



The International Chocolate Awards is pleased to announce the Winners of the 2020 **European, Middle Eastern and African Bean-to-bar Competition**, which was judged remotely, over summer, 2020. 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 later in 2020. The competition was supported by our regional German partner chocolats-de-luxe.de.

FELICITATIONS AUX CHOCOLATIERS FRANÇAIS **33 MEDAILLES** SUR 117 !
BIG BRAVO A TOUS > 6 OR > 10 ARGENT > 17 BRONZE

Prizes

(Prizes are shown in alphabetical order for each medal)

‘Best in competition’ overall winners

Plain/origin dark bar categories

Gold: [Friis-Holm Chokolade](#) (Denmark) – Chuno 70% – Triple Turned – Single Bean

Plain/origin milk bar categories

Gold: [Duffy's](#) (United Kingdom) – Duffy's Honduras Mayan Milk 61%

Plain/origin bars

Plain/origin dark chocolate bars

Gold: [Friis-Holm Chokolade](#) (Denmark) – Chuno 70% – Triple Turned – Single Bean

+ Gold: Direct Traded

+ Gold: Chocolate Maker

Silver: [Bonnat Chocolatier](#) (France) – Chuao Village

Silver: [Chocolaterie Morin](#) (France) – Pérou Chanchamayo 63%

Silver: [Chocolaterie Morin](#) (France) – Venezuela Chuao 70%

Silver: [Friis-Holm Chokolade](#) (Denmark) – Barba 70% – Single Bean

Silver: [Friis-Holm Chokolade](#) (Denmark) – Chuno 70% – Double Turned – Single Bean

Silver: [Friis-Holm Chokolade](#) (Denmark) – Johe 70% – Single Bean

Silver: [Friis-Holm Chokolade](#) (Denmark) – La Dalia 85% – The lazy cocoa growers
+ Gold: High %

Silver: [Friis-Holm Chokolade](#) (Denmark) – Madagascar 64% – Fast Dried – Organic

Silver: [Friis-Holm Chokolade](#) (Denmark) – Medagla 70% – Single Bean

Silver: [Friis-Holm Chokolade](#) (Denmark) – Nicaliso 70% – Single Bean

Silver: [Friis-Holm Chokolade](#) (Denmark) – O'Payo 68% – Organic
+ Gold: Organic

Silver: [Friis-Holm Chokolade](#) (Denmark) – Rugoso 70% – Single Bean

Silver: [Friis-Holm Chokolade](#) (Denmark) – Rugoso 70% Bad Fermentation -Single Bean

Silver: [Vigdís Rosenkilde](#) (Norway) – 70% Chuncho Kakao fra Kiteni i Peru (* Theobroma Inversiones S.A.C)

Bronze: [Bonnat Chocolatier](#) (France) – Apotequil

Bronze: [Bonnat Chocolatier](#) (France) – Cacao Cusco

Bronze: [Bonnat Chocolatier](#) (France) – Cacao Real del Xoconuzco

Bronze: [Bonnat Chocolatier](#) (France) – Haiti

Bronze: [Bonnat Chocolatier](#) (France) – Mana

Bronze: [Bonnat Chocolatier](#) (France) – Puerto Cabello

Bronze: [Chocolaterie Morin](#) (France) – Madagascar Sambirano 70%

Bronze: [Chocolaterie Morin](#) (France) – Pérou Pablino 70%

Bronze: [Chocolaterie Morin](#) (France) – République Dominicaine Yamasá 63%

Bronze: [Friis-Holm Chokolade](#) (Denmark) – La Dalia 100% – The lazy cocoa growers

Bronze: [Friis-Holm Chokolade](#) (Denmark) – La Dalia 60% – The lazy cocoa growers

Bronze: [Friis-Holm Chokolade](#) (Denmark) – La Dalia 70% – The lazy cocoa growers

Bronze: [Friis-Holm Chokolade](#) (Denmark) – Madagascar 64% – Slow Dried – Organic

Bronze: [PERÚ PURO Chuncho Gold](#) (Germany) – PERÚ PURO Chuncho Gold Grand Cru 70% (* Max Felchlin AG)

Bronze: [Prime Chocolate](#) (Belarus) – Prime Chocolate India Kerala 70%

Bronze: [Vigdís Rosenkilde](#) (Norway) – 70% Chuncho Kakao fra Echarate i Peru (* Theobroma Inversiones S.A.C)

