

*Rey
Amargo*[®]

Authentic Mexican Chocolate



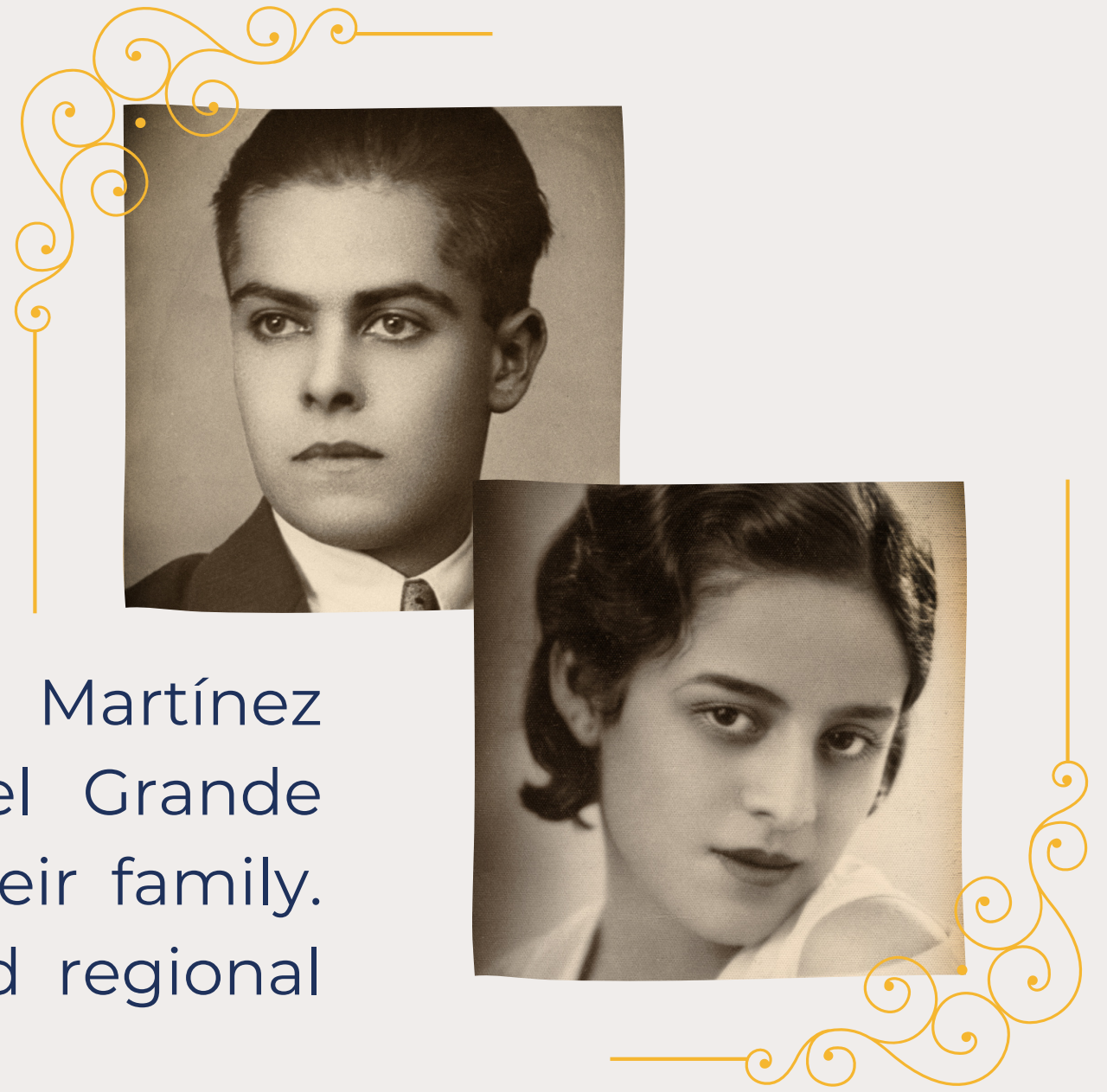
www.reyamargo.us

Our Story

Since 1939, families and friends have joined us in a trip to rediscover the true flavor of cacao.

