

Emirates highlights onboard chocolate experience across all cabin classes



Emirates passengers consume more than 64 million chocolates every year

In honor of World Chocolate Day, [Emirates](#) is celebrating one of the sweetest parts of the onboard experience by revealing how the airline sources, selects, crafts and serves millions of chocolates and chocolate desserts to passengers around the world each year across Economy, Premium Economy, Business Class and First Class.

Chocolate from around the globe

Across its global network, Emirates passengers enjoy more than 64 million pieces of premium chocolate annually, an increase of 4 million more chocolates than the year before. Emirates also handcrafts approximately 26 million chocolate desserts every year across all four cabin classes. From indulgent chocolate mousse cakes in Economy Class to elegant plated desserts in First Class, chocolate has become one of the most anticipated moments of the Emirates onboard dining experience.

Behind these sweet moments is an operation of remarkable scale. Every year, Emirates loads approximately 750,000 kilograms of luxury chocolate giveaways from premium suppliers onto its aircraft, while also using around 260,000 kilograms of various chocolate ingredients to create handcrafted desserts for passengers traveling across the airline's global network.

Rather than relying on a single supplier or cocoa origin, Emirates partners with world-renowned chocolatiers and premium chocolate manufacturers to offer customers a diverse range of flavors, textures and experiences throughout the year. Cocoa is carefully sourced from renowned growing regions including South America and Africa, with every supplier selected not only for exceptional quality and craftsmanship, but also for responsible sourcing and sustainable production practices, the airline said in its press release.

Choices for each destination

Emirates culinary design team creates chocolate desserts with destinations in mind. Rather than offering the same flavours worldwide, the team develops recipes inspired by regional tastes, seasonal ingredients and local preferences. Mediterranean-inspired routes may feature chocolate paired with fresh berries or stone fruits, while Asian destinations inspire combinations with tropical fruits, yuzu or matcha. Across the Middle East, pistachio continues to be one of the region's favourite flavor pairings, inspiring many of Emirates' signature chocolate creations.

"Our chocolate desserts are never created in isolation. We look at the destinations they are traveling to; the flavours customers enjoy in different parts of the world and the premium chocolate that best complements those ingredients. That philosophy allows us to create chocolate experiences that feel both familiar and globally inspired," said Doxis Bekris, Vice President Culinary Design, Emirates.

Behind every chocolate dessert is a team of 250 dedicated pastry and bakery chefs. Over the course of a year, the culinary team creates more than 120 different chocolate desserts across all four cabin classes, ensuring menus continue to evolve with seasonal ingredients, destination-inspired flavours and passenger preferences.

Passenger tastes continue to evolve, with Emirates seeing approximately five percent year-on-year growth in chocolate consumption, particularly in richer dark chocolate varieties. While chocolate preferences differ across regions, salted caramel remains one of the airline's most popular flavor pairings across its dessert collection.

A taste before take-off

The Emirates chocolate experience extends beyond the aircraft into the airline's premium airport lounges, where First and Business Class passengers can enjoy an evolving selection of curated chocolate desserts and premium confectionery before their journey. Current highlights include the intense Chocolate Cake, Banana and Yuzu Cake featuring Valrhona's Hukambi 53 percent dark milk chocolate, the Royal Chocolate Mousse Cake and Cake Alcazar, and creations from celebrated partners including Valrhona, La Rose Noir, Gianni & Gelato, Compartés, Baklava Made Better and French Bakery.

Chocolate for all cabin classes

Each cabin class offers its own distinctive chocolate experience, carefully designed to complement the overall onboard dining journey.

Economy Class passengers can enjoy decadent desserts such as the Triple Chocolate Mousse Cake with chocolate sauce and caramel curls. Premium Economy passengers are served elevated creations including the Chocolate & Pistachio Mousse Cake with apricot curd.

Business Class passengers are treated to sophisticated desserts that showcase refined pastry techniques, including the Chocolate Entremet with cocoa glaze, dark chocolate soil and gold raspberry, accompanied by a curated assortment of premium chocolates from UAE chocolatier Coco Jalila, celebrating locally crafted flavors.

For First Class passengers, Emirates further elevates the experience through elegantly plated desserts such as the intense Chocolate Cake with sponge, dulcey soil and chocolate hazelnut sauce, alongside a carefully curated luxury chocolate selection that rotates every four months, serving various finest chocolatiers and flavour profiles throughout the year, allowing frequent flyers to discover something different on every journey. Current brands onboard Emirates include [Valrhona](#) from France and [Canonica](#) and [Neuhaus](#) from Belgium.