

## [World Final Winners – 2020-21](#)

### CHOCOLATIERS FRANCAIS couleur Bordeaux

May 11, 2021 5:35 pm by International Chocolate Awards in [Results](#), [Winners](#)



The International Chocolate Awards is pleased to announce the Winners of the 2020-21 World Final, which was judged remotely by our judges and Grand Jury working at home throughout the COVID related lockdowns. Because judging took longer than usual, the season was renamed as 2020-21, giving our world winners more time to enjoy and promote their success. The next 2021-22 season will begin in September 2021.

The Virtual Awards Ceremony and Prize Celebration took place on Monday, 10 May, 2021, on Zoom from 3:00pm – 7:30pm, BST and was watched by over 200 attendees and many more viewers on our Facebook livestream (<https://fb.watch/5qkwjaV5yw/>)

We thank all our entrants, judges and winners for their support over the year and thank our partners and the Awards team for making the competitions possible in difficult circumstances. We are happy to conclude another great year of National and Regional rounds and to celebrate the ever-increasing quality of craft chocolate and the established and new chocolate creators from around the world. We also thank our sponsors for supporting us throughout the year.

### Judges

The judging panel was made up of members of our Grand Jury and international judges, including chefs, journalists, bloggers and chocolate specialists.

All judging is anonymised, included at the Grand Jury final session, where final scores are awarded by private voting according to the Grand Jury rules.

### Links

- [Winners](#)
- [Judges](#)
- [Grand Jury](#)

### Prizes

*(Prizes are shown in alphabetical order for each medal)*

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#### ‘Best in competition’ overall winners

#### Plain/origin dark bar categories

Gold: [Cacaosuyo](#) (Peru) – Cuzco 80

#### Plain/origin milk bar categories

Gold: [Qantu](#) (Canada) – Oh la vache! Morropón Milk 60%

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## Plain/origin bars

### Plain/origin dark chocolate bars

- Gold: [Cacaosuyo](#) (Peru) – Cuzco 80  
+ Gold: Chocolate Maker  
+ Gold: Direct Traded  
+ Gold: Growing Country
- Silver: [Cacaosuyo](#) (Peru) – Chunchu  
Silver: [Cacaosuyo](#) (Peru) – Lakuna  
Silver: [Cacaosuyo](#) (Peru) – Piura Select
- Silver: [Chocolaterie Morin](#) (France) – Pérou Chanchamayo 63%  
Silver: [Chocolaterie Morin](#) (France) – République Dominicaine Yamasá 63%
- Silver: [Friis-Holm Chokolade](#) (Denmark) – Chuno 70% – Double Turned – Single Bean  
Silver: [Friis-Holm Chokolade](#) (Denmark) – Chuno 70% – Triple Turned – Single Bean  
Silver: [Friis-Holm Chokolade](#) (Denmark) – La Dalia 100% – The lazy cocoa growers  
+ Gold: 100%
- Silver: [Friis-Holm Chokolade](#) (Denmark) – La Dalia 70% – The lazy cocoa growers  
Silver: [Friis-Holm Chokolade](#) (Denmark) – Nicaliso 70% – Single Bean  
Silver: [Friis-Holm Chokolade](#) (Denmark) – Rugoso 70% – Single Bean  
Silver: [Friis-Holm Chokolade](#) (Denmark) – Rugoso 70% Bad Fermentation -Single Bean  
Silver: [Maraná](#) (Peru) – San Martín Dark 80% – Amazónico  
Silver: [Pacari Chocolate](#) (Ecuador) – Esmeraldas 70%  
Silver: [Pacari Chocolate](#) (Ecuador) – Guayas 70%  
Silver: [Pacari Chocolate](#) (Ecuador) – Guayas 75%  
+ Gold: Organic
- Silver: [Pacari Chocolate](#) (Ecuador) – Lacumbia Arauquita 70%  
Silver: [Pacari Chocolate](#) (Ecuador) – Piura Quemazon 70%  
Silver: [Pacari Chocolate](#) (Ecuador) – Raw 70%  
Silver: [Pacari Chocolate](#) (Ecuador) – Tangara 70%  
Silver: [PERÚ PURO Chunchu Gold](#) (Germany) – PERÚ PURO Chunchu Gold Grand Cru 70%  
(\* Max Felchlin AG)
- Silver: [Tesoro Amazonico](#) (Peru) – Dark 70 Chunchu  
Silver: [Tesoro Amazonico](#) (Peru) – Piura Dark 76  
Silver: [Tesoro Amazonico](#) (Peru) – San Martin Dark 70  
Silver: [Vigdis Rosenkilde](#) (Norway) – 70% Chunchu Kakao fra Kiteni i Peru (\* Theobroma Inversiones S.A.C)
- Bronze: [Benns Ethicoa](#) (Malaysia) – Merdeka Blend (Malaysia Origin)
- Bronze: [Bonnat Chocolatier](#) (France) – Cacao Real del Xoconuzco  
Bronze: [Bonnat Chocolatier](#) (France) – Puerto Cabello  
Bronze: [Chocolaterie Morin](#) (France) – Madagascar Sambirano 70%  
Bronze: [Chocolaterie Morin](#) (France) – Pérou Pablino 70%
- Bronze: [Friis-Holm Chokolade](#) (Denmark) – Johe 70% – Single Bean  
Bronze: [Maraná](#) (Peru) – Cusco Dark 70% – Chunchu  
Bronze: [Maraná](#) (Peru) – Piura Dark 70% – Blanco