In the heart of Jalisco, Mexico, Carlos Ríos and Baudelia Martínez began a chocolate-making venture in their Zapotlán el Grande kitchen, selling their creations door-to-door to support their family. Their business, initially named 'El Cometa', quickly gained regional acclaim for its varied chocolate styles.

The standout was the rich 'Rey Amargo' (Bitter King), leading to a pivotal moment in 1969 when the company was rebranded as 'Chocolate Rey Amargo'. This name now stands as a testament to their commitment to quality and the distinctive flavor that defines our chocolate.



Our Secret

With Rey Amargo you'll be sure to consume authentic chocolate, with 100% natural ingredients.

Our recipes have remained unchanged, embracing the simplicity and authenticity of Mexican cacao, sugar, and cinnamon. We avoid any flavorings, preservatives, or artificial colors, ensuring that each piece retains its exceptional taste. Our chocolate is perfect for preparation with milk, various plant-based milks, or even better, with water, staying true to its original, traditional consumption method.



Certifications:



Rey Amargo Traditional. Tablets. 32% cacao

Characteristics

Stone Ground chocolate bars with 32% whole cacao, individual wrapping in food-grade polypropylene.

Rey Amargo® Traditional 32% Cacao / 7.76 oz



ELABORATED
& WRAPPED
by HAND

ORIGINAL
RECIPE SINCE
1939

Primary Packaging

Package of 7.76 oz
with 2 tablets of
3.88 oz each.

Size

4.21" x 1.10" x 2.64"

Barcode



Secondary Packaging

Box with 20 packages
of 7.76 oz

Size

11.80" x 6.30" x 6"

Weight

10.69 lb

Product lifetime

24 months

Ingredients

Sugar, Cacao paste
& Cinnamon.

Certifications



Rey Amargo Supreme. Tablets. 42% cacao

Characteristics

Semi-Sweet Stone Ground chocolate bar with 42% of our special blend of Mexican cacao with a special toast.

Rey Amargo® Selección Suprema 42% Cacao / 7.76 oz



Primary Packaging

Package of 7.76 oz with 2 tablets of 3.88 oz each.

Size

4.21" x 1.10" x 2.64"

Barcode



Secondary Packaging

Box with 20 packages of 7.76 oz

Size

11.80" x 6.30" x 6"

Weight

10.69 lb

Product lifetime

24 months

Ingredients

Sugar, Cacao paste & Cinnamon.

Certifications



Rey Amargo Traditional. Ground. 32% cacao

Characteristics

Semi-Sweet Stone Ground chocolate with 32% cacao.

Rey Amargo®
Traditional Granulated
32% Cacao / 11.64 oz

ELABORATED
& PACKED
by HAND

ORIGINAL
RECIPE SINCE
1939

Primary Packaging

Package of 11.64 oz

Size

6.5" x 2" x 8.5"

Barcode



7 501432 052030

Secondary Packaging

Box with 20 bags of 11.64 oz

Size

16.5" x 12.20" x 6.10"

Weight

15.75 lb

Product lifetime

24 months

Ingredients

Sugar, Cacao paste
& Cinnamon.

Certifications



Rey Amargo Supreme. Ground. 42% cacao

Characteristics

Semi-Sweet Stone Ground chocolate with 42% of our special blend of Mexican cacao with a special toast.

Rey Amargo® Selección Suprema Granulated 42% Cacao / 11.64 oz



ELABORATED
& PACKED
by HAND

Primary Packaging

Package of 11.64 oz

Size

6.5" x 2" x 8.5"

Barcode



Secondary Packaging

Box with 20 bags of 11.64 oz

Size

16.5" x 12.20" x 6.10"

Weight

15.75 lb

Product lifetime

24 months

Ingredients

Sugar, Cacao paste
& Cinnamon.

Certifications



Rey Amargo 50% cacao. Ground.

