

Dreamers

CHOCOLATE FACTORY



PRODUCT CATALOGUE

Dreamers.in

FARMERS AND CHEFS, TOGETHER

Dreamers
CHOCOLATE FACTORY

WE LET NATURE THRIVE

Dreamers
CHOCOLATE FACTORY

BY
2026

**WE WILL BE FOREST
AND CARBON NEUTRAL**

Dreamers

CHOCOLATE FACTORY

Our History

In 2013, a small team of chocolate dreamers began a journey in Auroville, India — with a vision to create honest dark chocolate that reflects the soul of cocoa. Inspired by the world, yet deeply rooted in local values, Dreamers Chocolate was born from pure experimentation, slow crafting, and a deep respect for every ingredient.

Driven by a love for cacao, Dreamers soon explored the possibilities of flavour, texture, and experience — learning from chocolate lovers across the globe, from India to France, Japan to the U.S. Every tasting session became a step closer to refining what dark chocolate could truly be.

With over a decade of learning and creation, Dreamers Chocolate now stands as a brand that champions Indian-crafted cocoa creations. From bean to bar, every process honours the origin, while embracing innovation and bold new ideas.

Through a curated range of premium dark chocolate and the support of our growing chocolate community, Dreamers continues its mission — to craft distinctive cocoa experiences that resonate with every home, every heart, and every celebration.

Rugged Spirit, Refined Senses

With quiet resilience and a fearless vision, Dreamers Chocolate began its journey in Auroville. What started as a small experiment quickly transformed into a relentless pursuit — to craft bold, honest chocolate that reflects both strength and subtlety.

That same determined spirit continues to drive our team today. We push boundaries, challenge norms, and commit ourselves fully to every bar we create. Like the people who enjoy our chocolates, we are driven by purpose, guided by instinct, and fuelled by passion.

Our customers mirror this same resolve — they know what they want, and they seek experiences that are real, layered, and meaningful. They savour with intention, refine with curiosity, and always strive for better.

We don't follow trends. We follow the truth. It's a philosophy, not a phase — and it's the reason we continue to create with heart, grit, and full commitment.

Certifications, labels & pictograms

Dreamers Chocolate stands for transparency — in sourcing, in process, and in taste. Rooted in Auroville, we honour the land and the craft. Our commitment to clean, conscious chocolate is reflected through every step, certified to ensure purity and trust from farm to bar.

100% COCOA BUTTER

No added vegetable fats. No shortcuts. Dreamers Chocolate guarantees every bar is made with 100% pure cocoa butter — for a clean melt, smooth texture, and deep flavour profile



REAL VANILLA

We use only natural vanilla derived from whole beans — never artificial flavourings. It's our way of protecting purity and delivering honest taste.



BIO

Our dark chocolates are free from dairy and animal-derived additives, making them suitable for vegan and plant-based diets.



HANDCRAFTED

Each bar is handcrafted in small batches at our Auroville unit — ensuring attention, precision, and passion go into every step of the chocolate-making process.



SUSTAINABLY SOURCED

We support sustainable farming and ethical trade practices. By choosing Dreamers, you support better wages, safer working conditions, and long-term sustainability.



100% TRACEABLE COCOA

From farms to factories

Our cocoa is fully traceable. Dreamers works closely with ethical farming networks to ensure full visibility — empowering farmers while ensuring quality.



ARTISAN ROOTED

Born out of a culture of craftsmanship, every Dreamers creation reflects years of experimentation, tasting, and tradition — a truly artisan product from India.



SOY-FREE

Our recipes exclude soy lecithin — making Dreamers safe for those with soy intolerance or who prefer soy-free alternatives.



NO PRESERVATIVES

We keep it clean. No added preservatives, no artificial enhancers — just honest chocolate, as nature intended.



LOW SUGAR

Our chocolate is crafted with reduced sugar levels — allowing the natural richness of cocoa to shine through without overpowering sweetness.





From Plantations to Chefs

From our first spark in 2013, Dreamers Chocolate has been driven by one clear purpose — to reimagine dark chocolate through bold Indian craftsmanship and global creativity. With an intimate knowledge of cocoa's roots and an uncompromising pursuit of purity, we continue to elevate the chocolate experience with every bar.

Led by Selvam — lovingly known as the Chocolate Man of Auroville — our team has developed a deep connection with the land, the bean, and the process. From bean sourcing to fermentation, from refining to tempering, we stay close to every step, crafting our own path rooted in tradition and innovation.

We don't just make chocolate — we honour the essence of cocoa. Every note, texture, and aroma is the result of years of experimentation, feedback from chefs, and a dedication to refining detail. With all senses aligned and quality at our core, Dreamers continues to build India's premium chocolate legacy, from plantations to plates — and everything in between.

From Plantations to Cocoa Bean

1. Farming

It all begins on the farm. Our trusted network of cocoa farmers cultivates cacao trees using sustainable and natural farming methods. These trees thrive in warm, tropical climates, and after a few years, begin producing cocoa pods filled with precious beans.

