

PHILIPPINE CHOCOLATE AWARDS

Like coffee, Philippine cacao/chocolate has also been receiving international recognition of late.

More recently, Philippine chocolate brands, Auro Chocolate, Dalareich Food Products, Malagos Agri-Ventures Corporation, MS3 Agri-Ventures, and Theo and Philo Artisan Chocolates received a total of 24 awards across various categories in the 2019 Academy of Chocolate Awards held in London (see matrix below).¹ Major considerations of the Academy in choosing its winners were the purity and sustainability of ingredients of the chocolate.



2019 Academy of Chocolate Awards to Philippine Chocolate Brand

Brand	Category	Product	Award
Auro Chocolate	Tree to Bar	0% Dark Chocolate — Saloy Origin	Silver
Auro Chocolate	Tree to Bar	70% Dark Chocolate — Tupi Origin	Silver
Auro Chocolate	Tree to Bar	70% Dark Chocolate – Paquibato Origin	Bronze
Auro Chocolate	Bean to Bar Seasoned	64% Dark Chocolate with Cacao Nibs	Bronze
Auro Chocolate	Milk Bean to Bar Flavoured	42% Milk Chocolate with Cacao Nibs	Bronze
Auro Chocolate	White Bean to Bar Flavoured	32% Mango White Chocolate with Pili Nut	Bronze
Auro Chocolate	White Bean to Bar Flavoured	32 % Moringa White Chocolate with Pinipig	Bronze
Auro Chocolate	Drinking Chocolate – Plain, for Milk-Based Drinks	100% Cacao Unsweetened Chocolate	Gold
Auro Chocolate	Spreads – Caramel, Fruit, Milk Chocolate Spreads	Roasted White Chocolate with Cashew Spread	Bronze
Auro Chocolate	Packaging – Bar Wrappers		Bronze
MS3 Agri-Ventures	Bean to Bar Flavoured	MS3 BONHOC with Cashew and Coffee Granules	Bronze
MS3 Agri-Ventures	Drinking Chocolate – Plain, for Water Emulsion	MS3 100% Dark Chocolate Cacao Tablet	Bronze
MS3 Agri-Ventures	Drinking Chocolate, Flavoured	MS3 BONHOC with Cashew and Coffee Granules	Silver
Theo and Philo Artisan Chocolates	Bean to Bar Flavoured	65% Dark Chocolate with Black Sesame, Cashew & Pili	Bronze
Theo and Philo Artisan Chocolates	Bean to Bar Flavoured	65% Dark Chocolate with Green Mango & Salt	Bronze
Theo and Philo Artisan Chocolates	Bean to Bar Flavoured	65% Dark Chocolate with Labuyo	Bronze
Theo and Philo Artisan Chocolates	Milk Bean to Bar Flavoured	Milk Chocolate Adobo	Bronze
Theo and Philo Artisan Chocolates	Milk Bean to Bar Flavoured	Milk Chocolate with Pili Nuts & Pinipig	Bronze
Theo and Philo Artisan Chocolates	Drinking Chocolate – Plain, for Water Emulsion	Choco Tea	Silver
Theo and Philo Artisan Chocolates	Drinking Chocolate – Plain, for Milk-Based Drinks	Dark Hot Chocolate	Gold
Malagos Agri-Ventures Corporation	Filled Chocolates – Plain Truffle	72% Dark Chocolate Ganache	Bronze
Malagos Agri-Ventures Corporation	Filled Chocolates – Alcohol Ganache	Rum Praline	Bronze
Malagos Agri-Ventures Corporation	Filled Chocolates – Panned and Enrobed Fruit and Nuts	Almonds in Couverture Dark Chocolate	Bronze
Dalareich Food Products	Drinking Chocolate – Plain, for Milk-Based Drinks	Dalareich 100% Unsweetened Chocolate	Gold



The Philippines' entry to the 20th International Cocoa Awards (a cocoa farmer from Davao) was recognized as one of the top 20 cocoa bean producers at the 2019 Salon du Chocolat, Paris, which was attended by over 500 cocoa and chocolate professionals.²

In 2018, Auro Chocolate had gained international recognition for winning big in the Academy of Chocolate Awards.

The Malagos Chocolates of Puentespina Farm has also been receiving a number of awards and accolades. Among them were the 2017 Cocoa Excellence Programme BEST 50 BEANS in the world and the 2019 Heirloom Cacao Designation #16 in the world. This means that the farm is now part of a very small group of farmers who have been given this designation as Heirloom Cacao by the Heirloom Cacao Preservation Fund.



¹ Sweet Victory for PH Chocolate in 2019 Academy of Chocolate Awards, reported by the Philippine Embassy in London.

²PH Wins at 20th International Cocoa Awards at 2019 Salon du Chocolat, reported by the Philippine Embassy in Paris.

Puentespina Farm is only the 16th to be given this honor, and the first in the Philippines.

Malagos Chocolates was one of the featured Philippine businesses at the Kape at Tsokolate event held at the Nemesis Coffeeon 31 May 2019, which was organized by the Philippine Consulate General in Vancouver, in collaboration with the Department of Agriculture, through the office of the Agriculture Attaché at the Philippine Embassy in Washington DC, and Vancouver-based enterprises, Kape and Kasama Chocolate. Please click [here](#) to view the press release on the event.