

# ESPAÑA

## **Blanxart Chocolate**

Blanxart selects their own cocoa beans from Ecuador, Brazil, Cameroon, The Ivory Coast and Guinea, and then roasts them to ensure the right blend, aroma and texture. After roasting and refining the beans, fresh all natural ingredients are blended in to create one of the highest quality chocolates in the world.

*[www.matizespana.com](http://www.matizespana.com)*



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