

  
**GOLD  
WINNER**  
ISM AWARDS 2022



*No plastic  
inside*



**CABOSSE**

DARK CHOCOLATE WITH CACAO FRUIT FILLING





# CABOSSE

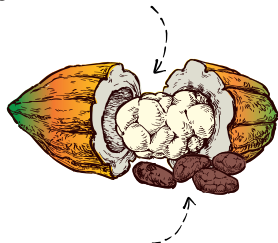


"Cabosse" is a unique **'Upcycled'** dark chocolate praline with a delicious cacaofruit filling. By using the cacaofruit pulp to craft the filling, not only the seeds of the fruit are used, but also the fruity white flesh that surrounds them. This chocolate is made with respect for nature and respect for the cacao farmers.

## LESS WASTE - MORE TASTE

The journey of the cacaofruit starts in the tropical regions around the Equator on farms where the cacaofruit (cabosse) trees grow. Once ripe, the colourful fruits are harvested by hand, cleaned, and opened to remove the seeds (beans) from the fresh white pulp. The seeds are then used to make delicious chocolate after they are fermented and dried. Traditionally, only the cacaofruit seeds were used for chocolate, meaning that 70% of the fruit was completely discarded. By upcycling the fresh white pulp for the filling of our chocolate, "Cabosse" is trying to contribute to a zero waste environment.

### Filling from the Cacaofruit (Cabosse) pulp



### Chocolate from the cacao beans

## FARMER FRIENDLY

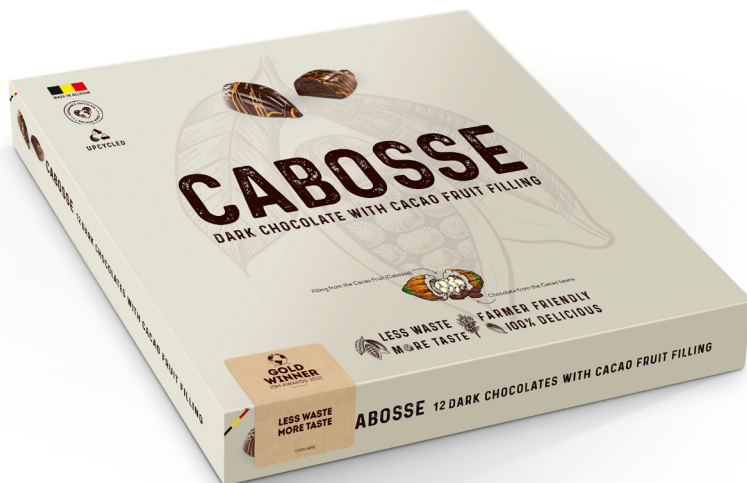
By using more of the cacaofruit, the cacao farmers get more income for the same work. When in other situations 70% of the cacao fruit is thrown away, they now can sell more of their harvest. In this way, we keep on investing in a better and sustainable world for the cacao farmers.



## 100% DELICIOUS

The cacaofruit pulp has a unique "zesty fruity" taste that is delightfully refreshing. Naturally high in fiber and a source of potassium, the cacaofruit contains many more nutrients and minerals such as magnesium, manganese, calcium, phosphorus, iron, zinc, vitamin B5 and vitamin D2.

*"Upcycled dark chocolate with  
cacaofruit (Cabosse) filling!"*



# vandenBulcke

BELGIUM



EST. 1949

## **Confiserie Vandenbulcke NV**

Oude Ieperseweg 64, B-8501 Heule - Kortrijk | T: +32 (0) 56 36 40 80 | F: +32 (0)56 36 40 89  
info@vandenbulcke.com | sales@vandenbulcke.com

[www.vandenbulcke.com](http://www.vandenbulcke.com)



chocolatier.vandenbulcke



chocolatier vandenbulcke