – Drinking Chocolate Plain (for water emulsion) – Chuao Cacao Tea

Silver – Drinking Chocolate Plain (for milk-based drinks) – Chuao 75% Drinking Chocolate

Silver – Drinking Chocolate Plain (for milk-based drinks) – Piura 75% Drinking Chocolate

Silver – Drinking Chocolate Flavoured – Madagascar Chai 58% Drinking Chocolate

Bronze – Dark Bean To Bar Under 90% - Amazonas 75%

Bronze – Dark Bean To Bar Under 90% - Piura 75%

Bronze – Dark Bean To Bar Under 90% - Porcelana 75%

Bronze – Milk Bean To Bar – Madagascar Milk 58%

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Amazonas 75% Drinking Chocolate

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Porcelana 75% Drinking Chocolate

378. TAUCHERLI – Switzerland

2019

Silver – Dark Bean To Bar 90% And Over – Ghana 100%

Silver – Flavoured White Chocolate Bar – Noel

Bronze – Dark Bean To Bar Under 90% - Light Brown Mexico 70%

Bronze – Flavoured Milk Chocolate Bar – Rapeseed

379. TAYLORS OF WHITSTABLE - England

2011

Bronze – Best Dark Truffle – Peach Preserve Geranium Oil and Armagnac

2015

Silver – Best Filled Chocolate Other – Damson Plum and Amaretto Truffles

Bronze – Best Filled Chocolate Other – Peach Geranium and Armagnac Truffles

2016

Bronze – Filled Chocolates Fruit Ganache – Damson Plum & Amaretto Truffle

Bronze – Filled Chocolates Floral Spice Ganache – Peach, Geranium & Armagnac Truffle

Bronze – Filled Chocolate Herb Ganache – Lavender, Kentish Honey & Whisky Truffle

2018

Silver – Filled Chocolates Alcohol Ganache – Damson Plum & Amaretto Dark Chocolate Truffles

2019

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Damson Plum & Amaretto Dark Truffles

380. TAYLOR + BENNETT - England

2016

Bronze – Flavoured Dark Chocolate Bar – 70% Coffee and Cacao Nibs

381. T. BROTHERS - Vietnam

2017

Bronze – Tree to Bar – Dark Chocolate Ba Ria 70%

382. TC CHOCOLATE SHOP - Taiwan

2019

Silver – Tree To Bar Flavoured – TC Taiwan Peanut Chocolate 60%

383. TCHO - USA

2009

Gold – Best Packaging – Tcho 6 Bar Gift Box

2013

Silver – Best Milk Chocolate Bean To Bar – Serious Milk Classic

Silver – Best Unflavoured Drinking Chocolate – TCHO Drinking Chocolate

Bronze – Best Flavoured Milk Chocolate Bar – Mokaccino

Bronze – Best Filled Chocolate Nuts – Classic Serious Milk and New American Gianduja

