

Distinctly Superior



Debbas
GOURMET

Product Development
Research
Labeling
Manufacturing Consulting
Private Label

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Made In Nature and Debbas Gourmet together deliver a seamless private label experience for partners seeking premium, organic snacks and fine confections. With a focus on quality and innovation, Made In Nature provides top-tier organic dried fruit and snack solutions, while Debbas Gourmet brings decades of expertise in artisan chocolates and sweets. From concept to shelf, our collaborative team guides clients through every stage of private label development—brand vision, product formulation, custom packaging, and market launch—ensuring products reflect each brand's unique identity. With a proven track record of successful retail partnerships, Made In Nature and Debbas Gourmet help retailers stand out with memorable, high-quality private label offerings tailored to today's discerning consumers.

"Best Product Line Overall"

-America's Best Food Show

"Innovators, Not Imitators"

-Candy Industry Magazine

"Worlds Greatest Chocolate"

-duPont Registry

Awards and Accolades

- **Formulation of California State University, Fresno's Award winning ice-cream (1980).**
- **Formulated the Debbas blend of base chocolate that is produced by Schokinag in Germany and in 2009 with Kokoa Berlin.**
- **Nordstrom's Traditional Truffle**
- **Macy's – Created and Produced Macy's private label European truffles (1985-1989).**
- **Liquid Wine Filled Chocolate – The only non-sugar coated liquid wine filled chocolate in the world.**
- **Best Selling chocolate in Napa-Sonoma wineries since 1987.**
- **"Sophia" – A caramelized champagne chocolate cork created for Francis Ford Coppola Winery.**
- **Best New Product - "Chocolati Tartini" - Coffee and Tea show.**
- **The #1 selling truffle in Japan - "Fresh Truffle"**
- **Martha Stewart - Martha Stewart selected Debbas' panned pear for her wedding issue of Martha Stewart Living Magazine.**
- **Sugar Free – Developed a full line of sugar free products (panned goods, truffles, chocolate bars) for Susanne Sommers.**
- **Monterey Bay Chocolate – Formulated a line of maple caramel gourmet creme chocolates (2007).**
- **CHOXIE – in 2007 created 180 different truffles for Target Stores.**
- **Wall Street Journal - "Best Overall and Best Value" for the wine filled chocolates.**
- **Endangered Species Chocolate – Created this #1 selling chocolate bar.**
- **Americas Best Food Show – Awarded Best Product Line Overall (2007,2008,2009).**
- **Created GoPure foods – A healthy indulgence division of G.Debbas.**
- **ECRM- Kids Choice Award**
- **Candy Industry- Best New Chocolate**
- **Candy Industry - Innovators, Not Imitators**
- **Williams Sonoma - Best Vendor**
- **Williams Sonoma - Best New Product**
- **duPont Registry - "Worlds Greatest Chocolate"**
- **Launched Cocoa Crate - "Top 5 Subscription Boxes" - CrateJoy 2016**
- **Launched Salvatore Constantino Items to over 30,000 Stores**
- **"Top 6 Chocolatiers you should know." - McClatchey News**
- **Fresno Food Expo - Top 10 New Products**



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We believe in making the world sweeter, one bite at a time. We believe in innovation. We believe in natural ingredients and pure products. We believe in confectionery imagination. We only do one thing, but we do it right; craft culinary masterpieces.

Debbas Gourmet is dedicated to an ageless tradition of excellence:

Forty years ago, the Debbas family brought the great heritage of byzantine art, food and culture across the sea and began hand-crafting gourmet chocolate truffles in their kitchen using only the finest ingredients. Today this artisan tradition is continued with Debbas Gourmet.

More than Bean to Bar Family to Family

At Debbas Gourmet we use only the finest cacao beans in our chocolates. After the roasting process we conche our chocolate for over 100 hours in order to create a silky smooth couverture. Our family takes pride in using premium ingredients and care in all of our products. We strive to provide you the best confections you have ever eaten, from our family, to yours.



Truffles

Debbas Gourmet Truffles are made with fresh dairy cream and pure chocolate. Using a traditional artisan method, Debbas Gourmet blends ganache in small batches, enrobes each center in exclusive couverture, and decorates each truffle by hand.

