



### **A few words about shipping from the Arizona desert:**

We take great pride in our craft and offering you a unique chocolate experience. And, of course, you want your chocolate to arrive in pristine condition so you can properly enjoy (and maybe even share?) your chocolate.

### **Here's how we protect your chocolate:**

\* **Orders are filled within 7 days.** In the current environment, to minimize trips we make to the post office, **we are currently only shipping orders one day each week, usually Tuesday or Wednesday, depending on the weather.**

\* Most packages will be shipped in a USPS 2-day medium sized box. Inside, your chocolate will be protected as necessary with insulated foil and/or frozen gel packs, depending on the weather. For orders that require a larger box, we will contact you to confirm any additional shipping cost before processing your order. The cost of shipping reflects our actual cost to ensure safe delivery of our small batch craft chocolate for you to enjoy. We are happy to quote a rate for overnight shipping if you prefer.

### **Now, here's how you can help:**

\*We know that you might want your gift to be a surprise, but the best thing you can do is to **make sure that someone will be home to take the package inside when it is delivered.**

\*We will share the USPS tracking number with you. **Please share the tracking number with the recipient,** or at least let them know that a perishable package is coming.

**\*The biggest risk of your chocolates melting is if the box sits outdoors after being delivered.**

**\*If someone may not be home, we recommend either shipping to a business address or requesting (when you place your order with us) that your package be held for pick up at the Post Office, so that the package is not left outdoors.**

In any case, we cannot be held responsible for incorrect or incomplete addresses, packages that do not arrive on time or that are left outdoors or in a mailbox or are otherwise subjected to the elements, including rain, snow or the heat of the sun.

### **Names, Addresses, Emails & Phone Numbers:**

\*In the section for Shipping Information, if this is a gift, please insert YOUR OWN EMAIL ADDRESS, not the gift recipient's. Otherwise, the recipient will receive the order confirmation/receipt.

\*Provide the recipient's name & address for shipping purposes, just not their email address if this is a gift.

\*The phone number provided can be either the sender or the recipient. We will only use the number in the unlikely event there is a delivery issue. We do not retain this information.

Shipping Information

[Sign In with Existing Account](#)

**If this is a gift, provide  
YOUR OWN EMAIL →**

Full Name	John Smith		
Email	email@example.com		
Phone	(555) 555-5555		
Street Address	123 Main St	Apt/Ste	
Zip Code	94103		
City and State	San Francisco	CA	

Payment Information

[Use Gift Card or Promo Code](#)

Card Number	1234 5678 9012 3456		
Card Details	MM/YY	CVV	ZIP

### **Ingredients/Allergens:**

\*Our single-origin dark chocolate bars contain only cocoa beans (most of which are organically certified), organic cane sugar and a small amount of cocoa butter (which we press in-house from the same beans used in each origin bar).

**\*All of our dark chocolate bars are vegan, gluten free and dairy free.**

\*Most of our filled chocolates are also gluten free, although most do contain fresh, local dairy cream.

**\*We do not use soy or corn syrup in any of our products.**

\*Our milk chocolate is crafted with the same ingredients as our dark chocolate with the addition of organic whole milk. However, separate equipment is used from the stage that milk is added through to the finished product so there is **no dairy in direct contact with our dark chocolate.**

\*Our products are **made in a facility that handles tree nuts and peanuts.**

\*Please contact us if you have any further questions about ingredients.

### **Storage & Shelf Life:**

\*All chocolate should be stored in a cool/dry place Best temperature range is between 55 – 73 degrees.

\*Our dark chocolate bars have a shelf life of over one year.

\*Our milk and white chocolate bars have a 6 month shelf life.

\*Our filled chocolates (truffles/bonbons) should be enjoyed within 2 weeks.

**Thanks so much for checking out our online store. If you have any other questions, please contact us at [info@zakschocolate.com](mailto:info@zakschocolate.com) and we will work together to meet your chocolate needs.**

**Cheers & Chocolate!**