



the Chocolate Detective



Connect • Create • Curate

Wholesale Pricelist Spring/Summer 2026

- All prices are exclusive of VAT
- Minimum order £120 (+VAT)
- Carriage paid delivery, minimum order £480 (+VAT)
- First 2 orders pro-forma payment is required
- Please see website for further info: chocolatedetective.co.uk

Chocolate Bird Egg Identification Chart

Milk and dark chocolate made from Ecuadorian cocoa with a praline or a salted caramel ganache filling. Mixed boxes are indicated.

*Please note that egg colours may vary with seasonal scarcity!

New for Spring: Valentines & Easter



Rainbow Lovebirds



Wren



Turtle Doves



Country Bunny



Woodpecker

Praline Egg Boxes



Goldfinch



Barn Owl



Pheasant



Blackbird



Quail

Egg Key



Dark Milk Chocolate
Eggs filled with
Salted Caramel Ganache



Dark Milk Chocolate
Eggs filled with
Hazelnut Praline

Caramel Egg Boxes



Puffin



Seagull



Stork



Song Thrush

Mixed Egg Boxes



Robin



Blue Tit



Red Kite



Old Cotswold Legbar



Nightingale



Cuckoo



Kingfisher



Swift

Not suitable for people with nut allergies
Contain hazelnuts

Bird illustrations
© Madeleine Floyd

Praline And Salted Caramel Birds Eggs

- Milk and dark chocolate layers made from Ecuadorian cocoa with a praline or a salted caramel ganache filling.
- Each box is 150g, packed by the dozen in recyclable sugar cane 'bagasse' food grade cartons.
- All packaging is vegetable based so can easily be recycled.
- Stunning watercolour illustrations by © Madeleine Floyd.



Taken from our Curate Collection

Illustrated Birds Eggs Boxes
12 eggs per box

Product information on next page →

Best Sellers



Valentines



Easter

Case size 8

per unit £7.50 + vat

RRP £15.00

Case cost £60

Praline And Salted Caramel Birds Eggs

12 Eggs per box



Songbirds

		Egg Type	Egg Colour	Weight
Blackbird eggs	E-P-BBE-150	● Praline	g w	150g
Goldfinch eggs	E-P-GF-150	● Praline	w	150g
Song Thrush eggs	E-SC-STE-150	● Salted Caramel	b	150g
Robin eggs	E-M-ROB-150	● Mixed	b g b	150g
Blue Tit eggs	E-M-BT-150	● Mixed	b w b	150g
Nightingale eggs	E-M-NIT-150	● Mixed	w g b	150g

Farmland, Coast and Forest Birds

		Egg Type	Egg Colour	Weight
Quail eggs	E-P-QUA-150	● Praline	w	150g
Pheasant eggs	E-P-PHE-150	● Praline	g w	150g
Barn Owl eggs	E-P-OWL-150	● Praline	w	150g
Puffin eggs	E-SC-PUF-150	● Salted Caramel	b	150g
Seagull eggs	E-SC-GUL-150	● Salted Caramel	b	150g
Cuckoo eggss	E-SC-CUC-150	● Mixed	w b g b	150g
Kingfisher eggs	E-M-KF-150	● Mixed	w b g b	150g
Swift eggs	E-M-SWI-150	● Mixed	w b g b	150g
Red Kite Eggs	E-M-RK-150	● Mixed	w b	150g
Old Cotswold Legbar	E-M-OCL-150	● Mixed	b g	150g

Occasions

Valentines (available all-year)

Rainbow Lovebird eggs	E-M-LBV-150	● Mixed	w b g b	150g
Turtle Dove eggs	E-M-VTD-150	● Mixed	b g	150g
Wren eggs	E-M-WRE-150	● Mixed	b g	150g

Easter

Country Bunny eggs	E-M-CB-150	● Mixed	w b g b	150g
Woodpecker eggs	E-M-WP-150	● Mixed	w b g b	150g

Knepp re-Wilding

Nightingale eggs	E-M-NIT-150	● Mixed	w g b	150g
Stork Eggs	E-SC-STK-150	● Salted Caramel	b	150g

Case size 8

per carton £7.25 + vat

RRP £14.50

Case cost £58 + vat

Where Our Eggs are “laid”

Birds Eggs “laid in France”



Taken from our
Curate Collection

As part of our CURATE collection, we have sourced these eggs from a company that I have worked with for over 40 years. I trust their sourcing of cocoa and I can share that they moved away from West African cocoa because they were not happy with the practices there, and not able to control them. They bought a large cocoa farm in Ecuador (San Fernando, see link and more information below) and have been working directly with the farmers.