Two generations of culinary artists have traveled the world, mastering the craft of global cuisine, to create the finest chocolate and gourmet fares. The Debbas family is committed to crafting products distinctly superior in quality and taste

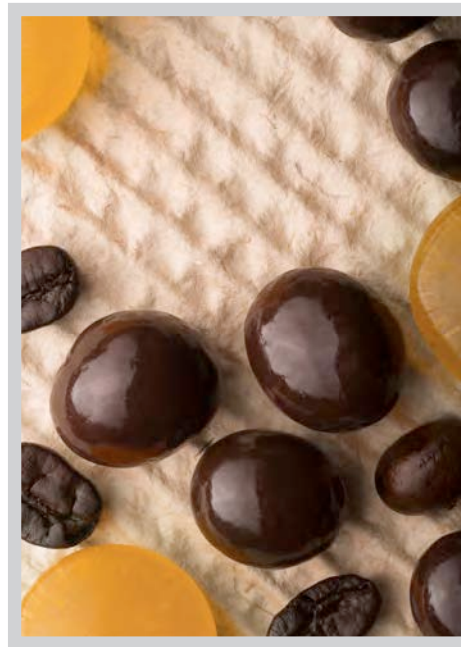
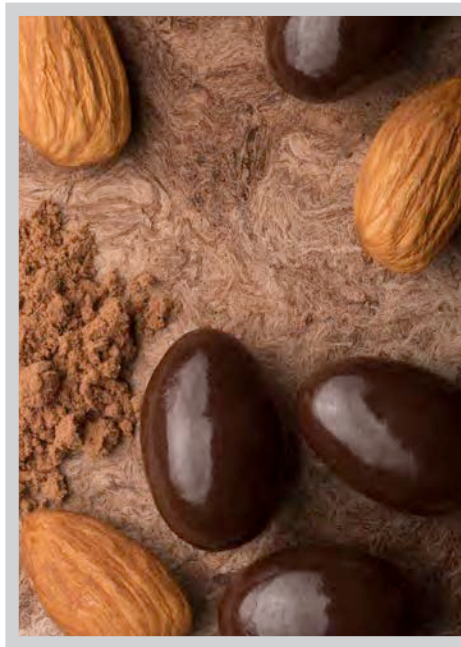
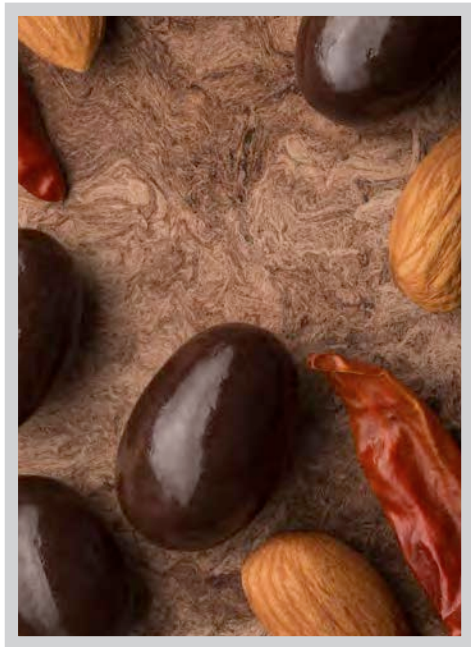




Tumbled Chocolates

Debbas Gourmet Tumbled Chocolates always begin with premium ingredients such as local Central Valley almonds and raisins, and Costa Rican espresso beans roasted to exacting specifications. The chocolatiers at Debbas Gourmet gently tumble these ingredients in pure chocolate to create these exquisite confections.





Caramel

Debbas Gourmet caramels are made the old fashioned way; fresh cream, real butter, and cooked in a copper kettle. While cooking, the chocolatiers infuse ingredients such as coconut, rich chocolate, and bourbon, into the caramels. These incredibly smooth caramels are enrobed in an exclusive blend of chocolate and sprinkled with assorted toppings.





