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## HEMISPHERE COFFEE ROASTERS® INTRODUCES NEW DIRECT- TRADE NICARAGUA BEAN-TO-BAR 70% DARK CHOCOLATE

### **From Bean to Bar, Company Works Directly with Nicaragua Growers to Bring Customers Quality, All-Natural 70% Dark Craft Chocolate Bars**

Mechanicsburg, Ohio - Hemisphere Coffee Roasters®, the company known for roasting fair-trade great-tasting coffee has recently expanded its offerings to include a new line of quality, Bean-to-Bar Craft Chocolates, to include a chocolate bar that's fresh tastings come direct from Nicaragua: the new Single Origin Nicaragua Bean-to-Bar Craft Chocolate.

Ingredients and great taste don't get much simpler and all-natural than 70% fresh roasted cacao nibs direct from a single origin in Nicaragua (Matagalpa Region of El Tuma) and cane sugar – that's it. Nothing else is added to deter from the natural flavorings of its origin, which include notes of fruity flavors with floral touches. "We take immaculate care of each cacao bean from sourcing, sorting, roasting and grinding to winnowing, refining, tempering and molding – all in order to maintain the quality, natural flavors and taste of origin in each bar of chocolate," said Paul Kurtz, Owner of Hemisphere Coffee Roasters.

So why is maintaining natural flavors and taste of origin important and how is this process different than the commercial chocolate we're all 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 works to keep minimal all-natural ingredients in its chocolate bars and focuses on bringing out the natural flavors and taste of origin with every bite.

Hemisphere Coffee Roasters works directly with growers from the best producing farmers in the world to produce great-tasting coffee for its customers, and with the addition of new Craft Chocolate bars, the company has expanded its partnerships to include purchasing direct-trade cacao beans. "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 to be able to increase our supply needs from these same growers by also utilizing cacao beans to create our Craft Chocolate bars, and pay a fair price for the beans," Kurtz added. "Having an impactful role in helping these farming communities thrive while also creating a great product is extremely important to us."

#### *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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