

Noble cocoas



Before Nine

It doesn't always have to be peppermint tea. Naturally, not carmagbola but nana mint grants this refreshing taste for all seasons.



Drachenherz

Fine Criollo cocoa with a spicy ginger after taste. Bergamot, a citrus fruit also known as bitter orange, was added to provide the distinct English character known from an Earl Grey tea.



Dschindscha

Ginger pronounced in Genglish and topped of with a dash of allspice. Mild aromatic ginger supplementing a full-bodied Criollo cocoa. Created for lovers of a classic combination.



Insomnia

The sleepless one. For all those who love the taste of cocoa but don't want to miss out on the caffeine. A great alternative to the usual stimulants.



Silent Green*

Matcha: green Japanese ceremonial tee, grown in the shade and finely ground combined with white chocolate and coconut to rediscover slowness.

* white chocolate

Single origin cocoas



cacao especial no.1

For all aficionados de cacao this 70% Nacional Arriba from Ecuador seduces with a dark chocolate body. For all those who aren't so much on the sweet side of life.



cacao especial no.2

Back to the roots. This authentic cocoa transports the flavour of the region: Ecuador and its characteristic cocoa type: Nacional Arriba. It seduces in the most magnificent milk chocolate way with 55% cocoa.



Spico



Om

Inspired by the teachings of yoga this chai with Indian black tea is a real classic. Blended with spices such as cardamom, ginger, cinnamon and cloves it has just the right zinger. Stimulating and relaxing at the same time.



Enchantment

This chai represents indulgence and joy of life. Its secret: vanilla from Sansibar, anise and grated orange peels. The composition of the three is simply tempting.



Sono

Japanese for „the garden“. The ingredients are the imperative of the third chai. An expression of purity and purism. Japanese green tee with marzipan.



Created for one simple reason:

„Anything else just wasn't good enough!“

Michael Beck, connoisseur

VPE 7 x 125 g , a`3,10 ,
Case 24 Pieces a`3.-
Silent Green 3,50 / 3,40
Tins with 500 g a`9,99

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cocoa specialities

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Luxurious cocoa moments

Attention cocoa lovers



Beckscocoa collection

Classic cocoas

Criollo
Into the Hazel
Nude
Sinnermann
The Fudge

Spicy cocoas

Dr. N^o
Chill Bill
Chill Bill No Gringo
Hot Winter

Acerb cocoas

Bavaricoa
Lost
Meuterei

Single origin cocoas

cacao especial no.1
cacao especial no.2



Chai collection spico

Om
Enchantment
Sono



Classic cocoas

Criollo

100% fine Criollo cocoa; very special, tart and without any additives - a piece of Central America to die for. Melts in warm milk without cooking.

Into the Hazel

Hazelnut; for all Ferreristi, but better than the same and not as sweet. Finest one-of-a-kind nougat, simply divine.



Nude

Bourbon vanilla. So pure. Barely noticeable, yet very present and smooth in its texture.

Sinnerman

A real classic. Finest Criollo blended with a hint of all-natural ceylon cinnamon (better known as java cinnamon). Cardamom added for its profoundness; a real exquisite after taste.



The Fudge

Criollo cocoa with indulgent toffee. Smooth in its taste and a creaminess which provides the right mouthfeel. Delicious.



Spicy cocoas

Dr. N^o

To make it short: „Süßholz“ is better known as liquorice; and this is grated. The blend offers a great spectrum of flavours ranging from sweet to slightly resinous. Lots better than one might think it's best tried before the verdict is passed.



Chill Bill

Presumed to be of aphrodisiac effects; very seductive indeed. The slight tanginess of the chilis give this deep chocolaty cocoa just the right touch of spice.



Acerb cocoas

Lost

All in all, the perfect cocoa for kids and everybody who enjoys the sweet side of life. Heavy sweetness, profound and dark. A cocoa for round the clock indulgence.



Bavaricoa

A cocoa so profound and sweet. For all Bavaria lovers, „Lost“ in blue with the lion as Coat of Arms.



Meuterei

For all coconut lovers simply bountifulicious. The ideal summer extravaganza. Mix in a blender with BASIS frappe concentrate, ice cubes and cold milk and a scoop of ice cream. Yummy.



Gently rebelling cocoas

A Chockwork Orange

Fine Criollo cocoa spiced with the subtle flavour of sun-ripened, candied, moroccan orange peels, a touch of ginger and other delicate spices bringing back memories from far away oriental places.



Lemoncherry

Lots of fruit flavour and a hint of lemon grass for subtle freshness blending in with fine Criollo cocoa. For all cherry lovers and without the summer break.



White Wedding*

White chocolate, coconut, vanilla. A cocoa made without cocoa. A sensation for those who aren't all that committed to cocoa.



Bloomy cocoas

As I went out walking

With its distinct smell this cocoa brings back memories of long walks through pastures of lavender in France. The subtle bloomy taste caresses the tongue leaving a wholesome sense of well-being. A cocoa for real foodists.



My heart asks pleasure

Some things originate in love. This cocoa is one of them. Much love was given to create the perfect interpretation; caressing heart and soul.



Monk's Desire*

White chocolate and a hint of innocence awake pictures of old rose bushes in monasteries, mild summer nights in Cornwall and an intensive perfume of love.



* white chocolate

* white chocolate