Micro-batch – Plain/origin dark chocolate bars

Gold: [Luisa's Vegan Chocolates](#) (United Kingdom) – Papua New Guinea 72%

+ **Gold:** Direct Traded

+ **Gold:** Chocolate Maker

+ **Special:** Vegan

Silver: [Amazing Cacao](#) (Russia) – Rio Oro

+ **Silver:** Direct Traded

+ **Special:** Limited edition

Silver: [Ara Chocolat](#) (France) – Upala 72%

Silver: [Duffy's](#) (United Kingdom) – Duffy's Dominica 70%

Silver: [Karuna Chocolate](#) (Italy) – Öko Caribe 80%

Silver: [La Fèveirie by Hasnaâ](#) (France) – Inde – Idukki 71%

Silver: [Lidka Chocolate](#) (Czech Republic) – Guatemala Lachua 70%

Silver: [Luisa's Vegan Chocolates](#) (United Kingdom) – Colombia, Huila 66%

Silver: [Luisa's Vegan Chocolates](#) (United Kingdom) – Philippines 72%

Silver: [Meybol Cacao](#) (Germany) – Criollo Origin Vraem Peru

Silver: [Meybol Cacao](#) (Germany) – N° 7 Chuncho Collection

Silver: [Míšina Čokoláda / Misha's Chocolate](#) (Czech Republic) – Nicaragua Dark Chocolate 70%

Silver: [Philippe](#) (France) – Castelanne Manufacture

+ **Special:** Blend

Silver: [Philippe](#) (France) – Piura

Silver: [Solkiki Chocolatemaker](#) (United Kingdom) – Costa Esmeraldas Dark Chocolate 70+0%

Silver: [Solkiki Chocolatemaker](#) (United Kingdom) – Gran Chililique – Dark Chocolate 65+5%

Silver: [Standout Chocolate](#) (Sweden) – Belize Maya Mountain 70%

+ **Gold:** Organic

Silver: [Standout Chocolate](#) (Sweden) – Madagascar Sambirano 70%

Silver: *Volpati Davide* (Italy) – Kamili 73% – Trinitario Tanzania

Bronze: [Bellantoni Cioccolato](#) (Italy) – Cioccolato Fondente 70% Tanzania

Bronze: [Brave Beans Chocolate](#) (Italy) – Kilimangerò

Bronze: [Brave Beans Chocolate](#) (Italy) – Parasinho

Bronze: [Cacao Experience](#) (France) – Kilombero Valley 70% Tanzania

Bronze: [Cacao Experience](#) (France) – Tsachila 72% Ecuador

Bronze: [Dormouse Chocolates](#) (United Kingdom) – Gaura Estate 75% Dark

Bronze: [Duffy's](#) (United Kingdom) – Duffy's Honduras Indio Rojo 72%

Bronze: [Duffy's](#) (United Kingdom) – **Duffy's Nicaragua Amarillo 72%**

Bronze: [Fjåk Chocolate](#) (Norway) – **70% Dark Madagascar**

Bronze: [Harrer Chocolat](#) (Hungary) – **India Malabar 71%**

Bronze: [Harrer Chocolat](#) (Hungary) – **Tanzania 70%**

Bronze: [Kaitxo](#) (Spain) – **Peru 75%**

Bronze: [Kaitxo](#) (Spain) – **Tanzania 75%**

Bronze: [Meybol Cacao](#) (Germany) – **N° 3 Chuncho Collection**

Bronze: [MoonChocolate](#) (Czech Republic) – **Eastern Sea / Vietnam 70%**

Bronze: [Pangea Chocolate](#) (Spain) – **Peru Awajun 75%**

Bronze: [Pangea Chocolate](#) (Spain) – **Venezuela Chuao 73%**

Bronze: [Rafa Gorrotxategi](#) (Spain) – **Chocolate de Madagascar 70%**

Bronze: [Standout Chocolate](#) (Sweden) – **Guatemala Lachuá 70%**

Bronze: [Standout Chocolate](#) (Sweden) – **India Idukki 70%**

Bronze: [Taucherli](#) (Switzerland) – **Taucherli Bean to Bar 70% Betulia B6**

Bronze: [Taucherli](#) (Switzerland) – **Taucherli Bean to Bar Nicaragua 72%**

Bronze: [Truly Craft Chocolate](#) (Germany) – **Maya Mountain by Truly Craft Chocolate**

Bronze: [Utopick Cacao](#) (Spain) – **Paquibato 70%**

Plain/origin milk chocolate bars

Gold: [Friis-Holm Chokolade](#) (Denmark) – **O'Payo Milk 50%**
 + **Gold:** Chocolate Maker
 + **Gold:** Direct Traded
 + **Gold:** Organic

Silver: [Tobago Estate Chocolates](#) (Sweden) – **Tobago Estate Chocolate Laura (* PRALUS)**

Bronze: [Chocolaterie Morin](#) (France) – **Equateur Esmeralda 48%**

Bronze: [Chocolaterie Morin](#) (France) – **Vietnam Thanh Long 48%**

Bronze: [Friis-Holm Chokolade](#) (Denmark) – **Dark Milk 55%**

Bronze: [Friis-Holm Chokolade](#) (Denmark) – **Dark Milk 65%**

Bronze: [Vigdis Rosenkilde](#) (Norway) – **60% Mørk Melkesjokolade. Kakao fra Piura (* Theobroma Inversiones S.A.C)**