Bronze – Best Packaging Bars – Mokaccino and Other Bars

384. TERROIR CHOCOLATE – USA

2018

Bronze – Dark Bean To Bar Under 80% - Bolivia, Alto Beni

Bronze – Flavoured Dark Chocolate Bar – Sea Salt 77% Dark Chocolate

Bronze – Flavoured Milk Chocolate Bar – Caramel Crack

Bronze – Flavoured Milk Chocolate Bar – Lavender 60% Dark Milk

Bronze – Flavoured White Chocolate Bar – Lemon Poppy

2019

Silver – Milk Bean To Bar Flavoured – Café Au Lait

Silver – Milk Bean To Bar Flavoured – Salty Nibber

Bronze – Dark Bean To Bar Under 90% - Pisa, Haiti 77%

385. THE CHEQUERS INN - England

2017

Bronze – Filled Chocolates Plain Truffle – Amedei and Tonka

386. THE CHOCOLATE EXPLORERS – Netherlands

2018

Silver – Dark Bean To Bar Under 80% - Mesjokke Mystery Dark

Bronze – Flavoured White Chocolate Bar – Mesjokke Natural Blonde

387. THE CHOCOLATE FROGLET - England

2015

Silver – Best Filled Chocolate Caramel – Welsh Sea Salt Mou Caramel

388. THE CHOCOLATE QUARTER - England

2017

Silver – Plain Hot Chocolate – Tetteh Drinking Chocolate

389. THE CHOCOLATE SOCIETY - England

2016

Gold – Filled Chocolates Herb Ganache – Yuzu & Basil

Gold – Filled Chocolates Other Caramel – Espresso Caramel

Silver – Filled Chocolates Layered – Amaretto Affogato

Silver – Filled Chocolates Salted Caramel – Liquid Salt Caramel

Bronze - Filled Chocolates Herb Ganache – Fennel Pollen

390. THE GRENADA CHOCOLATE COMPANY - Grenada

2005

Bronze - Best Bean To Bar Chocolate Makers Bar (disc. judges award) – Grenada Chocolate Company 71% Organic Dark

2006

Bronze - Best Drinking Chocolate – Smilo

2008

Silver – Best Dark Organic Bar – 71%

2011

Silver – Bean To Bar: Best Dark Bar – 82%

2013

Silver – Best Flavoured Dark Chocolate Bar – Nib-a-Licious

391. THE LONDON CHOCOLATE COMPANY – England

2016

Bronze – Filled Chocolate Alcohol Ganache – Espresso Martini Truffle

2017

Bronze – Filled Chocolate Alcohol Ganache – Dark Beer Truffle

392. THEO - USA

2006

Silver - Best Filled Chocolate – Fig & Fennel

Silver – Best Flavoured Dark Truffle – Burnt Sugar

Bronze – Best Flavoured Dark Truffle – Mint

2008

Gold – Best Flavoured Dark Organic Bar – Fig Fennel and Almond

Gold – Best Ganache Filled Chocolate – Fig and Fennel

Gold – Best Drinking Chocolate – Chipotle Spiced

Silver – Best Filled Praline or Bonbon – Sage Caramel

2009

Silver – Best Milk Chocolate Bar – Jane Goodall 45%

Bronze – Best Ganache Filled Chocolate – Rum Raisin

2011

Gold – Best Hot Chocolate Flavoured – Chipotle (**Best in Category**)

Silver – Best Filled Chocolate Nuts – Gianduja

Silver – Best Hot Chocolate Unflavoured – Dark Sipping

Silver – Best Filled Chocolate Caramel – Saffron Caramel

Silver – Best Filled Chocolate Other Flavours – Pearl Jasmine

Bronze – Best Flavoured Milk Bar – Salted Almond Milk

2013

Gold – Best Filled Chocolate Alcohol – Talisker Ganache Confection

393. THEO AND PHILO CHOCOLATES – Philippines

2018

Silver – Flavoured Milk Chocolate Bar – Milk Chocolate Adobo

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate with Black Sesame & Nuts

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate with Calamansi

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate with Labuyo (Chili)

Bronze – Flavoured Milk Chocolate Bar – Milk Chocolate Turon

Bronze – Flavoured Milk Chocolate Bar – Milk Chocolate with Pili Nut & Pinipig

Bronze – Packaging Bar Wrappers

2019

Silver – Drinking Chocolate Plain (for water emulsion) – Choco Tea

Bronze – Bean To Bar Flavoured – 65% Dark Chocolate with Black Sesame, Cashew & Pili

Bronze – Bean To Bar Flavoured – 65% Dark Chocolate with Green Mango & Salt

Bronze – Bean To Bar Flavoured – 65% Dark Chocolate with Labuyo

Bronze – Milk Bean To Bar Flavoured – Milk Chocolate Adobo

Bronze – Milk Bean To Bar Flavoured – Milk Chocolate with Pili Nuts & Pinipig

Bronze – Drinking Chocolate Plain (for milk-based drinks) – Dark Hot Chocolate

394. THEOBROMA CO. LTD – ?

2019

Silver – Filled Chocolates Alcohol Ganache – Japanese Whisky aged 21 years

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Agreeable

Silver – Filled Chocolates Other Caramel – Caramel Hatchomiso

Bronze – Dark Bean To Bar Under 90% - Colombia Tumaco 65%

Bronze – Dark Bean To Bar Under 90% - Vietnam Ben Tre 70%

Bronze – Dark Bean To Bar 90% And Over – Colombia Tumaco 100%

Bronze – Dark Bean To Bar 90% And Over – Madagascar Cacao Project 100%

Bronze – Milk Bean To Bar – Colombia Tumaco Dark Milk 70%

Bronze – Milk Bean To Bar – Vietnam Ben Tre Dark Milk 65%

Bronze – Flavoured Dark Chocolate Bar – Peanuts Salt

Bronze – Packaging Boxes With Contents – Truffle Matcha & Kinako Box; Japanese Whisky aged 21 years Box

