

The best white chocolate in the world?

[Herford, 12.04.2013] Even chocolate experts are amazed when they discover the amazingly creamy "White Vanilla" organic chocolate from the house of VIVANI. The fans agree that it's a real insider tip: one of the top flavours in the champions league of high-class chocolate.

By far the best white chocolate on the market, says tester Bernardini

»The best chocolates and pralines in the world. What lies behind them and what we can well do without.« In his standard work "The Chocolate Tester" published in 2012 the co-founder of Coppeneur and chocolate expert Georg Bernardini mercilessly separates the wheat from the chaff. 217 chocolate manufacturers from 38 countries are meticulously examined and expertly judged. One of the chocolate gourmet's top favourites is the organic chocolate made by VIVANI. Here Bernardini enthuses about the extremely high level of quality shown by VIVANI, all the more because of its customer friendly prices. He was particularly impressed by the "White Vanilla" chocolate, singling out its milky, creamy character and its "extremely pleasant aroma" reminiscent of vanilla custard. His final judgement: "A must for lovers of white chocolate" – 92.80 / 100 points.

For Peter Berger, better than comparable high-class chocolates

In his search for the best chocolate in the world, food blogger and chocolate specialist Peter Berger came upon VIVANI almost by accident. A meeting with a long-lasting effect. In his chocolate blog chclt.net he awards VIVANI'S "White Vanilla" no less than 91 points – one of the very best results – for its melt-in-the-mouth factor, its individuality and taste. An aroma like "(extremely) good, cold, vanilla ice cream" – even surpassing the finest chocolate made by Amedei, Cluizel and Valrhona. Berger agrees with Bernardini's judgement on VIVANI'S "White Vanilla" that it's the best white chocolate he has tested to date - 91/100 points.

Vanilla custard in the shape of a choc bar.

The secret recipe is easy, and it has a stirring history. Tradition, ambition, patience and passion are the four pillars on which "White Vanilla" is created. Inspired by his wife's vanilla custard the former CEO of the traditional chocolate maker Ludwig Wienrich in Herford, Cord Gerhard Budde senior came up with the idea for a similar sort of chocolate. Staff in the production development department made some experiments and came up with possible solutions. None of them was entirely convincing. The taste buds of an experienced gourmet are extremely refined and reject anything less than perfection. Then one day the answer became clear. Dispense with any form of artificial aroma and use ground vanilla pods. Then considerably reduce the amount of sugar normally used for comparable white chocolate. The result is a "White Vanilla" to convince the custard fan in many different ways. By this time Budde was convinced that the new flavour would turn out to be one of VIVANI's most successful chocolates. He is all the more delighted to learn that his creation has been discovered by two of the most renowned chocolate experts in Germany.

<http://bernardini.de/wordpress> | <http://de.chclt.net> | <http://www.weinrich-schokolade.de>

VIVANI: VIVANI organic chocolate is manufactured in the traditional Weinrich chocolate factory in the Westphalian town of Herford. Only selected raw materials from controlled organic cultivation are used in the production. As a matter of policy we do not use emulsifiers and artificial aromas. Since the VIVANI brand was launched in 2000 it has built up a highly successful range of over 50 chocolate products which are available in organic food shops and outlets. www.vivani-schokolade.de



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