



Amore di Mona

FOR IMMEDIATE RELEASE

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Amore di Mona Couverture Chocolat Speciale Fine Rich Chocolates That Everyone Can Love and Enjoy



***Dark, luscious, luxurious, hand-crafted, pure chocolates
100% plant based, common allergen free and naturally sweetened***

LOUISVILLE, KY – Amore di Mona (AdM) creates artisan chocolates with premium ingredients that are all natural, non-GMO, organic, kosher, vegan, low glycemic and free of gluten, tree nuts, peanuts, sesame, corn, lupins, eggs, cane sugar, soy, oils, artificial colors and flavorings. One of the first companies to succeed at this endeavor, AdM fine chocolates are desired by connoisseurs as well as those with specific dietary objectives.

“In the beginning, as healthcare and culinary professionals we were wanting to make a difference,” says Mona Changaris, founder. “In 2006 we started baking dessert cakes, cookies and muffins with the goal of creating great-tasting, all natural products without common allergens. The baked goods needed a complementary chocolate for icing and flavoring, but a healthy, quality choice did not exist so we created one ourselves. Soon customers began asking if they could buy just our chocolate. From those requests our European style chocolate and line of confections were born.”

Each year there is more demand for special diet foods, as it is estimated that up to 32 million Americans and more than 40 million Europeans have food allergies. Added to that are the growing number of people desiring plant based/vegan and low glycemic offerings. Anyone wishing to give a gift with confidence appreciates what we offer. Fine chocolate has always been the best choice for

gift giving, delighting recipients in every country worldwide. And chocolate that is diet sensitive is all the more likely to be gratefully received.

In recent years, École Ferrandi, Paris, France trained Chef Lauren Allen has been instrumental in expanding our line of offerings. “It took time and dedication to get the recipes and flavors just right. Our professional chocolatiers use only premium, all natural, preservative-free, non-GMO, kosher ingredients. Our cocoa butter is imported from France, cocoa solids are from Belgium, Madhava provides our raw, organic, agave nectar, and New England Maple Farmers provide our Grade-A maple syrup for sweetening. Fruits included are sulfite free, sun dried and organic. All of our ingredients are sourced from fairly-compensated farmers using sustainable practices.”

Amore di Mona adheres to strict quality procedures in production and sourcing of ingredients to ensure extraordinary purity and taste.

- Equipment is purchased new, as used equipment could create cross contamination.
- Buildings are exclusively owned/used by Amore di Mona to create a closed-kitchen environment.
- Redundant in-house and third-party laboratories are used to quality test products.

Customer comments inspire us. Producer/Director Arthur Rouse is a long-term fan of AdM chocolate. “I like the extraordinary care that goes into the creation of Amore di Mona’s delicious chocolate. We offer AdM in the studio, as part of our customer’s experience, and the Caramela made with Swiss, La Semeuse coffee is a favorite. And for me, the allergen free certification process and attention to quality and luxury make Amore di Mona’s chocolates a perfect gift.”

Karen Duarte, Vice President of Conferences & Special Events for The Humane Society of the United States shares: “We are so grateful for the continued generosity of Amore di Mona. Their thoughtful donations of vegan chocolates are enjoyed and appreciated by our supporters and event attendees.”

Amore di Mona has created four holiday “enjoyable by all” choices for 2020: the **Holiday Assortment**, the **Christmas Collection**, the **Ganache Collection** and a seasonal **5 Truffle Collection**. These offerings of caramelas, carres, mignardise, ganache and truffles are wrapped in gold foil, presented in gorgeous printed boxes with fabric ribbons and finished with gold wax seals. The classic European inspired, recyclable packaging makes every box a very distinctive luxury gift.

ABOUT AMORE di MONA

Amore di Mona is a privately held, fine chocolate company located in Louisville, Kentucky and Claremont, New Hampshire. It was founded in 2012 by a collective of nutrition-focused food artisans and health care providers with the purpose of bringing the joy of luxury chocolate to consumers of gourmet and specialty foods. Inspired by European masters of confiserie, our chocolatiers and chefs create pure, couture chocolate delights. They are available on AmorediMona.com, Amazon.com, in natural food coops, gourmet grocery and candy stores. Amore di Mona is a proud supporter of The Humane Society of the United States, The American Heart Association, Olympic and collegiate athletics.

More information, images, and recipes for special diet chocolate delights can be found at: <http://www.AmorediMona.com>

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Food Allergy facts from <http://www.foodallergy.org>

and <http://www.FDA.gov/food/food-ingredients-packaging/food-allergens>