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

- Gold: [Fu Wan Chocolate](#) (Taiwan) – Strawberry Beer Yeast 70%  
+ Gold: Chocolate Maker  
+ Gold: Direct Traded  
+ Gold: Growing Country  
+ Special: Fermentation additions  
+ Special: Limited edition
- Silver: [Argencove](#) (Nicaragua) – Masaya  
Silver: [Bellantoni Cioccolato](#) (Italy) – Cioccolato Fondente 70% Tanzania  
Silver: [Cacao Hunters](#) (Colombia) – Elizabeth 71%  
Silver: [Cacao Hunters](#) (Colombia) – Nihonbashi 66%

Silver: [Chaleur B Chocolat](#) (Canada) – Maya Mountain 70% Cacao  
Silver: [Fu Wan Chocolate](#) (Taiwan) – Beer Yeast #3 American Ale Style 70% RG  
Silver: [Fu Wan Chocolate](#) (Taiwan) – Red Wine Yeast #1 70%  
Silver: [Fu Wan Chocolate](#) (Taiwan) – Taiwan #1 70% Ping Tung  
Silver: [Goodnow Farms Chocolate](#) (United States) – Almendra Blanca, 77%  
Silver: [Goodnow Farms Chocolate](#) (United States) – Asochivite, 77%  
Silver: [Goodnow Farms Chocolate](#) (United States) – Esmeraldas, 70%  
Silver: [Hecho Chocolate](#) (Mexico) – 70% Cacao Criollo Blanco Finca La Rioja  
Silver: [Hummingbird Chocolate Maker](#) (Canada) – Hispaniola 70%  
Silver: [Kahkow](#) (United States) – La Esmeralda 67% – Single Estate  
+ Gold: Organic  
Silver: [Kahkow](#) (United States) – La Magdalena 70% – Single Estate  
Silver: [Kahkow](#) (United States) – Los Bejucos 65% – Denomination of Origin  
Silver: [Kahkow](#) (United States) – Tireo 68% – Single Estate  
Silver: [Kahkow](#) (United States) – West Indian 67%  
+ Special: Fermentation additions  
Silver: [Minimal Bean to Bar Chocolate](#) (Japan) – Arhuaco  
Silver: [Minimal Bean to Bar Chocolate](#) (Japan) – Fruity  
+ Special: Rough ground  
Silver: [Murata](#) (Japan) – Cusco 70%  
Silver: [Qantu](#) (Canada) – Bagua 70%  
Silver: [Qantu](#) (Canada) – Chaska 70%  
Silver: [Qantu](#) (Canada) – Chuncho 70%  
Silver: [Qantu](#) (Canada) – Gran Blanco 70%  
Silver: [Qantu](#) (Canada) – Morropón 70%  
Silver: [Standout Chocolate](#) (Sweden) – India Idukki 70%  
Silver: [Sweets Escalier](#) (Japan) – Peru Cusco 75%  
Silver: [Sweets Escalier](#) (Japan) – Thailand Nakhon 68%  
Silver: [Utopick Cacao](#) (Spain) – Paquibato 70%  
Bronze: [Eldora Chocolate](#) (United States) – 70% Maya Mountain Belize Bar  
Bronze: [Fjåk Chocolate](#) (Norway) – 70% Dark Madagascar  
Bronze: [Goodnow Farms Chocolate](#) (United States) – Boyaca, 73%  
Bronze: [Goodnow Farms Chocolate](#) (United States) – El Carmen, 77%  
Bronze: [Goodnow Farms Chocolate](#) (United States) – Limited Release, Bahia  
Bronze: [Goodnow Farms Chocolate](#) (United States) – Ucayali, 70%  
Bronze: [Jacek Chocolate Couture](#) (Canada) – Costa Rica 70%  
Bronze: [La Fèveerie by Hasnaâ](#) (France) – Inde – Idukki 71%  
Bronze: [McGuire Chocolate Company](#) (Canada) – Arhuacos 70%  
Bronze: [Meybol Cacao](#) (Germany) – Criollo Origin Vraem Peru  
Bronze: [Meybol Cacao](#) (Germany) – N° 3 Chuncho Collection  
Bronze: [Murata](#) (Japan) – Peru Piura 70%  
Bronze: [PARADAI Chocolate](#) (Thailand) – Thailand Blend Dark 72%  
Bronze: [PARADAI Chocolate](#) (Thailand) – Thailand Chanthaburi Dark 70%  
Bronze: [Shattell Chocolate](#) (Peru) – Dark Chocolate 85% Cacao Chuncho  
+ Silver: High %  
Bronze: [Standout Chocolate](#) (Sweden) – Belize Maya Mountain 70%  
Bronze: [Standout Chocolate](#) (Sweden) – Guatemala Lachuá 70%  
Bronze: [Sweets Escalier](#) (Japan) – Peru Cusco 68%  
Bronze: [Tsinane](#) (Peru) – Bitter Tsinane 70%

## Plain/origin milk chocolate bars

Gold: [Cacaosuyo](#) (Peru) – Piura Milk  
+ Gold: Chocolate Maker  
+ Gold: Growing Country  
+ Gold: Direct Traded  
Silver: [Auro Chocolate](#) (Philippines) – 50% Milk Chocolate  
Silver: [Cacao Hunters](#) (Colombia) – Tumaco Leche 53%  
Silver: [Friis-Holm Chokolade](#) (Denmark) – Dark Milk 65%