Clusters

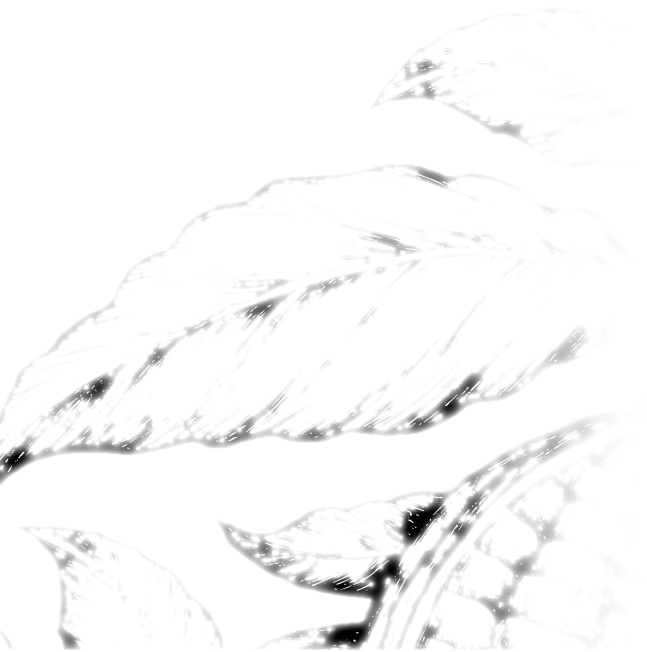
Debbas Gourmet is not limited to specific sizes, shapes, or ingredients. By utilizing hand-crafted methods, the chocolatiers at Debbas Gourmet are able hand-scoop, ladle, and layer, various inclusions to create these confectionery masterpieces.

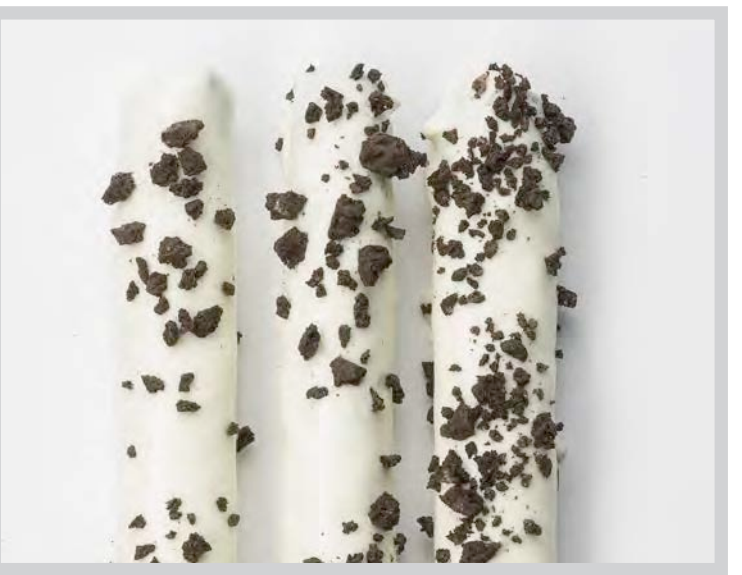




Enrobed

Cookies, Pretzels, Crackers, Dried Fruit, Cremes, Cereals, and custom items; Debbas Gourmet has perfected the art of enrobing items with rich chocolate and premium toppings. By hand decorating each piece, every chocolate is a work of art.





Liquid Wine Filled Chocolates

Exquisite Masterpieces crafted with only chocolate and wine. Made with Milk, Dark, and White chocolate, Liquid Wine Filled Chocolates are filled with Champagne, Port, Chardonnay, White Zinfandel, and Cabernet Sauvignon varieties. Remember to eat whole, they dribble!

Debbas Gourmet crafts Liquid Wine Filled Chocolates for wineries across the United States, including many of the most prestigious wineries in the Napa Sonoma region.

