



MARTI CHOCOLATE

TONET TIBAY



MISSION STATEMENT

It is our goal to establish a progressive chocolate and confectionery company where highest standards of product freshness, finest ingredients, competitive pricing, and customer satisfaction are our top priority.

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

TONET TIBAY, Chocolatier, Founder – Marti Chocolatt, Los Angeles, CA

Marti Chocolatt was awarded Best Chocolatier in America in 2012 and 2013 by International Chocolate Salon

Marti Chocolatt was born from a sweet dream of a young chocoholic from the Philippines. It was in 2006 when Tonet Tibay decided to pursue this venture after returning from a chocolatier training and internship in France. The theme was to incorporate her Philippine heritage with the finesse and sophistication of the French way of making chocolates and confectionery.

She developed her own niche and style in the chocolate world by incorporating influences from her Philippine heritage with traditional French techniques of making chocolate and confectionery.

Tonet Tibay of Marti Chocolatt began with offering unique pieces such as Buko Pandan, Mango Caramel, Durian, Kalamansi, and Ube chocolate. These were presented to clients at events and salons earning awards and recognitions from chocolatiers, artisans and food critics in the United States.

Based in Los Angeles and with access to California's rich agriculture and cultural diversity, Tonet is able to continually experiment and develop new pieces with the best quality ingredients.

Tonet loves to travel and explore different cultures and food, creating a repository of experiences and memories that she likes to reflect in her chocolates.. What started out as a chocolate venture has now grown to making other confections and dessert, most of which are chocolate themed.

HISTORY

Chocolatier, Tonet Tibay discovered her true calling for a sweet venture after attending **Ecole Lenotre in Paris in the fall of 2004 and winter of 2005.**



Under **the meticulous instruction of Thierry Atlan, MOF and apprenticing** at the chocolat & confiserie production facility of the world renowned Lenotre in France under the supervision of **Philippe LeGac**, she has learned the French way of making chocolate confections that's been a tradition for centuries.

Embracing another culture was not a problem for a Filipino American living in the multi-cultural city of Los Angeles. Food has been a major factor in culture.

Growing up in the Philippines, she looked forward to her mother's "champurado" with **chocolate from her aunt's farm** in Cavite.

Spending summers in the coffee and pineapple farm of her aunt growing up, were fond memories that ties to a culinary passion.

Frequent visits **to Napa Valley** with her aunt and uncle during her early days in the states and understanding the wine process added appreciation and fascination.

She believes that it's the love for the crop and the passion of the people behind it that makes a product **the best of its value and quality.**

Tonet graduated with an MBA degree in Business Accounting & Finance and worked in corporate finance of major entertainment industries **in Los Angeles.**

After 15 years of being part of Corporate America, she took a leap of faith and decided to take part of the gourmet culinary industry.

A chocolate lover herself, she decided it is through this medium that she will learn, create, help and make a difference. It's a fascinating living product with a good variety that can be enjoyed through various chocolate creations.

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General Info and to place an order

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