

CC/104

Worlds first *untempered*  
chocolate.







Funky

*Fruity*

Vibrant

*Intense*

*Rich in texture.*

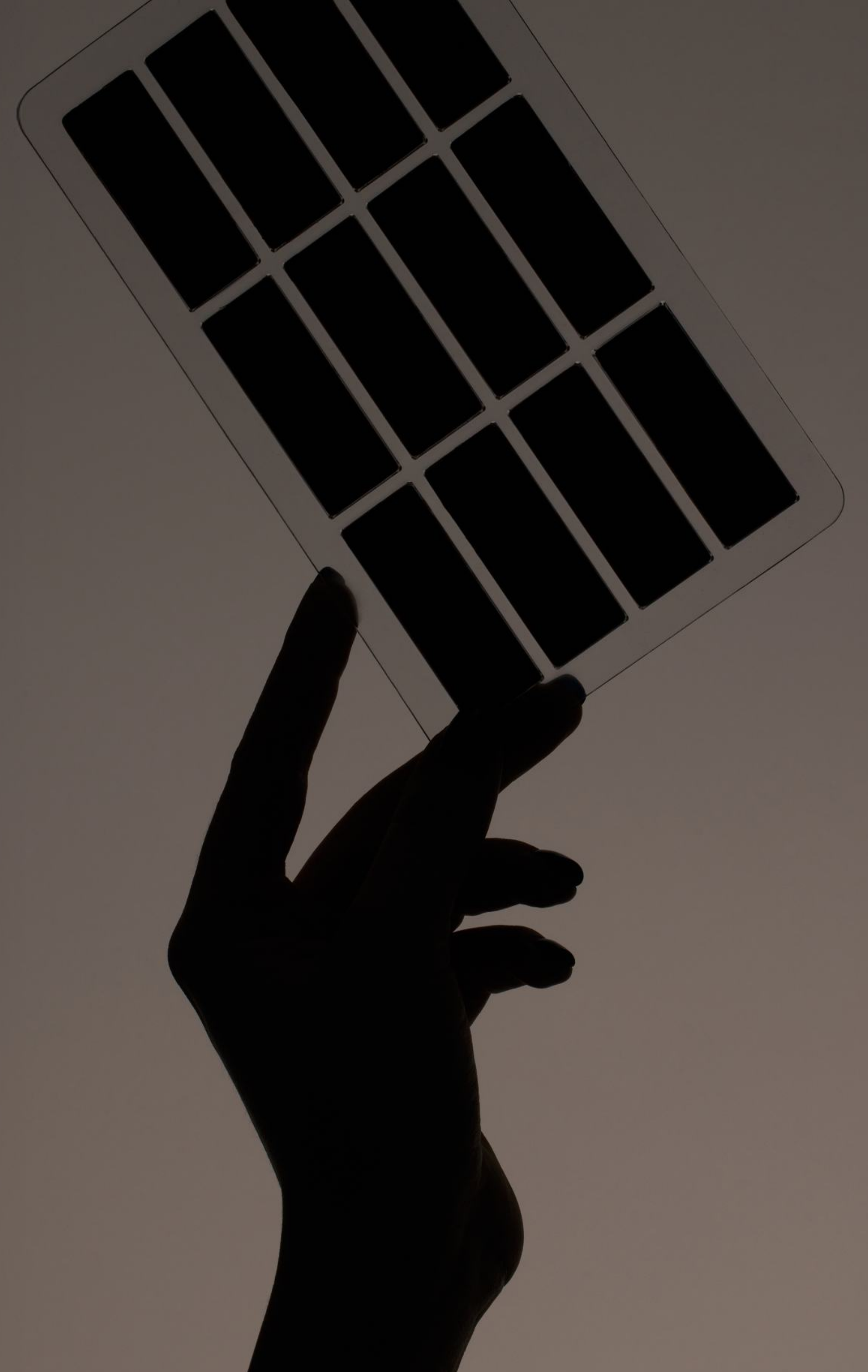


Our journey into the world of Untempered Chocolate began with a simple question: "Why do we temper chocolate?"

