



## **MEDIA RELEASE**

**Silverdale, Auckland, December 16, 2025**

### **Foundry Chocolate has won Gold overnight at global Chocolate awards**

Bean-to-bar chocolate maker Foundry Chocolate has won a Gold medal and a total of seven medals at the global Academy of Chocolate Awards 2025, announced overnight in London.

These awards are for chocolate makers from across the globe, with Foundry Chocolate being judged against the best of the best. This year there were over 1400 entries from around the world.

In the premiere "Plain Dark Chocolate Bar" category, Foundry Chocolate was awarded Gold for their newly released Korosim Microlots, Solomon Islands 70% dark chocolate bar.

Everything Foundry entered was awarded; they went on to be awarded a further four Silver medals and two Bronzes for their single origin craft chocolate in the prestigious awards.

These are exceptional results for Foundry Chocolate, who only last year won Best in Show at the Northwest Chocolate Festival in Seattle, USA, and have recently appointed global distributors for their bean-to-bar craft chocolate.

David Herrick, Chocolate co-founder says "We are thrilled with these results and the continued awards recognition for our craft. To have all of our entries win such prestigious global awards, including winning a Gold medal, and to consistently be recognized amongst the best in the world is absolutely amazing and absolutely where we want to be"

He adds "This is recognition of the continual work we are doing to improve our chocolate making craft, the effort we are putting into developing partnerships with our craft cacao bean suppliers, and it goes to show that while Foundry is carefully growing both in New Zealand and offshore, our investment in the time we've dedicated to continually learning, testing, and improving is working. We will never compromise the quality of our chocolate and will continue to strive to make the best chocolate in the world."

Foundry's meticulous bean-to-bar process uses only two ingredients, cacao beans and organic sugar, to make chocolate with a myriad of flavour notes ranging from rose water to deep citrus, warm spices to hints of rich toffee. Cacao beans are sourced from the world's most expressive cacao growing regions – Vanuatu, Peru, Solomon Islands, Uganda, India, Mexico and Vietnam, and are skilfully handled to produce distinctive flavours that must be tasted to be believed.

The winning chocolate bars can be ordered at [www.foundrychocolate.co.nz](http://www.foundrychocolate.co.nz) and at their retailers.

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#### **About Foundry Chocolate**

Foundry Chocolate celebrate and accentuate the remarkable personalities of the world's finest cacao by crafting and aging micro-batches of award winning bean-to-bar craft chocolate from scratch – using only two ingredients: Cacao Beans and Organic Sugar - all from their little foundry just north of Auckland, New Zealand

For more information, see [www.foundrychocolate.co.nz](http://www.foundrychocolate.co.nz)

#### **About Bean-to-Bar chocolate**

Bean-to-Bar chocolate makers make their chocolate from scratch, beginning with cacao beans, and being solely responsible for the roasting, winnowing, grinding, conching and tempering of their own chocolate. There are only a handful of bean-to-bar makers in NZ.

**About the Academy of Chocolate:** see <https://academyofchocolate.org.uk/>