

CRAFT CHOCOLATE, SPECIALITY COFFEE AND CHOCOLATE DJS

BERLIN APRIL 2018





CDECIALITY COEFEE

Coffee Industry – Large and Growing Market



U.S

40%

30%

20%

15%

10%

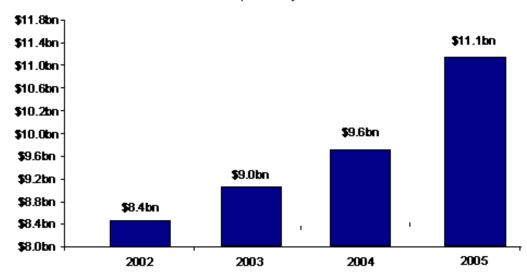
5%

0% -

% drinking specialty coffee daily

🔈 85% of coffee is consumed at home

Coffeehouses Account for 69% of Specialty Coffee Sales



Specialty Coffee Experiencing Double-Digit Growth

Source: Specialty Coffee Association of America, National Coffee Association.



SIMILARITIES, DIFFERENCES AND OPPORTUNITIES ... SPECIALITY COFFEE AND CRAFT CHOCOLATE

SOME SIMILARITIES

- Beans ... fermentation, drying, roasting, harvests, micro-lots, etc.
- Direct trade, fair trade, environment, transparency, etc.
- Price premiums ...
- ... price erosion, commodification and Amazon
- Need for advise and curation
- Importance of "immersive" experience (but relatively few chocolate makers can do this .. few cafes, etc.)

SOME DIFFERENCES

- Penetration (~1% versus 15%+?)
- Ingredient versus standalone product
- Planned purchase (and need) versus "unconscious"
- Out of home / in home (office) experience
- Barista/Roaster versus finished product
- Habits and upgrading



UPGRADING VERSUS CREATING HABITS

With speciality coffee you upgrade your familiar "habit" (and need)

- Morning joe
- Visit to coffee store

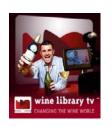
Chocolate isn't really a substitute for e.g., the sugar rush of mid-afternoon confectionery





ECOMMERCE IS TRANSACTIONAL AND SEARCH DRIVEN



















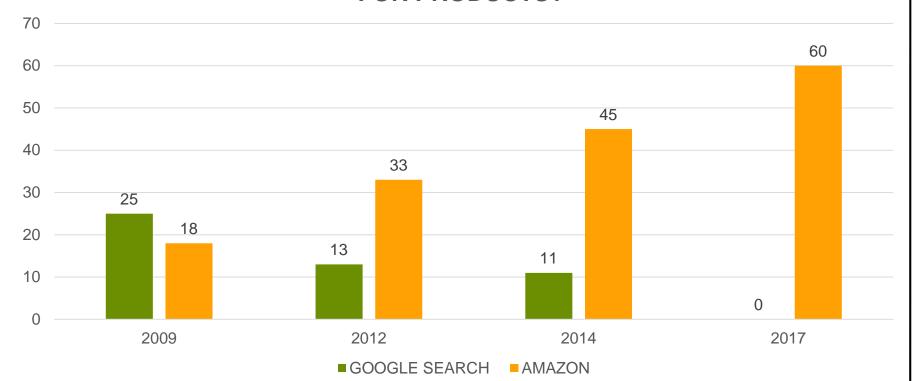






AND INCREASINGLY A ONE HORSE RACE

WHERE DO CUSTOMERS START THEIR ONLINE PURCHASE FOR PRODUCTS?

