


CC/104

Worlds first *untempered*
chocolate.





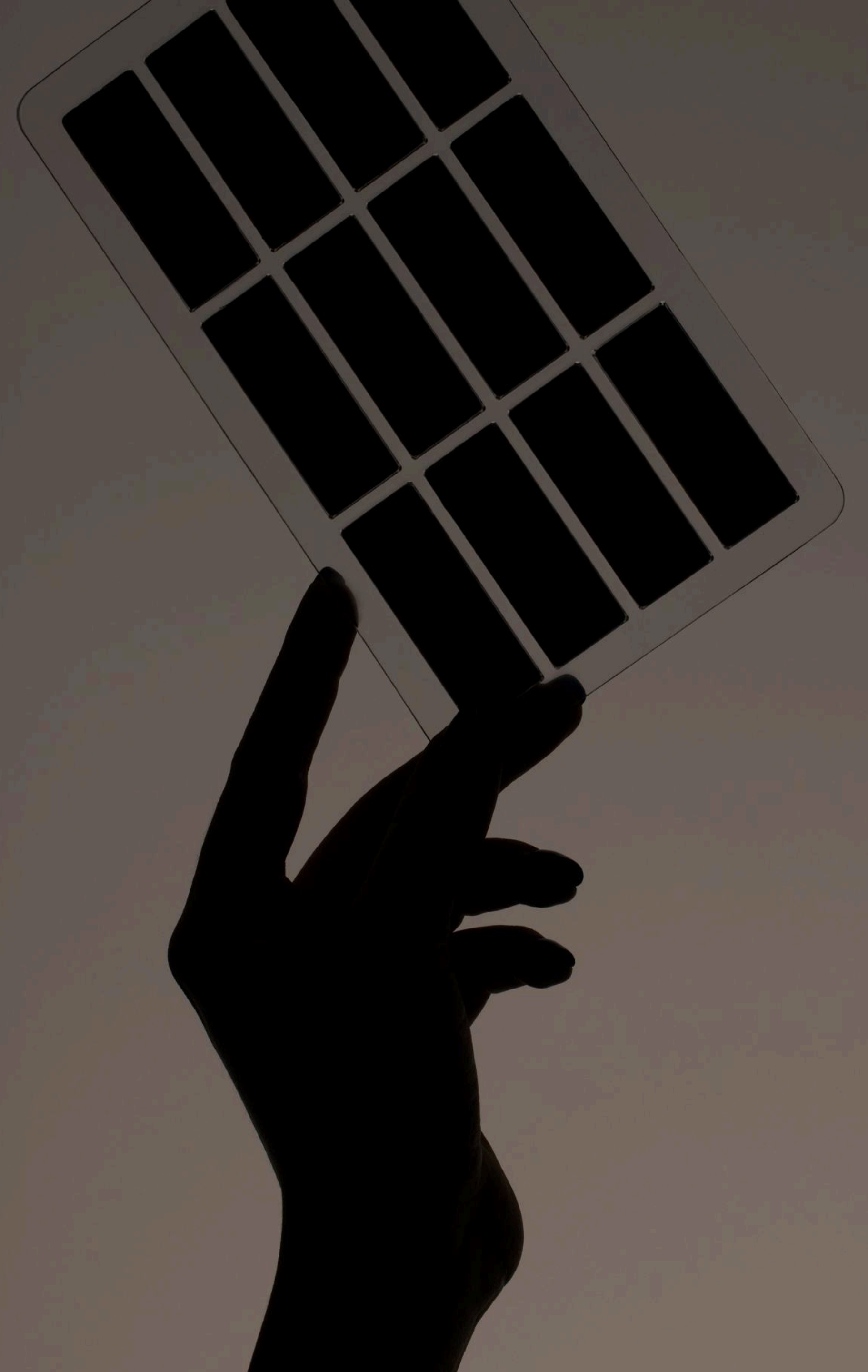
Funky
Fruity
Vibrant
Intense
Rich in texture.

Our journey into the world of Untempered Chocolate began with a simple question: "Why do we temper chocolate?"

While the traditional process stabilizes chocolate, it masks the bean's true potential.

That is why we have developed the first easy-to-use system for Untempered Chocolate

Chocolate,
redefined.