395. THE ROASTING MASTERS – South Korea

2018

Bronze – Dark Bean To Bar Under 80% - Amazonia

Bronze – Dark Bean To Bar Under 80% - Maleku

2019

Bronze – Dark Bean To Bar Under 90% - Maleku

396. THE TEA ROOM CHOCOLATE COMPANY – USA

2016

Silver – Flavoured White Chocolate Bar – Chamomile & Honey

Bronze – Drinking Chocolate Flavoured – Premium White Chocolate with Matcha & Orange Oil

397. THE VIOLET CHOCOLATE COMPANY - Canada

2017

Silver – Flavoured Milk Chocolate Bar – Honey Rosemary

398. THORNTONS - England

2009

Silver – Best Flavoured Milk Chocolate Bar – Tonka Bean

Bronze – Best Flavoured Dark Chocolate Bar – Macadamia

Bronze – Best Milk Chocolate Bar – Venezuelan 38%

2011

Gold – Best Flavoured Milk Bar – Keith Hurdman for Thorntons Tonka

Gold – Best Filled Chocolate Fruit – Keith Hurdman for Thorntons Raspberry and Rose

Gold – Best Filled Chocolate Nuts – Keith Hurdman for Thorntons Crunch Praline

Gold – Best Filled Chocolate Caramel – Keith Hurdman for Thorntons Vanilla Caramel with Cornish Sea Salt

Britain's Best Chocolatier (joint) – Keith Hurdman

2013

Bronze – Best Filled Chocolate Caramel – Keith Hurdman for Thorntons Exotic Fruit Caramel

399. TINY HOUSE CHOCOLATE – USA

2019

Bronze – Bean To Bar Flavoured – 68% Organic Arabica Coffee Dark Chocolate

400. TOBAGO COCOA ESTATE W.I. - Tobago

2013

Silver – Best Dark Chocolate Bean To Bar – 70%

2015

Bronze – Best Dark Chocolate Bean To Bar Under 80% - Tobago Cocoa Estate Chocolate

2016

Silver – Dark Bean To Bar Under 80% - Tobago Estate Chocolate

2017

Silver – Dark Bean to Bar under 80% - Tobago Estate Chocolate

2018

Bronze – Dark Bean To Bar Under 80% - Tobago Estate Chocolate

Bronze – Milk Bean To Bar – Tobago Estate Chocolate Laura Dark Milk

2019

Gold – Milk Bean To Bar – Rosehill Estate Dark Milk

Bronze – Dark Bean To Bar Under 90% - Tobago Estate Chocolate

**401. TOOT-SWEETS SHROPSHIRE CHOCOLATIER -
England**

2013

Silver – Best Filled Chocolate Caramel – Salted Caramel

2015

Silver – Best Filled Chocolate Caramel – Salted Caramel

402. TORTAPISTOCCHI – Italy

2018

Silver – Filled Chocolates Other BonBon – Dragees Raisin, Bitter Almonds and Salt

Bronze – Filled Chocolates Alcohol Ganache – Torta Martinica Dream

Bronze – Filled Chocolates White – Dragees Pistacchio, Orange Powder and Sea Salt

403. TOSIER CHOCOLATE – UK

2018

Gold – Dark Bean To Bar Under 80% - Maya Mountain, Belize 2017 Harvest

Bronze – Dark Bean To Bar Under 80% - Acul du Nord, Haiti 2016 Harvest

Bronze – Dark Bean To Bar Under 80% - Tumaco, Colombia 2017 Harvest

UK Rising Star Award 2018

404. TRI ISLAND - Grenada

2017

Commended – Tree to Bar – Tri Island St. Andrews with Nibs

405. TRINIDAD & TOBAGO FINE COCOA COMPANY - **Trinidad**

2017

Silver – Tree to Bar – La Reunion 70% Dark Chocolate

Silver – Packaging Boxes – Steel Pan Tin

2018

Bronze – Tree To Bar – 2017 Harrods Selection

Bronze – Dark Bean To Bar 80% And Over – La Reunion Estate 100% Dark Chocolate

Bronze – Flavoured Dark Chocolate Bar – La Reunion Estate 62% Dark Chocolate & Tonka Bean

