





# Quality starts with the ingredients

Quality starts by choosing **Becks cocoa<sup>TM</sup>** when selecting the ingredients. For cocoa connoisseurs from all over the world, we searched for the finest ingredients and found them. We very deliberately only select the finest cocoa beans and select spices, herbs, and fruits from the best growing regions worldwide for our cocoa specialities.

Our cocoas are not heavily de-oiled and have a fat content of 20 - 40 %, which is of great importance for a full-bodied taste. All our cocoas have a cocoa content of over 50 %, but only in the case of our children's cocoa Michel (35 %) and The Fudge (40 %) is the sugar content higher.

Another large factor for our definition of quality: thinking and acting sustainably during every step on our journey. This is why the cocoa for our high quality drinking chocolate originates from organic farming and fair trade, wherever it is possible. We also continuously optimize our packaging. Our 250 g canisters are 100 % recyclable.

Some classic, others extravagant, our high quality organic cocoas go perfectly well with true Ceylon cinnamon, with fine Madagascan vanilla, fruity orange or a hint of lavender.

A creative variety for individual delight – this is **Becks cocoa<sup>TM</sup>**.

# Cocoa Variety by Becks cocoa<sup>TM</sup>

Try it, taste it, love it forever! **Becks cocoa<sup>TM</sup>** products are everyone's favourite cocoas. To ensure that no one has to do without **Becks cocoa<sup>TM</sup>**, we now produce **20 cocoa creations** in Stephanskirchen, Bavaria. Some are classic, some extravagant. Always harmoniously balanced, full of flavour and there is certainly something for everyone!

Our favourite sorts of **Becks cocoa<sup>TM</sup>** use only organic cocoa from Africa, South America and the Dominican Republic as well as organic cane sugar from South America. Apart from The Fudge and White Wedding all sorts are vegan.

This is a high quality variety of cocoa for your individual delight! The 250 g design tins are resealable, so no aroma will be lost. For tasting we have got the 25 g sachets.

Choose your favorite, dig in and enjoy!





## Our Newcomer!

#### **Garden Eden**

#### **Apple Cinnamon**

Welcome to chocolate paradise – discover the incomparable taste of "Garden Eden", our new heavenly cocoa specialty with apple and cinnamon! Immerse yourself in a world of pleasure where every sip becomes a sensual experience.

"Garden Eden" is more than just drinking chocolate – it is an invitation to take a break and to celebrate the little joys in life.

Whether alone in peace or in a sociable atmosphere Friends and family, cocoa creates moments of happiness and relaxation.



The latest creation from Becks cocoa<sup>™</sup>

# Classic Delight





#### Criollo

#### Pure cocoa

Simply 100 % of best cocoa, tangy, without sugar, naturally refined. A taste of Central America for pure delight. Dissolves in warm milk without cooking.

Tin 250 g / Sachet 20 g











#### White Wedding\*

#### White chocolate, coconut and vanilla

Drinking chocolate without cocoa. Refreshing coconut and a hint of vanilla make this chocolate unique. For all who like it white.

Tin 250 g / Sachet 25 g

\*white chocolate

Box of 8 tins

20 sachets per display 12 displays per box





#### Sinnerman

#### True cinnamon

Ceylon-cinnamon refines this classic cocoa drink. An addition of cardamom takes the flavor to a new level.

Tin 250 g / Sachet 25 g











#### Nude

#### Genuine Madagascan vanilla

A strong chocolate flavor meets sweet vanilla. A wonderful combination.

Tin 250 g / Sachet 25 g











#### **Amydala**

#### **Almond**

The slight bitter almond aroma reminds you of marzipan or amaretto. A real classic and our personal greeting to the north.

Tin 250 g / Sachet 25 g











#### As I went out walking

#### Lavender

With its discreet flowery aroma this sort is reminiscent of a walk through wide lavender fields. Intensive scent, but only a hint of lavender in flavor. A cocoa for connaisseurs.

Tin 250 g / Sachet 25 g











#### The Fudge

#### **Delicate caramel**

Fine cocoa meets cream caramel.

