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The Kokoa Collection concept was developed by Paul Eagles combining his experience of the coffee industry with his passion for hot chocolate and sourcing.

The company ethos reflects the improvement witnessed across the industry in beverage quality for coffee and tea and thus with the introduction of Kokoa Collection a quality hot chocolate is now available too.

The four major benefits of the brand are that it uses real chocolate, is sourced from single origins, engages the customer and is presented with style.

The collection comprises a White hot chocolate with natural Vanilla, 58% cocoa from Venezuela, 70% from Ecuador and a dark 82% from Madagascar with possible plans for a 100% cocoa content in due course. Each hot chocolate displays unique characteristics.

For example, Ecuador 70% is sourced from the prime chocolate growing territory on the Equator by the Pacific ocean. Nacional cocoa beans are unique to Ecuador, lending the chocolate a distinct floral note with vanilla, nuts and spice. Delicious bittersweet flavour.

To accompany the hot chocolate Kokoa Collection supplies a range of flavoured sugars: Rose Petal; Chilli; Orange & Cinnamon; Sea Salted Caramel.

Kokoa Collection is ideal for coffee shops, restaurants and food service venues to stock and is looking for distributors who share our passion for exceptional hot chocolate. It offers the opportunity to position hot chocolate as a premium beverage on menus or quite simply to provide a superb hot chocolate as standard to suit your customers taste profiles.



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Kokoa Collection took part in the **London Coffee Festival**, April 2011 and we really appreciated all the wonderful feedback received from customers at the show such as;



"Incredible depth of flavour.  
This is chocolate as it should be!  
10/10" [www.coffeeforums.co.uk](http://www.coffeeforums.co.uk)

"Velvety &  
smooth, lovely  
floral notes"  
Equador 70%

" Venezuela with the Rose  
sugar.... WOW !!! You just  
made chocolate more girly  
!!! :-) "

"Favourite White Chocolate I've ever tasted"

"Fantastically smooth &  
flavoursome, never tasted  
anything like it!  
Heavenly!!"

"Madagascar with chilli  
sugar! Delicious!"



And on website reviewer's blogs of the coffee festival:

<http://www.faerietalefoodie.com/>

Kokoa Collection identified a definite gap in the market for good hot chocolate; offering their origin chocolates in varying cocoa percentages in easy to use tablet form. Lets face it, not everyone wants coffee, but not many places offer an equally tempting or thought out alternative, I really hope the idea catches on....

<http://allabouteveb.blogspot.com>

Kokoa Collection was born out of a noticeable gap in the drinks market. As consumers we are so very keen to know all about where our tea and coffee is sourced from but never question our hot chocolate. The Kokoa Collection is therefore a 'hot chocolate by origin' label prepared by baristas with tablets of *real* chocolate. No coffee expert would declare powdered instant coffee to be as fine a quality as the freshly ground bean variety. Why ought chocolate be any different? In the name of 'market research' I indulged in a 70% cocoa hot chocolate sourced from Ecuador. Choosing to add nothing to the drink, other than the milk with which it is made, I am amazed at the transparency of quality. The buttery/oily after taste and texture that can follow with powered chocolate is replaced with a rich velvety and smooth sensation in the back of ones throat. With the option to experiment with flavours of chilli, cinnamon, rose, orange, lavender and seasonal specials, not to mention the various origins of cocoa bean on offer, the combinations are endless!

<http://agrogan.wordpress.com>

Kokoa Collection is new on the market and beginning to supply coffee shops around London. I'd really love to see more of them around. They want to "revolutionize" hot chocolate making at coffee shops, who too often rely on boxed stuff that tastes nothing like real chocolate. And let me tell you, their hot chocolate is *so good*.