

# MILLCREEK CACAO ROASTERS

Farm to Bar Chocolates



Our Arriba Nacional Ecuadorian Chocolate Bar



Exquisitely Wrapped Bars



Gift Box Set of Six Bars

## Our Offerings

- 70% Cacao Plain 50g
- 70% Cacao with Orange Peel 50g
- 70% Cacao with Pink Himalayan Salt 50g
- 70% Cacao Espresso Beans 50g
- 70% Cacao with Organic Tart Cherries 50g
- 70% Cacao with Hot Mole 50 g

## About Us

In our intimate chocolate shop in Utah, we tend to a meticulous process of taking cacao beans through the various stages to produce fine flavored chocolate. We roast, winnow, and mill the cacao to produce an exquisite chocolate experience.

Having traveled to jungles from South America to Africa looking for responsibly grown cacao, we have studied and scrutinized the fermentation process to ensure the authenticity of the cacao is not only maintained but nurtured. We have developed close relationships with farmers to ensure their practices are responsible to the environment and to their community.

At Millcreek Cacao Roasters, we have chosen to use a pure heritage cacao called Arriba Nacional. This naturally occurring cacao has a beautiful floral aroma and fine flavors. Arriba Nacional is grown in shaded cacao farms in Ecuador's coastal lowlands where the climate and soil conditions occur exclusively.

*Unwrap, taste, and enjoy the experience.*

Mark Del Vecchio and Dana Brewster

