



News Release

Save the date

Cacao Barry, exclusive chocolate partner of The World's 50 Best Restaurants, London April 28, 2014

Hardricourt, France, April 17, 2014 – Cacao Barry, the Premium chocolate partner for passionate artisans since 1842, was chosen for the fourth consecutive year to be the official chocolate sponsor of The World's 50 Best Restaurants, which will happen in London, UK, on April 28, 2014.

Cacao Barry® has reinforced its legitimate position in Top End Restaurants business by joining The World's 50 Best Restaurants through a great outstanding attendance at the ceremony in London. New in 2014, Cacao Barry® will be the official sponsor of The World's Best Pastry Chef award which will enhance the world of Pastry and its experts.

Before this international event, Cacao Barry®, in partnership with Zacapa Rum, will organize its Tocantin Chocolate Experience at the Ritz London on April 28, 2014 from 3.30 to 5.30 pm to celebrate its new Tocantin chocolate, made available exclusively for The World's 50 Best restaurants 2014. This very unique chocolate from the Amazon will be produced in extremely limited quantities. Paired perfectly with the exclusive chocolate from Cacao Barry® is Zacapa 23, a super-premium rum made from a blend of rums aged between six and twenty-three years old.

The World's 50 Best Restaurants Academy, which gathers more than 900 members, chosen for their expertise and knowledge of the restaurant world, has to elect the 2014 best restaurant in the world. Who will succeed The Roca brothers from El Celler de Can Roca in Girona (Spain)?

Cacao Barry, Inspiring your creations

For live updates, stay tuned on

- Twitter: @CacaoBarry_ENG
- Facebook/CacaoBarryOfficial
- Instagram/CacaoBarryOfficial



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About Cacao Barry® (www.cacao-barry.com):

In 1842, Charles Barry travelled to Africa to select cacao beans for his very first connoisseur's chocolate. Cacao Barry's strength lies in sourcing of origin countries' cocoa beans, working intimately with cocoa producers & selecting the best & appropriate beans for chocolate recipes. From cocoa, couvertures to exclusive plantations and customized chocolate recipes by Or Noir™, it's our mission to support chefs in their daily challenge to delight customers with unique chocolate flavours and creative pairings in signature dishes. Fueled by 172 years of heritage, pre- & post harvesting techniques, global network of experts & portfolio of products, Cacao Barry enables chefs' creativity by unlocking the sensorial richness of cacao & chocolate.

Barry Callebaut (www.barry-callebaut.com):

With annual sales of about CHF 4.9 billion (EUR 4.0 billion / USD 5.2 billion) in fiscal year 2012/13, Zurich-based Barry Callebaut is the world's leading manufacturer of high-quality chocolate and cocoa products – from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds. The company runs more than 50 production facilities worldwide and employs a diverse and dedicated global workforce of over 9,000 people.

Barry Callebaut serves the entire food industry, from industrial food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers. The two global brands catering to the specific needs of these Gourmet customers are Callebaut® and Cacao Barry®.

Barry Callebaut is committed to a sustainable cocoa production through its "Cocoa Horizons" initiative, and to help ensure future supplies of cocoa as well as improve farmer livelihoods.

Contact for the media:

Julie CHERAR

Public Relations and Communication Manager

BARRY CALLEBAUT – Gourmet Europe

Phone: +33 1 302 284 17

E-mail: Julie_cherar@barry-callebaut.com