Silver: [Friis-Holm Chokolade](#) (Denmark) – O’Payo Milk 50%  
+ **Gold**: Organic  
Silver: [Maraná](#) (Peru) – Cusco Milk 50% – Chuncho  
Silver: [Vigdís Rosenkilde](#) (Norway) – 60% Mørk Melkesjokolade. Kakao fra Piura ( \* Theobroma Inversiones S.A.C)  
**Bronze**: [Chocolaterie Morin](#) (France) – Vietnam Thanh Long 48%  
Bronze: [Friis-Holm Chokolade](#) (Denmark) – Dark Milk 55%  
Bronze: [Tobago Estate Chocolates](#) (Sweden) – Tobago Estate Chocolate Laura ( \* PRALUS)

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

Gold: [Qantu](#) (Canada) – Oh la vache! Morropón Milk 60%  
+ **Gold**: Chocolate Maker  
+ **Gold**: Direct Traded  
Silver: [Duffy’s](#) (United Kingdom) – Duffy’s Honduras Mayan Milk 61%  
Silver: [Honoka’a Chocolate Co.](#) (United States) – Pure Hawaiian Cacao 55% Goat Milk Bar  
Silver: [Lidka Chocolate](#) (Czech Republic) – Sheep Milk Chocolate  
+ **Special**: Non-cow milk  
Silver: [Standout Chocolate](#) (Sweden) – Dark Milk India Idukki 60%  
Bronze: [Chen Rui Zhen](#) (Taiwan) – Children White Color  
Bronze: [Kaitxo](#) (Spain) – Peru Dark Milk 50%  
Bronze: [kesshō](#) (China) – 58% Milk Chocolate  
**Bronze**: [La Fèverie by Hasnaâ](#) (France) – Venezuela – Chuao Aragua Dark Milk 60%  
Bronze: [Standout Chocolate](#) (Sweden) – Dark Milk Madagascar Sambirano 60%  
Bronze: [White Label Chocolate](#) (United States) – 48% Brown Butter Milk  
Bronze: [Zoto](#) (Belgium) – Mayan Red 60% – Dark Milk ( \* Chocolatoa)

## Plain/origin chocolate bars with alternative ingredients

Gold: [Wild Blue Chocolate](#) (United States) – 70% Dark Chocolate, Pisa Haiti  
Silver: [Fjåk Chocolate](#) (Norway) – 60% Dark Milk Tanzania  
Silver: [Palette de Bine](#) (Canada) – Milk + Maple Wild Harvest Bolivia 55%  
Silver: [PARADAI Chocolate](#) (Thailand) – Nakhon Dark 70% with Pure Coconut Sugar  
Silver: [Wild Blue Chocolate](#) (United States) – 70% Dark Chocolate, Maya Mountain Belize  
Bronze: [Amazing Cacao](#) (Russia) – Copuazu 62% with Almond Milk  
Bronze: [Artist Chocolate](#) (Belgium) – Artist / Moulinet Malah Na Bulong  
Bronze: [Artist Chocolate](#) (Belgium) – Artist Chocolate India 69%  
Bronze: [Coco Kyoto](#) (Japan) – Peru 50%  
Bronze: [Goodnow Farms Chocolate](#) (United States) – Asochivite with Maple Sugar  
Bronze: [Luisa Abram](#) (Brazil) – Dark Coconut Milk Chocolate  
Bronze: [Solkiki Chocolatemaker](#) (United Kingdom) – Costa Esmeraldas Dark-Milk 64%

## Plain/origin white chocolate bars

Gold: [Danta Chocolate](#) (Guatemala) – Kampura White Limited Edition  
+ **Gold**: Chocolate Maker  
+ **Gold**: Growing Country  
+ **Gold**: Direct Traded  
Silver: [Chocolatier Palet d’Or](#) (Japan) – Tablet Terroir Blanc Ghana 50%  
Silver: [Chocolatier Palet d’Or](#) (Japan) – Tablet Terroir Blanc Tanzania 50%  
Silver: [Wolter](#) (Mexico) – Chelo Caramelo 34%

