

PRESS RELEASE

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FOR IMMEDIATE RELEASE

CHUAO CHOCOLATIER NAMED 2011 GOOD FOOD AWARD WINNER

—Limited-Edition Origins 77 percent Cacao de Chuao Bar Wins in Chocolate Category —

SAN DIEGO, Calif. (Jan. 17, 2011) — Chuao Chocolatier, an award-winning chocolate company renowned for its culinary-inspired chocolate confections, today announced its limited-edition Origins bar has been named a 2011 Good Food Award winner. The award recognizes the taste, authenticity and responsible production of food in a variety of categories. More than 80 chefs, food writers and food producers judged this year's awards.

"The Origins Cacao de Chuao bar epitomes what this award stands for – source, heritage and quality," said Master Chef Michael Antonorsi, co-founder of Chuao Chocolatier and native of Venezuela. "We use only cacao from de Chuao Plantation in Venezuela and very little sugar to craft this divine bar. It is a great honor to have our Origins Cacao de Chuao bar named a Good Food Award winner."

The Origins bar offers a glimpse into the ancestral essence of Chuao—considered to be the best cacao in the world. With 77 percent cacao content, Origins has a pure, yet complex profile of dark red fruit and a smooth textural finish providing a perfect chocolate experience.

The Good Food Awards chocolate category was robust this year with a total of 16 finalists in the milk and dark chocolate segments. The award requires winners to meet the criteria of being free of genetically modified soy lecithin, and made by chocolatiers who seek to know their cacao farmers. The movement to work closely with cacao farmers all over the world is raising the bar on quality, while stimulating farming economies around the globe.

The Origins Cacao de Chuao bar will be available for a limited time and has a suggested retail price of \$14.95. It is available at all Chuao Chocolatier Cafes and online at www.chuaochocolatier.com. It also is offered at exclusive retailers nationwide.

About Chuao Chocolatier

Chuao Chocolatier, located in San Diego, Calif., is a premier artisan chocolatier founded by Master Chef Michael Antonorsi and his brother CEO Richard Antonorsi in 2002. Chuao brings together the brothers' Venezuelan heritage, cacao growing roots and a commitment to creating uniquely delicious chocolate experiences. Chuao confections are made with all-natural ingredients and responsibly sourced Venezuelan cacao, the core of their artisan chocolate blend. The company's line of products include: chocolate bars, ChocoPods, hot chocolate, bonbons, premium brownie mixes and other gourmet chocolate confections. Chuao products are available at Chuao Chocolatier Cafes and fine retailers nationwide including select Whole Foods Market, Crate & Barrel and Dean and DeLuca locations. For additional information or to shop the company's online store, visit www.chuaochocolatier.com.