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CACAO RESERVE BY HERSHEY'S®

Chocolate enthusiasts are invited to discover and explore a new world of premium chocolate with *Cacao Reserve by Hershey's*. *Cacao Reserve by Hershey's* slowly roasts carefully selected cacao beans and blends them with the finest, all-natural ingredients to offer truly indulgent and distinctive chocolate experiences.

- The everyday indulgence of *Cacao Reserve by Hershey's* Signature Collection chocolates are available in three unique expressions:
 - Premium Milk (35% Cacao)
 - Extra Dark (65% Cacao)
 - Extra Dark with Nibs (65% Cacao)
- The *Cacao Reserve by Hershey's* Single Origin Chocolate Bars include:
 - **Java, Indonesia** (37% cacao): Fine milk chocolate, caramel taste and a light, tart accent
 - **Arriba** (50% cacao): Dark milk blend with a hint of herbal notes
 - **São Tomé** (70% cacao): A blend of rich aromas and subtle spices for a dark, distinct taste
- *Cacao Reserve by Hershey's* slowly roasts choice cacao beans at low, even temperatures carefully releasing the beans' peak flavors.
- The heart of the roasted cacao bean is blended with the finest natural ingredients and refined to a smooth creamy texture.
- Extra Dark with Nibs delivers the ultimate dark chocolate sensory experience. Nibs are the heart of the cacao bean. Roasted and winnowed, they are folded into the 65% extra dark chocolate expression to add texture, crunch and deep flavor notes.
- *Cacao Reserve by Hershey's* bars are available in 3.5 oz. sizes at mass, grocery and where fine chocolates are sold.
- For more information about *Cacao Reserve by Hershey's*, visit www.cacareserve.com.

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