Sweet in flavor and with a softness that flavor enthusi-asts call "mouthfeel" and that makes children go "oomph".

Tin 250 g / Sachet 25 g









#### **Chill Bill**

#### Chili and a bit of allspice

Presumably an aphrodisiac. Shy at first before it develops the fire. The spicy hint of chili is the great finale of a deeply chocolaty cocoa.

Tin 250 g / Sachet 25 g













#### **Sinnerman forte**

#### Cinnamon

Finest cocoa refined with a ,forte' portion of cinnamon without added sugar. With its 96 % of cocoa the Sinnerman forte is a sophisticated coca delight.

Tin 250 g / Sachet 25 g











#### **Hot Winter**

## A wintry mixture with a fine taste of gingerbread

Ten wintry spices and a splash of rum that are certain to spread Christmas feeling. Also an ice cold refreshment during summer, since cinnamon makes the body cool down.

Tin 250 g / Sachet 25 g











#### **Choc Orange**

#### Orange and ginger

Finest cocoa, most discreetly composed with the flavor of sun-ripened oranges and a hint of ginger. One of our earliest products, still the original.

Tin 250 g / Sachet 25 g











#### **T.E. Lawrence**

#### Mocca

The Arabic inspired cocoa with caffeine is an homage to the orient: refined with Turkish coffee, dates and a hint of cardamom our T.E. Lawrence mocca revives the spirits, reminiscent of the smell of oriental morning air.

Tin 250 g / Sachet 25 g







# Extravagant finesse





#### **Red Spirit**

#### Mulled wine

The fine winter spices such as cinnamon, orange, ginger and cardamom perfectly complement the Glühkakao in its aromatic appearance and at the same time you get a full and strong cocoa flavor.

Tin 250 g / Sachet 25 g







#### Mekong

#### Lemongrass

This fine cocoa is reminiscent of a holiday in Asia, subtly composed with the taste of refreshing, citrusy lemongrass and a hint of chilli.

Tin 250 g / Sachet 25 g













#### Garden Eden

#### **Apple Cinnamon**

Our new heavenly cocoa specialty with apple and cinnamon! Immerse yourself in a world of pleasures in which every sip becomes one sensual experience.

Tin 250 g / Sachet 25 g











#### **Before Nine**

#### Fine mint

The type of cocoa people are continuously arguing about: love him or hate him?
In any way it's a refreshing flavor with a hint of fine mint.

Tin 250 g / Sachet 25 g

Box of 8 tins









# Cocoa for young and old!







#### The normal one

A family cocoa that tastes good to everyone. Our Michel is the mild, gentle one: It has 33 % cocoa content, is sweetened with organic cane sugar and organic banana powder. Refined with our favorite childhood spices cinnamon and nutmeg.

Perfect for kids, adults, chocolate junkies, cocoa maniacs. And everyone who wants to drink a little piece of childhood in good.

Tin 335 g / Sachet 25 g











#### Günther

#### cheerful-tart and urban

Our Günther with 66 % cocoa content is the hip dark cocoa for the somewhat more tart cocoa pleasure. Two noble single origins with little sugar, only lightly sweetened: in keeping with the zeitgeist of the city. A pleasure at any time of day or night. If you like to drink Affogato, you will love Affogato with Günter! The can is enough for up to twenty cups of cocoa. Cold or warm a pleasure!

Tin 300 g / Sachet 25 g









## Things are getting cozy now.

Heat 250 ml of milk and froth up to a silky foam.

Fill a glass halfway with milk foam and add two heaped teaspoons or a 25 g sachet of **Becks cocoa<sup>TM</sup>**.

Stir thoroughly and top your cocoa with the rest of the milk foam. Powder the foam with a little cocoa and enjoy.

#### Tip for vegan cocoa lovers:

By using almond, oat, soy, coconut or spelled milk, all sorts of **Becks cocoa<sup>TM</sup>** (except White Wedding and The Fudge) can be enjoyed as vegan cocoas.

