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HEMISPHERE COFFEE ROASTERS® INTRODUCES NEW KETO-FRIENDLY BEAN-TO-BAR CRAFT CHOCOLATE

Company Works Direct-Trade with Cacao Farmers to Produce High Quality, Great-Tasting Natural Low Carb Chocolate that will Keep you in Ketosis

Mechanicsburg, Ohio - Hemisphere Coffee Roasters®, the company known for roasting fair-trade great-tasting coffee, is proud to expand its offerings with a new line of quality, Bean-to-Bar Craft Chocolates. One of the three tasty new chocolate bars offered will bring cheers to all those living the keto or low-carb lifestyle, offering a quality chocolate treat that will keep their body in ketosis – the new Keto-Friendly The America’s Blend 70% Dark Bean-to-Bar Craft Chocolate.

Crafted with just two ingredients: 70% fresh roasted cacao nibs direct from Uganda and Allulose clean sugar for sweetness — this decadent chocolate treat is an impressive dessert whether you’re on keto, watching your carb intake or simply enjoy natural, clean eating. Allulose is nature’s rare organic sugar with a clean sugar taste. It’s non-GMO, and is keto certified with zero net carbs. It also has no glycemic impact, is gluten free, vegan, kosher and does not promote tooth decay. This means you can officially incorporate dessert into your diet and say goodbye to ‘cheat days’ for good.

“The new Bean-to-Bar Craft Keto-Friendly Chocolate will be your go-to sweet to fit your keto, or low-carb lifestyle,” said Paul Kurtz, Owner of Hemisphere Coffee Roasters. “A lot of love goes into these new Bean-to-Bar Craft Chocolates which directly impacts their amazing taste. We start with direct-trade cacao beans and then proceed with sorting, roasting, grinding, winnowing, refining, tempering and molding,” he added.

Craft chocolate is not the same commercial chocolate you may be familiar with. Just like coffee or wine, chocolate exhibits a taste of origin: subtle nuances of variety, climate, altitude, roast level, etc. Commercial chocolate mixes all origins together and usually adds unpronounceable ingredients to maintain a sweet, chocolaty flavor that replaces the taste of origin, and the careful, hard work of the producer. Hemisphere Coffee Roasters takes great care to maintain the quality and natural flavors of each bar of chocolate.

Not only does Hemisphere craft great-tasting coffee and chocolates, the company also has a mission for doing good with their direct-trade business model. “The same farmers we do direct-trade business with for our quality roasted coffee, we’re now working with to create a full line of Bean-to-Bar craft chocolates,” Kurtz added. “Most of the farmers we work with already grow cacao as a cover/shade crop to improve the coffee, then when they go to sell the cacao, they don’t receive fair pay for the beans. We’re proud that we can change that, and further help support these farmers by offering fair pay for their cacao beans and offer our customers a new line of quality, craft chocolates,” he added.

About Hemisphere Coffee Roasters

Hemisphere Coffee Roasters is passionate about creating good coffee and chocolate and doing some good in the process of creating it. This is why the company operates a direct-trade business model, which means it only works directly with growers from the best producing locations in the world like Kenya, Indonesia, Peru and Nicaragua, where every bean is hand picked by the hard-working people of its community. In fact, twenty-five million families derive their major living from the production of coffee and Hemisphere’s Coffee Roasters is dedicated to helping as many as possible. This dedication has thrived for more than 15 years, and because of the company’s impactful business model, they have witnessed hundreds of jobs created and people lifted out of poverty.

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