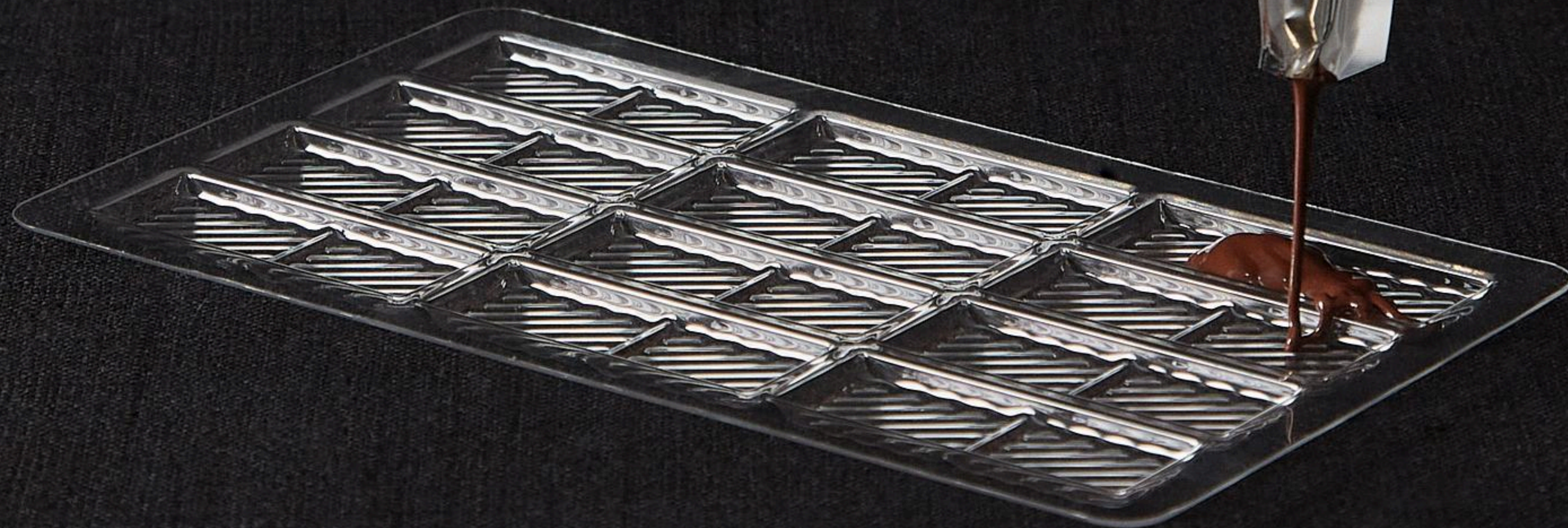


A black, triangular object, possibly a piece of paper or a small sculpture, is positioned on a white surface. The object is casting a shadow to the right. In the background, a grid pattern, resembling graph paper, is visible, tilted at an angle. The text "As easy as brewing coffee." is written in a serif font on the right side of the image.

*As easy as
brewing coffee.*

How to serve *Untempered* Chocolate.

[Find out how](#)



A global search for flavor

With over 20,000 cacao varieties, we constantly search for the rarest and most flavorful beans.

Our chocolates are a reflection of this passion for quality and diversity.

We offer a changing menu of 4 different single origin cocoa varieties.