Characteristics

Semi-Sweet Stone Ground chocolate with 50% of our special blend of Mexican cacao with a special toast.

Rey Amargo® Selección Suprema Granulated 50% Cacao / 11.64 oz



ELABORATED
& PACKED
by HAND

Primary Packaging

Package of 11.64 oz

Size

6.5" x 2" x 8.5"

Barcode



Secondary Packaging

Box with 20 bags of 11.64 oz

Size

16.5" x 12.20" x 6.10"

Weight

15.75 lb

Product lifetime

24 months

Ingredients

Cacao paste, Sugar
& Cinnamon.

Certifications



Rey Amargo Red Pepper. Ground. 34% cacao

Characteristics

Stone Ground chocolate with 34% cacao. This chocolate allows you to enjoy a light tasting of two characteristic flavors of the Mexican culture: Cacao and Red Pepper.

Rey Amargo® Red Pepper Edition Granulated 34% Cacao / 11.64 oz



Primary Packaging

Package of 11.64 oz

Size

6.5" x 2" x 8.5"

Barcode



Secondary Packaging

Box with 20 bags of 11.64 oz

Size

16.5" x 12.20" x 6.10"

Weight

15.75 lb

Product lifetime

24 months

Ingredients

Sugar, Cacao paste,
Red pepper & Cinnamon.

Certifications



Rey Amargo Cardamom. Ground. 34% cacao

Characteristics

Stone Ground chocolate with 34% cacao. This chocolate is the perfect fusion between a bitter American seed and an aromatic Asian spice, denoting its freshness in your palate.

Rey Amargo® Cardamom Edition Granulated 34% Cacao / 11.64 oz



Primary Packaging

Package of 11.64 oz

Size

6.5" x 2" x 8.5"

Barcode



Secondary Packaging

Box with 20 bags of 11.64 oz

Size

16.5" x 12.20" x 6.10"

Weight

15.75 lb

Product lifetime

24 months

Ingredients

Sugar, Cacao paste
Cardamom & Cinnamon.

Certifications



Rey Amargo Choco Premium. Hot Cocoa Mix. Powder

Characteristics

Sweetened cocoa mix ready to prepare hot or cold real chocolate drinks. High cocoa powder content.

Choco Premium 11.64 oz

ELABORATED
& PACKED
by HAND

Primary Packaging

Package of 8.82 oz

Size

6.5" x 2" x 8.5"

Barcode



Secondary Packaging

Box with 20 bags of 8.82 oz

Size

16.5" x 12.20" x 6.10"

Weight

12.24 lb

Product lifetime

12 months

Ingredients

Sugar, Cocoa powder,
Cornstarch, Salt & Vanilla extract.

Certifications



Choco Premium

NEW!

Rey Amargo Sweet Orange & Extra Cinnamon

Rey Amargo[®] ESTD 1939
CHOCOLATE DE MÉXICO



How to prepare it

If you use an espresso machine
you can prepare it in 45 seconds... or less.

To prepare a 12oz hot drink or 16oz iced drink:

1



Pour 8oz of cold milk and 2 scoops of ChocoPremium or 3 tablespoons of Stone Ground Chocolate (about 1.5 oz).

2



Heat the milk with the chocolate with the lancet of your machine to the desired point, making sure it is well blended. Its texture will be different from of a latte.

3



Serve and don't forget to pour the foam.

