



ADMINISTRATIEZAAL
VERWEIJKAMER
VEILINGZAAL

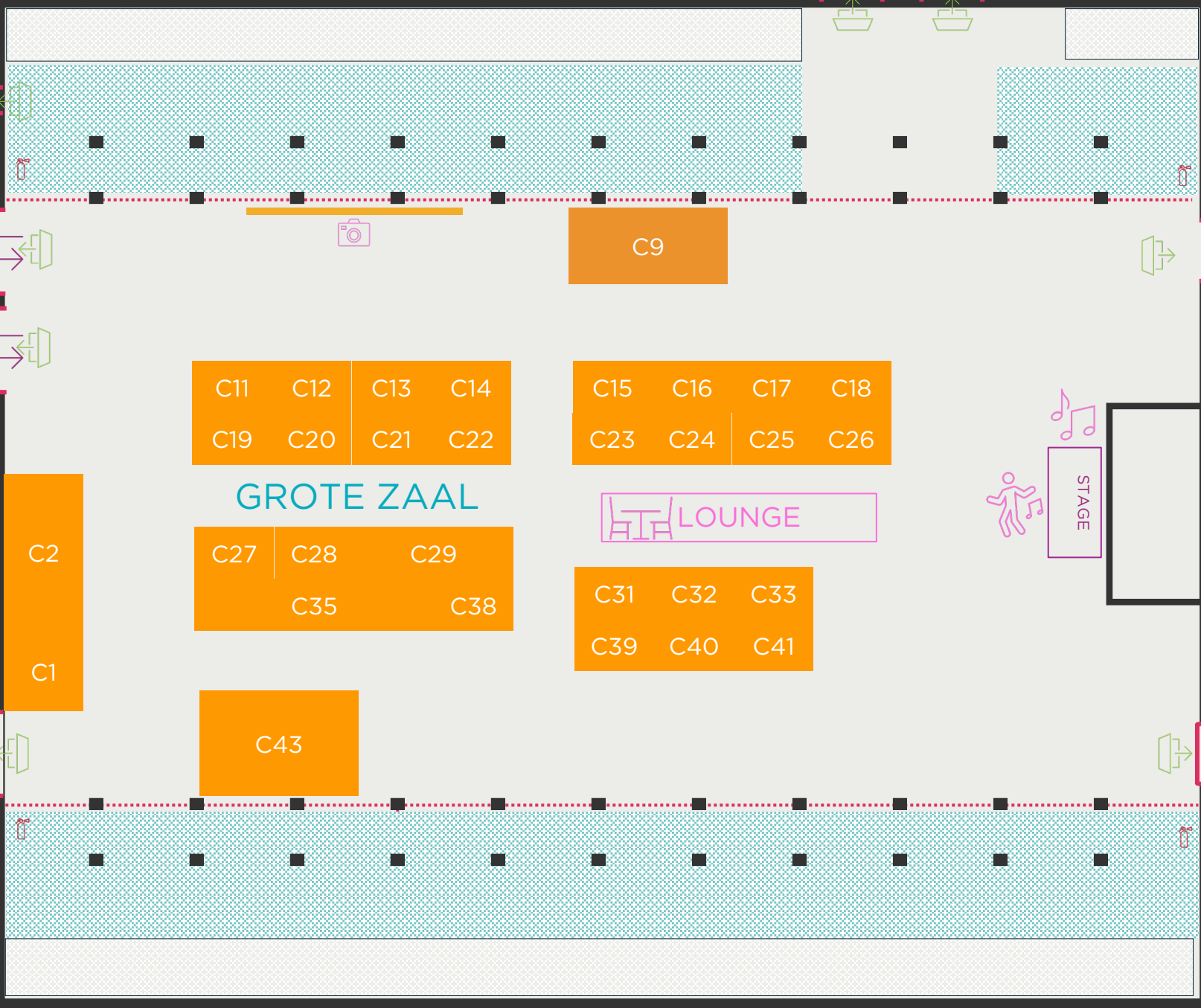


SUBSESSIONS

BEURSFoyer



AMSTERDAM
COCOA WEEK
Making Impact Together



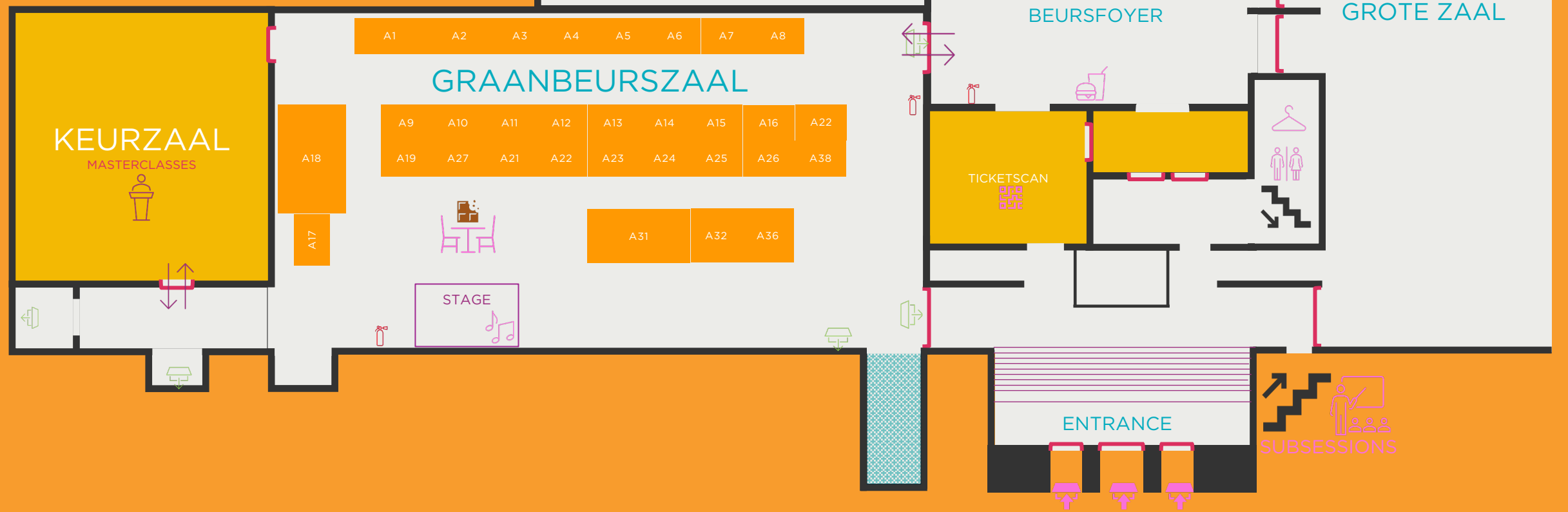
- C1 Bon Fiction
- C2 ABICAB
Bean to Bar association Brazil
Baiani/Kakawa
Galette Chocolates
Mestiço Chocolates
Ara Cacao
- C9 PROCOMER
- C11 Smells like chocolate
- C12 Broq Chocolate
- C12 Uncommon Cacao
- C13 Terve Chocolate
- C14 International Institute of Chocolate & Cacao Tasting (IICCTT)
- C15 Chocolatemakers
- C16 Chovali Chocolate
- C17 Romeo Viganotti
- C18 Kakau Worship
- C19 ClearChox
- C20 Chocoladeverkopers
- C21 Bomma Flora
- C22 ELSA C&C
- C23 A-typica
- C24 Sweet Sea Desserts
- C25 Finca La Holandesa
- C26 More Chocolatier
- C27 Chocolate Tree LTD
- C28 Tosier
- C29 PROECUADOR
- C31 Chocome Atelier
- C32 Semilla Escuela de Cacao y Chocolate
- C33 Trinitario
- C35 Cacao Museum
- C38 Lumatop BV
- C39 Urban Africa Naturals
- C40 Miuz
- C41 World Cocoa Tourism Network
- C43 Cacau do Brasil



