

PRODUCT REVIEW: ORGANIC MILK CHOCOLATE

By **DOM OBRIEN**

What a fantastic idea, I'll review chocolate! I suppose I'll have to eat the whole block. In fact, I did. And, well, then I bought another block just to be sure. All in the name of public education you understand!

To be fair, the blocks of certified organic chocolate from NSW based Ronnoco Foods are a modest 75g, a good size for one - ok maybe two people, to comfortably devour. But don't be concerned for me! I successfully rationalized that I needed to eat this much chocolate to properly evaluate the product. Let's just say my conscience is still struggling with that one.....

FLAVOUR

Ronnoco organic chocolate has a different taste to most milk chocolates, and it surprised me at first. But by the end of the block (the first one), I decided I particularly liked it. If my taste buds inform me correctly, it's a hint of orange, but more like a gentle infusion than a strong flavour.

ORGANIC INGREDIENTS

All the ingredients in this product are certified organic and I can't ask for more than that.

Some ingredients for chocolate are not easy to source organically, and I applaud the commitment to making this 100% organic.

PRICE

At around \$3.50 this is reasonably priced for certified organic chocolate. With some imported bars retailing above that. It competes well while at the same time maintaining a good quality.

AVAILABILITY

Ronnoco foods distribute the product throughout Australia. For information about Ronnoco distribution contact David O'Connor on 02 6685 8062 or ronnoco@norex.com.au

PRODUCT	INGREDIENTS
Ronnoco Certified Organic Milk Chocolate	Organic Sugar, Organic Cocoa Butter, Organic Whole Milk Powder, Organic Cocoa Mass, Organic Soy Lecithin (GMO-free), Organic Flavour.



'NATURALNESS'

Manufacturing chocolate necessarily involves a degree of processing. However, Ronnoco have kept the ingredient list to a minimum - just six ingredients - and they don't use any of the suspect ingredients found in many conventional brands.

There are no preservatives or colours, and the flavour they use is a certified organic vanilla extract (ok it isn't orange, but try it yourself and tell me if I'm wrong!)

LABELING

Ronnoco carries the certification number and logo of the certifying organisation on

the package. There is also a short spiel about how the cocoa beans are grown sustainably and the benefits of doing it this way - an important part of the process in educating consumers.

Enjoy this new taste in chocolate and support a local processor at the same time. Happy eating.

As I finish this review, I find my conscience struggling again as I ask the question: If I eat twice as much organic chocolate, is that twice as good for the environment? ■



About the author

Dom O'Brien is a Communications and Public Relations Consultant based in Lismore - in northern NSW.

Dom has a finger in many pies in the organics industry in Australia, and some of you may recognize him from his organic trade website "The Organic Super Site".

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