Our Expertise

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Combining pleasure with purpose, from the bean we grow to the bar you savour, the quality of our chocolate comes down to the craft, care and quality we bring to every process.

A BETTER HARVEST

Our cocoa-growing origins include Côte D’Ivoire and Ecuador, where the cacao is farmed using traditional methods, with agricultural practices that are always being improved thanks to our research into plant science and the Cocoa For Generations Plan.

The cacao is harvested, collected and opened by hand, before being fermented, naturally breaking down the beans to allow the chocolate flavor and color to develop.

Finally, it is dried, bagged and shipped for us to continue the process in our plants.

PERFECTING THE CRAFT

We clean and winnow the beans, removing the shells to leave only the roasted cocoa nibs.

Using a process rooted in European tradition, the cocoa nibs are then treated to modify color and create a milder flavor. This is called Dutching.

The nibs are then roasted, ground and mixed before Roll Refining, a process of refining the cocoa into micro-particles to achieve our signature silky smooth texture. The mixture is then blended, heated, cooled and reheated, to create the perfect Galaxy® chocolate.

THE FINAL DETAILS

Last of all, after plenty of quality checks, we mould the chocolate into your favourite product, before wrapping it, ready for you to buy.

More ways we derive pleasure from purpose

Empowering Women

We partner with CARE to empower women in cocoa growing communities, by developing their entrepreneurial and leadership skills to build their business and earn more income.

EXPLORE

Impacting Communities

We're supporting cocoa-growing communities in tangible ways that help accelerate change and improve lives.

EXPLORE

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