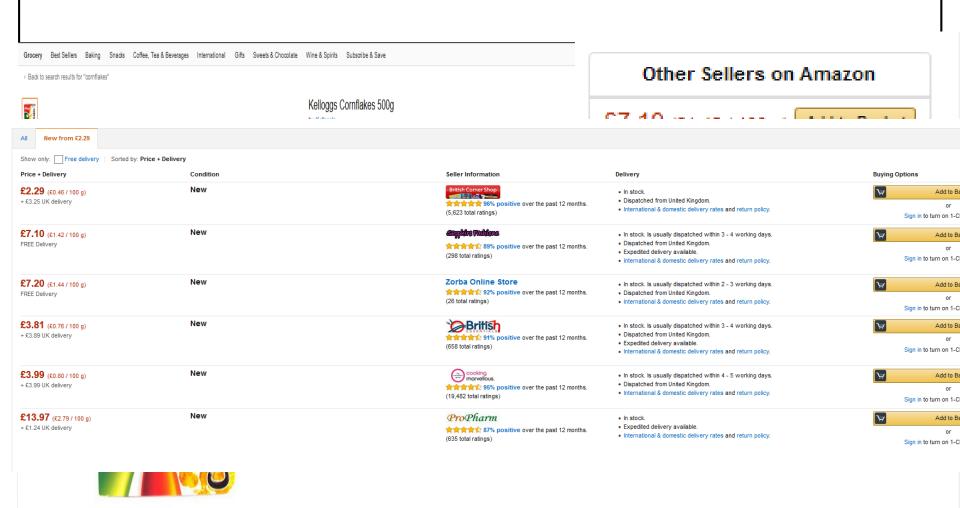


Source: New York Times, WSJ, Forrester and

Comscore



PRICE COMMODITISATION





Lindt Lindor Mi PCRclate Teffle Wth Mt Mt Mt 192 Inte 2 To 1 Sc At 2 1 O N

★★★★ ▼ 727 customer reviews

Flavour Name: Milk Chocolate

Milk Chocolate Coconut Truffles Dark Chocolate Milk Orange Strawberry and Cream Hazelnut White Chocolate Assorted Chocolate Lowest offer for each

Size: 200g (Pack of 2)

FREE Delivery

50 g (Pack of 14) 200 g (Pack of 2) 200g (Pack of 2) 337 g (Pack of 2) 600 g Lowest offer for each

				r al	

Delivery prime

Free delivery

Condition

■ New

Price + Delivery	Condition	Seller Information	Delivery
£10.99 (£27.48 / kg) √prime	New	SHOP 4 LESS ★★★★★ 28% positive over the past 12 months. (8,455 total ratings)	FULFILLED BY AMAZON ▼ In stock. +0.00 Premium Ship Nominated Day Deli Delivery rates and re
£10.99 (£27.48 / kg) FREE Delivery	New	Isca Trading ★★★☆ 89% positive over the past 12 months. (2,112 total ratings)	In stock.Dispatched from UniDelivery rates and re
£11.29 (£28.23 / kg) FREE Delivery	New	The Sweet Pot ★★★☆ 27% positive over the past 12 months. (27,972 total ratings)	In stock.Dispatched from UniDelivery rates and re
£9.00 (E22.50 / kg) + £4.16 UK delivery	New	CRAIGIE ON LINE ★★★☆ 24% positive over the past 12 months. (1,747 total ratings)	In stock.Dispatched from UniDelivery rates and re
£9.44 (£23.60 / kg) + £3.79 UK delivery	New	British Essentials ☆☆☆☆☆ 89% positive over the past 12 months. (3,810 total ratings)	In stock. Is usually diDispatched from UniDelivery rates and re
£13.45 (£33.63 / kg) FREE Delivery	New	Wildflower Trading Ltd ★★☆☆ 27% positive over the past 12 months. (956 total ratings)	In stock.Dispatched from UniDelivery rates and re
£13.49 (£33.73 / kg) FREE Delivery	New	E.U. Xtores ★★★★★ 98% positive over the past 12 months. (30,443 total ratings)	In stock.Dispatched from UniDelivery rates and re
£13.99 (£34.98 / kg) FREE Delivery	New	Click&deliver ★★★☆ 71% positive over the past 12 months. (7 total ratings)	In stock.Dispatched from UniDelivery rates and re
£14.99 (£37.48 / kg) FREE Delivery	New	Best With quality ***********************************	In stock.Dispatched from UnitDelivery rates and re
£15.99 (£39.98 / kg)	New	TKGIFTS *** *** ** 96% positive over the past 12 months.	In stock. Dispatched from United States

(1,262 total ratings)

