



**THE ARTISAN CHOCOLATE SHOP THAT GAVE  
CHOCOLATE ORIGIN,  
FOR EVERYONE!**

Origine is the artisan chocolate shop that has created a new way of making chocolate.

Thanks to a patented recipe based on natural ingredients, we have given rise to a chocolate with no added sugar with an exceptional taste, perfect for: gourmands, sportsmen and people who are attentive to well-being.

Origine artisanal chocolate

Our artisan chocolate is the result of research, passion, technique, attention in the choice of all the raw materials we use.

We take care of every detail of the production process to guarantee our customers the highest quality and particular and satisfying combinations.

We at Origine have a mission in the world of chocolate that starts from the desire to create good and healthy products, thanks to the use of natural sweeteners such as Erythritol and Inulin which replace common sugars.



# THE MISSION

**We want artisanal chocolate to be for everyone**

Thanks to our great passion, dedication and great efforts in researching a product that could be consumed by everyone, without worries, we have created and patented a chocolate recipe with no added sugar.

One of the fundamental ingredients is **erythritol**, a sweetener of natural origin with practically no calories and with an almost zero glycemic index and insulin index.

# OUR PROJECTS FOR THE FUTURE

Origine wants to grow in the sugar-free chocolate sector and expand the range of products, always putting health first together with taste.

In our future we see a community of artisan sugar-free chocolate lovers with whom to interact and amaze with new delicious and healthy products.







## **THE ORIGIN COMPANY** **PHILOSOPHY**

Our philosophy has always been to create a healthy product, using genuine ingredients, to implement more and more eco-sustainable solutions, for example we have always used eco-friendly packaging, to allow anyone to enjoy excellent chocolate.

The decision to produce chocolate with no added sugar is indicative, as it is a product that everyone can consume, even those who cannot or do not want to introduce sugar into their diet.



# THE **VALUES** OF CHOCOLATE ORIGIN

The values and principles that guide us are:

- Build something that can last forever
- Respect for the consumer, the environment and quality of the product
- To bring the world of chocolate close to the people
- Create a good mood through what we produce
- Propose healthy and supportive chocolate
- Make a contribution to people's lives.



è Buono  
è ZERO



# **THE ORIGIN OF ARTISAN CHOCOLATE** **CONCERNING HEALTH**

Ciocolateria Origine was born during the pandemic, in a moment of great difficulty for everyone and of great attention to people's health. At that time we felt the need to actively contribute to this new line of thinking.

Started as a line of particular and sought-after chocolates and cocoas, the study has led our business to focus on innovative raw materials and natural sweeteners, in order to contain what is the only unhealthy element of chocolate, sugar.

After a couple of years of testing we finally created the first two recipes:

- Milk chocolate with erythritol
- Dark chocolate with erythritol





## **THE RAW MATERIALS OF THE ARTISAN ORIGIN CHOCOLATE**

### **A SECRET BEANS BLEND FOR AN EXCEPTIONAL CHOCOLATE**

The aromas and flavors of Origine chocolate derive from the blend of Trinitario and Forastero beans.

The balance between these two high quality raw materials is one of the secrets of our patented recipe that makes our product unique.

Characteristics of the Trinitario bean:

- It is a hybrid between Criolo and Forastero
- Stronger taste
- Rich and noble aromatic profile
- Cultivated in Venezuela, Peru, Ecuador, Cameroon, Samoa, Sri Lanka, Java, Papua New Guinea

Characteristics of the Forastero bean:

- It is a resistant bean
- Delicate, acidic, astringent aromatic profile
- Cultivated in Brazil, Peru, West Africa



# DIFFERENCE BETWEEN THE TWO TYPES OF BEANS OF COCOA

The difference comes from the two manufacturing processes they have precise stages.

The fermentation that is done directly on site, spreading the broad beans on cloths and leaving them warm in the sun of the tropical climate.

Subsequently we move on to the drying phase e of roasting.

The crucial steps to achieve a perfect flavor profile.

The roasting is carried out by constantly checking the temperature to avoid sudden increases in alcohol content, which they would burn the shells with the beans inside.

The further step before the transformation into chocolate is the cleaning of the roasted beans, which are deprived of their shell and deposited in special containers to be processed.

The next stage is the creation of the chocolate.





# WHAT IS **ERYTHRITOL** AND WHY IS IT USED?

It's a real concentrate of sweetness with ZERO calories!

