



... and you know it will make an exceptional **taste difference** in your culinary creations.

That difference is what defines your offerings to your customers—and what keeps them coming back for more.

Black Mountain Chocolate is intended for those connoisseurs who appreciate the pure essence of chocolate. As a food professional, you expect quality in your key ingredients. At Black Mountain Chocolate, we take pride in our product by focusing careful attention during the process—from the single origin bean to the finished chocolate.

We enjoy what we do. The compliments we receive from our customers give us the same satisfaction as your culinary rave reviews. Our mission is to provide chocolate that goes beyond simply candy. Black Mountain Chocolate is a taste experience!

American Made

Black Mountain Chocolate can be found in a small town surrounded by the lushness of the North Carolina Appalachian Mountains. In the vein of small town living, we like to take a personal approach in our business too. We know the quality of chocolate begins with the growers. By selecting and importing premium cacao beans direct from origin, we build equitable long-term relationships with growers and grower co-ops.

We then make our chocolate in small batches. This allows careful consideration to detail and minimal handling. Because our cacao beans are of the highest quality, we let the bean's unique flavor character speak for itself. As the grape is to wine, the cacao bean is to chocolate. We simply assist the beans' personality to shine with our quality-controlled roasting, conching and tempering.

