

Did you know chocolate can actually be good for you? Conscious chocolate, now available at Oliver's.



ALL NATURAL FLAVOURS

we only add real ingredients to our bars.
no numbers here, only natures best.



RAW. ORGANIC. HANDMADE.

MADE IN AUSTRALIA. FROM NATURAL INGREDIENTS. NOTHING ELSE ADDED. PROMISE.

While chocolate has for centuries invoked thoughts of decadence, love, romance and a sense for the forbidden with over indulgence a constant worry, chocolate can actually be good for you. Hard though it is to believe, chocolate produced from organic, raw ingredients, containing no refined sugars and produced using minimal heat will provide the body with antioxidants, amino acids, vitamins and minerals. It can still taste amazing and deliver that texture and feeling of decadence and luxury.

What's in it?

Conscious Chocolate combines the finest raw, wild crafted and organic ingredients to produce a delicious, smooth textured chocolate. Our chocolate base recipe contains:

- Cacao solids
- Cacao butter
- Agave nectar
- Cacao powder
- Coconut oil
- Wild carob
- Cinnamon
- Himalayan crystal salt



Raw cacao is now recognised as a super food due its high levels of antioxidants, vitamins and minerals. When processed at high temperatures as is common in most chocolate, its nutrient value is significantly reduced and it becomes highly acidic when ingested. Conscious chocolates are prepared using a consistently low temperature to preserve the natural occurring nutrients and antioxidants. This also prevents the build-up of acid in the body.

Conscious chocolate is

- Low GI,
- Vegan
- Gluten, Dairy and Soy free
- Preservative free
- Made with low GI natural sweetener agave



More Taste. More Energy. More Life.™