

The background of the advertisement is a close-up photograph of various chocolate products. In the center, there is a rectangular block of dark chocolate with a textured, possibly dusted, surface. To the left, there are several heart-shaped chocolates; one is prominently in the foreground, covered in fine yellow sprinkles. Behind it, another heart-shaped chocolate is visible, and further back, a chocolate piece shaped like a mouse head. A small, vibrant green mint leaf is placed on top of one of the heart-shaped chocolates. The overall lighting is warm and focused on the chocolates, creating a rich, indulgent atmosphere.

Blommer
— CHOCOLATE COMPANY —

Making chocolate taste even better since 1939

**THE LARGEST,
FULLY-INTEGRATED
CHOCOLATE
AND COCOA
MANUFACTURER IN
NORTH AMERICA,**

SUPPLYING THE
CONFECTIONERY, BAKING,
DAIRY, PHARMACEUTICAL
AND COSMETIC INDUSTRIES

**INNOVATIVE
PRODUCT OFFERINGS,**
FROM SPECIALTY
COCOAS AND OUR
PREMIUM CHOCOLATE
LINE, TO PRODUCTS
**CUSTOM-TAILORED
TO OUR CUSTOMERS'
SPECIFICATIONS**

**OUR INTEGRATED
TEAM APPROACH**
ALLOWS US TO LEAD THE
INDUSTRY IN MARKET
KNOWLEDGE AND INSIGHT



**THE LARGEST
PRESSER IN NORTH
AMERICA,**

GIVING OUR CUSTOMERS
THE FRESHEST INGREDIENTS
AND THE FASTEST ORDER
PROCESSING TIME

OUR RESEARCH AND
DEVELOPMENT TEAM USES
A HANDS ON APPROACH TO
COLLABORATE WITH OUR
CUSTOMERS AND
**HELP THEM TO BE
THE BEST IN THEIR
INDUSTRY**



SUSTAINABLE ORIGINS

**OUR CORPORATE
SOCIAL RESPONSIBILITY
INITIATIVES**
ARE THE STRONGEST
IN THE INDUSTRY

**WE ALIGN OURSELVES
WITH ALL FACETS OF OUR
CUSTOMERS' BUSINESS;**

FROM MARKET
INFORMATION AND
TECHNICAL ASSISTANCE
TO PLANT LOCATIONS AND
PRODUCT COLLABORATION



**WE MEET THE
HIGHEST FOOD
SAFETY STANDARDS,**
AND PROVIDE RELIABLE,
QUICK AND FLEXIBLE ORDER
FULFILLMENT



**PROVIDING THE FINEST
TASTING PORTFOLIO
IS THE SOLE FOCUS OF
OUR BUSINESS,**

AND WE HAVE COMMITTED
OVER **75 YEARS** INVESTING
IN THE BEST TECHNOLOGY TO
PERFECT THE PROCESS

For over 75 years, Blommer Chocolate has prided itself on listening to the needs of our customers and responding with the finest in chocolate and chocolate ingredients, as well as a superior level of customer service and technical support that each customer rightfully deserves.

We are passionate about our customers' success

Blommer Chocolate Company is the largest cocoa processor and ingredient chocolate supplier in North America. With four strategically located manufacturing facilities in North America, the company provides comprehensive business solutions for domestic and international customers of all sizes in the confectionery, baking and dairy industries. Among Blommer's core competencies are cocoa bean processing, chocolate manufacturing, commodity risk management, and product and process R&D.

The company is a leader in advancing sustainable cocoa farming, playing an active role in the World Cocoa Foundation and promoting sustainable farming practices through its privately managed programs in Cote d'Ivoire, Indonesia and Ecuador. Founded in 1939, Blommer Chocolate maintains an outstanding reputation for customer service and quality.



FOUNDER'S RESERVE

FROM BLOMMER CHOCOLATE

We proudly offer this exceptional product line with a nod toward chocolate's European roots and Blommer's Founding Family. We carefully select and blend flavor grade cocoa beans with other superior ingredients, then conche them until they reach the fully developed flavor that can only be found in

premium chocolate. Perfect for the artisan chocolatier who demands excellence in their ingredients for all of their unique product offerings. A variety of flavor profiles and unique attributes are available within this product line.