Micro-batch – Plain/origin milk chocolate bars

Gold: [Duffy's](#) (United Kingdom) – **Duffy's Honduras Mayan Milk 61%**
+ **Gold:** Chocolate Maker
+ **Gold:** Direct Traded

Silver: [Kaitxo](#) (Spain) – **Peru Dark Milk 50%**

Silver: [Legast](#) (Belgium) – **Rio Kubali Dark Milk 50%**

Bronze: [Barbers Bean To Bar](#) (United Kingdom) – **50% Peru Dark Milk Chocolate Bar**

Bronze: [Bare Bones Chocolate](#) (United Kingdom) – **60% Honduras Milk**

Bronze: [Beskid Chocolate](#) (Poland) – **Venezuela Caicara del Orinoco 50%**

Bronze: [Harrer Chocolat](#) (Hungary) – **Guatemala Indio Rojo Milk 52%**

Bronze: [La Fèverie by Hasnaâ](#) (France) – **Venezuela – Chuao Aragua Dark Milk 60%**

Bronze: [Lidka Chocolate](#) (Czech Republic) – **Sheep Milk Chocolate**
+ **Special:** Non-cow milk

Bronze: [Standout Chocolate](#) (Sweden) – **Dark Milk India Idukki 60%**

Bronze: [Standout Chocolate](#) (Sweden) – **Dark Milk Madagascar Sambirano 60%**

Bronze: [Zoto](#) (Belgium) – **Mayan Red 60% – Dark Milk (* Chocolatao)**

Plain/origin chocolate bars with alternative ingredients

Gold: [Solkiki Chocolatemaker](#) (United Kingdom) – **Costa Esmeraldas Dark-Milk 64%**
+ **Gold:** Chocolate Maker
+ **Gold:** Direct Traded
+ **Special:** Vegan

Silver: [Artist Chocolate](#) (Germany) – **Artist / Moulinet Malah Na Bulong**

Silver: [Artist Chocolate](#) (Germany) – **Artist / Moulinet Regular Harvest**
+ **Special:** Alternate sugars

Bronze: [Amazing Cacao](#) (Russia) – **Copuazu 62% with Almond Milk**

Bronze: [Artist Chocolate](#) (Germany) – **Artist Chocolate India 69%**

Bronze: [Aruntam – Sensory Chocolate](#) (Italy) – **Raw 72½ Single Origin Esmeraldas Ecuador**

Bronze: [Chocolat Madagascar](#) (Madagascar) – **Vegan Milk Cashew Chocolate 40% Cocoa**

Bronze: [Fjåk Chocolate](#) (Norway) – **60% Dark Milk Tanzania**

Bronze: [Kakau Worship](#) (Greece) – **60% Belize Collection**

Plain/origin white chocolate bars

Gold: [Volpati Davide](#) (Italy) – **Bianco 34%**
+ **Gold:** Chocolate Maker

Silver: [Chocolaterie Morin](#) (France) – **Blanc Pérou Chanchamayo 40%**
+ **Gold:** Direct Traded

Bronze: [Latitude Craft Chocolate](#) (Uganda) – **Mzungu White**

Flavoured bars

Dark chocolate bars with an infusion or flavouring

Gold: [Chocolaterie Morin](#) (France) – **Chanchamayo Laurier 63%**

Gold: [Prime Chocolate](#) (Belarus) – **Prime Chocolate Angel's Share 70% (**)** + **Special:** Cacao flavoring/aging

Silver: [Bonnat Chocolatier](#) (France) – **Chocolat Fondant au Café**

Bronze: [Chocolaterie Morin](#) (France) – **Chanchamayo Thym 63%**

Bronze: [Latitude Craft Chocolate](#) (Uganda) – **Bukonzo (**)**

Bronze: [Ombar](#) (United Kingdom) – **Ombar Blueberry & Acai (**)**

Bronze: [Rafa Gorrotxategi](#) (Spain) – **Chocolate Venezuela 70% con Sidra Vasca (**)**

Bronze: [Standout Chocolate](#) (Sweden) – **Nordic Nature Spruce Shoots (**)**

Dark chocolate bars with inclusions or pieces

Gold: [Bonnat Chocolatier](#) (France) – **Jean Sulpice – Chocolat Noir Pistaches**

Silver: [Bonnat Chocolatier](#) (France) – **Noir Nougatine Baies de Genièvre**

Silver: [Fjåk Chocolate](#) (Norway) – **70% Dark Reindeer Lichen & Lingonberry (**)**
+ **Special:** Eclectic
+ **Special:** Local ingredients

