



TCHO GOES PRO

TCHO has recently debuted two new chocolates from their TCHOPro line, a 60.5 percent and 68 percent dark couverture blend. The new additions, according to Timothy Childs, TCHO's founder and Chief Chocolate Officer, "feature TCHO's characteristic flavor obsession, perform to the highest technical standards and deliver a compelling value proposition." Starting with its unique TCHOSource program that directly sources the best cacao beans and forms important relationships with growers, TCHO controls every step of the chocolate manufacturing process—from bean fermentation and drying at source to roasting, formulation, refining and blending. Childs sampled cacao beans from all over the world before finding the four sources for TCHOPro in South America and Africa. His scientific approach to bean fermentation and roasting makes for a round, complex chocolate that is not bitter, and the beans work beautifully together in the new TCHOPro couvertures. www.tcho.com

HOW TO LOCATE GREAT CHOCOLATE



Most of us have benefited from using GPS when driving, but now it can help you locate exactly where your chocolate bar comes from. Republica del Cacao, makers of high quality single-origin dark chocolate from Ecuador, has an innovative new way to trace the origins of their chocolates. Every Republica del Cacao label indicates the precise GPS coordinates for that particular chocolate, allowing you to pinpoint

exactly where it comes from. You can also visit their website and click on the variety of chocolate you want to trace. Google Earth will pinpoint exactly where the chocolate originates (if you don't have Google Earth, you can download it from the site). This may just be the coolest chocolate-inspired gadget in the whole world. www.republicadecacao.com.



GREAT CREPES

De Boer Food has just introduced a premium assortment of authentic plain and filled Belgian crepes for chefs, caterers and hoteliers. These light-as-air crepes are made with 40 percent fresh milk, not powdered milk, and make an ideal base for any number of creative desserts. They are heat-

and serve, will work in breakfast as well as dessert buffets and are shipped frozen. The plain crepes are 8.25 inches in diameter and are available in sweet and neutral flavors. Filled crepes are available in Apple-Raisin, Blueberry, Raspberry and Belgian Chocolate. For more info, email Herbie Martin at herbie@deboerfood.com or visit www.deboerfood.com.



GET A LE WHIF OF THIS

Le Whif is a puffable chocolate canister that simulates the sensation of eating chocolate, without, of course, the calories. The size of a lipstick, you pull the telescoping Le Whif out to coat your entire tongue and mouth with a tiny amount of chocolate and, presumably, your hunger is sated.. Le Whif comes in four flavors: Mint Chocolate, Raspberry Chocolate, Mango Chocolate and Milk Chocolate. According to Harvard professor David Edwards, lead inventor of Le Whif, "Over the centuries we've been eating smaller and smaller quantities at shorter and shorter intervals. It seemed to us that eating was tending towards breathing, so, with a mix of culinary art and aerosol science, we've helped move eating habits to their logical conclusion. We call it whiffing." For more info or to order Le Whif, visit www.lewhif.com.