Our skill in chocolate making shines through
our original line of premium chocolates

SIGNATURE LINE




BY BLOMMER CHOCOLATE

Blommer Chocolate combines our long-standing technical expertise with the art of producing excellent chocolate to make our Signature Line chocolate. It was developed especially for the traditional

chocolatier who want to use only the finest ingredients in their own line of boxed and molded chocolates. Products are available in milk, dark and white, and in viscosities suitable for a variety of applications.





Blommer's Organic line consistently receives feedback as having the most developed flavor profile on the market

A FAMILY TRADITION



B L O M M E R
C H O C O L A T E

*Organic Chocolate...
We start from the bean.*

Blommer's Organic chocolate line provides delectable choices for the customer who not only wants the best quality chocolate, but also the assurance that organic certification provides. Our commitment to starting

directly from the finest raw flavor grade cacao and ingredients sets our products apart from all others. All products offered fully comply with USDA-NOP standards for organic certification.



USDA
ORGANIC



“Gold” products manufactured by Blommer Chocolate will use ingredients from Non-GMO sources.

Gold Line (Non-GMO Chocolate)

The ingredients for “Gold” products manufactured by Blommer Chocolate Company will be selected based on their genetic status and treatment following current industry and supplier information.

- Cocoa Beans have not been genetically modified
- Sugar Cane has not been genetically modified
- Soy Lecithin will be Identity Preserved, meaning it originates from non-genetically modified soybeans and documentation and testing of the product at various stages from the farm to finished product confirm that it is solely from non-genetically modified sources

- Flavorings added to “Gold” products will be from Non-GMO sources
- Our Research and Development team uses a hands on approach to collaborate with our customers and help them to be the best in their industry



As the world demand for sustainable cocoa keeps increasing, Blommer's goal is to enable farmers to keep pace with the market requirements while ensuring their economic viability for generations to come.

Certified Sustainable Products

Since our founding, Blommer Chocolate has been a steward in pioneering sustainable cocoa farming and advancing farmers' livelihood around the globe. Today, we continue this vision, fully recognizing the importance of a long term multi-generational view. These initiatives are the foundation of our Sustainable Origins™ program.

Blommer's Sustainable Origins™ programs reach from West Africa to the Americas and Indonesia. To date, **80,000 farmers** participated in our sustainability programs.

Per our 2012 commitment, we continue to provide solutions to our customers to enable them to achieve their sustainability goals as well as our own goals by 2020.

View our Sustainable Origins website to learn more about several sustainable certifications that the Blommer Chocolate Company offers across a variety of our product lines (www.blommer.com/sustainable-origins.php).





Blommer is at the forefront of offering coatings that deliver the added benefit of extra protein to formulate into your nutritional products.

Better For You

Better For You / Functional Coatings

High protein coatings are an area where the research half of R&D has been thoroughly applied. Our developers have tested and tweaked our formulas relentlessly to create the best combination of flavor and nutritional profile possible.

Specialty Coatings

Flavored and colored items are the perfect marriage of our innovation and product development teams. We pride ourselves in staying on top of market trends to share with our customers, and expertly formulating exciting products that meet their needs.



Confectioners Coatings

Blommer offers a wide variety of compound coatings made with specialty vegetable fats to optimize coating performance while delivering

the desired flavors. Offered in a variety of flavor profiles, particle size, viscosities and colors to meet your every need.



White Chocolate & Confectionery Coatings

Blommer has an extensive mixture of white chocolate and white confectionery coating products to suit every application.

Made with the finest cocoa beans and milk ingredients. Offered in a variety of flavor profiles, particle size, viscosities and colors to meet your every need.



Cocoa Powders

Our product line includes a complete portfolio of cocoa powders, including superior quality nib-Dutched cocoa powders, which offer a wide spectrum of colors from deep red to brown in color, have a rich cocoa flavor and are used in many ice cream and drink mixes. Also, cake-based cocoa powders, which

are used in various dairy and baking applications, as well as natural and black cocoa powders.

Our technical experts in cocoa powder will work with you to find the best cocoa powder for your application from our wide range of available options.





