



FREQUENTLY ASKED QUESTIONS

Does ESC offer tours?

To adhere to our high quality standards we are not currently offering tours to the public.

Are ESC products gluten free?

All Endangered Species Chocolate products are CERTIFIED GLUTEN-FREE™ by the Gluten-Free Certification Organization. This certification allows us to feel 100% confident in recommending our chocolates to customers with Celiac Disease.

Does ESC offer samples or coupons?

At this time we do not mail out samples or coupons but invite you to join our e-card and newsletter list for additional information about our company at www.chocolatebar.com.

Are ESC products Non-GMO?

As of February 4th 2013, all ESC dark chocolate products are Non-GMO Project Verified. Currently the Non-GMO Project is unable to provide us with non-gmo verified options for dairy ingredients. Once they find a viable dairy source, we will move forward to gain Non-GMO Project verification for our milk chocolate products.

Why did ESC switch from beet to cane sugar?

Endangered Species Chocolate switched from using non-gmo beet sugar to 100% Non-GMO Project Verified cane sugar in 2012. This switch was in response to the U.S. sugar beet industry- wide conversion to genetically modified sugar beets.

Does ESC use the dutch alkaline process?

Our chocolate is not processed using the Dutch Alkaline Process. We rely on the quality of the cocoa bean to achieve a consistent flavor profile. It's harder and more expensive to go this route but we believe it results in a more premium product and adheres to our natural stance.

Is ESC chocolate vegan certified?

To make it easy to spot our vegan flavors, we have added Vegan Action's "Certified Vegan" symbol to our chocolate bar wrappers.

It is important to keep in mind that while our Certified Vegan flavors do not contain dairy ingredients; they are processed on the same depositing machine as our milk chocolate products. Although we take great care in cleaning removable parts and purging our equipment between flavor runs, there is the possibility of dairy being present in our vegan chocolate selections.

Does ESC offer donations or sponsorships

We try to focus all of our resources to fulfill our 10% GiveBack promise so we aren't able to participate in sponsorships. From time to time we do have product available for donation and you can contact info@chocolatebar.com for more information.

What is the difference between natural and organic?

Organic ingredients are certified by a third-party agency to guarantee that they are grown without the use of pesticides or synthetic fertilizers. While our natural chocolate does not carry this certification, we feel confident about the way our natural cacao is grown, using sustainable agricultural methods and little to no pesticides or fertilizers.

Who do I contact about selling ESC products in my store?

You can purchase our products for resale through U.S. distributors UNFI, KeHE and Delectable Samplings. Canadian distributors of our chocolate are UNFI Canada, UNFI Central, ONFC, Directa, Nationwide and Horizon.

What happened to the web store?

On May 1st 2014, Endangered Species Chocolate bid a fond farewell to our online store. For over 20 years, our online store serviced chocolate-lovers that didn't have in-store access to our brand. Those days are gone! Thanks to your tremendous support, Endangered Species Chocolate is now available in retail locations across the U.S. and Canada. With this transition, please click here to find your nearest chocolate retail aisle! Prefer to shop online? iHerb.com, Lucky Vitamin and Amazon are ready to serve you!

How much caffeine is in ESC chocolate?

A small amount of caffeine is naturally present in the cacao bean. Here are some comparisons to give you an idea of typical caffeine amounts in various products...

Coffee (8oz serving)-----	100mg
Tea (8oz serving)-----	40mg
Caffeinated Soft Drink (12oz serving) -----	36mg
ESC Dark Chocolate (1oz serving)-----	20mg
ESC Milk Chocolate (1oz serving)-----	7mg
Decaf Coffee (8oz serving)-----	4mg

Several of our flavors include a combination of inclusions and higher cocoa contents which serve to boost the caffeine content. Below are estimated caffeine levels (per 1oz serving) in some of our darker creations...

Extreme Dark Chocolate (88% cocoa content, Black Panther)-----	22mg
Intense Dark Chocolate with Cocoa Nibs (72% cocoa content, Bat)-----	25mg
Dark Chocolate with Espresso Beans (70% cocoa content, Tiger)-----	28mg

I think my dog ate ESC chocolate does it contain theobromine?

Theobromine is the primary alkaloid found in chocolate and is one of the causes of chocolate's mood-elevating effects. Theobromine levels are higher in dark chocolate (10 g/kg) than milk chocolate (1-5 g/kg). The amount found in chocolate is small enough that chocolate can be safely consumed by humans in large quantities, but animals that metabolize theobromine more slowly, such as cats and dogs, can easily consume enough chocolate to cause theobromine poisoning. We recommend contacting your vet ASAP if you believe your pet may have consumed any chocolate.

Do you test for lead and cadmium?

Yes. We have quality measures in place to monitor naturally-occurring lead and cadmium levels, which occurs naturally in soil, not as a result of the manufacturing process. Our latest lab results stated less than .1 ppm (parts per million) of lead, less than .1ppm cadmium present in our chocolate. These results are well within the safe and acceptable limits established by the U.S. Food and Drug Administration and other regulatory agencies.

Lead and cadmium are naturally-occurring elements found in the Earth's soil and are also introduced into the environment due to human activities (such as mining, use of leaded gasoline). Because these elements are present naturally in the soil and water where plants are grown, there are unavoidable traces in virtually all foods including seafoods, grains, fruits and vegetables. Like these foods, cocoa beans, one of the main ingredients in chocolate, may also contain small amounts of lead and/or cadmium. The Food and Drug Administration (FDA) has determined that tiny traces of naturally occurring lead and cadmium in foods are unavoidable and present no public health risk. To put all of this into a helpful perspective, most farmed spinach contains roughly 5.2mcg of lead/serving; cocoa powder contains roughly 1.1mcg of lead/serving. The World Health Organization has determined that anything under 10mcg/serving is a safe level for consumption.

Does ESC use palm oil?

We do not use palm oil as a supplement for cocoa butter in our chocolate bars and bite-sized chocolates. We use certified sustainable palm oil as a dairy-free base for our Cocoa Spreads and crème centers of Filled Bars. Our single-source Brazilian palm oil from Agropalma is supply-chain certified by RSPO. More information here: http://www.chocolatebar.com/docs/esc_ingred_info.pdf

As a champion for the environment, Endangered Species Chocolate aims to lead the way in promoting a sustainable palm oil option to support species, habitat and humanity.

What food allergens are present in your chocolate?

Our products are processed on shared equipment that handles the following allergens: dairy milk, tree nuts, and soy. Due to shared equipment use, the potential for allergen cross contamination exists. The allergen statement for each product is listed alongside the ingredients on our packaging and can also be accessed on the PRODUCTS page of our website.