



WELCOME TO

# THE FLAIR EXPERIENCE

In 2018, Flair was born from a dream to **SHAKE UP** the chocolate world.

To create new chocolates that offer you the **bliss** of gourmet desserts and the **beauty** of art...

We brought together world-class chefs, artisan growers and luxury designers.



## Introducing Ruby Chocolate

The first new type of chocolate in a century!

Made in Belgium

NOT white chocolate

No coloring added

PINK BY NATURE

This pink chocolate comes from rare “ruby cocoa” beans, **a gift of nature**.

The ruby cocoa gives it a **natural pink color** and **unique flavor**.



## The “Ruby Mini”

To elevate the new Ruby Chocolate, we searched the world for rare, **natural ingredients**...

Selecting a delicious **apple** and Belgian dark **chocolate pearls** to create the perfect harmony of flavors, aromas and textures...

This Ruby Chocolate bar, the “Ruby Mini,” is like a dessert from a **5-star** restaurant!



## Launching the new Ruby Chocolate

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### Ruby Mini PDQ

- Belgian Ruby Chocolate bar with Organic Apple and Belgian Dark Chocolate Pearls
- Gourmet recipe by award-winning Chef Genie Kwon
- PDQ case of 25 bars
- Total net weight: 25 oz (1 oz per bar)
- Shelf life: 1 year



Charles Lawton  
UNCS National Account Manager  
clawton@uncs.com  
Mobile: (770) 633-7163

