



## VALENZA CHOCOLATIER® WINS SIX INTERNATIONAL AWARDS

### *Costa Mesa Small Business Makes A Statement in Prestigious International Competition*

**COSTA MESA, CALIFORNIA (JULY 2019)** – Valenza Chocolatier is London-bound to receive six International Awards from The Academy of Chocolate, the World’s most prestigious fine chocolate competition. Master Chocolatier Amy Jo will participate in the 11th annual awards ceremony on Monday, July 22, 2019 at London’s iconic Claridge’s Hotel. This year, the competition saw a record-breaking 1,500 entries from over 46 countries, of which Valenza Chocolatier is the only winner from California in the entire 'Filled Chocolates' category and one of only six in the entire United States.

“It is an honor to be recognized among such a prestigious International peer group. I am thrilled to have my Mom by my side when receiving these accolades in London. In her 40+ year tradition of making chocolate covered cherries and turtles for family and friends, she never imagined it would inspire me to start a fine chocolates business and be recognized Internationally,” states Amy Jo.

This is Valenza Chocolatier’s first year submitting entries within the Filled Chocolates category, which resulted in the following accolades.



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| Fruit, Floral,<br>Spice, Herb &<br>Infusion<br>Ganache: | <ul style="list-style-type: none"> <li>• <u>Silver Award:</u><br/>Espresso Bonbon</li> <li>• <u>Bronze Award:</u><br/>Blackberry<br/>Rosemary<br/>Bonbon</li> <li>• <u>Bronze Award:</u><br/>Clove Bonbon</li> </ul> |
| Alcohol<br>Flavored<br>Ganache:                         | <ul style="list-style-type: none"> <li>• <u>Bronze Award:</u><br/>Barolo Bonbon</li> </ul>   |
| Nut Based<br>Ganache:                                   | <ul style="list-style-type: none"> <li>• <u>Bronze Award:</u><br/>Cremino<br/>Cappuccino<br/>Bonbon</li> </ul>   |
| White<br>Chocolate<br>Ganache:                          | <ul style="list-style-type: none"> <li>• <u>Bronze Award:</u><br/>Limoncello<br/>Bonbon</li> </ul>   |

*Photos by Anne Watson Photography; HR Photos available upon request.*

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**ABOUT VALENZA CHOCOLATIER®:**

VALENZA CHOCOLATIER® is an authentic Italian inspired Artisan Chocolate and Confections online business based in Costa Mesa (The Hood Kitchen Space), California. Founded in 2013 by Certified Master Chocolatier Amy Jo (Valenza) Pedone, their award winning gourmet BONBONS, BARS and CONFECTIONS are handmade from the finest local and Italian imported ingredients paired with the purest single bean origin, fair trade Venezuelan chocolate and no added preservatives. They aspire to create a brief escape from “life” with each savory taste of TRUE AMORE infused with every decadent creation. For Awards and Achievements, please see ‘About’ section on [www.ValenzaChocolatier.com](http://www.ValenzaChocolatier.com).

**ABOUT THE ACADEMY OF CHOCOLATE:**

Based in London, The Academy of Chocolate was founded in 2005 by five of Britain’s leading chocolate professionals, united in the belief that eating fine chocolate is one of life’s great pleasures. The Academy campaigns for better chocolate and to promote a greater awareness of the difference between fine chocolate and the mass-produced chocolate confectionery.

The prestigious Academy of Chocolate Awards aim to celebrate all that chocolate and its producers offer, from bars and filled chocolates to drinking chocolate, spreads and packaging. They also seek to acknowledge rising stars both at home and abroad and recognize innovation. The 100-plus judging committee include leading chocolatiers from across the industry as well as renowned food critics, writers and bloggers from the UK and overseas, such as Jenny Linford, Charles Metcalfe, Nigel Barden, Joanna Simon and Aggie MacKenzie. The 11<sup>th</sup> Annual Academy of Chocolate Awards will be held on Monday, July 22, 2019 at London’s iconic Claridge’s Hotel.

For Additional Details: <https://www.academyofchocolate.org.uk/awards>

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