20 sachets per display 12 displays per box

# Single-origin premium cocoa

Our single-origin cocoas from Ecuador, Vietnam und der and the Dominican Republic will delight Especial connoisseurs.

Available in resealable 250 g designer sachets, in 25 g sample sachets and in our 1,500 g tins for hospitality professionals.













#### Especial no 2

55~% premium cocoa from Ecuador

Our vegan organic raw cocoa powder made from Arriba Nacional raw cocoa beans is produced from one of the best cocoa varieties in the world. The fruity-floral fine cocoa variety has a unique taste profile. "Raw" means that the cocoa beans are fermented after harvesting, but not roasted (below  $42^{\circ}-47^{\circ}$ C). This cocoa therefore retains more of its valuable active ingredients. The cocoa from this project comes from organically managed forests and grows among other hardwoods.

Tin 250 g / Sachet 25 g



75 % premium cocoa from Vietnam

A very special variety from the small cocoa region in the Mekong Delta, grown fairly and sustainably by small farmers although not officially certified. Fruity and slightly acidic with a tart note, this choice drinking chocolate melts in the mouth. Enjoy one of the bestquality cocoas in the Asia-Pacific region.

Tin 250 g / Sachet 25 g



#### **Especial no 4**

60 % exquisite unblended cocoa from the Dom. Rep.

The drinking chocolate from the Dominican Republic captivates with its initially delicate, subtle yet characteristically piquant chocolate flavor with a slight hint of caramel. The taste sensation finishes by unfolding an intense chocolate flavor.

Tin 250 g / Sachet 25 g











Box of 8 tins

20 sachets per display 12 displays per box

# Refining High-level Flavors Using Cocoa Shakers

**Becks cocoa<sup>TM</sup>** cocoa shakers deliver exactly what they promise: delicate cocoa powder, refined with **Becks cocoa<sup>TM</sup>** personal note. They create a visual treat on milk foam, cakes and candy and for tasty dessert decoration.



#### Criollo

#### Pure cocoa

Simply 100 % of best cocoa, tangy, without sugar, naturally refined. A taste of Central America for pure delight.

Tin 65 g











#### **Sinnerman**

#### True cinnamon

Ceylon-cinnamon refines this classic. An addition of cardamom takes the flavor to a new level.

Tin 65 g







#### As I went out walking

#### A cocoa for connoisseurs

With its discreet flowery aroma this sort is reminiscent of a walk through wide lavender fields in the Provence..

Tin 65 g







# When the weather encourages you to give the gift of enjoyment! Becks cocoa<sup>TM</sup> lousy weather box

In order to make it possible to give and receive delight, we have launched the **Becks cocoa<sup>TM</sup>** lousy wather box: each **Becks cocoa<sup>TM</sup>** box contains a fine selection of cocoa sachets and a booklet with creative recipesfor the individual sorts..

Wrapped in a high-quality gift carton the **Becks cocoa<sup>TM</sup>** lousy weather gift box is a great present for every possible reason.



#### **Lousy weather**

 $4 \times 25 g$ 

When the weather leaves you practically no chance but to stay inside: Sinnerman forte, Chill Bill, Criollo and Before Nine make home the best place there is!



# All I want for Christmas... The Becks cocoa<sup>TM</sup> 2024 Advent Calendar





### The Becks cocoa™ 2024 Advent Calendar

24 times in joyful anticipation of the entire diverse **Becks cocoa<sup>TM</sup>** selection. 24 times to savor a deliciously indulgent break – a very special gift before Christmas, and for you to personally enjoy.

Contains 24 packets of 25 g each

# The Large Ones

Perfect for gastronomy purposes. With Massive and A-Muse we have got two sorts that are a little more on the sweet side. 20 of our cocoas, the Frappé specialties and our bestselling Chai Om are available in 1,200 g or 1,500 g tins. More sorts on request.



#### **Massive**

#### Nude has turned into Massive

Our classic cocoa as pure milk chocolate. Genuine organic and fair trade vanilla. 35 % cocoa content.

