

WHOLESALE  
COLLECTION

MAYANA  
CHOCOLATE

EVERYDAY

Revised 1/18

GOOD™  
FOOD  
awards



WINNER | 2017

GOOD  
FOOD  
awards  
winner '18



*Dessert*  
PROFESSIONAL MAGAZINE

TOP TEN  
CHOCOLATIER  
IN NORTH AMERICA



## FIX BAR

One thing leads to another in Mayana's Fix Bar. With vanilla-bean shortbread, fleur de sel caramel and our own 66% custom-blend dark chocolate, this bar delivers every bit of the fix it promises.



## SPACE BAR

You'll want some serious alone time with this one. Mayana's Space Bar features vanilla-bean nougat, toasted almonds, fleur de sel caramel and our 66% custom blend of dark chocolate to let you get away from it all.



## KITCHEN SINK BAR

It's all here, everything you need to indulge your sweet tooth...peanut butter, pretzel and crisp rice combine with milk chocolate, fleur de sel caramel and our signature 66% dark chocolate for a taste experience unlike any other.



Bars Per Case: 8

Weight per bar: 3.5oz (100grams)

Bar Box Dimensions: 4.75" long x 1.75" wide x 1.5" high

Case Weight: 28 ounces

Shelf Life: 12 months

(except for Mayan Spice: 9 months)

Minimum Order: 3 cases (24 bars)



Fix Bar: 865242000122



Space Bar: 865242000115



Kitchen Sink Bar: 865242000108

Revised 1/18

1.



## MAYAN SPICE BAR

Spicy. Rich. Decadent. This candy bar is for grown folks with it's rich dark chocolate ganache, sea salt caramel and tortilla crunch. Enjoy with a glass of bold red wine or a cup of coffee.



## COCONUT DREAM BAR

Boasted as the new favorite the Coconut Dream Bar is a must have! Crispy Coconut Cookie, Salted Caramel, Creamy Coconut with 66% Dark Chocolate.



Gluten Free



## HEAVENS TO BACON BAR

This bar may induce unicorn sightings and other happy feelings. Contains Crispy Bacon-Almond Praline, Potato Chips, Sea Salt Caramel, Puffed Rice, 66% Dark Chocolate



Gluten Free

Bars Per Case: 8  
 Weight per bar: 3.5oz(100grams)  
 Bar Box Dimensions: 4.75" long x 1.75" wide x 1.5" high  
 Case Weight: 28 ounces

Shelf Life: 12 months  
 (except for Mayan Spice: 9 months)  
 Minimum Order: 3 cases (24 bars)

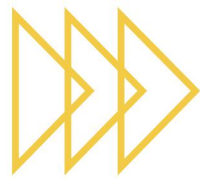


Mayan Spice Bar: 865242000177

Coconut Dream Bar: 865242000184

Heavens to Bacon Bar: 865242000160





# MINI CANDY BARS



## KITCHEN SINK MINI

peanut butter, pretzel, crispy rice, fleur de sel caramel, 66% dark chocolate.



## CLOUD 9 BAR MINI

marshmallow, fleur de sel caramel, 66% dark chocolate.



## SPACE BAR MINI

toasted almond-vanilla bean nougat, fleur de sel caramel, 66% dark chocolate.



Mini Bars Per Case: 10  
Weight per bar: 1.5 oz (43 grams)

Shelf Life: 12 months  
Minimum Order: 3 cases





### FIX BAR MINI

vanilla shortbread, fleur de sel caramel, 66% dark chocolate



### MONKEY BAR MINI

banana rum caramel, vanilla bean marshmallow, 66% dark chocolate



### COFFEE BREAK MINI

coffee marshmallow, salted caramel, 66% dark chocolate



Mini Bars Per Case: 10  
Weight per bar: 1.5 oz (43 grams)

Shelf Life: 12 months  
Minimum Order: 3 cases





Gluten free



## TOFFEE

We obsessed over this recipe to create the perfect toffee that is tender, deeply caramelized and won't stick to your teeth. Coated in our custom chocolate blend and loaded with toasted almonds. 6 oz bag.

Weight per bag: 6oz (170 grams)

Bag Dimensions: 8 inches long x 6 inches wide x 2 inches deep

Case Pack: 8 bags

Case Weight: 3 pounds

Case Dimensions: 12 inches long x 9 inches wide x 2 inches deep

Shelf Life: 3 months

Minimum Order: 1 case

UPC code: 865242000153



Gluten free



## DARK HOT CHOCOLATE

Our thick and rich drinking chocolate features actual chocolate as the main ingredient. Each 8 ounce resealable bag has approximately 6 servings.