2. Harvesting

When the pods ripen to a rich yellow or orange hue, they're carefully hand-harvested using sharp blades or machetes. Timing is everything — a perfectly timed harvest ensures the best flavor development later in the process.



3. Opening of the Cocoa Pods

Once harvested, each pod is split open manually to reveal the cocoa beans inside, nestled in a white, sweet pulp. These fresh beans are scooped out with care, marking the start of their transformation journey.

4. Fermentation

The beans, along with their natural pulp, are placed into wooden boxes or banana leaves to ferment for several days. This step is crucial — it removes bitterness, develops complex chocolate flavor notes, and kills any unwanted bacteria.



5. Drying of the Beans

After fermentation, the beans are sun-dried on large mats or drying racks. They're regularly turned to ensure even drying. This reduces moisture content and locks in the flavor, preparing the beans for long-term storage and transport.



6. Quality Control of Cocoa Beans

Every batch of dried beans goes through a careful quality check. At Dreamers, we inspect for size, aroma, fermentation level, and moisture. Only the finest, most flavour-rich beans make it to the next stage of our chocolate crafting process.

7. Farmers Reward

We believe that great chocolate begins with empowered farmers. That's why we offer fair prices, direct trade models, and community support — ensuring that those who nurture our beans are truly valued and rewarded.

8. From Cocoa Bean to Chocolate

At Dreamers Chocolate, transforming a humble cocoa bean into a bar of bold, honest chocolate is both a science and an art. Here's a step-by-step look into how we do it — with precision, care, and passion in every phase.

9. Cleaning of the Beans

Before anything else, the dried cocoa beans are cleaned thoroughly to remove dust, stones, or any unwanted materials. This step ensures purity and hygiene, setting the tone for a clean chocolate-making process.



10. Roasting

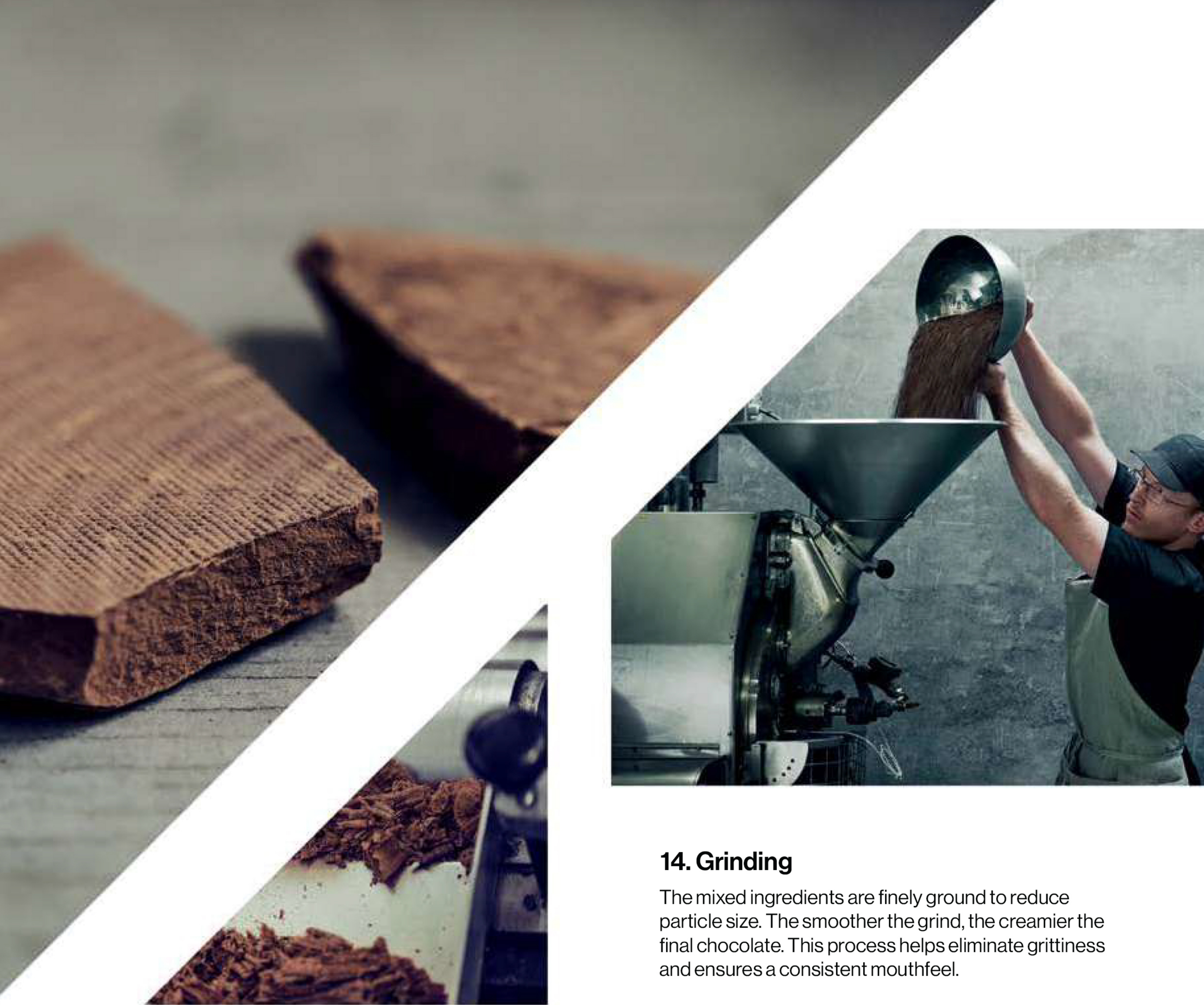
The beans are then roasted at specific temperatures to develop their full chocolate flavor. The roasting time and temperature are carefully adjusted based on bean origin and desired taste profile — this is where the chocolate's aroma truly begins to form.