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## Flavoured bars

### Dark chocolate bars with an infusion or flavouring

- Gold: [Fu Wan Chocolate](#) (Taiwan) – Taiwan Tie-Guan-Yin Tea 62% (\*\*)  
+ Special: Local ingredients
- Silver: [Cielo Dentro Chocolate](#) (Mexico) – Chak 68% (\*\*)
- Silver: [Fu Wan Chocolate](#) (Taiwan) – Taiwan Red Jade Tea 62% (\*\*)  
+ Special: Local ingredients
- Silver: [Fu Wan Chocolate](#) (Taiwan) – Taiwan Red Oolong Tea 62% (\*\*)  
+ Special: Local ingredients
- Silver: [Goodnow Farms Chocolate](#) (United States) – Special Reserve, Brown Butter (\*\*)  
+ Special: Local ingredients
- Silver: [Goodnow Farms Chocolate](#) (United States) – Special Reserve, Lawley's Rum (\*\*)
- Silver: [Goodnow Farms Chocolate](#) (United States) – Special Reserve, Putnam Rye Whiskey (\*\*)
- Silver: [Kasama Chocolate](#) (Canada) – Single Malt (\*\*)
- Silver: [Pacari Chocolate](#) (Ecuador) – Guayusa (\*\*)  
+ Special: Local ingredients
- Silver: [Pacari Chocolate](#) (Ecuador) – Lime (\*\*)
- Silver: [Pacari Chocolate](#) (Ecuador) – Rica Rica (\*\*)
- Silver: [Pacari Chocolate](#) (Ecuador) – Yerba Mate (\*\*)
- Silver: [Prime Chocolate](#) (Belarus) – Prime Chocolate Angel's Share 70% (\*\*)  
+ Special: Cacao flavouring/aging
- Silver: [Standout Chocolate](#) (Sweden) – Nordic Nature Spruce Shoots (\*\*)  
+ Special: Local ingredients
- Bronze: [Cacao Hunters](#) (Colombia) – Limoncillo
- Bronze: [Cacao Hunters](#) (Colombia) – Pimienta 70% (\*\*)
- Bronze: [Chaleur B Chocolat](#) (Canada) – Rye Whisky Infused and Grinded 70% Cacao (\*\*)
- Bronze: [Chocolaterie Morin](#) (France) – Chanchamayo Laurier 63%**
- Bronze: [Fu Wan Chocolate](#) (Taiwan) – Taiwan Magao (Wild Pepper) 62% (\*\*)
- Bronze: [Goodnow Farms Chocolate](#) (United States) – Special Reserve, Las Palomas Coffee (\*\*)
- Bronze: [Hey Fun Chocolate](#) (Taiwan) – Oriental Beauty Tea Chocolate (\*\*)
- Bronze: [Jacek Chocolate Couture](#) (Canada) – Whisky
- Bronze: [Kasama Chocolate](#) (Canada) – Kapé Espresso (\*\*)
- Bronze: [Qantu](#) (Canada) – Chuncho 60% Maple and Maras Salt (\*\*)
- Bronze: [Tesoro Amazonico](#) (Peru) – Dark Espresso 62 (\*\*)
- Bronze: [曾志元 Zengzhiyuan 台灣 Taiwan](#) (Taiwan) – Taiwan Plum (\*\*)

### Dark chocolate bars with inclusions or pieces

- Gold: [Mission Chocolate](#) (Brazil) – Three Theos (\*\*)  
+ Special: Biome
- Silver: [Argencove](#) (Nicaragua) – Banana, Cinnamon & Cloves (\*\*)
- Silver: [Eldora Chocolate](#) (United States) – 70% Zesty Mango Pinon Bar – Medium Spice (\*\*)
- Silver: [Nina Fine Chocolates](#) (Peru) – Nina 67% Theo. Cacao&Bicolor+Sacha Inchi (\*\*)  
+ Special: Biome  
+ Special: Alternate theobromas
- Silver: [Pacari Chocolate](#) (Ecuador) – Juniper-Enebro (\*\*)
- Silver: [Paul And Mike](#) (India) – P&M 64% Sichuan Pepper & Orange Peel (\*\*)
- Bronze: [Bonnat Chocolatier](#) (France) – Jean Sulpice – Chocolat Noir Pistaches**
- Bronze: [Dick Taylor Craft Chocolate](#) (United States) – Orange Bourbon Pecan (\*\*)
- Bronze: [Fjåk Chocolate](#) (Norway) – 70% Dark Reindeer Lichen & Lingonberry (\*\*)  
+ Special: Local ingredients
- Bronze: [Friis-Holm Chokolade](#) (Denmark) – Medagla Soy 70% – Dried Yuasa Soy (\*\*)
- Bronze: [green bean to bar Chocolate](#) (Japan) – Madagascar 70%+Nibs
- Bronze: [Pacari Chocolate](#) (Ecuador) – Cusco Pink Salt and Nibs (\*\*)
- Bronze: [Pacari Chocolate](#) (Ecuador) – Green Olives (\*\*)

Bronze: [Palato Hand Crafted Chocolate](#) (Honduras) – 70% Dark Chocolate w Caramelized Ginger (\*\*)

Bronze: [tete Bean to Bar Chocolate](#) (Japan) – Bergamot & Pink Pepper (\*\*)

Bronze: [可味Tastychoco](#) (China) – Moutai Soaked Nibs Dark Chocolate Bar (\*\*)

## Dark chocolate bars with a filling

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

+ Special: Naked

+ Special: Local ingredients

Silver: [Etat de Choc](#) (Canada) – Noisettes, Chocolat Noir & Sarrasin

Silver: [Volpati Davide](#) (Italy) – Gianduja Caterina

Bronze: [Cocobel](#) (Trinidad and Tobago) – Máliaba (\*\*)

Bronze: [Volpati Davide](#) (Italy) – Fondente Tre Strati

## Milk chocolate bars with an infusion or flavouring

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

+ Special: Gastronomic

Silver: [Etat de Choc](#) (Canada) – Cari

Silver: [Formosa Cacao Farm 福爾摩沙可可農場](#) (Taiwan) – Tropical Island – 52% Kumquat (\*\*)

Silver: [Fu Wan Chocolate](#) (Taiwan) – Charcoal Oolong Milk Tea 56% (\*\*)

Silver: [Fu Wan Chocolate](#) (Taiwan) – Rose Lychee Oriental Beauty Milk Tea 56% (\*\*)

+ Special: Recipe

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

Bronze: [Chequessett Chocolate](#) (United States) – Monomoy Mochaccino Chocolate Bar (\*\*)

Bronze: [Love Brown Cacao](#) (Taiwan) – Passion Code #520 Maca Milk Chocolate (\*\*)

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

## Milk chocolate bars with inclusions or pieces

Gold: [Joan Baixas](#) (Spain) – Chocolate con Leche y Crujiente de Kikos

+ Special: Gastronomic

Silver: [Coco Kyoto](#) (Japan) – Gyokuro Roasted Green Tea and Brown Rice (\*\*)

Silver: [Cocobel](#) (Trinidad and Tobago) – Felicity (\*\*)

