


TASTINGS CHOCOLATE FESTIVAL AMSTERDAM 2025

SUNDAY 9 FEBRUARY

TASTINGS (Free) - Veilingzaal			TASTINGS (€6) - 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 entrepreneurs 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 rainforests (Bahia)	We make varietal bars using single varieties from the same plantation, in Itacaré, Bahia.	Rogério Kamei - mesticochocolates	Sensory experience with chocolate	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.	Baiani Chocolates	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 - 14:45	Kinder proeverij (Nederlands gesproken)	Een leuk en interactief chocoladeproeverijavontuur waarbij kinderen verschillende smaken, texturen en het zoete verhaal achter hun favoriete lekkernij ontdekken!	Anna Laven - Chocoo	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 chocolate	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		
MASTERCLASSES (€19 to €26) - Keurzaal			VIP TASTINGS (€16) - 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 Koffiebrandery)	Chocolate & wine tasting	Discover a perfect combination of fine wines with origin chocolate. Enjoy a delicious taste experience	Jack Steijn - Chocoo		
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 (Gaià 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)		

NB: PROEVEEIJEN IN BLAUW ZIJN NEDERLANDS GESPROKEN, DE OVERIGE ENGELS OF BEIDE