Silver: [Friis-Holm Chokolade](#) (Denmark) – **Medagla Soy 70% – Dried Yuasa Soy (**)**

Bronze: [Friis-Holm Chokolade](#) (Denmark) – **La Dalia Nibs 60% (**)**

Dark chocolate bars with a filling

Gold: [Guido Castagna](#) (Italy) – **MES Gianduja Fondente**

+ Special: Naked

+ Special: Local ingredients

Bronze: [Bonnat Chocolatier](#) (France) – **Chocolat Noir au Praliné Noisettes**

Milk chocolate bars with an infusion or flavouring

Gold: [Friis-Holm Chokolade](#) (Denmark) – **O'Payo Milk Sansho 50% (**)**

+ Special: Gastronomic

Silver: [Lilla Chokladfabriken Borgå](#) (Finland) – **Kuusi 45% (**)**

Silver: [Ombar](#) (United Kingdom) – **Ombar Strawberry Mylk (**)**

Silver: [Solkiki Chocolatemaker](#) (United Kingdom) – **Applewood Smoked 63% Gran Nativo (**)**

+ Special: Innovation

Bronze: [Lidka Chocolate](#) (Czech Republic) – **Coffee Milk Special (**)**

Milk chocolate bars with inclusions or pieces

Gold: [Solkiki Chocolatemaker](#) (United Kingdom) – **Maranon 60% with Brandy Nibs (**)**

+ Special: Vegan

Silver: [Friis-Holm Chokolade](#) (Denmark) – **O'Payo Milk Liquorice 50% (**)**

Silver: [Monper Chocolate](#) (Spain) – **Chocolate Curry con Kikos**

Bronze: [Michel Cluizel](#) (France) – **Mini-Barre Chocolat Boost de Plaisir**

Milk chocolate bars with a filling

White chocolate bars with an infusion or flavouring

Gold: [Harrer Chocolat](#) (Hungary) – **Red Beets (**)**

+ Special: Gastronomic

Silver: [Aruntam – Sensory Chocolate](#) (Italy) – **Biancomangiare – Bio White Veg 48% (**)**

+ Special: Reinterpretation

Silver: [Barbers Bean To Bar](#) (United Kingdom) – **35% Blond Chocolate with Sea Salt (**)**

Silver: [Chocolala](#) (Estonia) – **Organic Blackcurrant Chocolate (**)**

Silver: [Nature's Own Factory](#) (Russia) – **Buckwheat White Chocolate**

Bronze: [Chocolala](#) (Estonia) – **Organic Sea Buckthorn Chocolate (**)**

Bronze: [Solkiki Chocolatemaker](#) (United Kingdom) – **So Woke (**)**

White chocolate bars with inclusions or pieces

Gold: [Fjåk Chocolate](#) (Norway) – White & Norwegian Gingerbread (**)

Silver: [Fjåk Chocolate](#) (Norway) – Oat Porridge & Cinnamon White Chocolate (**)
+ Special: Reinterpretation

Bronze: [Karuna Chocolate](#) (Italy) – White Raspberries

Bronze: [Mojo Cacao](#) (Russia) – Cashew White Chocolate – Pumpkin Pie (**)

Ingredients from cacao Cocoa Powder

Gold: [Chocolaterie Morin](#) (France) – Poudre Pur Cacao 100% Pérou Chanchamayo

Silver: [Chocolat Madagascar](#) (Madagascar) – Organic Natural Cocoa Powder + Gold: Organic

Cocoa Butter

Gold: [Chocolaterie Morin](#) (France) – Beurre de Cacao Pérou

Silver: [Chocolat Madagascar](#) (Madagascar) – Organic Natural Cocoa Butter + Gold: Organic

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 – Danish: [Friis-Holm Chokolade](#) (Denmark) – Chuno 70% – Triple Turned – Single Bean

Gold – French: [Chocolaterie Morin](#) (France) – Pérou Chanchamayo 63%

Micro-batch – Plain/origin dark chocolate bars

Gold – British: [Luisa's Vegan Chocolates](#) (United Kingdom) – Papua New Guinea 72%

Gold – French: [Philippe](#) (France) – Castellane Manufacture

Gold – German: [Meybol Cacao](#) (Germany) – N° 7 Chuncho Collection

Gold – Italian: [Volpati Davide](#) (Italy) – Kamili 73% – Trinitario Tanzania

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Organisation des French International Awards depuis 2017-2018-2019 - Jury Bean to Bar 2017-2020
<https://www.planetgout.com/cocoa-chocolate-events/2020-european-bean-to-bar-international-chocolate-awards/>

Please note: This is a temporary posting of the winners. A full post including a list of judges and Grand Jurors will be published shortly. The team is taking a rest after the virtual ceremony! We will also publish a full list of Finalists including scores compiled using our new judging system. This will be available from the week of 12 October 2020. Thanks for your patience.

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