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

Bronze: [green bean to bar Chocolate](#) (Japan) – Fukuoka – Houjicha

Bronze: [White Label Chocolate](#) (United States) – 58% Salted Brown Butter Milk

## Milk chocolate bars with a filling

Bronze: [Daito Cacao](#) (Japan) – Anthem Gianduja Noisette (\*\*)

## White chocolate bars with an infusion or flavouring

Gold: [T'a Milano](#) (Italy) – Tavoletta Bianco Caramello e Liquirizia

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

+ Special: Reinterpretation

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

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

Silver: [COFE](#) (Taiwan) – Paochong Tea and Mango

+ Special: Local ingredients

+ Special: Recipe

Silver: [COFE](#) (Taiwan) – Red Oolong & Pineapple

+ Special: Local ingredients

+ Special: Recipe

Silver: [Daito Cacao](#) (Japan) – Miki Cha (\*\*)

Silver: [Harrer Chocolat](#) (Hungary) – **Red Beets** (\*\*)  
+ Special: Gastronomic  
Silver: [Kasama Chocolate](#) (Canada) – **Raspberry White** (\*\*)  
Bronze: [Barbers Bean To Bar](#) (United Kingdom) – **35% Blond Chocolate with Sea Salt** (\*\*)  
Bronze: [COFE](#) (Taiwan) – **Charcoal Roasted Oolong Tea**  
Bronze: [COFE](#) (Taiwan) – **Oriental Beauty Tea**  
Bronze: [Kasama Chocolate](#) (Canada) – **Philippine Durian** (\*\*)  
Bronze: [Kasama Chocolate](#) (Canada) – **Strawberry White** (\*\*)

## White chocolate bars with inclusions or pieces

Gold: [Castronovo Chocolate](#) (United States) – **White Chocolate with Lemon & Lemon Salt**  
Silver: [Fjåk Chocolate](#) (Norway) – **White & Norwegian Gingerbread** (\*\*)  
Silver: [GRANDPOIR](#) (Japan) – **Grandpoir Snow White Strawberry** (\*\*)  
+ Special: Local ingredients  
Silver: [Karuna Chocolate](#) (Italy) – **White Raspberries**  
Silver: [Terroir Chocolate](#) (United States) – **Golden Milk White Chocolate** (\*\*)  
Bronze: [Q sweet 精品甜點](#) (Taiwan) – **Mulberry-Comfort Chocolate Bar**

## Combination chocolate bars with inclusions or pieces

Gold: [Q sweet 精品甜點](#) (Taiwan) – **Passion Fruit & Pink Pepper-Combination**  
+ Special: Recipe

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## Ganaches, palets, ganache pralines and truffles

### Unflavoured dark chocolate ganaches or truffles

Gold: [Andreas Muschler](#) (Germany) – **Emelie**  
+ Special: Classic  
Silver: [Pietro Macellaro Pasticceria Agricola Cilentana](#) (Italy) – **Piura Buffalo Cream**  
+ Special: Local ingredients  
+ Special: Non-cow milk  
Silver: [Q sweet 精品甜點](#) (Taiwan) – **Classic French Truffle Chocolate**  
Bronze: [Dandelion Chocolate](#) (United States) – **Costa Esmeraldas, Ecuador Truffle** (\*\*)  
Bronze: [Giuseppe Manilia](#) (Italy) – **Ganache Madagascar 72%**  
Bronze: [Nordic Chocolatiers](#) (Denmark) – **Mayan Red Waterganache**

### Flavoured dark chocolate ganaches or truffles

Gold: [Paola Francesca Bertani](#) (Italy) – **Un Tè con le Tigri**  
Silver: [Colomb Béréni Création C.B.C.](#) (France) – **Francescu – Safran et Délice d'Oranges**  
Silver: [Depetris Riccardo / Depetris...i Ciculaté](#) (Italy) – **Mucillago** (\*\*)  
Silver: [Musée du Chocolat Théobroma](#) (Japan) – **Yokan & Green Tea**  
Silver: [Phiabella Chocolates](#) (United States) – **Flamenco Diva**  
Bronze: [Colomb Béréni Création C.B.C.](#) (France) – **“Mintrastella” ou Menthe Aquatique**  
Bronze: [Colomb Béréni Création C.B.C.](#) (France) – **Chocolat Citron Vert/Basilic**  
Bronze: [Les Petits Fours](#) (Hong Kong) – **Mui Kwe Lu**  
Bronze: [PetriS Chocolate](#) (Finland) – **Raspberry Truffle**  
Bronze: [Phiabella Chocolates](#) (United States) – **Cordoba**

## Flavoured milk chocolate ganaches or truffles

Gold: [Musée du Chocolat Théobroma](#) (Japan) – Earl Grey  
Silver: [Evergreen Sky Catering](#) (Taiwan) – Passionfruit-Pepper Chocolate 百香果胡椒巧克力  
Bronze: [Love18 Chocolatier](#) (Malaysia) – Lychee Rose Tea First Love  
Bronze: [MAMANO CHOCOLATE](#) (Japan) – Big Ganache Arriba Brandy (\*\*)  
Bronze: [Musée du Chocolat Théobroma](#) (Japan) – Apple and Cinnamon  
Bronze: [Mutari Chocolate](#) (United States) – Candy Cap – Brown Butter Truffle (\*\*)

