



Honest, Real and Really Tasty

Just launched – THE gorgeous RAW chocolate bar that is bursting with Superfoods.

Unprocessed and RAW - Mood Foods brings you a new era in chocolate products – scrumptious chocolate bars that not only contain SUPERFOODS, but do not contain any scary unpronounceable ingredients as well as:

No refined sugar, No hydrogenated fats, No artificial ingredients

Just simple, honest ingredients that create the best ever tasting raw chocolate – that is suitable for everyone.

So why not cook chocolate?

“We always use unroasted cocoa, roasting is a nutritionally destructive part of normal chocolate manufacturing that ordinarily robs most chocolate of it’s potential health benefits”

Says Mood Foods founder Richard Turner.

Delicate phytonutrients (flavanols) naturally found in cocoa and have been linked to numerous health benefits such as reducing blood pressure in people with mild hypertension and increasing blood flow. Although dark chocolate has a higher cocoa content, more is not necessarily very much better as the processes involved often destroys the flavanols.

Mood Foods is a new company with the sole focus of ‘chocolate with integrity’. They never use refined sugar in their chocolate, favouring agave nectar – a natural syrup from the Blue Weber Cactus of Mexico – as a sweetener. Agave nectar also has a low glycemic index (GI) making it more suitable for people with diabetes (refined sugar (sucrose) has GI of 92, agave has a GI of just 14)

“Chocolate is a very nourishing food and that’s part of the reason so many people enjoy it. The biggest drawback is the sugar content that can leave us with that sugar-low feeling. We believe in creating a chocolate with maximum nutritional impact – that’s the cocoa, the added ingredients like goji berries and the agave nectar.” Richard adds.

Mood Foods chocolate is for people that love chocolate and enjoy nourishing themselves.

Always using natural and nutritious ingredients Mood Foods products are certified organic with the Soil Association and perhaps most importantly they taste incredible!

Unlike many other chocolate companies Mood Foods actually make their own chocolate rather than buying it in from huge manufacturers – freshness and quality are paramount.

Using as many fair-trade products as possible and registered with The Vegan Society the team are launching 3 super flavours with more being developed.

Goji & Lucuma Raw Chocolate
Organic Banana & Hempseed Raw Chocolate
Organic Cashew & Coconut Raw Chocolate

Notes for the Editor:

For photos, review samples or to discuss competition prizes please call Karin Ridgers on 01277 653603 or email info@mad-promotions.com.

The products are available on line www.moodfoods.biz and coming shortly to Planet Organic, Fresh and Wild and most independent Health Food Stores

Goji and Lucuma Raw Chocolate Bar

A delicious concoction of goji berries and lucuma in a power-packed raw chocolate bar.

Weight: 50g • Price: £1.99



Organic Banana & Hempseed Raw Chocolate Bar

Banana and chocolate have finally been brought together in a chocolate bar infused with hemp seeds to create an utterly original and delicious bar. It is organic too.

Weight: 50g • Price: £1.99



Organic Cashew & Coconut Raw Chocolate Bar

This is one of the most popular bars we make. It is creamy, smooth, very chocolatey and studded with large pieces of cashews. The perfect chocolate bar. Of course it is sweetened only with agave nectar and is organic.

Weight: 50g • Price: £1.99



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