Erythritol is a polyalcohol of natural origin derived from fruit and foods fermented which is used as a substitute for sugars commonly used in cooking and confectionery, for example glucose and sucrose.

Erythritol has a series of characteristics that make it a precious ally of well-being at the table, in fact it has:

- Almost zero calories (0.2 Kcal per gram)
- Zero glycemic and insulin impact
- Sweetening power between 60% and 80% of sucrose

To these peculiarities we must add the fact that it has no bitter or unpleasant aftertaste, but has a flavor comparable to that of the common sugar used in cooking and pastry, it only shows a slight refreshing note on the palate. This characteristic can be remedied by combining inulin, as it is able to buffer this perception, or by associating it with a percentage of stevia.

All these positive factors make erythritol an important ingredient for sweet but healthy preparations, dietetic and suitable for those who cannot or do not want to take sugars which affect the daily caloric quota and the glycemic index.

That's why chocolate with erythritol is a food suitable for everyone, which can be eaten without thoughts and feelings of guilt.



# THE ADVANTAGES OF CHOCOLATE AND ERYTHRITOL

Chocolate is known to have beneficial properties for both body and mind.

The substances contained in chocolate, especially in dark chocolate, reduce the oxidative stress of cells, therefore slow down aging, help protect the heart and arteries, promote good mood.

The only element in chocolate that creates problems for the body is sugar.

This is why the use of erythritol, a sweetener of natural origin, instead of the common sucrose makes sugar-free chocolate tastier and healthier than dark chocolate.

What makes erythritol a beneficial ingredient is undoubtedly its caloric advantage: in fact, you can eat chocolate without running the risk of assimilating excess sugar and calories.

Erythritol has just 0.2 Kcal per gram, so it's almost zero calories, and it doesn't affect the glycemic and insulin indexes.

Chocolate with erythritol, milk or dark, can be enjoyed peacefully by everyone, even by those who follow a low-calorie diet or by those who need to keep their blood sugar under control.

The patented recipe developed by us at Cioccolateria Origine gives life to a chocolate with erythritol of the highest quality, also thanks to the use of carefully selected raw materials.



## WHAT IS **INULIN**?

Inulin is a substance naturally present in plants (for example in Jerusalem artichokes, artichokes, chicory) and, on a chemical level, it is a glucidic polymer that is difficult to dissolve in water.

For the human body it is a non-digestible soluble fiber composed of fructose chains, which represents a source of nourishment for the intestinal microbiota.



# THE BENEFITS OF INULIN

Inulin belongs to the group of prebiotics, i.e. those substances that are not digested by the human intestine but which help in the formation and multiplication of beneficial bacteria within the human digestive system.

This substance reaches the intestine without substantial alterations and ferments there generating nourishment for the microbiota, the vast and heterogeneous set of microorganisms that affects intestinal functionality.

Helping the balance of the colon and the entire intestinal system, inulin is attributed beneficial properties concerning:

- Better assimilation of important nutrients
  - Regularity of intestinal functions
  - Prevention of intestinal diseases
    - Prevention of inflammation
- Strengthening of the immune system

Furthermore, inulin has very few calories and a very low glycemic index, which is why it is added to the natural sweeteners present in Origine's no added sugar chocolate.

# OUR PRODUCTS OF THE LINE ZERO



80gr



80gr



90gr



90gr



90gr

# CREME SPALMABILI

**COD.SP**  
**PISTACHIO SPREAD (30%) 200 GR**

Delicious pistachio cream from Sicily!  
Creaminess and density  
unique. We have selected the best  
pistachios to make the cream  
delicious and velvety.  
With a bright green color, it is ideal for  
spreading on bread or for filling any  
dessert.

Gluten Free - Palm Oil Free - No OGM

Shelf-life: 18 mesi



**COD.SN**  
**HAZELNUT SPREAD (45%) DA 200 GR**

The high quantity of fine hazelnuts gives the  
cream  
softness and spreadability. A delicious cream  
to spread on bread, rusks or to fill desserts  
Of every kind. It's a real treat for the palate!

Gluten Free - Palm Oil Free - No OGM

Shelf-life: 18 mesi



**COD.SB**  
**WHITE CHOCOLATE SPREAD DA 200 GR**

Delicious spreadable cream ideal for filling products from  
oven such as brioches and croissants or to flavor creams  
and ice creams. White chocolate cream is a product  
versatile and usable in many recipes.

Gluten Free - Palm Oil Free - No OGM

Shelf-life: 18 mesi



# CONTACTS

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