



Askinosie™
chocolate

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**Crunchy Goodness Sure To Make You Dance:
Introducing Askinoise Single Origin Dark Chocolate Nibble Bars™**

Springfield, MO, November 7, 2007—Another perfect pair originates from Askinosie Chocolate. Introducing Single Origin Nibble Bars™ made with Single Origin Dark Chocolate combined with crunchy Roasted Cocoa Nibs, from the same origin, to create a blissfully crunchy bar.

The Single Origin Dark Chocolate Nibble Bars™ are made with chocolate from regions in Mexico and Ecuador. The Soconusco Nibble Bar™ includes 75% chocolate and roasted cocoa nibs made with beans from the Soconusco region of Mexico, a region that has not cultivated cocoa beans for commercial use outside of Mexico in over 100 years. The Del Tambo Nibble Bar™ is made with 70% chocolate and nibs from Del Tambo, Ecuador. Shawn Askinosie, Founder & Chocolate Maker, comments on the addition, “What makes these bars so unique is the combination of nibs and chocolate from one origin. These bars are single origin chocolate through to the last nib.”

Askinosie Chocolate Nibble Bars™ are so tasty, they are making customers do crazy things. Askinosie Chocolate Taste Tester Christine Wiskus states, “We opened the box, and there were two Nibble Bars, and I danced around the kitchen like a stranded person on a desert island...it is hands-down the best piece of chocolate I have ever eaten...the nibs are synergistic with the chocolate, and I am now even more hopelessly addicted than before, if that is possible.” Real Crunch. Real Good.

Askinosie Chocolate is a small batch, bean-to-bar chocolate manufacturer located in Springfield, Missouri, sourcing 100% of their beans directly from the farmers. Shawn Askinosie, Founder & Chocolate Maker, shifted his focus after 19 years as a criminal defense lawyer. In search of re-irement outside the courtroom, Shawn began baking. His obsession with cupcakes turned into a passion for making chocolate from scratch. Now Shawn travels to regions of Mexico and Ecuador to work directly with the farmers and source cocoa beans for his chocolate. This allows the chocolate to be traced to the source and labeled Authentic Single Origin Chocolate. It also enables Shawn to profit share with the farmers, giving them a Stake In the Outcome™. Askinosie Chocolate is committed to chocolate that tastes good, is good for the farmers, and is good for the planet. Real people. Real places.

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