## Flavoured white chocolate ganaches or truffles

Gold: [Forte Chocolates](#) (United States) – Egnog & Rum Truffle  
+ Special: Classic  
Silver: [Jentene på TUNET – Chocolatier](#) (Norway) – Multefløyel  
Bronze: [Beans & Twins](#) (Taiwan) – October 十月  
Bronze: [Chocolatier M](#) (Belgium) – Sudachi Fizz  
Bronze: [Suklaa Täplä](#) (Finland) – Arctic Blue Gin White Chocolate  
Bronze: [Torta Pistocchi Firenze](#) (Italy) – Torta Albicocca e Cognac

## Flavoured ganaches or truffles with combination coating or filling

Gold: [Paola Francesca Bertani](#) (Italy) – Ansonica  
+ Special: Local ingredients  
Silver: [Chuang Chocolate](#) (Taiwan) – Daphne  
Silver: [Guild Chocolates](#) (Canada) – Fruitea Bonbon  
Silver: [Paola Francesca Bertani](#) (Italy) – Aleatica  
+ Special: Local ingredients  
Bronze: [Chocolaterie Agnès et Pierre](#) (France) – Ganache Cêpes et Oranges  
Bronze: [Choklid](#) (Czech Republic) – MalaCara Arabica Espresso Bonbon  
Bronze: [Fjåk Chocolate](#) (Norway) – Blueberry & Lemon Cream (\*\*)  
Bronze: [Fjåk Chocolate](#) (Norway) – Norwegian Gingerbread Bonbon (\*\*)  
Bronze: [García Nevett](#) (United States) – Ponche Crema  
Bronze: [La Botteghina del Cioccolato](#) (Italy) – Bee Dark  
Bronze: [La Fève by Pavel Pavlov](#) (Norway) – Rom, Orange and Smoked Milk Chocolate

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## Nuts

### Nut based pralines with dark chocolate

Gold: [Guido Castagna](#) (Italy) – Giuinott  
+ Gold: Gianduiotto  
+ Special: Local ingredients  
Silver: [Bodrato Cioccolato](#) (Italy) – Dark Cremino with Maldon Salt Flakes  
Silver: [Gardini](#) (Italy) – “Insolito” Gianduia e Sale Dolce  
Silver: [Guido Castagna](#) (Italy) – Cardamomo Malva  
Silver: [Guido Castagna](#) (Italy) – Cremino Cannella Calendula  
Silver: [Guido Castagna](#) (Italy) – Cremino Menta Liquirizia  
+ Special: Local ingredients  
Silver: [Guido Castagna](#) (Italy) – Cremino Pistacchio  
Bronze: [Pasticceria Ugetti](#) (Italy) – Gianduiotto



## Dark chocolate enrobed marzipan

Silver: [Pietro Macellaro Pasticceria Agricola Cilentana](#) (Italy) – Wild Oregano and Lemon of Sorrento

+ Special: Local ingredients

Bronze: [Pietro Macellaro Pasticceria Agricola Cilentana](#) (Italy) – Piura Violetta

## Dark chocolate dragées, enrobed whole nuts

Gold: [Piccola Pasticceria](#) (Italy) – Nocciola Piemonte Bassinata al Gianduja

+ Special: Local ingredients

Silver: [Bellantoni Cioccolato](#) (Italy) – Dragée al Caffè

Bronze: [Ciocomiti](#) (Italy) – Ciocomiti Fave Cacao Ricoperte Cuvée 71% (\*\*)

## Nut based pralines with milk chocolate

Silver: [le fleuve](#) (Japan) – Croissant Praline

Bronze: [le fleuve](#) (Japan) – Soba Praline

Bronze: [Teabites](#) (United Kingdom) – Macadamia ChaCha

## Nut based pralines with combination chocolate

Gold: [Gardini](#) (Italy) – Cremino Bigusto con Noci di Romagna

+ Special: Local ingredients

Silver: [Gardini](#) (Italy) – Cremino Bigusto con Amarene

Silver: [Gardini](#) (Italy) – Cremino Bigusto con Liquerizia

Silver: [Piccola Pasticceria](#) (Italy) – Piccolo Gianduja

Silver: [Sverre Sætre Konditori](#) (Norway) – Vaffelhjerte

Bronze: [Giuseppe Manilia](#) (Italy) – Tartufino Gianduia

Bronze: [LeSaint French Chocolate](#) (United States) – Almond Praline Pavé

## Combination chocolate enrobed marzipan

Bronze: [Guild Chocolates](#) (Canada) – Fruity Hibiscus Bonbon

## Combination chocolate dragées, enrobed whole nuts

Gold: [chocoMe](#) (Hungary) – chocoMe Raffinée 301/C

+ Special: Local ingredients

Silver: [Bellantoni Cioccolato](#) (Italy) – Dragée al Coriandolo

Bronze: [Bellantoni Cioccolato](#) (Italy) – Dragée Mokaccino

## Milk chocolate dragées, enrobed whole nuts

Silver: [Bellantoni Cioccolato](#) (Italy) – Dragée al Pepe Rosa

Silver: [Formosa Cacao Farm](#) 福爾摩沙可可農場 (Taiwan) – 55% Honey Macadamia (\*\*)

## White chocolate dragées, enrobed whole nuts

Gold: [Bellantoni Cioccolato](#) (Italy) – Dragée Pinolo alla Camomilla

Silver: [Cona's](#) (Taiwan) – Organic Ruby Black Tea Macadamia

+ Special: Local ingredients

Silver: [Cona's](#) (Taiwan) – Oriental Beauty Tea and Apple

+ Special: Local ingredients

Silver: [Palato Hand Crafted Chocolate](#) (Honduras) – White Chocolate with Lemon Almonds (\*\*)