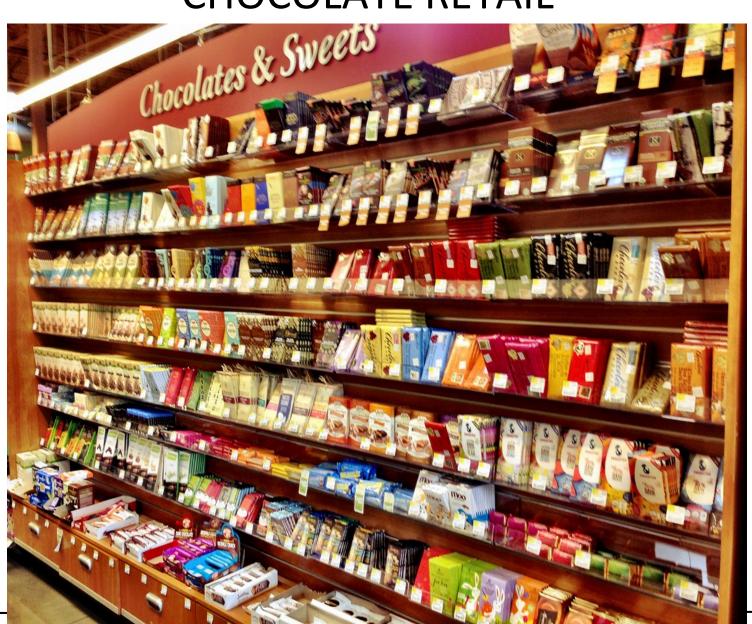
· Delivery rates and retu

CURATED, BESPOKE PRODUCTS

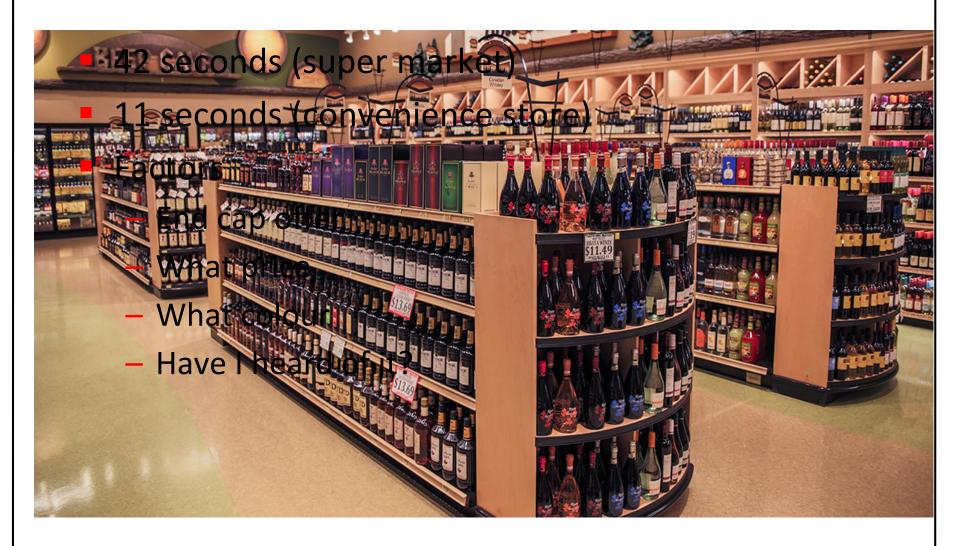




CHOCOLATE RETAIL



WINE RETAILING





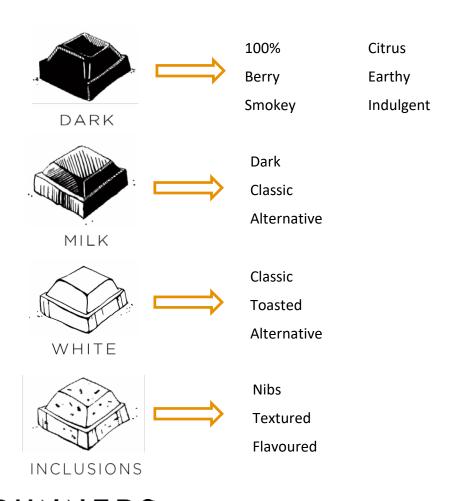
MUSIC, RADIO AND DJS





CHOCOLATE PLAYLISTS – CREATED BY, AND SOLD BY, BARISTAS







DECISION TREES AND SUPPORT

TYPE ?	FLAVOUR	SUGGESTED BARS	DESCRIPTION
	100 % Intense	Menakao - 100%	Crafted from cacao and nothing else, these wonderfully intense bars a the purest interpretation of cacao.
	Berry	Akesson's - Madagascar 75% or Chocolate Tree - Madagascar 70%	Jammy pudding-like bars with distinctive fruity berry notes and mu- more from the first bite.
	Smokey	Solomons Gold - 70%	Crafted from cacao that has been dried around open fires, these ba have a dinstinctive sweet smokiness.
	Citrus	Please visit CocoaRunners.com	Bright, pristine and delicate dark chocolate bars with a sharp sherbe and citrus finish.
	Earthy	Please visit CocoaRunners.com	Earthy bars retain the grassy green notes of the land in which they grown. Sometimes almost vegetal and truffle-like.
	Indulgent	Blanxart - Domincan Republic 72% or Original Beans - Beni Wild Harvest	Rich, molten and indulgent dark chocolate bars.
	Dark	Bonnat - Surabaya	With over 50% cocoa, these bars have the intensity of a dark chocola and the sweet creaminess of a milk chocolate bar.
Y E	Classic	Original Beans - Esmeraldas Milk or Akesson's - Bali with Fleur de Sal	Rich, creamy caramel notes from the start in these classic milk chocolate ba
	Alternative	Please visit CocoaRunners.com	Crafted from cooa, sugar and non-cows milk, these bars are great f those looking to reduce their lactose intake.
_	Classic	Original Beans - Edel Weiss	Made from cocoa butter, sugar, and milk, these silky white chocolate bars have more cocoa than most mainstream dark chocolates.
	Toasted	Please visit CocoaRunners.com	Using caramelised sugar gives these bars their natural blonde look, and a distinctive toasted flavour.
3	Alternative	Please visit CocoaRunners.com	Crafted from cocoa butter and alternative milks such as coconut mi soya milk or goats milk, these bars are a white treat for those seeking
v	Nibs	Montecristi - 70% Canuto with Nibs	Adding cocoa nibs to a bar gives each bite a pleasing crunch a
No.	Textured	Taza - Mexicano Cinnamon	releases bursts of fruit with every bite. Coarse and stone ground - until the Swiss worked out how to conche
	leatured		chocolate 150 years ago, all bars had a coarse texture.
ž	Flavoured	Akesson's - Madagascar with Pink Pepper	With inclusions and flavourings that highlight the unique profile of ea cocoa.

SOME FINAL THOUGHTS

- Acquire the habit "out of house"
- Show the art and craft (barista ...)
- Use the label to tell the story and show the difference
- Help the customer with advise and curation (chocolate DJs)
- Takeover an existing habit ... hard to create new ones (but can be done ... salted caramel)