11. Grinding the Nibs

Once roasted, the outer shell of the cocoa bean is removed, leaving behind the inner "nib." These nibs are ground into a thick, rich paste called cocoa mass or cocoa liquor — the very essence of chocolate.





14. Grinding

The mixed ingredients are finely ground to reduce particle size. The smoother the grind, the creamier the final chocolate. This process helps eliminate grittiness and ensures a consistent mouthfeel.

12. Pressing the Mass

After fermentation, the beans are sun-dried on large mats or drying racks. They're regularly turned to ensure even drying. This reduces moisture content and locks in the flavor, preparing the beans for long-term storage and transport.

15. Conching

A key step in developing flavor and texture, conching involves heating and continuously mixing the chocolate for hours. This refines the taste, improves flow, and removes any remaining bitterness or acidity.

13. Mixing the Ingredients

Next, we combine the cocoa mass with other essential ingredients like cocoa butter and organic sugar. Each recipe is precisely crafted, ensuring the perfect balance of bitterness, richness, and smooth melt.





16. Moulding

Once smooth and flavour-balanced, the chocolate is poured into moulds to take shape. Whether bars or special editions, each mould is handled with precision to ensure even finish and structure.

17. Quality Control During the Process

Throughout every stage — from roasting to moulding — quality checks are in place. Temperature, consistency, texture, and flavor are all tested to meet Dreamers' high standards of excellence



18. Packing

Finally, the finished chocolates are wrapped in thoughtfully designed packaging that preserves freshness and tells the story behind each bar. Every pack is sealed with care, ready to be enjoyed by chocolate lovers across the world.



Premium Chocolate Bars



Indulge in the rich essence of cocoa—nature’s gift for the senses. Whether in decadent treats, soothing skincare, or aromatic beverages, our cocoa-based essentials blend luxury with wellness. Packed with antioxidants, flavor, and comfort, each product is crafted to elevate your everyday moments with a touch of chocolatey bliss.



Orange Zest

A bold twist on tradition — rich, velvety chocolate infused with the bright, citrusy spark of orange zest. Each bite offers a harmonious balance of deep cocoa indulgence and refreshing tang, creating a taste that's both vibrant and luxurious.

58% min. cocoa	38% fat	Fluidity -●●●●○△+	Shelf Life 24 months
----------------	---------	-------------------	----------------------



Mint Breeze

Mint Breeze Chocolate blends smooth, dark cocoa with a refreshing wave of natural mint, creating a sensation that’s both calming and invigorating. A perfect pick-me-up for any moment that calls for a fresh twist on classic indulgence.

58% min. cocoa	38% fat	Fluidity -●●●●○△+	Shelf Life 24 months
----------------	---------	-------------------	----------------------



Moka (Coffee Blend)

Mocha Coffee is the perfect harmony of rich espresso and smooth chocolate, delivering a bold yet comforting flavor in every sip. Creamy, indulgent, and satisfyingly sweet — it’s your go-to brew for a cozy caffeine fix with a chocolaty kick.

58% min. cocoa	38% fat	Fluidity -●●●●○△+	Shelf Life 24 months
----------------	---------	-------------------	----------------------



50% Dark Chocolate Bar

With 50% cocoa content, this dark chocolate bar offers a rich yet approachable flavor — deep cocoa notes softened by subtle sweetness. Ideal for both dark chocolate newcomers and connoisseurs craving a mellow, satisfying bite.