Bronze – Flavoured Milk Chocolate Bar – Milk Chocolate with Guava

2019

Silver – Filled Chocolates Layered – Caribbean Rum & Lightly Spiced Pineapple

Bronze – Filled Chocolates Other Caramel – Fresh Banana & Tonka Bean Caramel

406. TROFFLE – England

2016

Bronze – Filled Chocolates Floral Spice Ganache – Cardamom & Coriander Seed Ganache

Bronze – Filled Chocolates Other Caramel – Lemon & Rosemary Caramel

407. TWYFORDS TO YOU - England

2017

Bronze – Milk Bean to Bar – Haiti Supermilk 50%

408. ULTIMATELY CHOCOLATE – Canada

2018

Bronze – Dark Bean To Bar 80% And Over – Honduras 100% Copan

Bronze – Flavoured Dark Chocolate Bar – Maple 80%, Honduras

Bronze – Flavoured Milk Chocolate Bar – Buttermilk 48%

409. UPALA CHOCOLATE - France

2016

Bronze – Dark Bean To Bar Under 80% - Upala Chocolate 70%

410. URBAN VILLAGE CHOCOLATES – England

2018

Bronze – Filled Chocolates Other Caramel – Chai Caramel

Bronze – Filled Chocolates Other Caramel – Rose & Raspberry Caramel

Bronze – Filled Chocolates White – Mango & Passion Fruit Caramel

411. VALENZA CHOCOLATIER – USA

2019

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Espresso Bonbon

Bronze – Filled Chocolates Alcohol Ganache – Barolo Bonbon

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Blackberry
Rosemary Bonbon

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Clove Bonbon

Bronze – Filled Chocolates Nut Based – Cremino Cappuccino Bonbon

Bronze – Filled Chocolates White – Limoncello Bonbon

International Rising Star Award (Joint) 2019

412. VALRHONA - France

2005

Silver – Best Organic Dark Chocolate Bar – Valrhona CAO

Silver – Best Bean To Bar Chocolate Makers Bar (disc. judges award) – Valrhona Palmira
2005

Bronze - Best Bean To Bar Chocolate Makers Bar (disc. judges award) – Valrhona Jivara Milk

2006

Gold – Best Bean To Bar – Valrhona Araguani

Silver – Best Dark Organic Chocolate Bar – Valrhona Cao Grande

Bronze – Best Milk Organic Bar – Valrhona Cao Grande Noir

2008

Gold - Best Bean To Bar – Manjari 64%

Gold – Bean To Bar – Guanaja 70%

Gold – Best Flavoured Dark Chocolate Bar – Manjari Orange

Gold – Best Milk Chocolate Bar – Jivara 40%

Silver – Best Dark Organic Bar – Cao Grande Noir 70%

Silver – Best Milk Organic Bar – Cao Grande Lait

Bronze – Best Bean To Bar - Caraibe 66%

2009

Gold – Best Bean To Bar Dark – Manjari 64%

Gold – Best Flavoured Dark Chocolate Bar – Manjari Orange

Bronze – Best Bean To Bar Dark – Caraibe 66%

Bronze – Best Flavoured Dark Chocolate Bar – Guanaja Grue

Bronze – Best Dark Organic Chocolate Bar – Cao Grande Dark

2011

Gold - Best Flavoured Dark Bar – Manjari Orange (**Best in Category**)