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.*





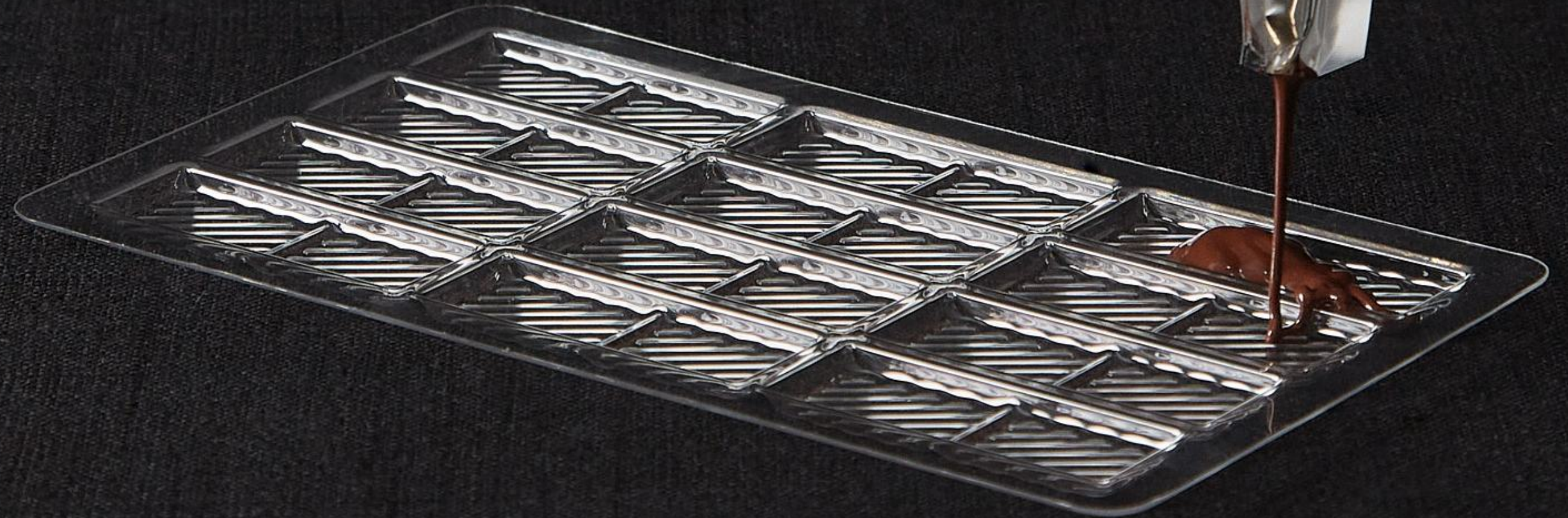
A black pyramid-shaped object is positioned on a white surface. The background features a grid pattern that recedes into the distance, creating a sense of depth. The lighting is soft, casting a subtle shadow from the pyramid onto the surface.

