

Cobden + Brown

Ambient

Background

At Cobden + Brown our ethos is simple, we make delicious handmade chocolate which is wheat and gluten free, without any compromise on taste or flavour.

Our Story: Our sons diagnosis with Coeliac Disease and an egg intolerance proved to be the real inspiration behind our company and its ethos.

We really do believe that no one should have to compromise on taste or flavour regardless of dietary requirements.

We all agree chocolate should be fun so we started the company from scratch working with only the finest ingredients to make delicious artisan chocolate treats to sell at farmers markets throughout Ireland.

However, it wasn't long before independent shops and deli's started to enquire and Cobden + Brown hit the shelves.

Our ability to create a luxuriously smooth rich chocolate suitable for everyone to enjoy has earned us Gold stars at the Great Taste Awards in London.

In June 2018 we launched a range of gluten-free luxury truffles based on the flavours of some of our most successful bars.

Product Range

Milk Chocolate
Hazelnut and Milk Chocolate
White Chocolate
Dark 60%
Dark 70% Single Origin Beans from Ecuador Dark 85% our own house blend
Dark 60% bar infused witha hint of tangerine
All bars are 100g in weight
Bespoke chocolates for major occasions such as Easter, Christmas, and Valentine's Day

Awards held

Luxury gluten-free truffles.

- Great Taste Awards 2021: Two Gold Stars awarded to Cobden + Brown Dark 60% with Lime and Pink Himalayan salt
- Great Taste Awards 2017: One Gold Star awarded to Cobden + Brown 60% Cocoa Dark Chocolate and Lime with Pink Himalayan Salt
- Great Taste Awards 2014: One Gold Star awarded to Cobden + Brown 85% Cocoa and Cobden + Brown 70% Single Origin Ecuador.

Contact this supplier

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Image Gallery











