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FOR IMMEDIATE RELEASE

Media Contacts:

Meghan Fitzpatrick

mfitzpatrick@LakeChamplainChocolates.com

www.LakeChamplainChocolates.com

802-264-2146

Lake Champlain Chocolates Wins Three sofi™ Awards!

– Vermont chocolatier honored for their new organic bars-

BURLINGTON, VT – Lake Champlain Chocolates (LCC) is proud to announce two of the company's new organic bars are winners of the prestigious sofi™ Award. Moka Fleck won the Best New Product Award and the Bronze Award in the Milk and White Chocolate category and It's Hot, Honey won the Bronze Award in the Dark Chocolate category. A sofi is the top honor in the specialty food industry. "sofi" stands for Specialty Outstanding Food Innovation and represents the best of the best from members of the Specialty Food Association.

Both introduced in January 2017, Moka Fleck is a tantalizing blend of organic 43% dark-milk chocolate, fine-ground Dominican coffee, and crunchy flecks of house-roasted cacao nibs; and It's Hot, Honey is an organic 57% dark chocolate featuring a spicy, rich caramel center infused with Vermont honey and habanero chili peppers.

"We are excited to have two of our newest organic bars recognized with three sofi™ Awards," says Eric Lampman, President of LCC. "It's remarkable to think that Moka Fleck was just a limited-edition chocolate bar ten months ago created to support our local Burlington Discover Jazz Festival. The flavor proved so popular that it earned a permanent place in our organic chocolate bar line. And now just four months after its debut, the bar is honored with two sofi™ Awards!"

What makes these two bars outstanding is the unique blend of ingredients. For Moka Fleck, both the coffee beans, roasted by Vermont Coffee Company, and the house-roasted nibs, from Reserva Zorzal, a 1000-acre bird sanctuary and old growth cacao forest, hail from the Dominican Republic. The combination of fine-ground coffee with the nutty texture of the nibs creates a bar with a bold coffee flavor that is both irresistibly crunchy and undeniably smooth.

Using Vermont cream and honey, It's Hot, Honey is a pleasing balance of chocolate and spice that starts out honey-sweet, and then builds the heat to a mouth-tingling zing that keeps you coming back for more. Both bars are organic and use fair trade certified chocolate.

Moka Fleck and It's Hot, Honey, along with LCC's full line of organic chocolate bars can be found at specialty and natural food stores, including Whole Foods Market, the company's three Vermont retail stores and at LakeChamplainChocolates.com

Each bar is one of 154 Winners selected by a national panel of 62 specialty food experts from 3,000 entries across 39 categories. Every entry is carefully assessed by passionate and knowledgeable food professionals including chefs, culinary experts, academics, food writers, and category buyers. Products are judged on taste, ingredient quality, and innovation. LCC's Caramel and Hazelnut Five Star Bars and the Apple Cider Caramels are previous sofi™ Award honorees. Since 1972, the sofi™ Awards have helped the Specialty Food Association advance culinary excellence and creativity worldwide by recognizing the outstanding work of its members. The sofi honorees serve as ambassadors for the industry and represent the best of what specialty food has to offer.

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sofi™ Awards

The sofi™ Awards are open to members of the Specialty Food Association, a not-for-profit trade association established in 1952 for food artisans, importers and entrepreneurs with more than 3,200 members in the U.S. and abroad. For more information on the association and its Fancy Food Shows, go to specialtyfood.com. Learn more about the 2017 sofi™ Awards at specialtyfood.com/sofi

Lake Champlain Chocolates

A pioneer in the American chocolate movement, Lake Champlain Chocolates is a family-owned company located in Burlington, Vermont. In 1983, Jim Lampman declared he would create upscale American chocolates that would "rival the Belgians." More than 30 years later, the Lampman family has done just that, by introducing European flavors and tastes using local, Vermont ingredients and by taking a craftsman's approach to chocolate: creativity, patience and mastery. This level of care and craft leads to chocolates that win high praise, year after year, from customers and industry experts alike. As a Fair for Life – Social and Fair Trade Certified company, LCC uses fair trade chocolate and is committed to using non-GMO ingredients. Lake Champlain Chocolates are hand made by people who are passionate about their work; products include chocolate bars, as well as the best-selling Five Star Bars, truffles, caramels, gift assortments and gourmet hot chocolate and are available online, nationwide at specialty food and gift stores, such as Whole Foods Market, upscale hotels and inns, and at their four company-owned stores in Vermont.