BACKUP SLIDES

THE COFFEE SHOP EXPERIENCE





SOME FINAL THOUGHTS

- Use the label to tell the story and show the difference
- Prices and margins (to grow)
- Think hard about the internet And for Amazon, think about curation,
 special skus and unique bundles
- Experiences
 - Try before you buy ... tastes are acquired outside home first
 - Show the art and craft the difference
- Help the customer with advise, curation and guidance (DJs)
- Takeover an existing habit ... hard to create new ones (but can be done ...
 salted caramel)

COFFEE GRADING

LICENSED Q GRADER CERTIFICATE

This document certifies that Mr./Ms.:

Spencer Turer

The Coffee Quality Institute and the Specialty Coffee Association of America confer the honor and professional distinction of SCAA/CQL Licensed Q Grader to the holder of this certificate for having successfully passed all of the Licensed Q Grader exams. CQI and SCAA hereby for 36 months extend all the privileges as described in the Q Grader Rules and Regulations, and the holder of this certificate agrees to uphold the Q Grader Code of Ethics established by the Q Coffee System.

Presented this 8th day of June, 2012 Instructor I Craig Holt Location I Private Lab

gu

Ric Rhinehart Executive Director Specialty Coffee Association of America





Tel Ly6

Ted Lingle Executive Director Coffee Quality Institute



Sensory Skills

Organic Acid Matching P

Tria

Olfactory Tests



SOME COMPARISONS BETWEEN CRAFT COFFEE, BEER AND CHOCOLATE

- Price premium pretty much the same
 - Craft beer is (generally) 2-5x more than mass beer
 - Speciality coffee is 3-10x more than instant coffee and 2-5x more than "mass beans"
 - Craft chocolate is 3-7x more than supermarket bars (and can be less than "premium" mass bars)
- Occasion very different?
 - For craft beer and speciality coffee it's the same "habit" that you upgrade
 - Morning joe
 - Visit to coffee store / Pub / Bar
 - ... craft chocolate isn't really a substitute for the sugar rush of confectionery midafternoon
- And it's harder for consumers to identify craft chocolate



MORE THAN SNACKING



SOME SUGGESTIONS

- Labels
 - Highlight craft's uniqueness
 - Learn from SCIA, Craft Beer
- Margins (to grow)
- Guidance (DJs)
- Think about the internet And for Amazon, think about curation, special skus and unique bundles
- Experiences
 - Try before you buy ... and habits are acquired outside home first (coffee, wine, beer, tea, etc.)
 - See the difference (hat tips to Zotter, Dandelion, PSC, etc.)
- Bean quality grading (makers and consumers deserve better..)
- Occasions ... where is our salted caramel moment?



SOME SUGGESTIONS

SOME SIMILARITIES

- Beans ... fermentation, drying and roasting
- Direct trade, fair trade, environment, etc.
- Price premiums ...
- Price erosion, commodification and Amazon
- Need for advise and curation