4

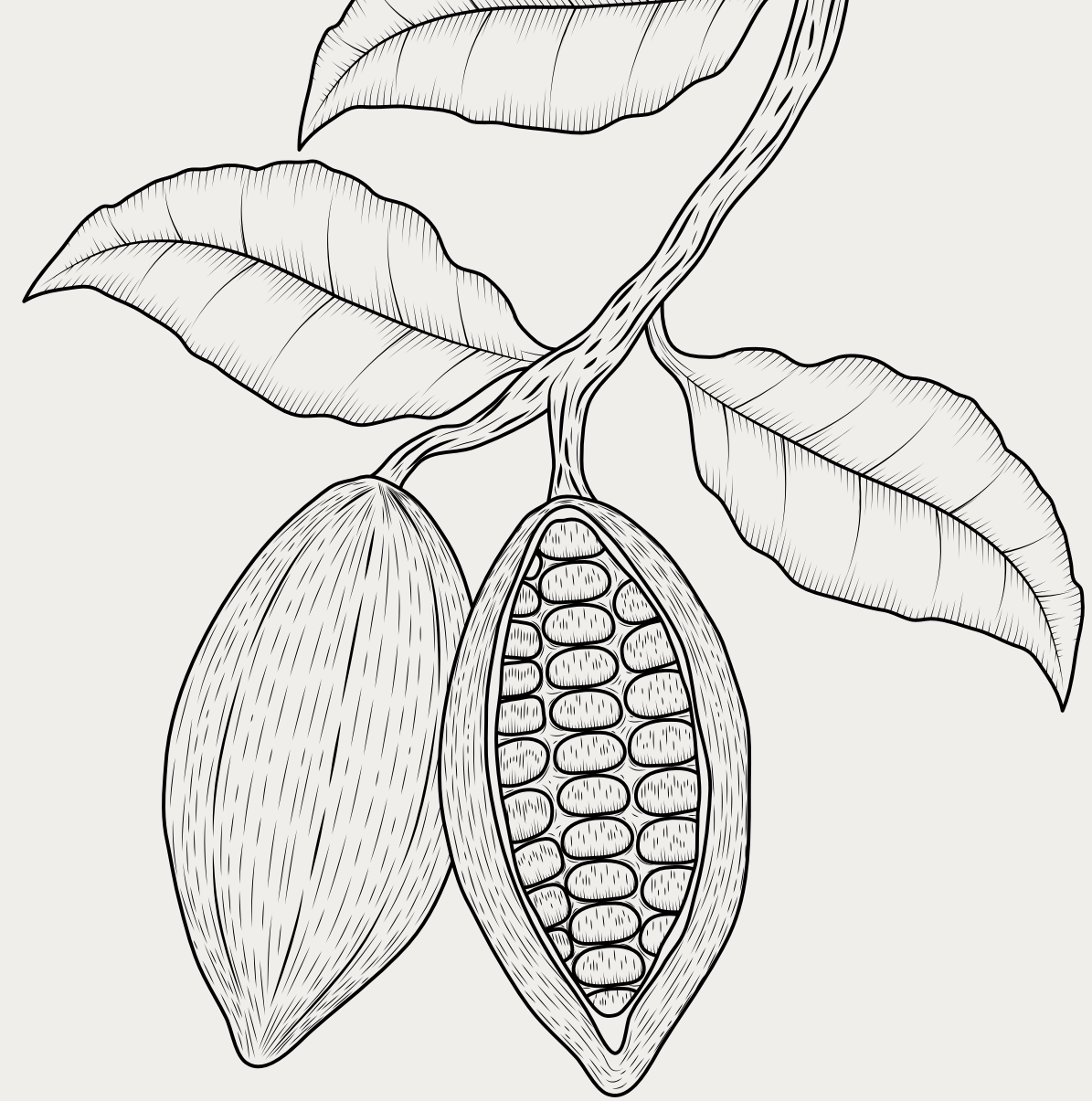


If you prefer it Iced, pour it over a glass with ice. It is advisable to use less milk from the beginning (6oz) but it will always be essential to heat it.




More than 80 years of experience in chocolate. Let us be your partners.

Talking about Rey Amargo is to share our passion for cacao.

In a world brimming with chocolate choices, our commitment is unwavering: to deliver the finest flavor in each chocolate we create. We meticulously oversee every step - from selecting the finest cocoa beans to perfecting our roasting process. Our dedication goes beyond taste; it's about honoring the craftsmanship of our artisans. Each piece of Rey Amargo chocolate is a testament to their skill and love, crafted with pride in Mexico.



Know more:

-  @reyamargoUS
-  @reyamargo_us
-  www.reyamargo.us