Selection 2024

1

Tansania - Ultra Rare Warm and Funky

Orange Kombucha, Toffee
Caramel, Apple Sirup, Hay

2

Thailand - Ultra Rare Light and Sour

Roasted Almonds, Granny Smith,
Lemongrass, Kaffirlime, Lime

3

Madagaskar - Ultra Rare - Light and Smooth

Hazelnut Milkshake, Tarte
Tatin, Quince

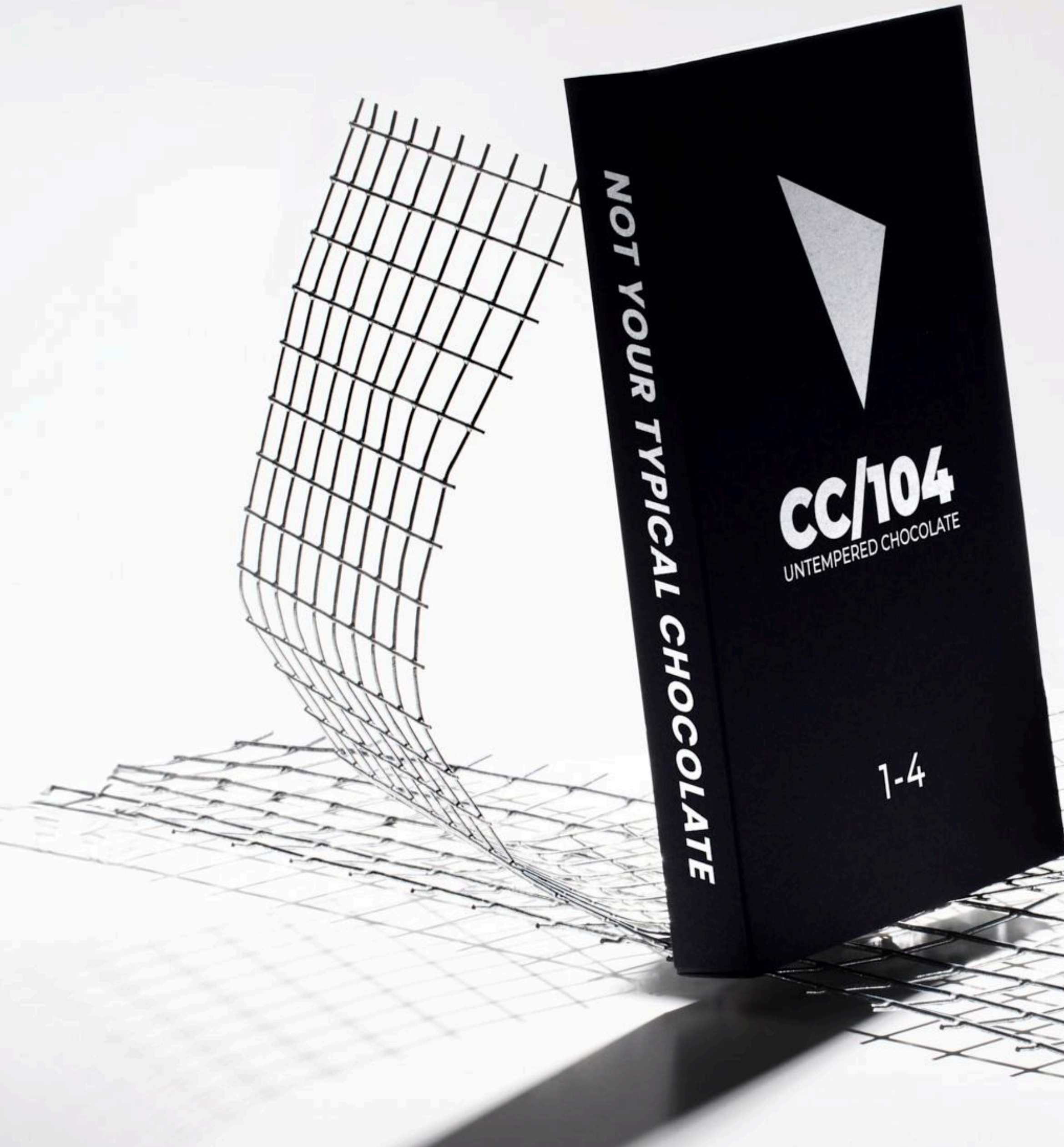
4

Grenada - Rarest of the Rare - Luxury and Classy

Iced Mon Chéri, Roasted
Pecannnut, Milk

Authentic Flavor Timeless Design

- + Design Box
- + Premium chocolates
- + Chocolate mold
- + Video instruction



Two dark chocolate bars are shown on a silver wire cooling rack. The bars are triangular in shape and have a glossy finish. They are positioned diagonally across the frame, with one bar in the foreground and another slightly behind it. The background is a plain, light-colored surface.

2 x Set

This set is a great way to start your
Untempered Chocolate Journey!

Design Box

Two Premium chocolates

Chocolate mold

Video instruction

28€ / Gross

80% Organic Single Origin Cacao
Organic Brown Sugar
Organic Raw Cacao Butter

One bar contains 60g
Untempered Chocolate.

Certified organic and
direct trade ingredients



4 x Set

Get the full flavour
experience in our set of four.

Design Box

Four Premium chocolates

Chocolate mold

Video instruction

48€ / Gross

80% Organic Single Origin Cacao
Organic Brown Sugar
Organic Raw Cacao Butter

One bar contains 60g
Untempered Chocolate.

Certified organic and
direct trade ingredients

Reward your *team* and your
loyal customers with the best
chocolate on the planet



Our happy clients.

We are proud to work with creative partners and industry leaders.

**Nobelhart &
Schmutzig**
Speiselokal



edenspiekermann_



ODE
The Natural Aperitif

FRIEDA

hansgrohe

Code & Stijn



Michael Wiesemann

Managing Director and
Partner Edenspiekermann

"The chocolate from CC/104 far exceeded our expectations as a Christmas gift – our customers and employees were thrilled! The workshop was a complete success and gave our team a creative boost. We are already looking forward to the next opportunity!"



Micha Schäfer

Executive Chef at
Nobelhart & Schmutzig

"CC/104 has truly set a new benchmark for chocolate quality. By finishing it at home, I get chocolate that's incredibly fresh and absolutely full of rich flavors—nothing at all like the typical chocolate from the supermarket."



Contact us for a *free tasting.*



Simeon Rückert

Founder CC/104

During my time at Nobelhart & Schmutzig, I recognized the importance of a clear, distinct identity that is characterized by the highest product quality and clear, purist flavours. With CC/104, I am bringing this essence to the world of chocolate.

My aim is to use innovative and creative approaches to create new products that inspire and touch people in a completely new way.

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