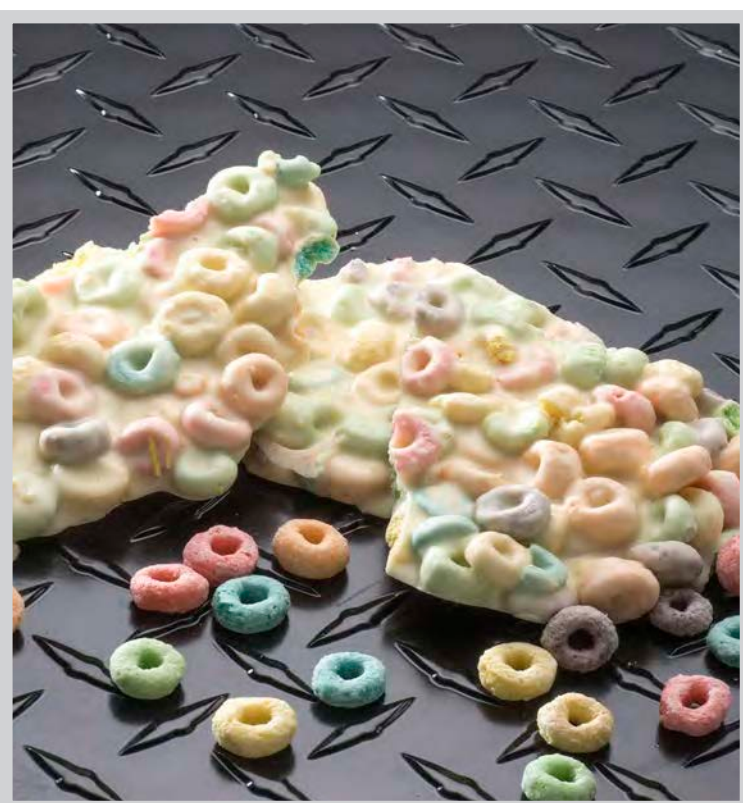




Bars and Barks

Over the last 40 years Debbas Gourmet has created countless varieties and flavor combinations of chocolate bars and barks. These include items made with unique ingredients such as amaranth, fruits and nuts, granolas and cereals, and popping crystals. Awards include the RCC Grand Prix d'excellence Innovation and Originality Award and Overall Best Product.





Specialty Items

With their ability to hand-craft specialty artisan items, Debbas Gourmet is never limited to new creations. Named, "Innovators, not Imitators," Debbas Gourmet is dedicated to confectionery imagination.





Fruit and Nut

Debbas Gourmet was a pioneer in the fruit and nut bar category. They introduced the GoPure Sun-Dried 100% Fruit Bar and Ancient Grain Bars, the first bars of their kind, 20 years ago. Never satisfied and always pushing excellence, Debbas Gourmet has continued to develop items that reinvent healthy snacking.









Customers are looking for unique products, and that's why Debbas Gourmet is dedicated to bringing our clients one-of-a-kind specialty items that fit their brand's image and customers' needs.