60 gm | 100 gm

58% min. cocoa

38% fat

Fluidity -●●●○△+

Shelf Life 24 months



70% Dark Chocolate Bar

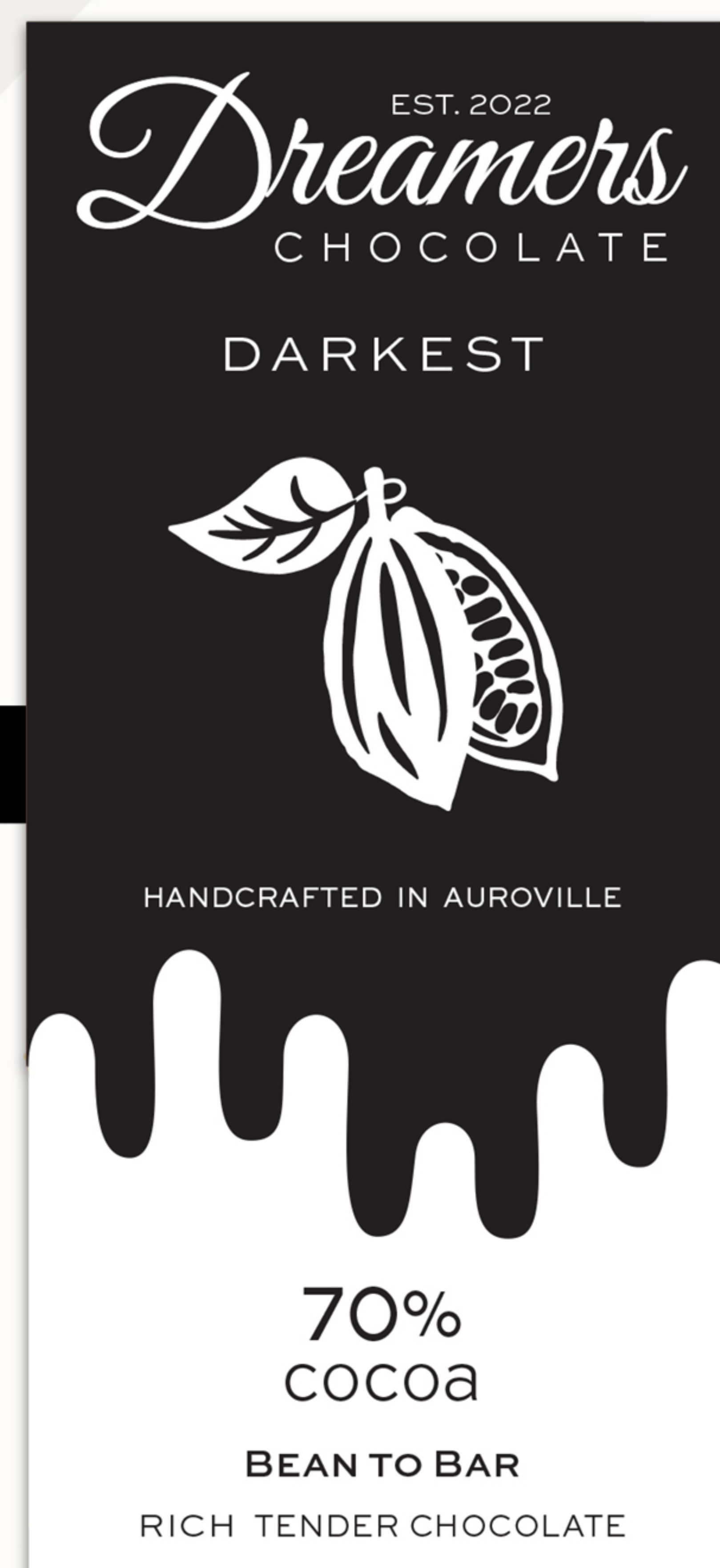
Intensely rich. Deeply satisfying. Crafted with 70% premium cocoa, this bar delivers a bold, bittersweet flavor with subtle earthy undertones. Perfect for true dark chocolate lovers who appreciate complexity, depth, and a lingering finish with every bite.