The chocolate eggs are made from this cacao (their house couverture is bean to bar) so there is clear provenance, traceability and good working practices which avoid child labour or deforestation. They are committed to protecting the local people and the environment; AND they are certified by the Rainforest Alliance. (see more below.)

So although the cocoa is not certified ‘Fair Trade’, they are not part of the commodity trading market, they use the Direct Trade model which is even better as they produce their own chocolate from the beans and it’s 100% traceable.

We have fact checked this with an Ecuadorian cocoa farmer friend Susana Cardenas who is also a cocoa farmer in Manabi province and she has confirmed everything above.

We also sell her very rare and special heritage cocoa chocolate when we can get it...



The following information comes from the supplier who make the eggs.

- Plots are classified as agricultural (no deforestation) and there is no conflict with local communities (no land grabbing).
- No deformation of primary forest.
- Child labor is strictly prohibited.
- Workers receive training on their rights, the environment, working conditions, agricultural practices (overall, they must be made aware of all aspects of certification).
- The supervision of workers is cared for by the presence of a full-time nurse and a doctor present one day a week on the plantation.
- Structures minimize load carrying and workers have adequate protective equipment.
- The salary of the employees is higher than the Ecuadorian minimum wage.
- Employees are affiliated with Social Security, can be members of trade unions, enjoy legal holidays and work 5 days out of 7.
- The use of water is rational (archived registers, leak management, use of sustainable sources).
- Effluent control mechanisms are in place (outgoing water analysis).
- Maintenance of uncultivated areas on the plantation of several hectares (wooded areas).
- Meals with good nutritional value are provided FREE.



Broken Chocolate

- Fine slates of dark, milk and white chocolate
- Recyclable card 'A Frame' tapered boxes,
- with compostable NatureFlex bags.
- 100g Net Weight



Taken from our
Create Collection

Vegan Friendly



Single origin dark chocolate
71% Grenada with whole
organic sour cherries.
Vegan friendly



Single origin dark chocolate
71% Grenada with crystallised
stem ginger.
Vegan friendly

Contains Dairy



Golden milk chocolate
Ecuadorian cocoa with
Blackthorn naturally
filtered Scottish sea salt.
Gold lustre on top.



Cardamom white chocolate
Cardamom, foraged fennel & sea salt
in 36% cocoa butter white chocolate
- the sweetness of this pure cocoa
butter white chocolate is offset by
the cardamom and fennel, with just a
hint of sea salt.
Gold lustre on top.



Case size 8

per unit £8.5 + vat

RRP £17

Case cost £68 + vat

Chocolate Almonds

- Made by Francois Doucet in Provence. We have known the Doucet family for nearly 40 years
- They produce superb French confectionery the traditional way.
- Recyclable card 'A Frame' tapered boxes, with compostable NatureFlex bags.
- 125g Net Weight



Caramelised Provençal Almonds

Crunchy, herby caramelised almonds, coated in dark chocolate* and dusted in cocoa powder.

Vegan friendly



Taken from our Curate Collection

Case size 8

per unit £8.5 + vat

RRP £17

Case cost £68 + vat

Orangettes

- The slightly bitter citrusy tang of the tender crystallised orange peel is a classic marriage with 70% dark chocolate.
- Recyclable card 'A Frame' tapered boxes, with compostable NatureFlex bags.
- 100g Net Weight



Orangettes

70% Dark chocolate and candied orange peel.