Tin 1,500 g









#### **A-Muse**

#### White Wedding has become A-Muse

At 42 % the chocolate content is high as usual. White chocolate meets vanilla.

Tin 1,200



#### Frappé Nude

#### Velvety plain iced chocolate

Refined with vanilla and in the background you taste a hint of coconut.

Tin 1,500 g



#### Frappé White Wedding

Wonderfully tasting cold white chocolate with genuine vanilla and coconut

Perfect for Frozen Latte and makes a great Virgin Piña Blanca.

Tin 1,200

Box of 2 tins

# The Large Ones



#### Criollo

#### Pure cocoa

Simply 100% of best cocoa, tangy, without sugar, naturally refined. A taste of Central America for pure delight. Dissolves in warm milk without cooking.

Tin 1,200 g









#### **Amydala**

#### **Almond**

The slight bitter almond aroma reminds you of both: marzipan and amaretto. A real clas-sic in the north of Germany, that has already attracted more and more fans from the south.

Tin 1,500 g









#### **Hot Winter**

# A wintry mixture with a fine taste of gingerbread

Ten wintry spices and a splash of rum that are certain to spread Christmas feeling. Also an ice cold refreshment during summer, cinnamon makes the body cool down.

Tin 1,500 g









#### **Chill Bill**

#### Presumably an aphrodisiac

A shy virgin turned fiery vamp. The spicy hint of chili is the great finale of a deeply chocolaty cocoa.

Tin 1,500 g









#### The Fudge

#### Fine cocoa meets cream caramel

Sweet in flavor and with a softness that flavor enthusiasts call "mouthfeel" and that makes children go "oomph".

Tin 1,500 g







#### **Choc Orange**

#### Orange and ginger

Finest cocoa, most discreetly composed with the flavor of sun-ripened oranges and a hint of ginger. One of our earliest products, still the original.

Tin 1,500 g









#### **Sinnerman**

#### True cinnamon

An addition of cardamom this mixture becomes a real classic.

Tin 1,200 g









#### White Wedding\*

#### White chocolate, coconut and vanilla.

Drinking chocolate without cocoa. Attention to all of you who aren't too fond of classic cocoa.

Tin 1,200 g

\*white chocolate

Box of 2 tins

# The Large Ones



#### **Michel**

#### The normal one

The cocoa mix for those who like to keep things straigth. Sweet and imbued, this is an option everyone can settle on – even the young at heart.

Tin 1,500 g









#### Günther

#### cheerful-tart and urban

Our Günther with 66 % cocoa content is the hip dark cocoa for the somewhat more tart cocoa pleasure. Two noble single origins with little sugar, only lightly sweetened. A pleasure at any time of day or night.

Tin 1,500 g









#### Especial no 2

#### 55 % premium cocoa from Ecuador

Our vegan organic raw cocoa powder made from Arriba Nacional raw cocoa beans is produced from one of the best cocoa varieties in the world. The cocoa comes from organically managed forests and grows among other hardwoods.

Tin 1,500 g







#### **Red Spirit**

#### **Mulled** wine

The fine winter spices such as cinnamon, orange, ginger and cardamom perfectly complement the Glühkakao in its aromatic appearance and at the same time you get a full and strong cocoa flavor.



Tin 1,500 g





#### Especial no 3

#### 75 % premium cocoa from Vietnam

A very special variety from the small cocoa region in the Mekong Delta, grown fairly and sustainably by small farmers although not officially certified. Fruity and slightly acidic with a tart note, this choice drinking chocolate melts in the mouth.

Tin 1,500 g





#### On

#### Inspired by classic Yoga philosophy

'Om' is the sound of meditation, finding consciousness and inner peace. Indian black tea refined with regional Indian spices. Stimulating and relaxing at the same time.

Tin 1,500 g





#### **Especial no 4**

## 60 % exquisite unblended cocoa from the Dom. Rep.

The drinking chocolate from the Dom. Rep. captivates with its initially delicate, subtle yet characteristically piquant chocolate flavor with a slight hint of caramel. The taste sensation finishes by unfolding an intense chocolate flavor.