58% min. cocoa

38% fat

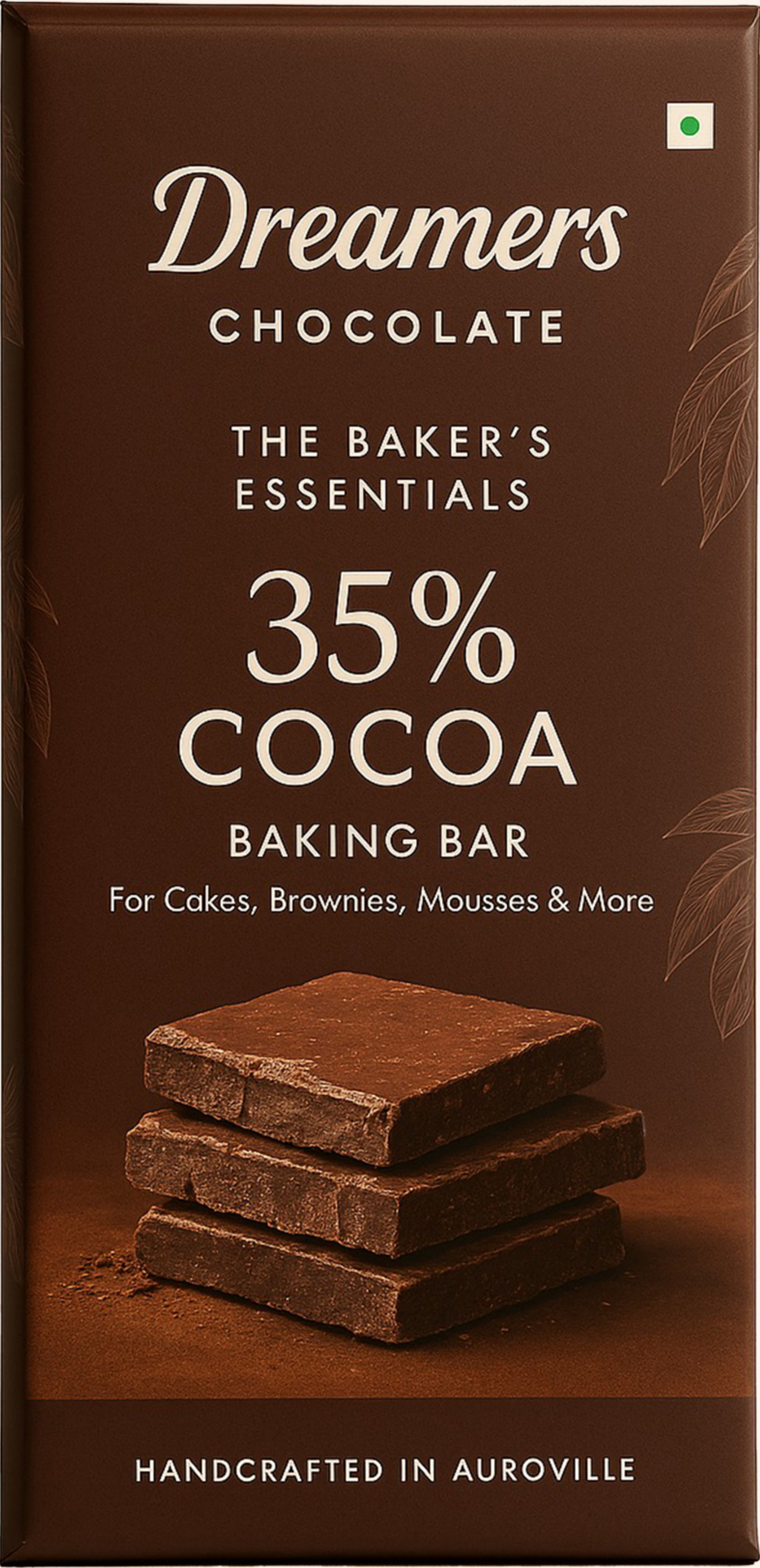
Fluidity -●●●○△+

Shelf Life 24 months



Baking & Culinary Chocolate

From home kitchens to professional ovens, our Baking & Culinary Chocolate is crafted to inspire. With its rich cocoa depth, smooth meltability, and reliable consistency, it's the perfect ingredient for everything from silky ganache and glossy glazes to decadent cakes and gourmet sauces. Elevate every creation with the chocolate chefs trust.



Baking Chocolate

With 50% cocoa content, this dark chocolate bar offers a rich yet approachable flavor — deep cocoa notes softened by subtle sweetness. Ideal for both dark chocolate newcomers and connoisseurs craving a mellow, satisfying bite.

Dark Chocolate

48% | 50% | 55% | 62% | 70%

58% min. cocoa	38% fat	Fluidity -●●●○△+	Shelf Life 24 months
----------------	---------	------------------	----------------------



Cocoa-Based Essentials



Indulge in the rich essence of cocoa—nature’s gift for the senses. Whether in decadent treats, soothing skincare, or aromatic beverages, our cocoa-based essentials blend luxury with wellness. Packed with antioxidants, flavor, and comfort, each product is crafted to elevate your everyday moments with a touch of chocolatey bliss.



Natural Cocoa Powder

Dreamers Cocoa Powder is Pure Natural Unsweetened.

Dreamers Cocoa Powder is rich source of antioxidants and flavanols levels. It has high content of healthful compounds like magnesium, calcium, zinc, iron and omega-6 fatty acids.

100% cocoa	22/24% fat	Shelf Life 24 months
------------	------------	----------------------