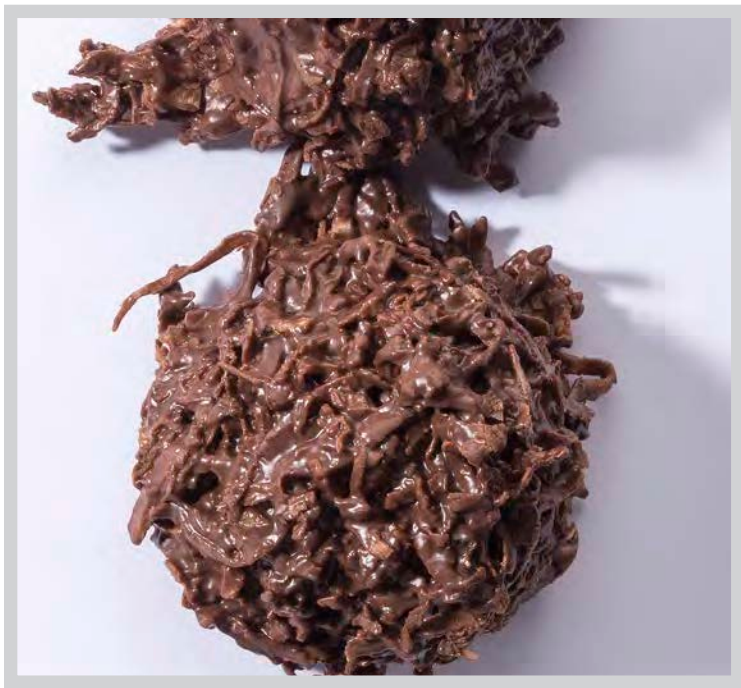
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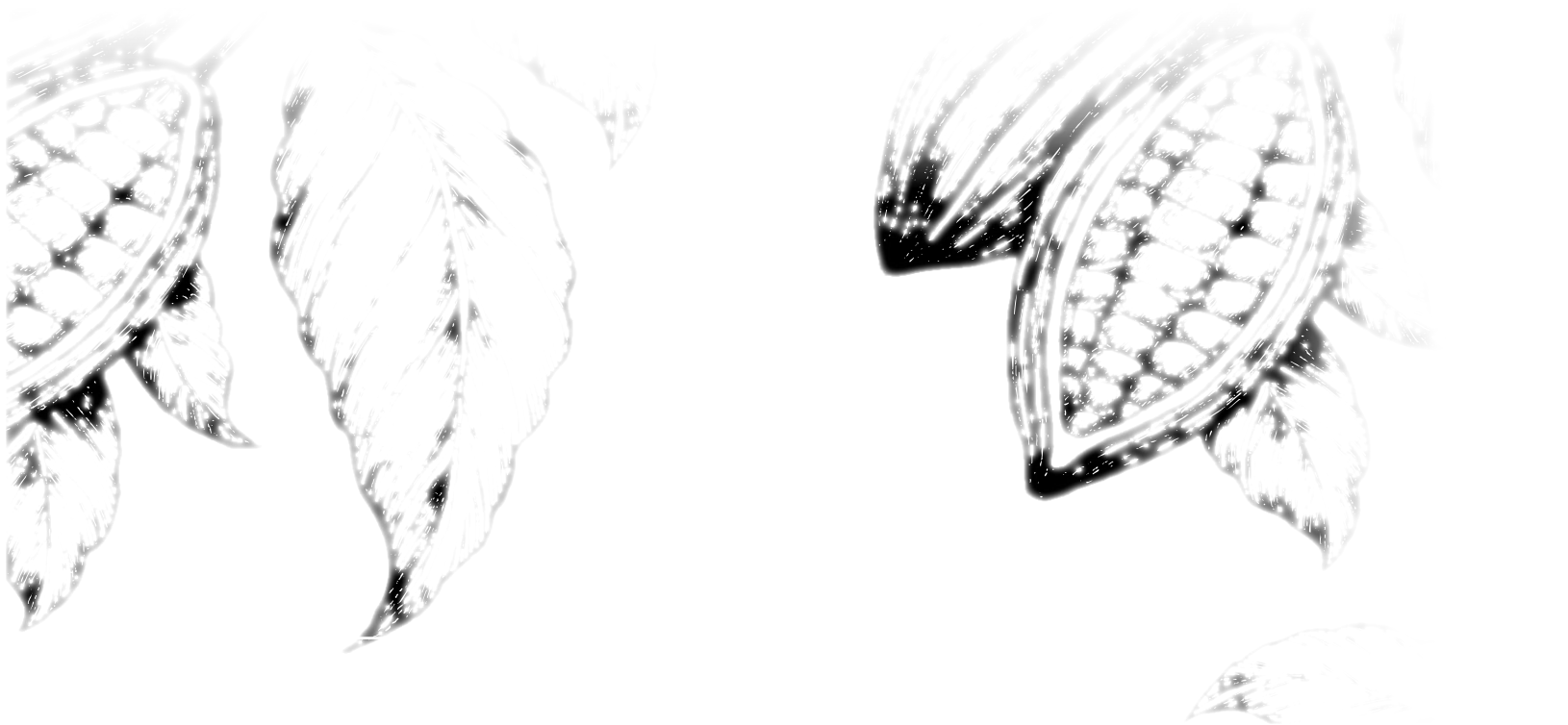
Debbas Gourmet achieved successful CPG product launches in the retail space. Debbas Gourmet Branded products have been successful in stores such as, Michaels, Bed Bath & Beyond, Cost Plus, Costco, Target, CVS, Beverages and More, SuperValu, Macey's, and Whole Foods.











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