Dark & Milk Chocolate

Dark Chocolate

Blommer has a full assortment of dark chocolates and sugar free dark chocolate flavored products to suit every application. Our specially roasted cocoa beans offer the deep rich flavors that your customers desire. A variety of flavor profiles, particle sizes, viscosities, and colors are available to meet your every need. Certain varieties are offered for our Pareve customers.

Milk Chocolate

Blommer presents a wide variety of milk chocolates and sugarfree milk chocolate flavored products to suit every application. Made with the finest cocoa beans and milk ingredients. Offered in a variety of flavor profiles, particle size, viscosities and colors to meet your every need.





Blommer offers a vast range of deposited products including chocolate chips from 800 count per pound through 10,000 count per pound. Chips are available in milk, dark and compound coatings.

Drops & Chunks

Specially flavored varieties are also available such as lemon, mint and cinnamon and our selections are constantly expanding. Additionally, we offer chocolate chunks in a range of shapes and sizes to meet all of your ingredient needs.



Ice Cream Coatings

Blommer provides a broad array of ice cream coatings in milk and dark chocolate flavors. Each ice cream coating has a well-balanced ratio of solid fat to liquid

oil, so they achieve a coating that when bitten into, it does not peel off or chip away from the ice cream.





Other Products

Chocolate Liquor

Blommer supplies chocolate liquor produced from cocoa beans that have been fermented, dried and roasted. The beans are ground into cocoa mass and the mass is melted to become chocolate liquor. The liquor is sold in bulk or deposited into discs known as unsweetened baking chocolate (bitter chocolate).



Cocoa Butter

We provide cocoa butter in liquid or pail form. This is pale-yellow, pure edible vegetable fat extracted from the cacao bean. Cocoa butter has a mild chocolate flavor and aroma.





Blommer's Test Kitchen

Because we are committed to our customers' success, we have invested in staffing an Innovation and Applications department with personnel that have backgrounds in both food science and culinary arts. This blend of science and art gives us a unique perspective when working with our customers.

Blommer considers our Applications and Innovation services as a value-added benefit that is free to our customers

Applications

We pride ourselves in being able to assist customers in resolving issues they may experience during formulation and production. Blommer offers troubleshooting and applications experiments designed and carried out on behalf of our customers. Our applications department offers further value by developing recipes for both evaluating and highlighting Blommer products in finished product, supporting both product development from matching to trend-forward new concepts.

Innovation

Innovation is the newest value-added service we provide to our customers. We use trends, market data and the customers' focus to create concepts that are relevant and timely. Our innovation sessions are highly customizable and center on the specific needs of the customer.

We can facilitate collaborative ideation, present finished prototypes, and everything in between.

Additional Services

Creative Risk Management & Origin Sourcing Network

Our team brings **OVER 98 COMBINED YEARS OF EXPERIENCE** in the industry to advise on fundamental and technical market outlooks for cocoa, sugar, dairy, fats and oils markets.

OVER 85% OF THE PRICE OF OUR PRODUCTS IS DERIVED FROM UNDERLYING COMMODITY COSTS, so market analysis and commodity risk management is vital to our livelihood. We can help you apply that knowledge to your business with custom tailored tools to help mitigate your commodity exposures.

WE HAVE THE ABILITY TO CREATE CUSTOMIZED PRICE RISK MANAGEMENT STRATEGIES that are tailored to the risk tolerances and objectives of our customers. We are experienced in the use of ratios, combos and offer an array of price risk management tools (component locks, options contracts, etc.) and specialize in hedging solutions.

