



International Chocolate Awards Americas Competition call for submissions Deadline is April 24

The International Chocolate Awards, the world's largest and most respected fine chocolate competition, returns to New York for its biggest event of the year, the Americas Competition. The deadline for the receipt of samples for this Americas Competition is April 24. Judging will be held in the New York City area April 26-30 at the Horticultural Society of New York in Manhattan and at Ultramarinos in Hoboken, N.J.

The Americas Competition is one of eleven competitions taking place in 2015, the other rounds being held in France, Italy/Mediterranean, Belgium, Eastern Europe, the United Kingdom, Canada and the World Final in London in October.

"The competition showcases the widespread revolutionary changes that have transformed the chocolate industry in the last two decades. In the four years that we have conducted the Americas competition in New York, we have seen entries to the contest grow in number and quality," explained awards co-founder and grand jury member Maricel Presilla.

Just as important, the competition has garnered international recognition for its winners. "In an increasingly cluttered world of chocolate competitions, these awards have gravitas; and winners have reported significantly boosted sales," remarked Curtis Vreeland, who tracks premium confectionery trends for *Candy Industry Magazine*, a leading international trade publication.

Eligibility

The Americas Competition is open to all companies with their main office or headquarters in North and South America, Asia-Pacific or Oceania. Eligible products include plain/origin chocolate bars including the new micro-batch category and all other chocolatier categories – flavoured bars, filled chocolates/bonbons and spreads. Canadian companies may only enter plain/origin bar entries as they have their own National competition for flavoured bars, filled chocolates and spreads. This year, micro-batch chocolate maker categories were added to recognize the leading role that the US craft chocolate scene has played in this world-wide movement.

How to enter

For information on how to enter the competition and critical dates [click here](#), or to register [click here](#). Before entering, please read the [Rules of the Awards](#). The competition admission fee is USD \$65 plus USD \$40 for each entry. Prices will be converted into local currency by your credit card company, if required.

Contacts

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Notes for editors

What are the International Chocolate Awards?

The International Chocolate Awards is an independent competition recognizing excellence in fine chocolate making and in the products made with fine chocolate. As the world's only fully independent international fine chocolate competition, we aim to support companies producing fine chocolate and chocolatiers, small companies and artisans working with fine chocolate. By helping these markets grow and develop, we also aim to support the farmers that grow fine cacao.

In 2014, 1,150 fine quality chocolate products were sampled, including the World Final. Our specialist chocolate Grand Jurors ate their way through 2,300 samples each during the year and over 16,000 score cards were compiled in total.

Who runs the Awards?

Founded in 2012, The International Chocolate Awards are run by a group of independent international partners based in the UK, Italy and the USA, with years of experience tasting and evaluating chocolate and running fine chocolate related events. The rules and judging are overseen by our permanent Grand Jury members, Country Partners and independent experts, who set the rules of the awards based on ongoing consultation with our entrants.

Who are the judges?

The awards are judged by chocolate experts, pastry chefs, sommeliers, journalists, bloggers and food experts from around the world, including Italy, France, Belgium, the UK, the USA, Japan, South America and more. The competition is overseen by members of our permanent Grand Jury, who are joined at each competition by local food and chocolate experts and journalists.

How are the Awards judged?

Our judging system was created after extensive industry consultation and is designed to allow chocolate experts and less experienced judges to contribute to comprehensively assessed scores for each entry, compiled using our electronic judging system.

Our judging process consists of three distinct rounds, with a first technical selection round by a small committee to check compliance and defects, followed by main round judging by an extensive invited panel of chocolate experts and judges with all-round tasting and culinary skills, who taste around 20 samples per session. Prizes are awarded in the final round by the Grand Jury.