Silver – Bean To Bar Best Milk Bar - Jivara

Bronze – Best Flavoured Dark Bar – Guanaja Grue

Bronze – Bean To Bar: Best Dark Bar – Manjari

Bronze – Bean To Bar: Best Dark Bar – Alpaco

Bronze – Bean To Bar: Best Dark Bar – Guanaja

2013

Bronze – Best Flavoured Milk Chocolate Bar – Enchantillon Caramelia

413. VAR CHOCOLATES – Brazil

2019

Bronze – Tree To Bar Seasoned – 52% Milk Chocolate with Nibs

414. VENCHI - Italy

2017

Silver – Filled Chocolates Nut Based – Giandujotto Antica Ricetta

Bronze – Filled Chocolates Nut Based – Cubotto Chocaviar Crème Pistacchio

2018

Silver – Filled Chocolates Nut Based – Gianduiotto Venezuela

Silver – Spreads Classic Gianduja – Suprema Gianduja

Bronze – Filled Chocolates Layered – Tiramisu

415. VIDERI CHOCOLATE FACTORY – USA

2019

Bronze – Dark Bean To Bar 90% And Over – 90% Ecuador

416. VILA CHOCOLAT – Brazil

2018

Bronze – Flavoured Dark Chocolate Bar – Licuri & Rapadura Crunchy Caramel 75

417. VINCENT GUERLAIS – France

2016

Gold – Filled Chocolate Fruit Ganache – Caipirinha

418. VNCACAO CO LTD – Vietnam

2018

Silver – Tree To Bar – TBROS Dark Chocolate Tien Giang 70%

Silver – Flavoured Dark Chocolate Bar – Dark Chocolate 67% with Espresso

Silver – Packaging Bar Wrappers

Bronze – Tree To Bar – TBROS Dark Chocolate Dak Lak 70%

Bronze – Tree To Bar – TBROS Dark Chocolate Ba Ria 70%

Bronze – Milk Bean To Bar – TBROS Milk Chocolate 46%

Bronze – Flavoured Dark Chocolate Bar – Dark Chocolate 70% with Phu Quoc Pink Pepper

Bronze – Flavoured Dark Chocolate Bar – Dark chocolate 70% with Ylang

Bronze – Drinking Chocolate Plain (for water emulsion) – TBROS Cocoa Powder

Bronze – Drinking Chocolate Plain (for milk based drinks) – TBROS Cocoa Powder

2019

Bronze – Tree To Bar – TBROS Dark Chocolate Dak Lak 70%

Bronze – Bean To Bar Flavoured – TBROS Dark Chocolate 62% with Oolong Tea

419. VOLO CHOCOLATE – USA

2019

Bronze – Bean To Bar Flavoured – Volo 73% Chocolate Orange

Bronze – Milk Bean To Bar Flavoured – Volo Chocolate 70% MexiCali

420. WAIALUA ESTATE – Hawaii

2019

Bronze – Tree To Bar – 50% Waialua Estate Milk Chocolate

Bronze – Tree To Bar – 70% Waialua Estate Dark Chocolate

Bronze – Tree To Bar Seasoned – 55% Cacao Nib Waialua Estate Dark Chocolate

421. WAITROSE - England

2017

Gold – Flavoured Milk Chocolate Bar – Indian Ocean Chocolate with Coconut 54% Cocoa

Bronze – Filled Chocolates Alcohol Ganache – Waitrose 1 Champagne Truffles

422. WAYFARER CHOCOLATE – Sweden

2019

Silver – Dark Bean To Bar Under 90% - Along The River

423. WELLINGTON CHOCOLATE FACTORY – New Zealand

2018

Silver – Flavoured Dark Chocolate Bar – Anzac Chocolate Bar

Bronze – Dark Bean To Bar Under 80% - Peru

Bronze – Dark Bean To Bar Under 80% - 1.5 year old Cuban Single Origin

Bronze – Milk Bean To Bar – Organic Milk Chocolate

Bronze – Flavoured Dark Chocolate Bar – Salted Brittle Caramel Chocolate Bar

424. WHITE RABBIT - England

2015

Bronze - Best Flavoured Dark Chocolate Bar – 70% Dark Spiced Orange with Cranberries

2016

Bronze – Filled Chocolates Fruit Ganache – Blackcurrant with Juniper Dark Truffle