Cocoa Tea Bags

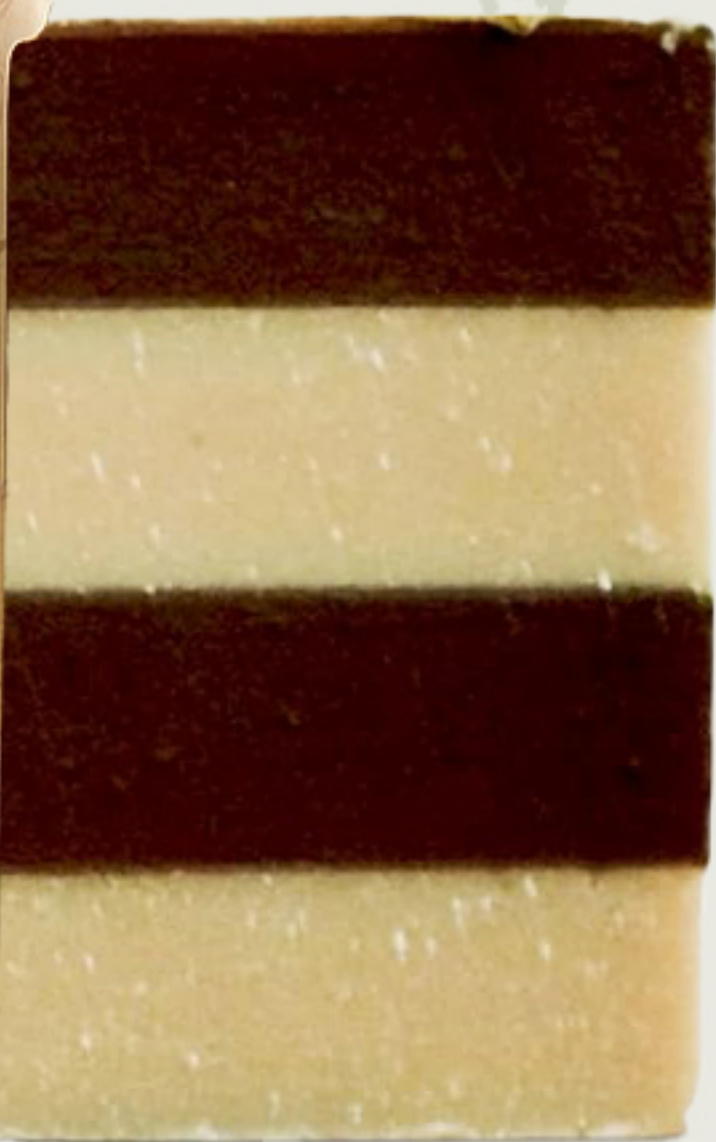
NATURAL, RAW, UNREFINED & PURE WITHOUT ANY ADDITIVES

Our Cocoa butter is extracted using cold-presses (process temperatures do not exceed 40 degrees C) without the use of chemical solvents. This makes it perfect for vegetarians, raw-foodists as well as individuals following ketogenic and paleo diets. Make your own healthy and clean chocolate based desserts.

65% min. cocoa	38,2% fat	Fluidity -◆◆◆◆◆+	Shelf Life 24 months
M-7VCH-US-U73			



Chocolate Soap



Luxury Cold-Pressed Soap for Deep Nourishment – Enriched with Chocolate, Cocoa Butter, and Cinnamon, this handcrafted soap hydrates, softens, and repairs skin, while premium oils like Walnut, Almond, Avocado, and Olive Oil help maintain a healthy, glowing complexion.

