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To take that leap of faith as twenty-two and an Industrial engineer in 2012, I saw my pastime of crafting with chocolates becoming popular with family and friends. The inherent urge was to be a leader, build a platform for upcoming creators and innovate with something right from nature yet versatile - chocolates.

In our formative years at TriCous, we spent our time bootstrapping, researching and travelling. The 2020s brought with uncertainty new beginnings for us -Tree-to-Bar Chocolates and Confectionery.

innovating."

As a professional chocolatier, I feel immense happiness in spreading awareness about the benefits of pure chocolate and teach passionate learners the process of crafting chocolates.

Huzaifa



They say behind every successful man - there is a loving and caring woman. I say, behind every successful venture there is a shared passion - to innovate and grow.

My journey with Lulua, my best half, is interlaced with love and sweetness. The sweetness comes from TriCous, our first baby conceived out of wedlock. I have seen the brand develop each passing year and marking our journey from our first product launch to very recently Treeto-Bar Chocolates. TriCous is a talk-in-town, premium luxury chocolate brand now.

As a co-founder and professional chocolate maker, the process of making chocolates is pure joy. I work with farmers, an all-woman production team and monitor the cycle of chocolate demand and supply.

I find it fulfilling the blending of infusions, flavours, spices and cultures in our small chocolate batches, from cacao bean to a creamy chocolate bar. We ensure the best in converture chocolates to a clientele PAN India through WhatsApp, our official websit and Amazon.

We have added to our inventory of all-time favourites chocolate coated nuts, bonbons, truffles and Belgium bars; chocolates created right from single- origin organic Indian cacao beans. We sort, roast, crack, winnow, grind, conch, and temper small batches of cacao beans to ensure a dense, rich decadency to give you an experience of luxury.

"I see TriCous as a brand that is constantly evolving and

Values & Philosophy

Women Empowerment

Working with an all-women team is truly a blessing in disguise. Our flock of skilled women feel at ease in a state-of-the-art workspace that maintains a 24x7 cold room temperature system. We feel honoured to empower dynamic, skilled labour from underprivileged backgrounds who trust us to build their future in an unstable, forever-growing economy

Small Batch Production

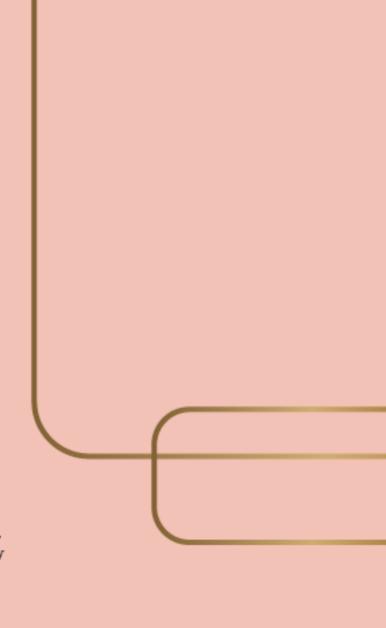
At TriCous, we believe that every recipe's special ingredients are love and passion. The joy of working with our hands through the entire process from harvested cacao beans to a creamy chocolate bar; we are indeed dexterous artisans. With a small-batch production, every step in the procedure has nuanced quality control and craftsmanship.

Organic

There is a fair distinction between ingredients sourced organically and the ones available in local farm markets. From cacao beans to other flavours, fruits, flowers, seeds and nuts that make our recipes authentic and yummy are organic ingredients. With TriCous, every sweet experience is luxurious.

Ethical Trade

Making chocolates is a lasting experience. Distinctively, when our Indian farms grow fruity, delicious and aromatic cacao. TriCous frequently visits farms and connects with farmers to learn and support sustainable and hygienic practices to ensure that only the finest cacao beans harvested go into the process of making Tree-to-Bar chocolates.