Weight per bag: 8oz (227 grams)

Bag Dimensions: 8 inches long x 6 inches wide x 2 inches deep

Case Pack: 8 bags

Case Weight: 4 pounds

Dimensions: 12 inches long x 9 inches wide x 6 inches high

Shelf Life: 1 year

Minimum Order: 1 case

UPC code: 865242000191



Gluten free



## SPICY HOT CHOCOLATE

Inspired by our popular Mayan Spice Bon Bon. We love the ancient and vibrant combination of Cinnamon, Ancho Chile, and Mexican Vanilla. This luxurious chocolate drink is perfect for your heat-seeking friends. Each 8 ounce resealable bag has approximately 6 servings.

Weight per bag: 8 oz (227 grams)

Bag Dimensions: 8 inches long x 6 inches wide x 2 inches deep

Case Pack : 8 bags

Case Weight: 4 pounds

Dimensions: 12 inches long x 8 inches wide x 6 inches high

Shelf Life: 1 year

Minimum Order: 1 case

UPC code: 865242000146





### 5 PIECE SALTED CARAMELS



Soft, sweet, salty and perfect. Fleur De Sel mixes in our slow cooked caramel recipe as well as adorns the top. Five bon bons nestled in a gift box with a clear lid and metallic gold label.

5 Piece Salted Caramels:  
Weight per box: 1.6 ounces (5 pieces)  
Box Dimensions: 6 inches long x 1.375 inches wide x 1.25 inches high  
Case Pack: 10 boxes  
Case Dimensions: 11 inches long x 7 inches wide x 7 inches high  
Shelf Life: 6 months  
Minimum Order: 1 case  
UPC code: 866779000302



### 4 PIECE LUXURY CHOCOLATE COLLECTION

Weight per box: 4 pieces  
Case size: 10 boxes  
UPC: 866779000319



### 9 PIECE LUXURY CHOCOLATE COLLECTION

Weight per box: 9 pieces  
Case Size: 8 boxes  
UPC: 865242000139



### 16 PIECE LUXURY CHOCOLATE COLLECTION

Weight per box: 16 pieces  
Case size: 6 boxes  
UPC: 866779000326



Give a gift of luxury chocolates unlike any other. Presenting unique, hand-crafted flavors that can only be found at Mayana. Delivered in elegantly packaged boxes. Flavors are subject to change with the seasons. Each box arrives with a menu card nestled under the lid. Our favorite flavors that make regular appearances in our collections are: Fleur De Sel Caramel, Earl Grey Tea & Lemon, Lime & Raspberry, Mayan Spice, Passion Fruit, & Pistachio

Please contact us with questions.





## DANIEL HERKSOVIC

Named Top Ten Chocolatier of North America by Dessert Professional Magazine

Mayana Chocolate is run by husband and wife team, Daniel and Tamara Herskovic, who are as in love with chocolate as they are with each other. Daniel takes world class chocolate, adds his culinary finesse and creates the edible treasure of Mayana. Tamara brings her interior architecture schooling and event planning career to design and radiate the experience of Mayana. She fashions the chocolate packaging and custom designs and brings warm communication to all clientele. They formed both a partnership both in life and in the culinary world after they initially met working a dining event together. Daniel remembers that he was instantly won over by Tamara's smile as she passed through the hallway that evening. Tamara later went on to start a very successful event planning company in Chicago with well known clients in entertainment, politics, and industry. More recently, she has also followed through with another passion and received her 200 hour yoga teacher certification. Daniel had already been building a chef career in some of the top restaurants on the three coasts of New York, San Francisco, and Chicago. He had recently launched his own private catering business and later, with Tamara, began to create elaborately orchestrated dinners for Chicago's well known clientele.

After several years in the business, he decided that his catering customers would enjoy a post-dessert memento to take home. He loved the challenge that chocolate presented: difficult to temper, mercurial in texture, a living ingredient, changing character due to agriculture and processing techniques like conching. His first truffles grew to the size of golf balls, as he layered ingredient after ingredient on them. He needed some help from the masters. He sought out and studied with the great chocolate luminaries of the United States and France: Andrew Shotts, Norman Love, Franck Kestener, Christophe Morel, Jerome Landrieu, and Lionel Clement. After many hours of training, Daniel's truffles now became accurately sized and richly focused with inventive flavor and texture. Tamara helped Daniel adorn his creations with beautiful designs and they entered the Chicago Luxury Chocolate Salon in 2008. They went home with 7 awards that day including "Best in Salon" and "Most Gifted Chocolatier". Mayana was officially a company. When not busy with the long, exacting process of creating their chocolate gems, Tamara and Daniel exercise their passion for travel and world culture. They journeyed to Spain to walk the 350 mile Camino de Santiago pilgrimage route together. This both affirmed that their love for each other could outlast 700,000 steps.