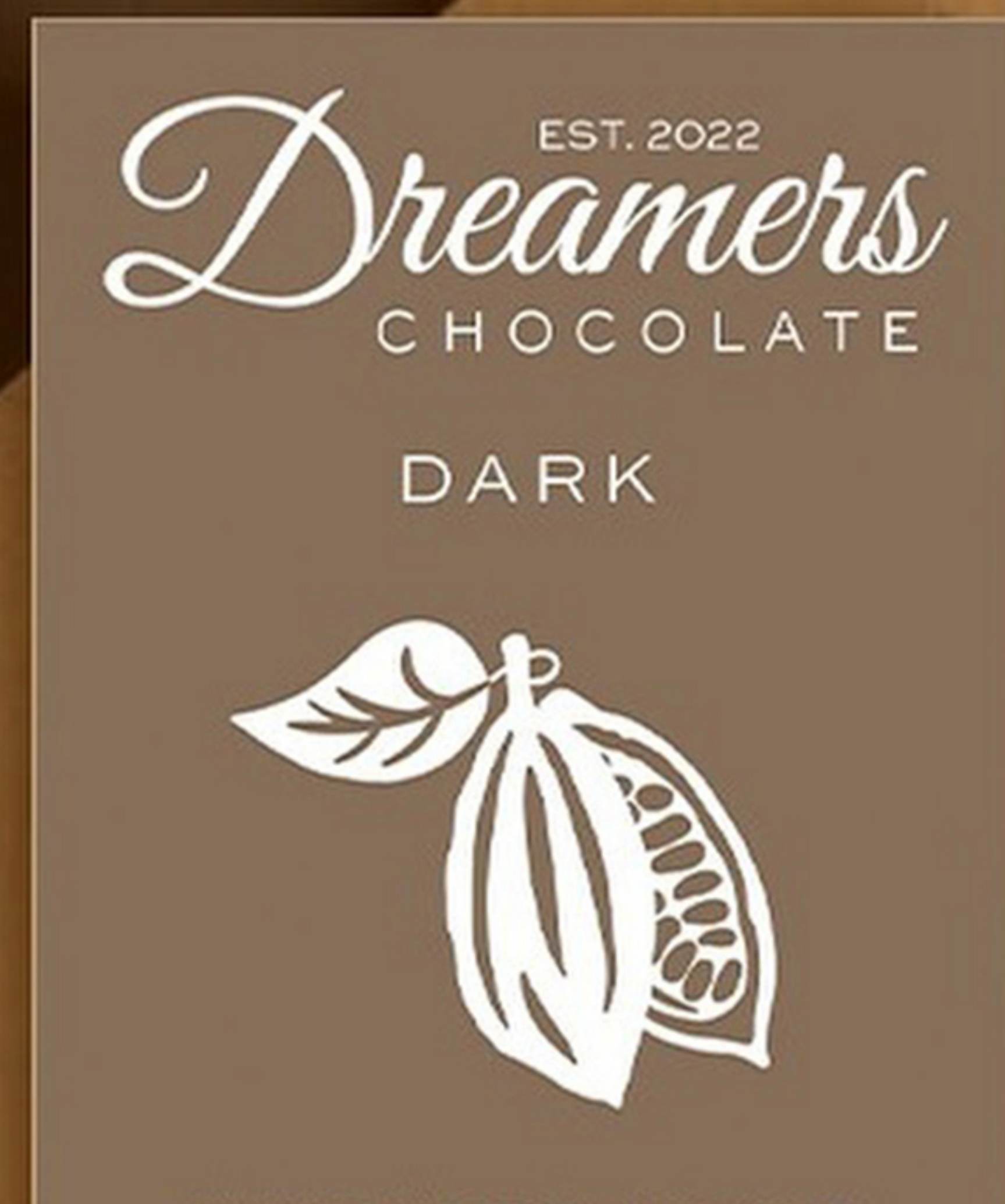
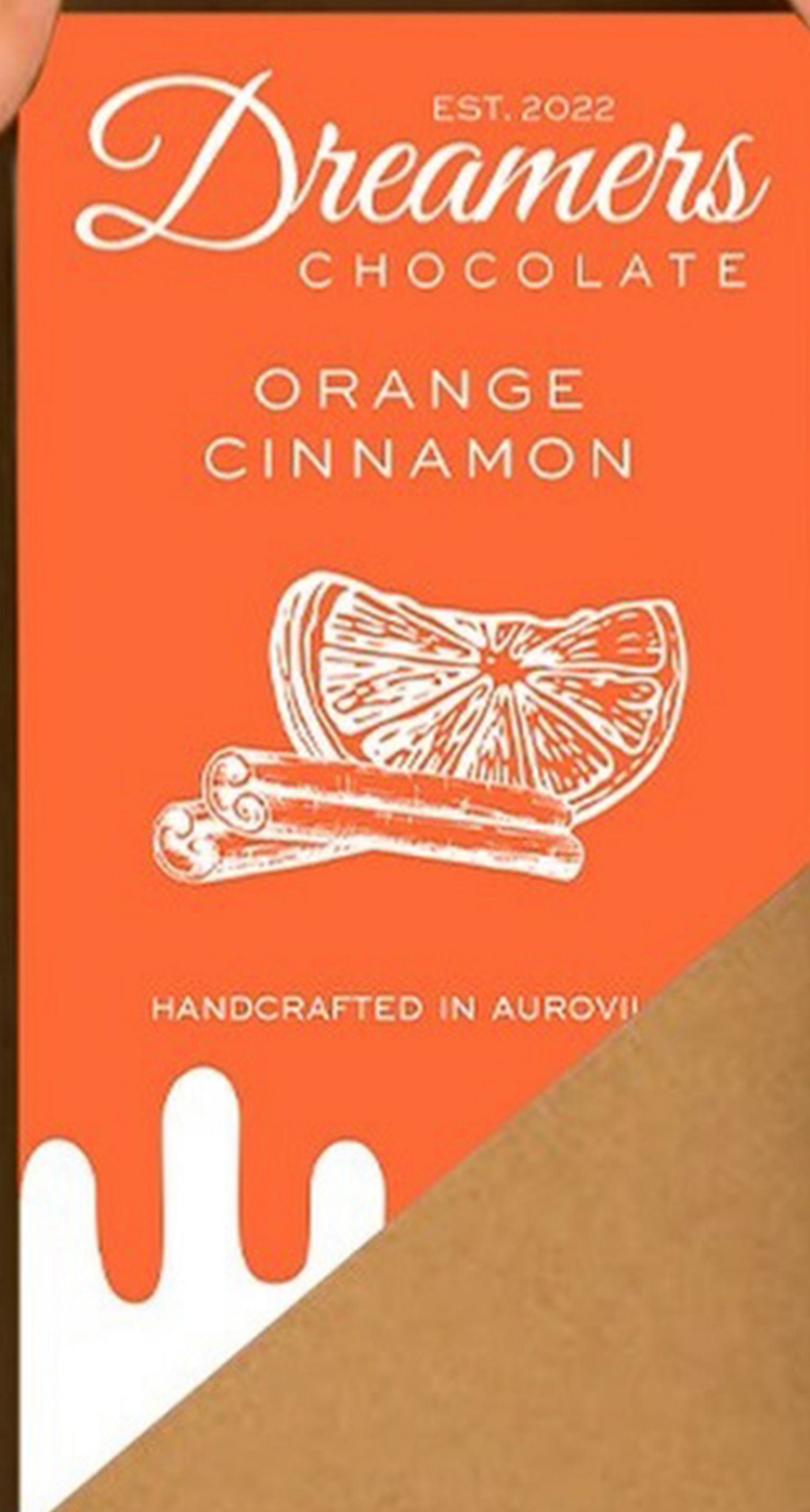
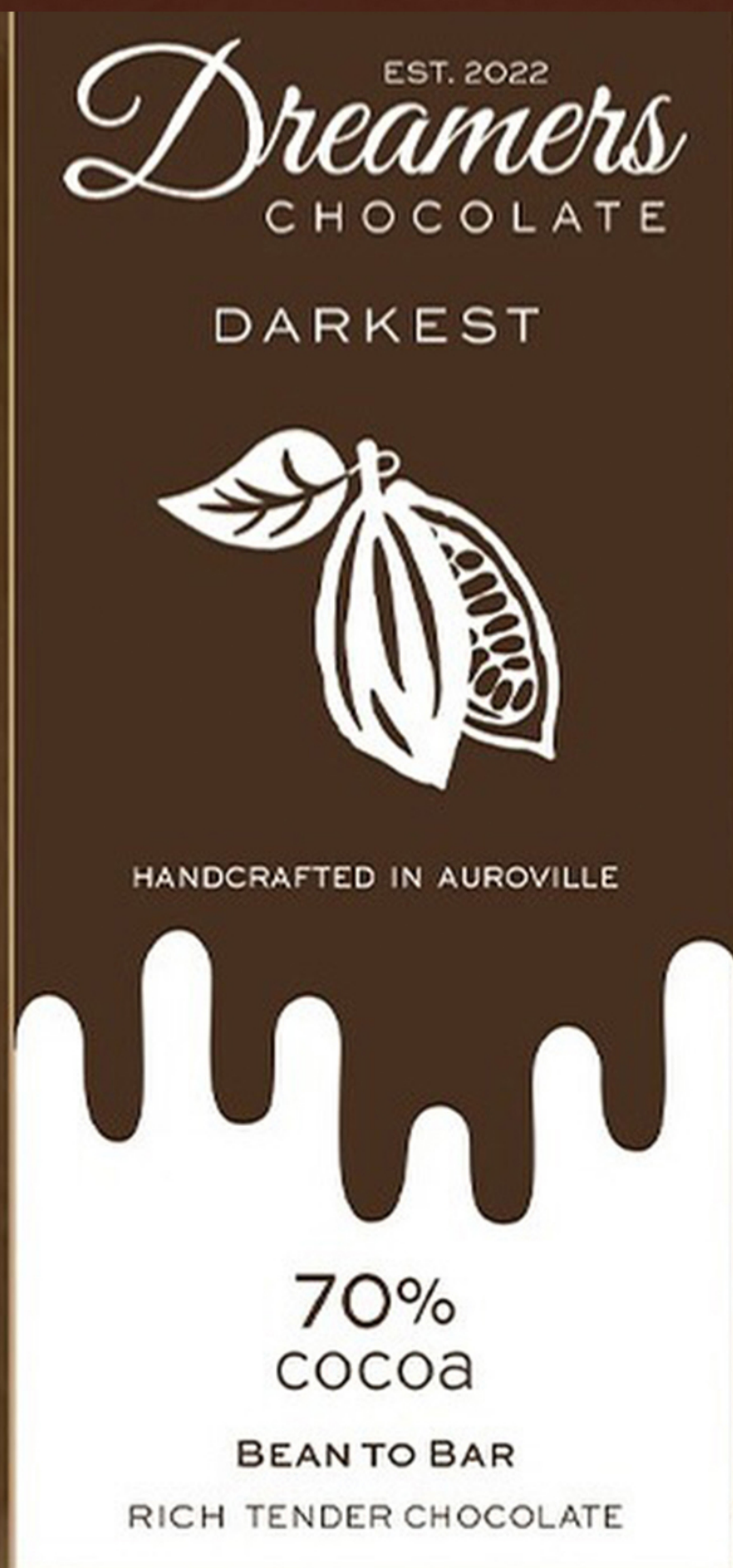
Cocoa Butter

NATURAL, RAW, UNREFINED & PURE WITHOUT ANY ADDITIVES

Our Cocoa butter is extracted using cold-presses (process temperatures do not exceed 40 degrees C) without the use of chemical solvents. This makes it perfect for vegetarians, raw-foodists as well as individuals following ketogenic and paleo diets. Make your own healthy and clean chocolate based desserts.

100% cocoa	22/24% fat	Shelf Life 24 months
------------	------------	----------------------





Dreamers
CHOCOLATE FACTORY

Call: +91 98438 08762

Email: catami@auroville.org.in

📷 [dreamers.chocolate](https://www.instagram.com/dreamers.chocolate)

📘 Dreamers Chocolate

Dreamers Chocolate Factory

Villupuram District, Tamil Nadu, 605101, India

