

# MADE IN DENMARK

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friisholmchokolade.dk

# FRIISHOLM

## FRIISHOLMCHOKOLADE.DK



OFFICIALLY THE WORLD'S  
BEST CHOCOLATE.

ERLICH  
HOLZ





To make good cacao chocolate, you have to have good beans. Friis-Holm Chocolate receives the World's best cacao through Nicaraguan farmers and partners.

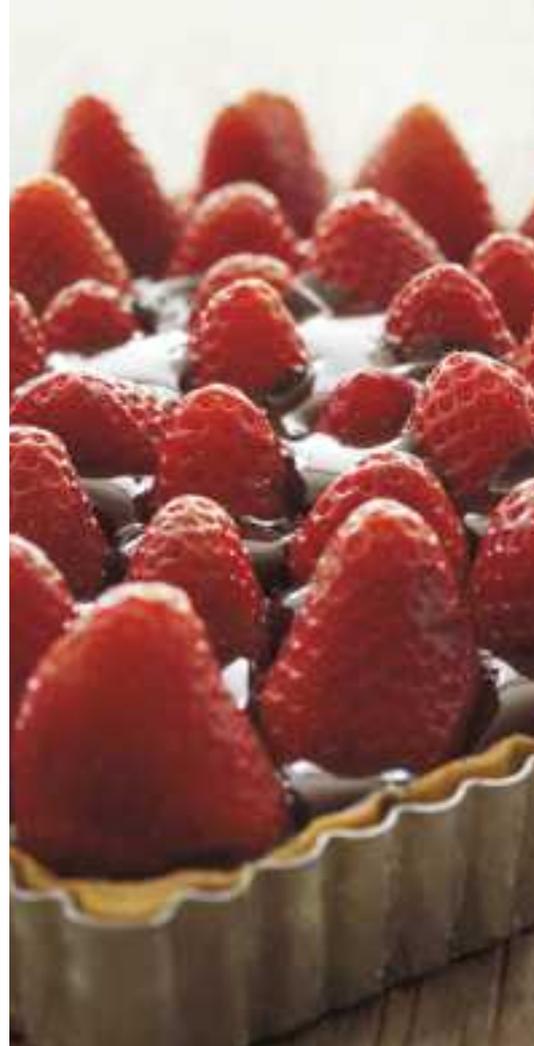
The many different processes from bean to bar also have a lot to say for the quality of the chocolate you end up enjoying.

For the last 7 consecutive years, Friis-Holm Chocolate has won one or more chocolate World championships each year.

A tribute to the raw material, combined with old-fashioned crafts and process here in Denmark.

There are at least as many cacao varieties as there are apple varieties. Only sugar is added in our dark chocolates. We strongly recommend you to explore.

Visit the list of our awarded chocolates  
[friisholmchokolade.dk/international-chocolate-awards](http://friisholmchokolade.dk/international-chocolate-awards)



**MØRK CHOKOLADE**  
 Ingredienser: Kakaobønner, sukker, kakaosmør. Mindst 70 % kakaotørstof. Kan indeholde spor af mælk.

Ingredients: Cacao beans, sugar, cocoa butter.

Næringsindhold pr. 100 g/  
 Nutrition Facts (per 100 g):  
 Energi/ Energy: 2425 kJ / 579 kcal  
 Fedt/ Fats: 36 g  
 Mættede fedtsyrer/ Sat. fats: 12 g  
 Kulhydrat/ Carbohydrate:

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ALWAYS TRADED  
DIRECTLY AND FAIRLY.  
NO FEELGOOD SCHEMES.

**ERIE**  
**TRADE**





The quality of the raw cacao fruit is essential for the overall expression of good chocolate.

In general, the growing of cacao is a sad story of unfair conditions and poor quality, but this is no law of nature.

Friis-Holm Chokolade pays far more than the market price and significantly more than the Fairtrade buyers. The price reflects the workmanship and the quality control we get. We are deeply involved in the fermentation and handling of the raw cacao

to achieve the maximum depth, complexity and intensity in the final product.

The farmers we work with are not necessarily certified organic growers. However, we are happy to be able to offer certified organic chocolate without compromising our culinary standards.

Read more at [friisholmchokolade.dk/vaerdier](http://friisholmchokolade.dk/vaerdier)



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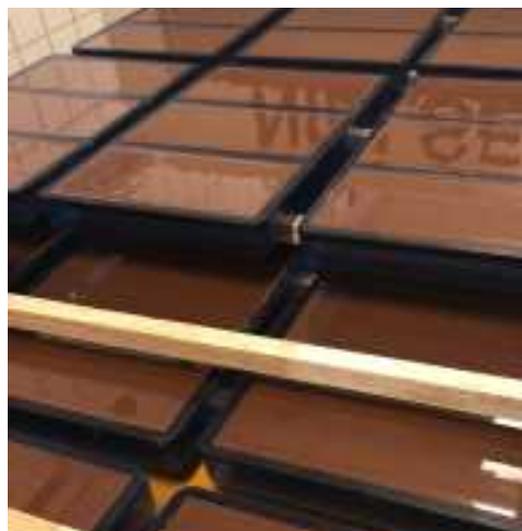


NEVER COMPROMISE  
TO KEEP THE FULL  
FLAVOURS OF THE CACAO.



**ERIKS  
HOL**





At Friis-Holm Chokolade we are focused on treating and processing the cacao perfectly for maximising and maintaining all the nuances of the taste.

The typical industry dodges – in order to raise volume, keep down costs, or targeting uncritical taste buds – have all been removed from our equation.

Because of this approach, we make chocolate couverture for some of Denmark's best restaurants, and proudly supply chocolate to some fantastic

bakeries, too. Working with these innovative craftsmen keeps us sharp and always thinking on how we can make our chocolate even better.

Today we are proud to be the largest (almost the only) chocolate factory in Denmark.

Visit our facilities in Herslev, Lejre and see how we make the World's best chocolate.

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FRIIS-HOLM  
FILLED CHOCOLATE.  
A LOVE STORY.





Fylt chokolade er den nyeste gren af familien Friis-Holm; på mere end een måde. Fortæl om alt det man kan smage i chokoladen. Om jeres professionelle parløb. Om jeres lige så lækre samarbejdspartnere, og de kriterier for indholdet der må være (økologi?). Holdbarhed. Flødeboller.

På billedsiden savner jeg

- Cendie og Mikkel sammen (med eller uden håret).
- Råvarer
- Fylt chokolade ved en servering

Henvisning til hjemmesidens uddybende afsnit om de fyldte chokolader.