Vegan friendly



Taken from our Curate Collection

Case size 8

per unit £8.5 + vat

RRP £17

Case cost £68 + vat

Single Origin Buttons

- Exceptional dark single origin chocolate buttons from Madagascar.
- Made on the island with more benefit to locals.
- Recyclable card 'A Frame' tapered boxes, with compostable NatureFlex bags.
- 125g Net Weight



Dark Chocolate Buttons
63% Menakao Madagascar.
Made on the island.
Vegan friendly



Taken from our
Connect Collection

Case size 8 per unit £8.5 + vat RRP £17 Case cost £68 + vat

Gift Boxes

- Made entirely by hand, these chocolates have been lovingly mixed, poured and coated in the same way to the same recipe for decades.
- Subtly flavoured with natural flower oils, these are a very English treat and part of the Detective's Curated Collection!
- At Valentines there may be only one thing that really hits the spot. And it's either rose or violet!
- Recyclable card boxes, with paper cases.



Rose And Violet Creams (200g / 15 Chocolates)
In Gift Box

Case size 4 Per unit £13.75 + vat RRP £27.50
Case cost £60 + vat



Rose And Violet Creams (100g / 8 chocolates)
In Gift Box

Case size 8 Per unit £7.50 + vat RRP £15.00
Case cost £60 + vat

Orders / Contact

Please use the online service or email orders to:

orders@chocolatedetective.co.uk

We will usually send orders within 1-2 weeks, earlier where possible, but it may take a bit longer in the lead up to Christmas and Valentines.

Please feel free to discuss orders with our sales manager Fergus Coady-Booth via email on fergus@chocolatedetective.co.uk

Terms

First two orders are pro-forma. For new customers the first 2 orders are pro-forma.

You will first need to register as a wholesale customer - this can be done with the following link:

<https://chocolatedetective.co.uk/wholesale-register/>

Where possible please order and pay online. Online payment should be by debit or credit card.

Approved credit customers should pay by BACS (credit limits may apply), ALWAYS quoting the invoice number as a reference.

BACS payments are to:

The Chocolate Detective Ltd

Account no: 50438163

Sort code: 23-05-80 (Metrobank)

Terms - strictly 30 days



Who is the Chocolate Detective?

Chantal Coady OBE, the founder, uses her years of experience and expertise to delve into the world of chocolate sourcing. She aims to take you back to the roots of cocoa and share the most ethical, sustainable, and delectable chocolate available in the market.

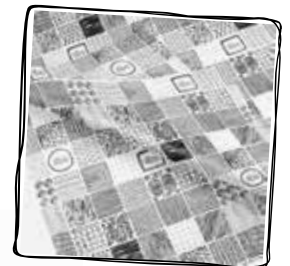
Her approach to chocolate is unique; she likes to ask awkward questions such as 'how can we ensure that chocolate is slave-free?' and 'how can we support cocoa farmers and small chocolate makers?' She is passionate about bringing chocolate that is 100% transparent about its origin and supports the people involved in the value chain.

Chantal's commitment to ethical sourcing is reflected in her investment in a small cocoa farm in Grenada, which donates cocoa beans to the Grenada Chocolate Co. This exceptional business produces farm-to-bar chocolate, and it's a true testament to the values that Chantal holds.



Environmental Statement

- Since the Chocolate Detective started it has been an imperative to avoid the use of plastic unless completely unavoidable.
- We use recycled or recyclable materials wherever possible.
- Our new egg cartons are made from bagasse, a by product of sugar cane. The result is an elegant, smooth white food that is safe board, so we no longer need to line the boxes with tissue, they are also home compostable.
- We are really delighted to have got to the point where we could have this beautiful paper printed, and proud to be working with this British company Roach Bridge. Our new black and white tissue paper is printed using water-based inks on historic mill site of Roach Bridge harnessing the power of the river Darwen.
- Any clear bags we use to pack the chocolate are made from Natureflex TM which is a wood based home compostable material. They may look like plastic but they are not!
- This area of packaging is evolving and we will be keeping our eyes open for any new innovations.



Quo Vadis chef Jeremy Lee rates
2023's chocolate Easter eggs...

...the winner is the Chocolate Detective!
5 Stars & BEST BUY



Jeremy Lee for The Observer Magazine

The Chocolate Detective 12 Cuckoo's Eggs
£14.50/12, chocolatedetective.co.uk

These little Easter eggs in a box are absolutely charming – genius packaging, beautiful colours. A nice thin candy shell. Sweet, but not cloying. This blue one is praline. I'll try the brown – soft caramel. A wonderful surprise! Very winning!

