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CHOCOHOLICS IN THE MAIL ROOM! *Coveted Gift of Chocolate Leads To Mail Room Spree*

Administrative Professionals Week
April 20-26, 2008

Caught In The Act!

As Administrative Professionals Week approaches companies are preparing for a virtual crime spree in the mail room as chocoholics search for the coveted gift of **Chocolatique**. A recent "interception" was even [caught on tape](#) (watch video).

Over 4 million secretaries and administrative assistants, plus nearly 9 million more working in administrative support roles keep the engines of America's offices running smoothly every day. In recognition of all these hard-working people, be sure to take a moment to recognize and appreciate them for all they do for you.

The chocolatier at **Chocolatique** are making beautiful hand-decorated chocolate confections for administrative professionals and secretaries all over the United States with their array of luscious assortments in the tradition of great American chocolate makers. Each perfectly formed and molded chocolate is a precious piece of art in and of itself worthy of administrative professionals and secretaries everywhere. The same care and attention that goes into every office procedure goes into creating every piece of **Chocolatique** chocolate. Bite inside and discover the beautiful layers of wonderful chocolate, ganache, caramels and other delectable surprises.



Passion Fruit
Caramel

Show Your Assistants How Special They Are



For Administrative Professionals Week, **Chocolatique** recommends a number of taste-tempting creations that will appeal to hard-working Women and Men of all shapes, sizes and preferences. Chocolatique [Coffee](#) Assortments range in price from \$15 to \$45, and deliver such unique flavor thrills as Cup O' Joe, Columbia Coffee Caramel and Amaretto Latte. [Caramels, Nuts and Nougats](#) Assortments, range in price from \$16 to \$55, with flavors such as Georgia Pecans and Burnt Caramel, Pistachio Nougat, and who can resist Hawaiian Macadamias? **Chocolatique** chocolate makers also suggest their [Dark Chocolate](#)



Assortments, which range in price from \$18 to \$60, and include Chocolate Nibs in Dark Chocolate, Tahitian Vanilla and Chocolate Dipped Strawberry. **Choclatique's** dark chocolates are known for 64 percent cacao content; and they are hand decorated in rich, bitter-sweet yet fruity dark chocolate.



Azteca Caramel

Choclatique sources only the finest, all natural ingredients in its creations. Up to 17 different varieties of premium cacao beans are harvested from the most desirable equatorial regions of the world, and then meticulously processed to create **Choclatique** chocolate. Their milk chocolate and Aztec Mexican chocolate contain 32 percent cacao, and their white chocolate has 33 percent.

Choclatique Improves Office Morale

The research and current thinking about chocolate's "feel-good" effect ties to its molecular components such as anandamide (named for *ananda*, the Sanskrit word for "Bliss") and other positive neurotransmitters such as oleoethanolamine and N-linoleoylethanolamine, caffeine and theobromine. All these naturally-occurring elements have been determined to have active, positive psychological effects. Chocolate is also rich in tryptophan, an essential amino acid which is connected with the production of the mood-modulating neurotransmitter serotonin. Chocolate also contains the amino acid gamma-aminobutyric acid (GABA) that is said to reduce anxiety.

So, go ahead... boost morale and improve the attitude in your office with **Choclatique** chocolate!

[Order Today!](#)

About Choclatique:

Choclatique is a privately owned, super-premium chocolate company founded in 2003 by Ed Engoron and Joan Vieweger.

Hand-crafted in their Southern California *Chocolate Studios* by professional artists and chocolatier, **Choclatique** provides over 150 premium chocolate confections from traditional to whimsical to secretly savor or share with those you love. They are available in high-end retail establishments, 5-star hotels and clubs and on a robust and fun interactive website (www.choclatique.com).

"Preserving the traditions of artisanal chocolate-making, one piece at a time."

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[Digital images and interviews on request]