Tin 1,500 g









#### Sono

#### Matcha, marzipan and a hint of pistachio

100% premium green tea for the perfect matcha. Enjoy the almond and creamy, nutty notes of marzipan and pistachio on the palate. A harmoniously refreshing chai, stimulating and revitalising.

Tin 1,500 g



Box of 2 tins



# Chocolate spreads

# The sensation is the fine chocolate-nutty aroma

Premium organic hazelnut and organic cashew combined with top-quality organic cocoa. Our nut and chocolate spreads have an amazingly high nut content. A great nutty chocolate flavour to enjoy by the spoonful, spread on bread, as a tasty addition to smoothies and muesli, and in cooking and baking.

Both spreads are vegan and free from gluten and palm oil.





#### 50 % organic hazelnut

Creamy hazelnut spread with crunchy hazelnut chunks. Plus premium cocoa powder, cane sugar and cocoa butter – all organic. And nothing else!

Organic and natural: **Becks cocoa<sup>TM</sup>** Organic hazelnut and cocoa spread.









#### Wellutata

#### 30 % organic cashew

Premium cashew nuts combined with organic cane sugar, organic sunflower oil, organic cocoa powder and organic cocoa butter to produce a creamy chocolate spread. Natural organic sunflower lecithin stabilises the smooth consistency of this chocolate treat.

200 g jar











Pure, purer, purest!
Pure ingredients,
honest taste.
There's love in it,
in these glasses.
And know.





# The Chai specialty





#### **O**m

# Classic Masala Chai Latte with ginger, cloves and cardamom

Indian black tea refined with regional Indian spices. 'Om' is the sound that symbolizes finding consciousness.

Tin 250 g / Sachet 30 g



8 Dosen im Karton

20 Sachets pro Display 12 Displays pro Karton



# Becks cocoa<sup>TM</sup> Wooden Boxes



A real highlight and an unbelievable idea. Wooden boxes, that form a simple shelve system for trade fairs and events. They can be used for shop-in-shop systems, pop-up stores, as decoration, gift boxes or shelves for your store or café.

With room for 12 tins of **Becks cocoa<sup>TM</sup>**, and great for stacking and transportation. And with such great looks that you can easily use them to furnish complete rooms.

Ask us about our shop-in-shop system.



# The Colorful Mugs



The colorful mugs with no handle, the perfect haptic fit for enclosed hands looking for warmth and thus for a person looking for a huge mouthful of **Becks cocoa<sup>TM</sup>**.

350 ml is a gigantic portion and this is how it is supposed to be. Fine porcelain, that is produced according to **Becks cocoa<sup>TM</sup>**.

Only while stocks last!

6 mugs per box

# Turntable Display

# Promotional Displays



The high quality wooden bar display allows the presentation of 12 sorts of sachets on minimized space. A great basis for an ideal product presentation.



Attractive and effective sales promotion. Choose what products you want for the natural-looking portable cardboard display.

Pictured with the great

Becks cocoa<sup>TM</sup> gift and
sample boxes, these promotional
displays can on request be
arranged for every occasion
and market situation – with
different products and sizes/
quantities to suit your needs.

# YOU CAN DO A LITTLE BE MORE?

For all those who answer this question with an unequivocal "Yes!", our website **www.beckscocoa.de** always has news from the world of **Becks cocoa<sup>TM</sup>**, the world of cocoa beans and culinary delights.

We reveal which new cocoa creations you can look forward to and take a look behind the scenes at **Becks cocoa<sup>TM</sup>**. Of course, there are also lots of tips and expertise on how to make your favourite cocoa taste best.

Here you will also find great recipe ideas for cocoa from all over the world! Let us inspire you and try out our recipes. It's worth taking a look!





DE-001 -Öko-Kontro





Grown by Fairtrade producers, certified according to Fairtrade standards and traded.



Raw materials grown by Fairtrade producers and according to Fairtrade standards certified and traded.