2019

Bronze – Filled Chocolates Alcohol Ganache – Campari & Pink Grapefruit

425. WICKED AND WONDERFUL – England

2016

Gold – Filled Chocolates Alcohol Ganache – Stout & Malted Milk

Gold – Filled Chocolate Fruit Ganache – Passion Fruit

Bronze – Filled Chocolates Salted Caramel – Miso Caramel

Bronze – Filled Chocolates Alcohol Ganache – Buttered Rum & Spice

**426. WILD SWEETS BY DOMINIQUE & CINDY DUBY -
Canada**

2013

Bronze – Best Unflavoured Drinking Chocolate – Emulsion Extra Sec 70%

427. WILKIN & SONS - England

2017

Bronze – Gianduja & High Cocoa Content Spreads – Chocolate Spread (nut free)

428. WILLIAM CURLEY - England

2005

Gold – Best Filled Chocolate Bar – Chuao Chocolate

Gold – Best Dark Truffle

Silver – Best Filled Chocolate Bar – Mint Truffle

Silver – Best Filled Chocolate Bar - Earl Grey Tea Truffle

2006

Gold – Best Filled Chocolate – Chuao **(top marks)**

Gold – Best Filled Chocolate – Szechuan Pepper

Gold – Best Plain Dark Truffle

Silver – Best Plain Milk Truffle

Silver – Best Filled Chocolate – Fresh Mint

Silver – Best Filled Chocolate – Sea Salted Caramel

Silver – Best Drinking Chocolate

Best British Chocolatier 2006

2008

Gold – Best House Dark Chocolate Bar – 65% Amedei

Gold – Best House Dark Chocolate Bar – 70% Amedei

Gold – Best Ganache Filled Chocolate – Chuao

Gold – Best Ganache Filled Chocolate – Framboise

Gold – Best Ganache Filled Chocolate – Toasted Sesame

Gold – Best Ganache Filled Chocolate – Japanese Black Vinegar

Gold – Best Filled Praline or Bonbon – Juniper & Cassis

Gold – Best Filled Praline or Bonbon – Sea Salt Caramel

Gold – Best Plain Dark Truffle

Silver – Best Filled Praline or Bonbon – Fleur de Sel

Silver – Best Filled Praline or Bonbon - Raspberry

Silver – Best Milk Chocolate Bar – House

Silver – Best Flavoured Milk Chocolate Bar – Cinnamon

Silver – Best Ganache Filled Chocolate – Passion Fruit and Mango

Silver – Best Ganache Filled Chocolate – Thyme and Scottish Heather Honey

Silver – Best Ganache Filled Chocolate – House Blend Earl Grey

Silver – Best Ganache Filled Chocolate – Szechuan Pepper

Silver – Best Plain Milk Truffle

Bronze – Best Ganache Filled Chocolate – Richmond Park Honey

Bronze – Best Ganache Filled Chocolate – Sudachi

Bronze – Best Filled Praline or Bonbon – Pistachio Toscano

Bronze – Best Drinking Chocolate – Chili

Best Drinking Chocolate – Spiced

Best British Chocolatier 2008

2009

Gold – Best House Dark Chocolate Bar – House Blend 70%

Gold – Best Ganache Filled Chocolate – Amedei Chuao
Gold – Best Ganache Filled Chocolate – Toasted Sesame
Gold – Best Ganache Filled Chocolate – Japanese Black Vinegar
Gold – Best Dark Truffle (Unflavoured) – House Dark
Gold – Best Ganache Filled Chocolate – Rosemary and Olive Oil
Silver – Best Ganache Filled Chocolate – Framboise
Silver – Best Filled Praline or Bonbon – Sea Salted Caramel
Silver – Best Filled Praline or Bonbon – Piedmont Hazelnut
Silver - Best Milk Truffle (Unflavoured) – House Milk
Silver – Best Drinking Chocolate (Unflavoured) – House Blend

Best British Chocolatier 2009

2011

Gold – Best Filled Chocolate Fruit – Yuzu (**Best in Category**)
Gold – Best Filled Chocolate Spice and Herb – Tarragon and Mustard (**Best in Category**)
Gold – Best Filled Chocolate Nuts – Muscavado Caramel (**Best in Category and Highest Marks in Awards for any Category**)
Gold – Best Milk Truffle – House Milk (**Best in Category**)
Silver – Best Flavoured Dark Bar – Rosemary and Sea Salt