CHOCOLADE FESTIVAL 2025 AMSTERDAM

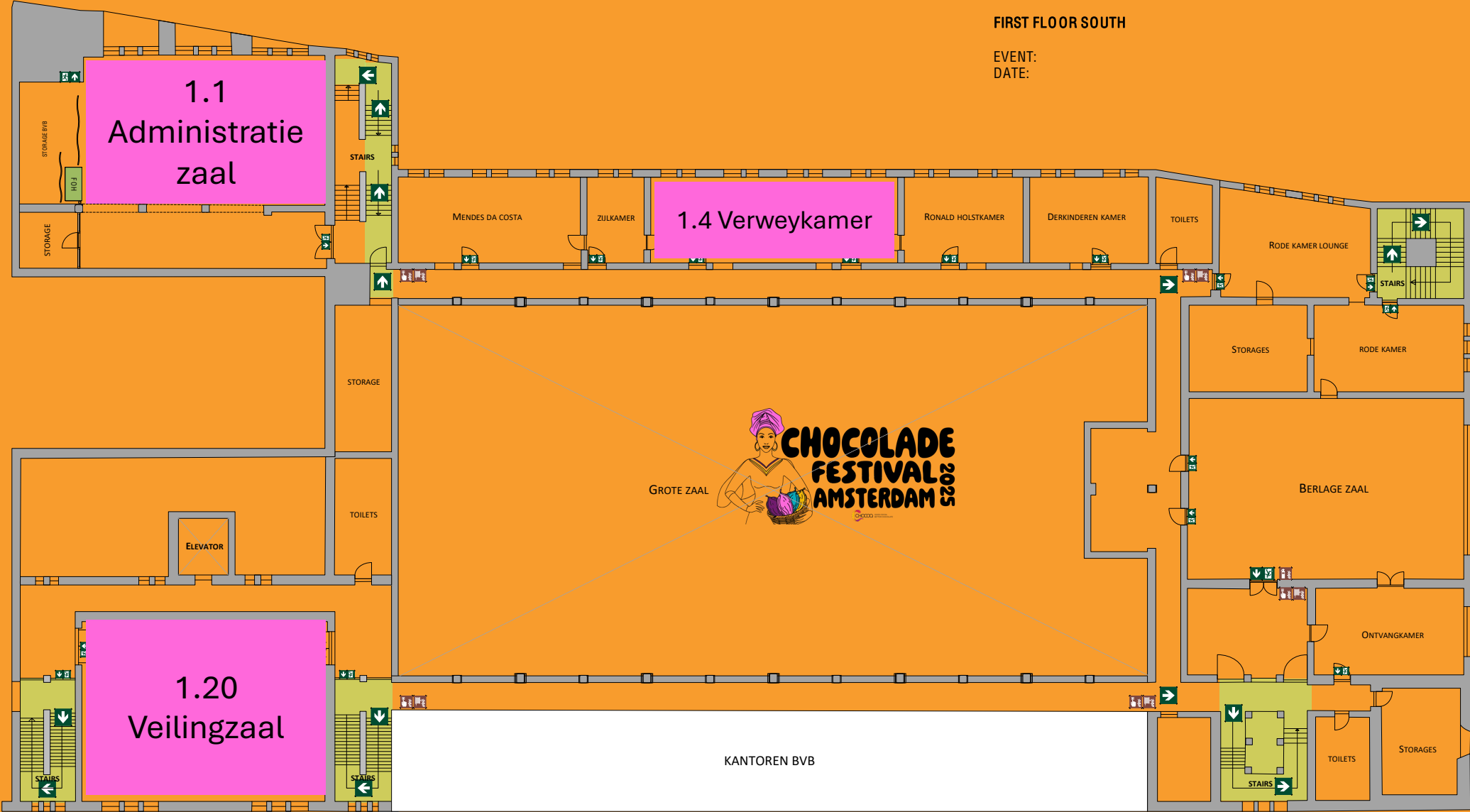
- A1 Colors Chocolate /Zoto
- A2 Auro Chocolate / Silva Cacao
- A3 Vanua
- A4 Wilex
- A5 Mount Pleasant
- A6 The Kairi Chocolate
- A7 Pure Chocolate
- A8 Oko Caribe
- A9 Aytika
- A10 Heritage
- A11 Soctracao
- A12 Fire Mountain
- A13 Inaru
- A14 Likkle More
- A15 Chocolat Madagascar
- A16 Definite
- A17 Choco Bytes (Mila Chocolata)
- A18 Elemento Chocolates / Keshet Cacao
- A18 Cosmic
- A19 Chocolatoa
- A20 Kaa By Hand
- A21 The Cacao Labs (Zahu's

- A22 Chocolates)
- A22 Laloni Chocolate
- A23 Gaia Cacao
- A24 Rasso Cooperative
- A25 Carambole
- A27 Qwinck
- A26 Krak Chocolate
- A31 Cacao Of Excellence
- A32 Angie Sarl
- A36 Cacao Motum
- A38 Trésor D'épices



FIRST FLOOR SOUTH

EVENT:
DATE:



TASTINGS CHOCOLATE FESTIVAL AMSTERDAM 2025

SUNDAY 9 FEBRUARY

TASTINGS (Free) - 1.20 Veilingzaal

TASTINGS (€6) - 1.1 Administratiezaal

ACTIVITIES (Free) - Graanbeurszaal

11:00 - 11:45	Bean to Bar flavours: Promoting the movement before the brands	Importance of promoting the vast diversity of flavours in the Bean to Bar world; allowing cross-selling and helping entrepreneurial development of ambassadors	NICOLAS DANAUX - Brazil Bean to Bar Association	Refined Taste, No Refined Sugar: Chocolate using sugar alternatives - is it really chocolate?	Join us at the blind tasting of Chocolatemakers where you can use all your senses by enjoying the Amsterdam made chocolate.	Faeza Asad Khan - The Cacaolabs		
12:00 - 12:45	Varieties of Atlantic rainforest (Bahia)	We make varietal bars using single varieties from the same plantation, in Itacaré, Bahia.	Rogério Kamei - mesticochocolates	Sensory experience with chocolade	What happens to the chocolate experience when we connect with our senses? Today, you have the opportunity to calm down your breath, to notice the sensations in your body and focus on the senses while tasting a piece of chocolate.	CacaoSana	Mini Kids Chocolate Workshop (12:00 - 12:30)	Mini children's chocolate workshops from Milachocolata are the most fun way to learn how to make your own chocolate. Become a chocolatier in this interactive experience, making and decorating your own chocolate creation with different toppings and decorations.
13:00 - 13:45	Dominican Desserts meet Single Origin Chocolate	3 Dominican desserts converted into chocolate bars with single origin Dominican cacao.	Jens Kamin - Definite Chocolate	Tastes of Tree to bar from Bahia Brazil	Award winning Tree to bar brand that wants to share its own single origin cacao taste carrying traditions from Bahia's melting pot and cultural heritage translated into delicious recipes.	Baianí Chocolates		
14:00 - 14:45	Kinder proeverij (Nederlands gesproken)	<i>Een leuk en interactief chocoladeproeverijavontuur waarbij kinderen verschillende smaken, texturen en het zoete verhaal achter hun favoriete lekkernij ontdekken!</i>	Anna Laven - Chocoa	Africa's pioneer of award winning fresh fine chocolate (Madagascar)	Madagascar/ geography/ terroir cacao growing & fine chocolate history. A taste journey.	Neil Kesall - chocolatmadagascar		
15:00 - 15:45	Home made chocolade	Thuis gemaakte Bean to bar chocolade met award winning bonen. Mijn eerste stappen als chocolademaker.	Wouter de Niet - Broq Chocolate	Sweetest Cacao Bar (Costa Rica)	A cocoa bar sweetened with the cocoa fruit itself, healthy, original and delicious. Feel its smooth texture and natural flavor and get a healthy taste.	Gabriel Rodríguez Zúñiga - Kawachocolat	Mini Kids Chocolate Workshop (15:00 - 15:30)	Mini children's chocolate workshops from Milachocolata are the most fun way to learn how to make your own chocolate. Become a chocolatier in this interactive experience, making and decorating your own chocolate creation with different toppings and decorations.
16:00 - 16:45	Taste of Indonesian Hot Chocolate, "Jasinga".	Visit Indonesia from It's Unique Flavour & Smooth Chocolate Drink, Single Origin From Jasinga, Bogor.	Kezia naomi, Terve Chocolate	Tasting Chocolatemakers	Doe mee aan de blindproeverij van Chocolatemakers waar je al je zintuigen kunt gebruiken door te genieten van de Amsterdamse chocolade.	Amber - Chocolatemakers		



TASTINGS CHOCOLATE FESTIVAL AMSTERDAM 2025

SUNDAY 9 FEBRUARY

MASTERCLASSES (€19 to €26) - Keurzaal			VIP TASTINGS (€16) - 1-4 Verwey Kamer			ACTIVITIES (Free) - Grote Zaal			
11:00 - 12:00	Gelato from Cacao	Are you a chocolate lover who loves to experiment in the kitchen? Join the exclusive Gelato with Cocoa master class and learn how to make the most delicious, dairy-free gelato yourself!	Gianfrancesco Cutelli						
12:30 - 13:30	Cacao and chocolate Drinks	Ontdek hoe je heerlijke warme en koude cacao dranken maakt! Het is tijd net als met specialty koffie dezelfde kwaliteit, creativiteit en duurzaamheid in cacao dranken te verkennen.	The Chocolate Shop, Maarten van der Jagt (Giraffe Coffee Roasters), Tim Slootweg (Ief&Ido Koffiebranderij)	Chocolate & wine tasting	Discover a perfect combination of fine wines with origin chocolate. Enjoy a delicious taste experience	Jack Steijn - Chocoa	Bean to bar demonstration (13:00 - 14:00)	Always wondered how chocolate is made from bean to bar? Finally you can see it with your own eyes and experience it in real life. By Mario Vandeneede (Chocolatoa) with equipment from Nemisto	
14:00 - 15:00	Cooking with Cacao	Discover all about the cocoa bean's fascinating journey into a culinary dish. Led by experienced chefs, learn how to use cocoa in both sweet and savory dishes.	Enrique Limardo & Franz Conde		Masterclass Chocolate & Rum tasting: the perfect match!	Enjoy a tasting and discover the perfect combination of rich chocolate and premium rums for a truly flavorful experience!	Mariana de la Rosa (Gaia Cacao)		
15:30 - 16:30	Live Cooking (15:45 - 16:45)	Live cooking session			Chocolate & Belgian beer tasting	A beer and chocolate tasting by Mario Vandeneede. He combines the complex and rich flavors of premium bean to bar chocolate from Chocolatoa with craft beers. Where the right combination creates a unique taste experience.	Mario Vandeneede (Chocolatoa)	Hot Chocolate Awards (15:15 - 15:30)	Festive Award Ceremony Hot Chocolate Awards

NB: PROEVE RIJEN IN BLAUW ZIJN NEDERLANDS GGESPROKEN, DE OVERIGE ENGELS OF BEIDE