Bronze: [chocoMe](#) (Hungary) – chocoMe Raffinée 301/B  
Bronze: Cona's (Taiwan) – Tie Guan Yin Macadamia  
Bronze: [Torta Pistocchi Firenze](#) (Italy) – Dragées Pistacchio e Arancia

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## Caramels

### Dark chocolate enrobed caramels

Silver: Chuang Chocolate (Taiwan) – Beauty Green – Fiona  
Bronze: La Botteghina del Cioccolato (Italy) – Honey Moor

### Milk chocolate enrobed caramels

Gold: [Luphia](#) (United States) – Mille Feuille Toffee – Orange Confit  
Silver: [Naschkatze Münster](#) (Germany) – Karamell auf Haselnussknuspernougat  
Bronze: [Ariqua Denis Chocolatier](#) (Belgium) – Caramel Beurre Salé

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## Others – fruit/sugar/butter/cream/misc

### Dark chocolate enrobed fruit pastes, jellies/gelée

Gold: Formosa Cacao Farm 福爾摩沙可可農場 (Taiwan) – Pancodi – 72% Yuzu Jelly (\*\*)  
Silver: Formosa Cacao Farm 福爾摩沙可可農場 (Taiwan) – Pancodi – 72% Mango Jelly (\*\*)  
Silver: [Garcia Nevett](#) (United States) – Tequila Lime  
+ Special: Alcohol  
Bronze: [Q sweet 精品甜點](#) (Taiwan) – Calamansi Island

### Dark chocolate enrobed whole fruit

Gold: [Maychoco](#) (Spain) – Mango Bañado en Bean to Bar 70% Perú (\*\*)  
+ Special: Local ingredients  
Silver: [Bellantoni Cioccolato](#) (Italy) – Dragée Foresta Nera  
Silver: [Falicetto Cioccolato Puro Piacenza](#) (Italy) – Sgranfagnon Boero  
+ Gold: Boero  
Silver: [Pietro Macellaro Pasticceria Agricola Cilentana](#) (Italy) – Boero  
Bronze: [Andreas Muschler](#) (Germany) – Orangeatstäbchen

### Dark chocolate enrobed manon/butter/cream

Gold: [Friis-Holm Chokolade](#) (Denmark) – Rose Geranium (\*\*)  
+ Special: Reinterpretation  
Bronze: Chuang Chocolate (Taiwan) – High Ball

### Milk chocolate enrobed fruit pastes, jellies/gelée

Silver: Formosa Cacao Farm 福爾摩沙可可農場 (Taiwan) – Pancodi – 52% Lychee Jelly (\*\*)  
Silver: Formosa Cacao Farm 福爾摩沙可可農場 (Taiwan) – Pancodi – 52% Pink Guava Jelly (\*\*)

## White chocolate enrobed whole fruit

Silver: [Bellantoni Cioccolato](#) (Italy) – Dragée Yogurt e Lampone  
Bronze: [Bellantoni Cioccolato](#) (Italy) – Dragée Cheesecake alla Fragola  
Bronze: [Bellantoni Cioccolato](#) (Italy) – Dragée Liquirizia e Arancio

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## Spreads

### Spreads with dark chocolate (no milk powder)

Gold: [Guido Castagna](#) (Italy) – +55  
Silver: [Pasticceria Ugetti](#) (Italy) – Crema Spalmabile Gianduia  
+ Special: Classic

### Spreads with milk chocolate

Gold: [Gardini](#) (Italy) – Crema all'Olio EVO  
+ Special: Local ingredients

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## White spreads

### Spreads with white chocolate

Gold: Cona's (Taiwan) – Cona's Roasted Oolong Tea Spread  
+ Special: Local ingredients  
Silver: Cona's (Taiwan) – Cona's Pineapple Spread  
Silver: Cona's (Taiwan) – Cona's Ruby Black Tea Spread

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## Ingredients from cacao

### Cocoa Powder

Silver: [Chocolaterie Morin](#) (France) – **Poudre Pur Cacao 100% Pérou Chanchamayo**  
Bronze: [Chocolat Madagascar](#) (Madagascar) – Organic Natural Cocoa Powder

### Cocoa Butter

Gold: [Tesoro Amazonico](#) (Peru) – Manteca Piura  
Silver: [Chocolaterie Morin](#) (France) – **Beurre de Cacao Pérou**  
Bronze: COFE (Taiwan) – Cold Pressed Taiwan Cacao Butter

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(\*) Declared chocolate maker for private label bars.

(\*\*) Winner has declared the product is made with their own bean-to-bar chocolate or couverture.

## Grand Jury profiles – World Final 2020-21

### Sandro Bosticco

Guest Grand Juror – [www.winesurf.it](http://www.winesurf.it) (Italy)

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### Martin Christy



Permanent member – *Seventy%* (United Kingdom)

#### Judging Director

[Martin Christy](#) is Founder and Editor of fine chocolate review website [Seventy%](#). Martin is a leading voice in the fine chocolate industry, passionate about the promotion and preservation of fine chocolate and fine cacao and supporting those who produce them.

Having grown up eating traditional British 'candy' type confectionery products, Martin discovered real chocolate in the early 1990s, in line with his interest in finer, healthier food and its sources. A growing obsession with the origin and variety of fine chocolate led him to found *Seventy%* to raise awareness of the quality and sourcing of the chocolate we eat, and to help create a movement to rediscover chocolate as a complex, ancient, beneficial and spiritual food. *Seventy%* now features over 600 reviews of chocolate bars from around the world and hosts an international panel of reviewers.