*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

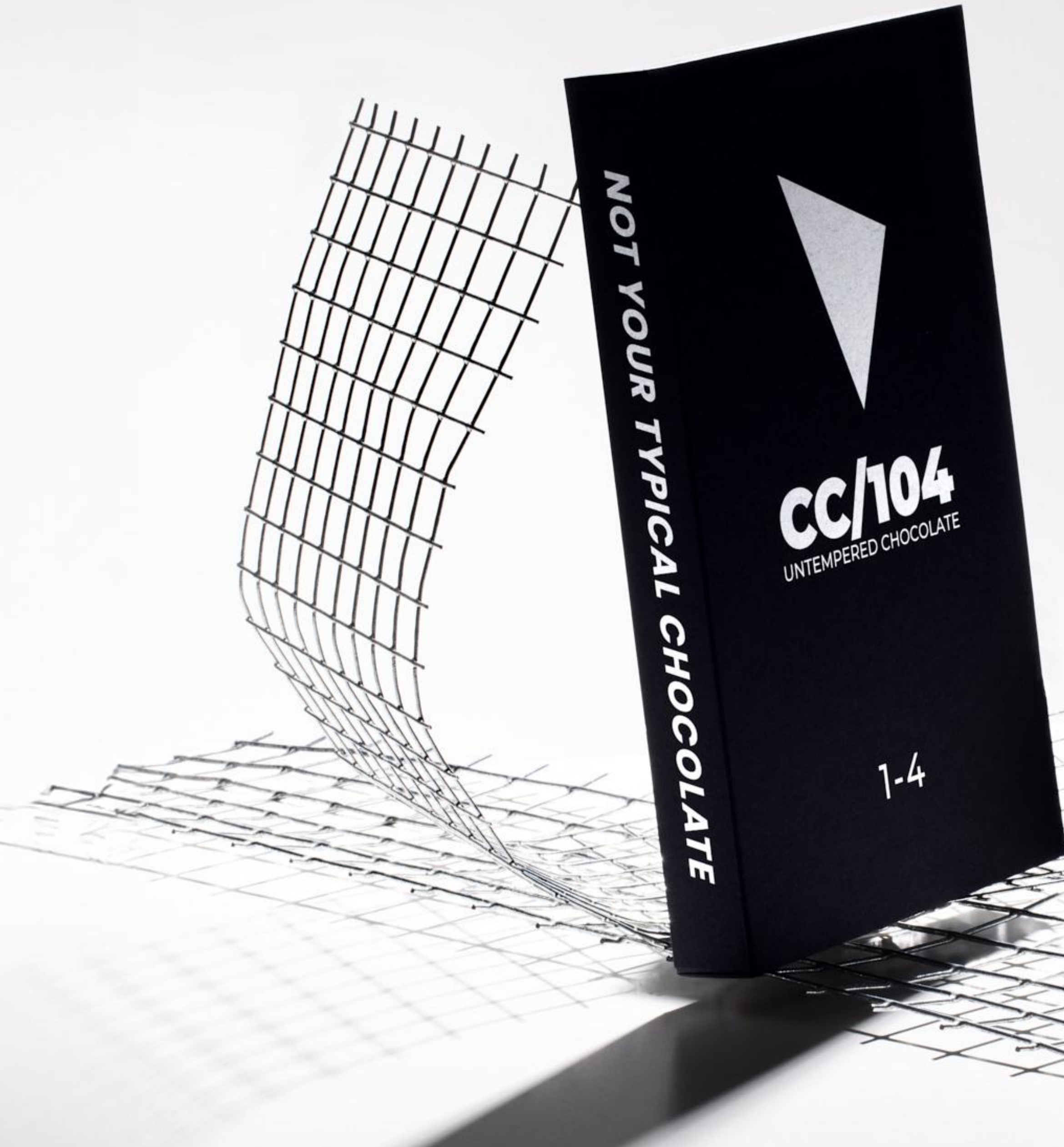
Grenada - Rarest of the Rare - Luxury and Classy

Iced Mon Chéri, Roasted  
Pecannnut, Milk



# Authentic Flavor Timeless Design

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





Two chocolate bars are shown on a metal mesh tray. The bars are dark and have a triangular shape. They are positioned on the left side of the image, with one bar slightly behind the other. The background is a plain, light color.

# 2 x Set

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

Design Box

Two Premium chocolates

Chocolate mold

Video instruction

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**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

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**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**

*Lode & 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!"



**Billy Wagner**

Owner of 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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[www.cc/104.com](http://www.cc/104.com)



**PRE ORDER NOW**

Until 26th September

[www.cc-104.com](http://www.cc-104.com)