

# Emirates passengers consume more than 45 million luxury chocolates annually



Emirates & Valrhona signature chocolate box - First Class

[Emirates](#) is celebrating World Chocolate Day on July 7 by noting passengers' consumption of the treats onboard. The airline said there were 45 million pieces of luxury chocolate consumed onboard last year by passengers in all classes, as well as an array of delectable desserts.

Emirates serves artisan chocolate as part of the signature meal service in all classes, to 140 destinations around the world. Over the last year, Economy Class passengers have consumed 36.3 million chocolates, while travellers in the new Premium Economy Class have enjoyed 322,000 chocolates. In Business Class, passengers have indulged in 8.2 million chocolates - while First Class travellers, who have access to unlimited chocolates and are invited to take away some of their favourite flavours, have consumed 122,000 large gourmet chocolate boxes.

## **Currently onboard: Valrhona**

Emirates collaborates with connoisseur chocolatiers from around the globe and rotates the chocolate onboard every three months. Currently onboard is elite French chocolatier - [Valrhona](#).

Valrhona was established in France in 1922 by pastry maker and confectioner, Albéric Guironnet. With more than 100 years of passionate and meticulous craftsmanship for exceptional chocolates, Valrhona<sub>1</sub>

is renowned for its dedication to excellence and innovation, as well as its commitment to ethical sourcing and environmental responsibility, holding a B Corp certification that recognizes the world's most committed companies.

Emirates partnered with Valrhona to create a bespoke luxury chocolate box for First Class passengers, offered after meals onboard.

“Partnering with Emirates underscores our shared values of excellence, attention to detail and a commitment to creating unforgettable experiences. This collaboration goes beyond offering a delightful product, it creates lasting memories for customers enjoying the Emirates experience,” said Zeyneb Larabi, Global Travel Retail Director of Valrhona.

### **Other chocolates onboard**

As part of the regular rotation for Emirates customers, chocolates are selected from renowned producers globally including [Bateel](#), [Coco Jalila](#) and [Forrey & Galland](#) from the UAE, [Butlers](#) from Ireland, [Godiva](#), [Canonica](#), [Neuhaus from Belgium](#), [Pacari](#) from Ecuador and [Hotel Chocolat from the UK](#).

The chocolate brands are selected for a variety of reasons including their content, whether dark, milk or white chocolate, bonbons, pralines or truffles, with fillings of creamy ganache or tangy fruit, as well as the taste and texture component, brand recognition, current trends and sustainable sourcing.

Passengers in Emirates First Class can enjoy chocolate mousse with passionfruit, delicate white chocolate tart, a velvety chocolate fondant with mascarpone cream or a vegan chocolate pecan cake with whipped ganache.

In Business Class and Premium Economy, passengers can try a vegan onyx avocado chocolate tart or a creamy banana mango and milk chocolate dome or chocolate mocha marquise wedge, drizzled in salted caramel. In Economy Class, travellers can finish their meal with a zesty chocolate and orange mousse, or a milk chocolate caramel cake, with a dollop of tangy raspberry coulis.

On longer routes, chocolate candy bars are served in a snack tray and chocolate lollipops are offered to children during festive celebrations. First Class passengers have the chance to enjoy 85 percent dark chocolate from Lindt in their goodie basket. In Emirates' A380 Onboard lounge, passengers can indulge in vegan and non-vegan chocolates and treats, including M&Ms, chocolate cake and chocolate mini treats.

### **Chocolate in Emirates Lounges**

Emirates Lounges service homemade Emirates chocolate ice cream, signature Costa Coffee hot chocolate and an array of Emirates MasterChef creations. These include a white chocolate and passionfruit nectar cake, rich chocolate macarons and indulgent dark chocolate cake amongst many others.

The new Emirates First Class dessert trolley elevates the experience further with Valrhona Grand Cru chocolate truffles featuring Jivara 40 percent and Guanaja 70 percent, chocolate-coated madeleines and exquisite desserts like a crunchy milk chocolate cake with hazelnut praline and a luscious roasted banana, chocolate and caramel cake.