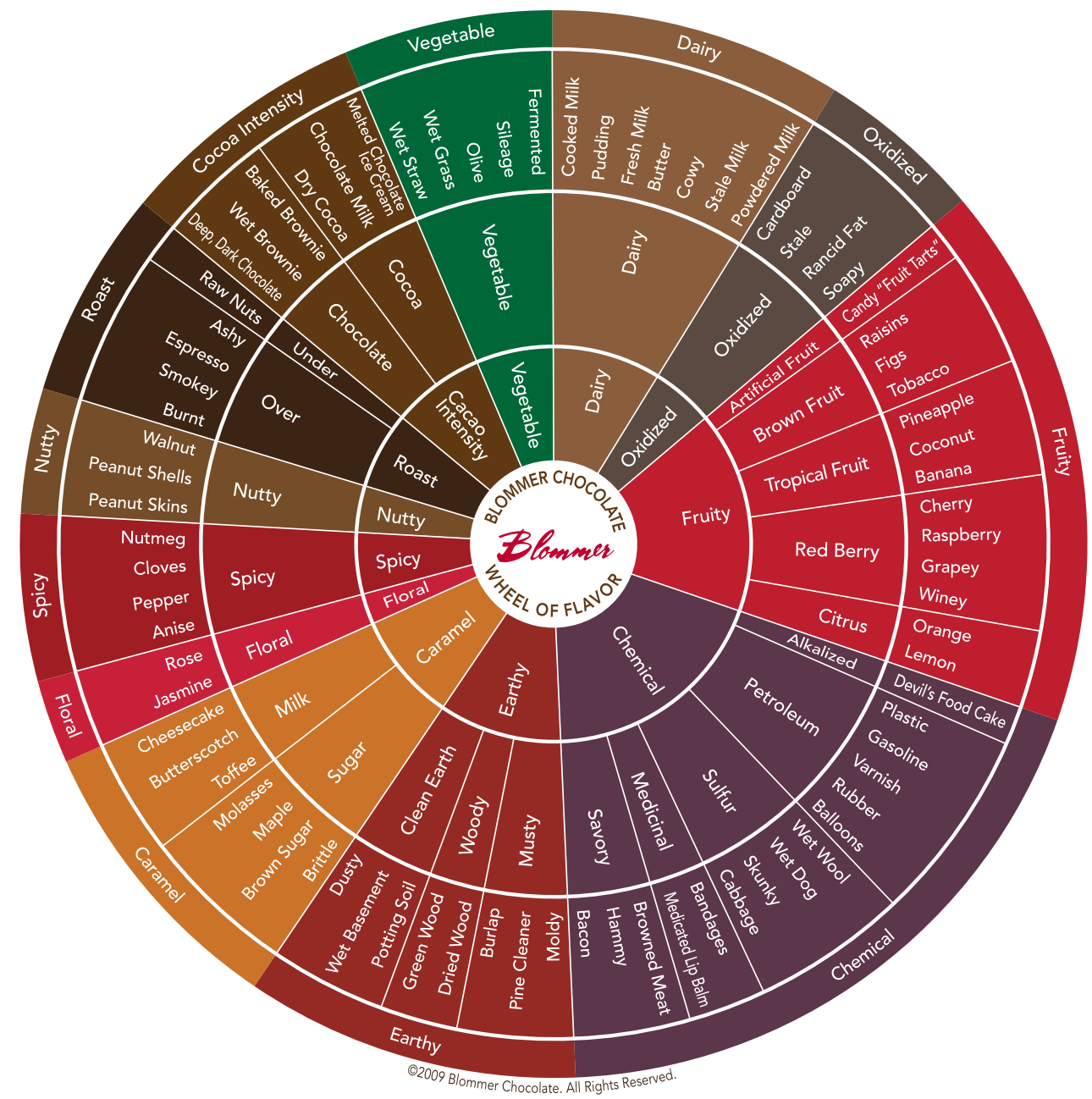
Quality & Sensory Your Flavor is our Business!

Blommer knows that your business depends on delivering consistent flavor to your customers as well as providing that final “wow” experience. How we can help you:

- Blommer has the expertise to assure formulas currently in your portfolio meet your flavor requirements
- We love to collaborate with your creative team to recommend flavor profiles of chocolate products that deliver an amazing experience for your customer that keeps them coming back for more!
- Being a pioneer in this area for over 20 years, Blommer has copyrighted the “wheel of flavor” that helps us “speak the same language” and makes working together a breeze
- We conduct daily taste panels of finished product as well as have critical tasting points throughout our process to ensure our flavor meets your expectations

Wheel of Flavor

We developed this flavor wheel as a visual prompt for the taster to help them come up with words to describe their favorite chocolate. The flavor wheel provides a common language that can be experienced in your store or a customer can set up their own tasting at home with their friends.





Blommer

— CHOCOLATE COMPANY —

CHICAGO, IL

UNION CITY, CA

EAST GREENVILLE, PA

CAMPBELLFORD, ON, CANADA

SHANGHAI, CHINA

WWW.BLOMMER.COM