Since founding *Seventy%* in 2001, Martin has travelled extensively, visiting cacao plantations and meeting with the world's top cacao and chocolate producers. Martin also runs *Seventy%*'s 'Slow Chocolate' sensory taste workshops and tasting events and is a consultant to the fine chocolate and cacao growing industries worldwide.

Martin is Judging Director of the International Chocolate Awards, which he founded in the UK with Kate Johns of Chocolate Week. He is also Acting Chairman of the new fine cacao and chocolate industry association, [Direct Cacao](#) and is a member of the [Heirloom Cacao Preservation Initiative Tasting Panel](#) and is a panel member of the [Cocoa of Excellence](#) competition.

Martin is also a freelance writer for UK magazines and web publications, and has contributed to several books about fine chocolate.

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### George Gensler



Permanent member – *Manhattan Chocolate Society* (United States)

George Gensler is a copyrights specialist during the week and a runner on the weekends. She lives in New York City now, but has lived in five countries on three continents. She spent her early years traveling the world with her siblings and parents, who also instilled in her a love of – and appreciation for – travel and chocolate. She continues to take every opportunity for travel that comes her way, from visiting friends and family to destination races and chocolate hunts. She has eaten chocolate on all seven continents and is working her way around them again.

George and a small group of like-minded friends formed the Manhattan Chocolate Society in 2007. The Manhattan Chocolate Society holds focused tastings, mostly of bean-to-bar chocolates, and has worked with several chocolate makers to refine their product.

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## Jeffrey Lee



**Guest Grand Juror** – *Cult de Choco Ltd. / Director (Hong Kong)*

Jeffrey Lee is an expert in both information system and marketing by profession. He held management positions in government bodies of Hong Kong, China and a well-known advertising company for over 15 years before setting up his company. With strong passion at chocolate that beginning in his youth, Jeffrey embarked a business aspiration in 2012 and founded Cult deChoco Ltd., with a mission to introduce world-wide quality chocolates to Hong Kong where he is based. Within two years, he had led his company in becoming the exclusive distributor in Hong Kong and Macau, China for many quality and awarded chocolates from 8 chocolate markers.

Jeffrey is also keen to share the knowledge of chocolate tasting to others. He facilitated more than 40 chocolate tasting workshops for over 1,000 participants in both Hong Kong and Macau. He is a blogger writing chocolate reviews and related articles, and is the guest speaker of TV and radio broadcasting programs as well as magazine for introduction of chocolate and related knowledge to the public.

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## Per Liss



**Guest Grand Juror** – *Chokladakademien (Sweden)*

Per Liss is a chocolate connoisseur who discovered real dark chocolate in the mid nineties. He lives in Stockholm, Sweden. Per is a regular visitor to London and Chocolate Week ever since 2003. He has been a member of the neutral non-profit organization [Chokladakademien](#) (The chocolate society “Swedish Chocolate Academy”) since 2002, currently in the position of board member and Acting Chairman.

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## Monica Meschini



### **Permanent member** – *Chocolate/Tea Taster, Sommelier (Italy)*

Monica Meschini was born a curious gourmet. This led her to study a thesis on Indian cuisine in 1987 and become a member of the 'Association Cordon Bleu' and train as sommelier. In 1995 she was a founding member of the Chocolate Society. This inspired the birth of the world's first chocolate-themed venue called "Hemingway" in Florence 1996. In 1999 she became President of Italian Tea Club, and in 2000, The TeaTeam, organising courses with experts Gilles Brochard and Jane Pettigrew. She wrote articles for Italian magazines on French and English tea, chocolate and confectionery.

Collaborating for 20 years with Eurochocolate at the Chocolat Salon and the Chocolate Show in Paris, Copenhagen, London and Tokyo. Her tastings have been attended by over 150,000 people. She collaborated in the guide of the Sweets of the Italian Touring Club, on the jury of Eurochocolate Award of Perugia and President of the jury at Eurochocolate Modica Award.

In 2012 she began as Co-Founder and Partner of the Italian / Mediterranean International Chocolate Awards and Co-Founder of International Institute of Chocolate Tasting. And in 2015 Co-Founder of The Tea Tasting Institute with Gilles Brochard.

Today she continues to collaborate with major international hotel chains for quality control and organising events and training and is tutor chef for The European Bachelor Course at Cordon Bleu School.

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## Alex Rast



### **Permanent member** – *Consultant, Reviewer (United Kingdom)*

#### **Scoring Systems Development Advisor**

Alex Rast has always passionately loved chocolate, but his serious interest began in 1990. Frustrated with the quality then available at retail, he conducted a series of experiments to make chocolate, systematically working out formulae and techniques. Eventual success convinced him that, while excellent, the finished chocolate simply did not justify the effort required on a non-commercial scale, and refocused his efforts on exploring and tasting artisanally produced plain and milk chocolate. Some early consultations for various chocolate companies broadened his contacts, and, in 2003, he started collaborating with Seventy% in reviewing chocolate. His collaboration with Seventy% continues to this day, and he also consults on an occasional basis for chocolate manufacturers.

His full-time occupation involves architecture and design of neural hardware systems at the University of Manchester. He is a research associate in Prof. Steve Furber's SpiNNaker group doing advanced research into neural network chips. Recently, using this work as a background, he has begun to explore neural models for chocolate taste perception, a project he is doing in partnership with Seventy%. The goal is to generate a systematic, human-sensory-based system for mapping and describing chocolate flavour from bean to bar.