

# European, Middle Eastern and African Bean-to-bar Competition 2019 – Winners

July 30, 2019 9:45 am by International Chocolate Awards in [Results](#), [Winners](#)



The International Chocolate Awards is pleased to announce the Winners of the 2019 **European, Middle Eastern and African Bean-to-bar Competition**, which was judged in Copenhagen, Denmark, May 10 – June 16, 2019 at the prestigious [Hotel- og Restaurantskolen / Copenhagen Hospitality College](#).

The Bean-to-bar competition focuses on fine, craft and micro-batch chocolate makers who work directly from cacao beans to produce plain/origin and flavoured chocolate bars from Europe, the Middle East and Africa. Winners will go through to the World Final in Florence in October 2019. The competition is supported by the [Hotel- og Restaurantskolen / Copenhagen Hospitality College](#).

## 2019 Highlights

The European, Middle Eastern and African Bean-to-bar Competition was the Award's first competition focusing only on bars of all types made by bean-to-bar chocolate makers, for the first time including flavoured inclusion, infusion and filled bars made directly from cacao beans. This year we saw an improved standard from European micro-batch producers, with both the dark and milk overall 'Best-in-show' prizes going to small craft chocolate makers, from Belgium and the UK.

European craft chocolate is fast catching up with the US craft chocolate movement, with close to 500 bars entered in the European competition, including from emerging small chocolate makers from Eastern Europe, as well as established French and Belgian chocolatiers going back to making their own chocolate.

The Grand Jury is very pleased to announce the winners and looks forward to a tough competition at the World Final as European, Americas and Asia-Pacific winners compete for the world's most prestigious chocolate prizes.

## Judges

The judging panel included regular European judges, along with pastry chefs, restaurateurs, journalists and other specialists from the local area and members of our international Grand Jury panel.

## Prizes

This was the fifth international competition devoted to bean-to-bar chocolate bars produced in Europe, the Middle East and Africa, and for the second year, included flavoured bars made by chocolate makers. All judging is anonymised, including at the Grand Jury final session, where Golds, Silver and Bronze prizes are awarded by private voting according to the [Grand Jury rules](#).

Prizes are awarded only to entries that meet the required standard for each prize.

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(Prizes are shown in alphabetical order for each medal)

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## ‘Best in competition’ overall winners

### Plain/origin dark bar categories

**Gold:** Bonnat Chocolatier (France) – **El Castellero**

### Plain/origin milk bar categories

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## Plain/origin bars

### Plain/origin dark chocolate bars

**Gold:** Bonnat Chocolatier (France) – **El Castellero**  
**Silver:** Bonnat Chocolatier (France) – **1903**  
**Silver:** Bonnat Chocolatier (France) – **Cacao Real del Xoconuzco**  
**Silver:** Chocolaterie Morin (France) – **Perou Chanchamayo 100%**  
**Silver:** Chocolaterie Morin (France) – **Perou Chanchamayo 63%**  
**Silver:** Le chocolat des Français (France) – **Noir Origine – Pérou**  
**Bronze:** Bonnat Chocolatier (France) – **Côté d’Ivoire**  
**Bronze:** Bonnat Chocolatier (France) – **Madre de Dios**  
**Bronze:** Chocolaterie Morin (France) – **Equateur Esmeralda 100%**  
**Bronze:** Chocolaterie Morin (France) – **Equateur Esmeralda Noir 70%**  
**Bronze:** Chocolaterie Morin (France) – **Nicaragua Nicalizo Noir 70%**  
**Bronze:** Chocolaterie Morin (France) – **Nicaragua Rugoso Noir 70%**  
**Bronze:** Chocolaterie Morin (France) – **Perou Pablino Noir 70%**  
**Bronze:** Chocolaterie Morin (France) – **Venezuela Chuao Noir 70%**  
**Bronze:** Le chocolat des Français (France) – **Noir Origine – République Dominicaine**

### Micro-batch – Plain/origin dark chocolate bars

**Silver:** Ara Chocolat (France) – **Indio Blanco 72%**  
**Bronze:** Ara Chocolat (France) – **Huallaga 74%**  
**Bronze:** Ara Chocolat (France) – **Maceo 70%**  
**Bronze:** ChocoBio (France) – **Chocolat cru 71% Pure origine Pérou.**  
**Bronze:** La Fèverie by Hasnaâ (France) – **Pérou – Piura Blanco 75%**

### Plain/origin milk chocolate bars

**Silver:** La Fèverie by Hasnaâ (France) – **Colombia – Arhuaco Dark Milk 60%**  
**Bronze:** Chocolaterie Morin (France) – **Equateur Esmeralda Lait 48%**  
**Bronze:** Chocolaterie Morin (France) – **Jamaïque Marvia Lait 48%**  
**Bronze:** Michel Cluizel (France) – **Chocolat Plantation La Laguna Lait 47%**

### Micro-batch – Plain/origin milk chocolate bars

### Plain/origin white chocolate bars

**Silver:** Chocolaterie Morin (France) – **Perou Chanchamayo Blanc 40%**  
**Bronze:** Chocolaterie Morin (France) – **Venezuela Sur del Lago Blanc**

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## Flavoured bars

Dark chocolate bars with an infusion or flavouring

Dark chocolate bars with inclusions or pieces

**Silver:** [Bonnat Chocolatier](#) (France) – **Noir Pistache** (\*\*)

Dark chocolate bars with a filling

Milk chocolate bars with an infusion or flavouring

Milk chocolate bars with inclusions or pieces

Milk chocolate bars with a filling

White chocolate bars with an infusion or flavouring

White chocolate bars with inclusions or pieces

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## National awards

*Given to Grand Jury finalists when there are 10 or more entries from one country in a category*

Plain/origin dark chocolate bars

**Gold – French:** [Bonnat Chocolatier](#) (France) – **El Castellero**

Micro-batch – Plain/origin dark chocolate bars

**Gold – French:** [Ara Chocolat](#) (France) – **Indio Blanco 72%**

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## Special awards

*Given for entries that qualify for the special category criteria*

Plain/origin dark chocolate bars

**Gold – Chocolate Maker:** [Bonnat Chocolatier](#) (France) – **El Castellero**

**Gold – Direct Traded:** [Bonnat Chocolatier](#) (France) – **El Castellero**

**Gold – 100%: Chocolaterie Morin (France) – Perou Chanchamayo 100%**  
**Silver – 100%: Chocolaterie Morin (France) – Equateur Esmeralda 100%**

Micro-batch – Plain/origin dark chocolate bars

Plain/origin milk chocolate bars

Micro-batch – Plain/origin milk chocolate bars

Dark chocolate bars with an infusion or flavouring

Dark chocolate bars with inclusions or pieces

Dark chocolate bars with a filling

Milk chocolate bars with an infusion or flavouring

Milk chocolate bars with inclusions or pieces

White chocolate bars with an infusion or flavouring

White chocolate bars with inclusions or pieces

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<https://www.internationalchocolateawards.com/2019/07/european-middle-eastern-and-african-bean-to-bar-competition-2019-winners/>

Avec nos félicitations pour tous les CHOCOLATIERS gagnants de ces Bean to Bar International Chocolate Awards pour l'Europe qui sont sélectionnés pour la finale mondiale.

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