Britain's Best Chocolatier (joint) 2011

2013

Gold - Best Filled Chocolate Caramel – Muscavado Caramel
Gold – Best Filled Chocolate Other – Japanese Black Vinegar
Gold – Best Filled Chocolate Plain – Chuao
Gold – Best Unflavoured Dark Truffle – Venezuelan
Gold – Best Unflavoured Milk Truffle – House Milk
Silver – Best Filled Chocolate Spices and Herbs – Rosemary and Olive Oil
Silver – Best Unflavoured Drinking Chocolate – House Blend Hot Chocolate
Silver – Best Flavoured Drinking Chocolate – Gianduja Dark Chocolate
Bronze – Best Filled Chocolate Plain - Yuzu
Bronze – Best House Dark Bar – House Dark 65%

Next Generation Award – William and Suzue Curley 2013

429. WINCHESTER COCOA COMPANY - England

2015

Gold – Best Filled Chocolate Caramel – Ginger and Muscovado Caramel

Bronze – Best Filled Chocolate Other – Earl Grey with Lemon

2016

Silver – Filled Chocolates Praline – Piedmont Hazelnut Praline

Silver – Filled Chocolates Layered – Rhubarb and Ginger

Bronze – Flavoured Dark Chocolate Bar – Pecan and Maple Syrup Toffee

2017

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Coconut and Thai Basil

Silver – Filled Chocolates Nut Based – Praline Crunch

Silver – Filled Chocolates Layered – Blackcurrant and Sloe Gin

2018

Bronze – Filled Chocolates Alcohol Ganache – Marc de Champagne Truffle

Bronze – Filled Chocolates Other Caramel – Calamansi and Banana Caramel

430. WINCHESTER FINE CHOCOLATES - England

2017

Bronze – Filled Chocolates Alcohol Ganache – Espresso Martini Truffle

2018

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Festive Spiced Raisin

431. WOLTER CHOCOLATES – Mexico

2019

Bronze – Drinking Chocolate Flavoured – Metate Cinnamon 40%

Bronze – Packaging Bar Wrappers – Metate Chocolate Tablette Wrappers

432. XCHOCOL`ART GOURMET CHOCOLATE – USA

2019

Silver – Filled Chocolates Alcohol Ganache – Kentucky Bourbon Honey Petit Art Truffle

433. XO.BLOCKS – Denmark

2018

Bronze – Dark Bean To Bar Under 80% - Complex 66

Bronze – Flavoured White Chocolate Bar – White Licorice Lemon

434. XOCOLATISIMO EL SALVADOR – El Salvador

2019

Bronze – Dark Bean To Bar Under 90% - 75% Dark Chocolate Single Origin

435. XOCOLATL SMALL BATCH CHOCOLATE – USA

2018

Silver – Dark Bean To Bar Under 80% - San Martin de Pangoa, Peru 70%

Silver – Flavoured Dark Chocolate Bar – Love & Happiness

Bronze – Flavoured Milk Chocolate Bar – Kissed Mermaids

Bronze – Drinking Chocolate Plain (for milk based drinks) – Single Origin Nicaragua
Drinking Chocolate

Bronze – Spreads Classic Gianduja – Chocolate Hazelnut Spread

436. YAKIYAMA KOGEN - Japan

2019

Silver – Milk Bean To Bar Flavoured – Vietnam Dark Milk with Japanese Pepper

Silver – White Bean To Bar – Cacao 40% White Chocolate

Bronze – Dark Bean To Bar Under 90% - Dalat, Vietnam 80%

Bronze – Milk Bean To Bar Flavoured – Dark Milk with Coffee Beans

Bronze – Milk Bean To Bar Flavoured – Vietnam Dark Milk with Roasted Japanese Green Tea

Bronze – White Bean To Bar Flavoured – 40% White Chocolate with Caramel Candy

437. YAUATCHA - England

2015

Gold – Best Filled Chocolate Other – Raspberry Rose

Bronze – Best Filled Chocolate Plain – Palet d`Or Alto el Sol

Bronze – Best Filled Chocolate Nuts – Pecan Maple

438. ZAK`S CHOCOLATE – USA

2018

Silver – Filled Chocolates Plain Truffle – Chocolate Truffle

Bronze – Dark Bean To Bar Under 80% - Guatemala Monte Grande 70% Dark

Bronze – Dark Bean To Bar Under 80% - Madagascar Sambirano Valley 70% Dark

439. ZANGIO - Hungary

2015

Bronze – Best Filled Chocolate Other – Flodni

2017

Bronze – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Hot Guava

440. ZART PRALINEN – Austria

2018

Silver – Filled Chocolates Alcohol Ganache – Bitter Orange

Silver – Filled Chocolates Fruit, Floral, Spice or Infusion Ganache – Horseradish Chili (Kren Chili)

