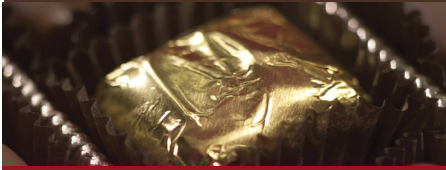


About Utah Truffles



History

- 1993 - Utah Truffles began its journey in Alpine, Utah, in another company's candy factory after hours.
- 1998 - Moved from producing the product after hours in Alpine to a small candy shop in Sandy, Utah.
- 2003 - Utah Truffles moves into its own small space in Draper, Utah.
- 2004 - Utah Truffles begins private labeling its chocolates. Su Casa and El Sol restaurants were the first to private label truffles.
- 2006 - Utah Truffles creates the truffle candybar in seven flavors.
- 2008 - Utah Truffles expands into a larger facility in Salt Lake City Utah order to meet growing demand.
- 2011 - Yet to be written, but great things to come.

Truffle Philosophy

Our philosophy at Utah Truffles is simple. Premium ingredients, a unique process, and a specialized focus create unbelievably delicious truffles.

Premium Ingredients - Utah Truffles are made from fine Belgian chocolate and are **all natural** and **gluten free**. There are no artificial preservatives, trans-fats, or artificial flavors. The chocolate is selected for its smooth taste and silky texture. The truffles come in seven amazing flavors: Almond, Pure Chocolate, Espresso, Mint, Orange, Raspberry, and Toffee (toffee contains vanillin, an artificial ingredient). The flavors are added to enhance the taste of the chocolate, not hide it. The proper combination of these ingredients creates a sensational flavor experience.

Unique Process - In the beginning access to facilities and equipment was limited. Working around these limitations required bootstrapping and innovation that eventually lead to a unique production process. This process enables us to create a truffle with a large truffle center and a unique melt away texture.

Specific Focus - We only make truffles. Focusing specifically on truffles allows us to take the time and care required to make a great truffle. This focus, in addition to the process, enables us to be extremely efficient. This efficiency is one of the keys to the value of the Utah Truffles experience that is gourmet quality chocolate at an everyday price.

We love chocolate and we love Utah. We are an organization that is proud to be a part of this wonderful state. We use the Utah name with pride and respect. It is our hope that our feelings for Utah and for chocolate are reflected in each one of our truffles.

5060 West Amelia Earhart Drive
Suite B
Salt Lake City, Utah 84116

Phone: 866-986-2738
Fax: 801-505-6892
www.utahtruffles.com



Private Label

Customize

Make a deliciously lasting impression on your customers, vendors, employees, or anyone else important to your organization. For as little as a quarter a chocolate you can give them an incredible treat with your organization's logo right on the front.

There are two parts to the private label program. The first is the up front purchase of the wrappers. Due to the nature of printing the labels, the minimum quantity order for the wrappers is 20,000. Because of the up front commitment required, Utah Truffles will reduce the price of the chocolate by up to 50% off of the suggested retail price.

Bite Sized:

20,000 @ \$0.05 per wrap = \$1000 up front and \$0.20 per chocolate
20,000 @ \$0.025 per wrap = \$500 up front and \$0.25 per chocolate

Bar Sized:

10,000 @ \$0.10 per wrap = \$1,000 up front and \$60 per bar
10,000 @ \$0.05 per wrap = \$500 up front and \$0.70 per bar

We'll store the wrap and you can order your chocolates when you need them. The price of the chocolate is guaranteed for eighteen months, or until the wraps are used up, whichever comes first.



Current Customers

- All About Smiles
- Ballard Spahr
- Christopherson Travel
- Daisy Maids
- El Sol Restaurant
- Geckos
- Lion House
- Park City Oral Surgery
- Snow Christenson and Martineau
- Su Casa Restaraunt
- Suehiro
- Telluride Ski Resort
- The Atrium

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Get Started

Checklist

Steps

- Submit Logo
- Include organization's info
- Sign off on proof
- Sit tight for two weeks
- Order chocolate
- Watch your customers, employees, and vendors enjoy
- Sit back and take all the credit

□ Submit your organization's logo - E-mail an editable version of your organization's logo to artwork@utahtruffles. Logo should be high resolution and in .pdf, .ai, .eps, or .cdr formats.

□ Include organization's information - Include in the body of the E-mail color schemes, information such as web site and phone number, and which flavors of truffles you will be ordering. If you are planning on ordering only one flavor then the flavor will be printed on the wrapper. If you want to mix it up, the wrapper will only read truffle or premium truffle. It will be up to you to keep track of the flavors.

□ Sign off on proof - Within one business day of submitting the artwork, a proof of the wrapper layout will be E-mailed back to you for your review. Check for incorrect information, possible spelling errors, and color schemes. Send the proof back with corrections, suggestions or approval.

□ Sit tight for two weeks - Once the artwork has been approved it will be sent to the printer for pre-press and printing. There will be one more proof to sign off on before the plates are cut and the wrappers are run. This step usually takes eight to ten business days.

□ Order chocolate - Once the wrappers have arrived we will notify you that they are ready to go. You can now order the truffles in your own packaging. Orders need to be in minimums of 500 pieces or 240 bars per order.

□ Watch your customers, employees and vendors enjoy.

□ Sit back and take all the credit.

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