

GALLOTHAI

THAI CHOCOLATE
BROCHURE



FROM BEAN TO BAR & BEYOND: A COMMITMENT TO SUSTAINABLE CHOCOLATE

Since 1993, Gallothai has been a pioneer of chocolate making in Thailand. At the heart of our approach is a commitment to building a sustainable ecosystem at every level of the supply chain, from farmer, to processor, to industry.

Gallothai currently works with:

- 350+ small-scale farmers
- Across 6 provinces: Phang Nga, Ratchaburi, Kanchanaburi, Petchaburi, and Chumphon, Ranong

Impact at every level of the supply chain:

- **Farmer level:** We help farmers adopt improved agricultural practices that strengthen soil, trees, and pod quality, increasing both yield and value per harvest. We also provide training in harvest planning and waste management to support more sustainable farming.
- **Processor level:** Our team travels onsite to share systems, standards, and equipment, implementing SOPs that ensure consistently higher quality beans. We focus on building long-term partnerships with our processors.
- **Industry level:** Better pods from farmers and better beans from processors come together to produce better Thai chocolate. Our SMETA certified facility upholds rigorous food safety standards and world class manufacturing systems. Our mission is to ensure the longevity of the Thai cacao industry.







BUILDING COOPERATIVES ACROSS 3 CACAO GROWING REGIONS

Cooperatives are the backbone of a resilient cacao economy. By building cooperative networks, we aim to offer:

- **Greater income stability and independence:**

Fixed prices and guaranteed order quantities give farmers recurring monthly revenue and the confidence to plan their land ahead.

- **Local job creation:**

Circulating cacao's economic benefits across multiple farming communities.

- **Stronger transparency:**

Direct visibility into farming practices, making it easier to identify and address risks across the supply chain.

- **Responsible sourcing:**

Grounded in fair farm practices.







Environmental Engagement for Farmland & Future Generations

- Supporting our farming network in meeting internationally recognized environmental standards.
- Our cooperative structure enables significantly shorter travel distances between farms and processors, reducing our overall **carbon footprint.**
- Reduced plastic use across our farming network, replacing items such as plastic fermentation boxes with sustainable alternatives like wood and jute
- Elimination of chemical inputs in farming practices.

Looking Ahead: Building on Our Progress

- Deepening our cooperative network, strengthening ties with the farming communities we work alongside.
- Investing in fermentation centres, to further share knowledge and equip farming communities with the tools to raise quality at the source.
- Building a truly sustainable supply chain that uplifts local economies at every step.

THAI CHOCOLATE

Shelf life 365 days from production date



FCHO 2217D
70% Thai dark chocolate
Av.weight: 42g
Packaging size: 5 x 16 x 1cm.



FCHO 2215D
55% Thai dark chocolate
Av.weight: 42g
Packaging size: 5 x 16 x 1cm.



FCHO 2213M
39% Thai milk chocolate
Av.weight: 42g
Packaging size: 5 x 16 x 1cm.



FCHO 2218D
70% Thai dark chocolate
Av.weight: 70g
Packaging size: 8.3 x 16 x 1cm.



FCHO 2216D
55% Thai dark chocolate
Av.weight: 70g
Packaging size: 8.3 x 16 x 1cm.



FCHO 2214M
39% Thai milk chocolate
Av.weight: 70g
Packaging size: 8.3 x 16 x 1cm.

THAI CHOCOLATE

Shelf life180 days from production date



FCHO 2239D
Thai dark chocolate bark
with hazelnut & bresilienne
Av.weight: 90g
FCHO 2239D | sold per kilo



FCHO 2232M
Thai milk chocolate bark
with cookies & cream,
dried cranberries and pistachio
Av.weight: 90g
FCHO 2240M | sold per kilo



FCHO 2222D
Kamquat coated in
Thai dark chocolate with chilli salt
Av.weight: 120g
FCHO 2197D | sold per kilo



FCHO 2221M
Preserved plum
coated in Thai milk chocolate
Av.weight: 120g
FCHO 2196M | sold per kilo



FCHO 2223M
Freeze dried passion fruit
coated in Thai milk chocolate
Av.weight: 90g
FCHO 2198M | sold per kilo



FCHO 2224M
Crispy rice cracker
coated in Thai milk chocolate
Av.weight: 70g
FCHO 2192M | sold per kilo



FCHO 2227D
Dried sunkist dipped in
Thai dark chocolate with sea salt
Av.weight: 120g
FCHO 2190D | sold per kilo



FCHO 2225D
Dried orange with chilli salt
dipped in Thai dark chocolate
Av.weight: 100g
FCHO 2195D | sold per kilo



FCHO 2226D
Dried pineapple
dipped in Thai dark chocolate
Av.weight: 120g
FCHO 2200D | sold per kilo

THAI CHOCOLATE

Shelf life 365 days from production date



FPAN 0994D
Thai dark chocolate
coated macadamia
Av.weight: 135g
FPAN 0991D | sold per kilo



FPAN 0996D
Thai dark chocolate coated
coffee bean
Av.weight: 150g
FPAN 0993M | sold per kilo



FPAN 0995D
Thai dark chocolate
coated almond
Av.weight: 150g
FPAN 0992D | sold per kilo



FPAN 0994M
Thai milk chocolate
coated macadamia
Av.weight: 135g
FPAN 0991M | sold per kilo



FPAN 0996M
Thai milk chocolate coated
coffee bean
Av.weight: 150g
FPAN 0993M | sold per kilo



FPAN 0995M
Thai milk chocolate
coated almond
Av.weight: 150g
FPAN 0992M | sold per kilo

THAI CHOCOLATE

Shelf life 180 days from production date



FCHO 2233M
Mango dipped Thai milk chocolate
topped with mung bean
Av.weight: 120g
FCHO 2191M | sold per kilo



FCHO 2234M
Dried banana dipped Thai milk chocolate
with almond slice
Av.weight: 100g
FCHO 2194M | sold per kilo



FCHO 2235D
Spicy dried pomelo
dipped in Thai dark chocolate
Av.weight: 100g
FCHO 2193D | sold per kilo



FCHO 2236D
Dried Tamarind
coated in Thai dark chocolate
Av.weight: 120g
FCHO 2199D | sold per kilo