Date Chocolates

3 flavours

Almond - Caramel - Dark Chocolate

6 flavours

Ruby - Hazlenut & Pista - Fennel & Peanut - Butter Caramel - Nuts - Coffee

Artisanal Chocolates



Panned Chocolates

3 flavours Roasted Almonds - Paan Raisins - Hazlenut Tree to Bar

10 flavours



Masala Chai

Authentic Indian Masala Chai infused with dark milk chocolate



Cappuccino

Dark milk chocolate infused brew

with roasted, aromatic coffee

Creamy coverture dark chocolate

Silky dark chocolate with sweet sour berries



Berry

Heaven

Chocolat au

Caramel

Rich white chocolate infused with silky caramel





Intense Dark

A special fusion of date sugar with dense dark chocolate



Seasalt Caramel

Decadent smooth chocolate combined with pearls of salted caramel



Nuts Overload

Dark 62%

Luxurious milk chocolate with a handful of crunchy nuts

Lavender Blueberry

ATABAS BLUEBLERT

Blueberry and lavender sprigs crafted with dark chocolate

Orange Rind

A fruity blend of orange zest & dark chocolate from the orange city of India





Luxe Delights

A jar of Date chocolates & Assorted chocolates Choco cookies Energy bites 3 in 1 Delish bar

6 Jar Hamper

Chocolate Coated Almond Dates Chocolate Coated Paan Raisin Chocolate Coated Almond Flavoured Peanuts Flavoured Cashew Assorted Chocolates

Tempting Tiny Treats

Choco cookies Energy Bites Almond Rocks

Bounty Bites

Almond rocks Almond brittle Flavoured cashew Choco cookies

Bean to Bar Bundle

Sea salt caramel Dark 62%, Lavender blueberry Cappuccino

Dainty Delights

Choco cookies Assorted chocolate jar 2 in 1 Delish bar













Our regional clients shop aside from chocolates, an entire range of delectables which include – cakes, tea-time cake loaves, jar desserts, cupcakes, cookies, and cheesecakes. Particularly for our Nagpurians, we make custom design cakes and update a fresh in the kitchen menu weekly.

















Clients

Corporate Bulk Gifting

The culture of gifting chocolates can be traced from years ago and transcend culture and language. Likewise, corporates take pleasure in gifting chocolates to their clients, suppliers and employees to wish gratitude, prosperity and wealth. We provide white-labelling services to brands to customise and improve their brand visibility on their gifts.

Distribution Chain

To spread the love of delicious, premium chocolates is part of our ongoing 'Know Your Chocolate' campaign. Our chocolate goodies are available to wholesalers and distributors PAN India and International. The demand for eatables and luxurious gifting is high, which helps us work passionately towards leveraging our distribution network.

Retail

Retailers get in touch with us to shelf our products in their shops. We cater to retailers PAN India and International – who are primarily gourmet shops, delicatessens, luxury product outlets, hypermarkets, departmental stores, and elite, suburban grocery outlets. Currently, our entire range of chocolates is available for retail.

Business to business

Companies in the same or similar industries like us love working with us to develop products that have the best of theirs and our Tree-to-bar chocolates. We enjoy working with artists, chefs and artisans of other brands. Through collaborations, we also get to expand our ideas and learn new recipes. We also collaborate with local chefs and chocolatiers to build awareness towards healthy consumption.

Enquiry

Getting in touch with us is fuss-free. You can connect with us via email, call our office or even fill out the enquiry form on the website to give us details about your specific requirements, customisation, collaboration and sales.

Virtually we are now closer than ever! If you are from Nagpur or visiting the city, call us or drop a message on WhatsApp to book a tour of our kitchen. We would love to connect with you over a cup of hot chocolate and discuss what we can do for you.

Thank you,

Love, Huzaifa & Lulua





Price List

Tree to Bar (Indian Origin Chocolate Bars)

Masala Chai

Cappuccino

Intense Dark

Dark 62%

Seasalt Caramel

Nuts Overload

Berry Heaven

Lavender Blueberry

Chocolat au Caramel

Orange Rind

19801 RICOU SEASALT CARAMEL CHOCOLAT AU CARAMEL NET WHITE CHOCOLATE DATUMED 40% Cases 36% Cocoa

179/-

55 gms

Artisan Range Bonbons

Date Chocolates

Almond Rocks

Kid's Special

Choco Lollies

Oreo Pops

Choco cookies

Energy bites

Fresh Fusion

Almonds coated with chocolate Paan Raisin coated with chocolate Hazelnut coated with chocolate Almond date coated with chocolate Gift Pack

- 12 pcs 500/-
- 12 pcs 450/-
- 100 gms 150/-
 - 200/-
 - 250/-
 - 200/-
- 200 gms 250/-
- 200 gms 350/-
- 200 gms 300/-
- 100 gms 200/-
- 200 gms 300/-

600/-

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