Bronze – Filled Chocolates Other Caramel – Pumpkinseed Oil Caramel

2019

Silver – Milk Bean To Bar Flavoured – Damson

Bronze – Bean To Bar Flavoured – Staatzer Zartbitter Salted Pumpkinseeds

441. ZOKOKO - Australia

2011

Silver – Best Dark Bar (Bean To Bar sub-category) – Alto Beni Bolivia 68%

Bronze – Bean To Bar Best Milk Bar – Tokiala Papua New Guinea 30%

Bronze – Bean To Bar: Best Dark Bar – Traquilidad Bolivia 72%

2018

Bronze – Dark Bean To Bar Under 80% - Mbingu Dark Tanzania 70%

442. ZOTTER - Austria

2011

Silver – Bean To Bar Best Milk Bar – Mitzi Blue Starmilk

2016

Gold – Dark Bean To Bar Over 80% - Labooko Dark Chocolate Belize 82%

Gold - Dark Bean To Bar Over 80% - Peru 82%

Silver - Dark Bean To Bar Over 80% - Labooko Peru 100%

Silver – Bean To Bar Milk Over 45% - Labooko Peru 45%

Silver – Flavoured Dark Chocolate Bar – Redcurrant Chili Rock

Silver – Flavoured Milk Chocolate Bar – Lemon Curd & Orange Lord

Silver – Flavoured White Chocolate Bar – Labooko Raspberry

Silver – Flavoured White Chocolate Bar – Labooko Coffee

Silver – Filled Chocolates Plain Dark House Truffle – Zotter-Biofekt Piura 80%

Bronze – Filled Chocolates Flavoured Other – Zotter-Biofekt Currant-Lavender Pot

Bronze - Flavoured Milk Chocolate Bar – Bacon Bits

Bronze - Flavoured Milk Chocolate Bar – Caramelized Nuts

Silver – Dark Bean To Bar Under 80% - Labooko Ecuador 75%

Bronze - Dark Bean To Bar Under 80% - Labooko Peru Barranquita 75%

Bronze - Dark Bean To Bar Under 80% - Labooko Columbia 75%

2017

Silver – Dark Bean to Bar under 80% - Peru Huallaga Nativo 75%

Silver – Dark Bean to Bar under 80% - Labooko Madagascar 75%

Bronze – Dark Bean to Bar under 80% - Labooko Peru Barranquita 75%

Bronze – Dark Bean to Bar under 80% - Labooko Peru Quinacho 75%

Bronze – Filled Chocolates Alcohol Ganache – Salzberg Beerenauslese hand-scooped

2018

Gold – Drinking Chocolate Flavoured – Zotter Drinking Chocolate Bitter Classic

Silver – Flavoured Dark Chocolate Bar – Gourmet Journey To Peru, hand-scooped

Silver – Flavoured Dark Chocolate Bar – Raspberry, hand-scooped

Silver – Flavoured Milk Chocolate Bar – Butter Caramel, hand-scooped

Silver – Flavoured White Chocolate Bar – Labooko Fine White Chocolate

Bronze – Dark Bean To Bar Under 80% - Zotter-Labooko 75% Guatemala

Bronze – Dark Bean To Bar Under 80% - Zotter-Labooko Madagascar 75%

Bronze – Dark Bean To Bar Under 80% - Zotter 75% Vintage 2016 dry aged

Bronze – Flavoured Dark Chocolate Bar – Tahini Palestine, hand-scooped

Bronze – Flavoured Milk Chocolate Bar – Bread and Roses, hand-scooped

Bronze – Flavoured White Chocolate Bar – Zotter-Nougsus Caramelnougat Fudge

443. ZUCOLETO – Honduras

2019

Bronze – Bean To Bar Flavoured - Espresso