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Savor California



Some of the tins of chocolate from Bridge Brands:

Landmark Collections, perfect travel mementoes for chocolate lovers (above, right)

Wine Lover's Chocolate, each type paired with a wine variety (above, left)

CocoaVinoso, round tins of chocolate matched to wine varieties (right, top)

Coffee Lover's Chocolate and Tea Lover's Chocolate

Other series:

Book Lovers Chocolate
Sports Lovers Chocolate
Chocolate By Numbers (right, bottom)

Got milk? Chocolate series includes:

S'Mores Kit
Chocolate Flavored Straws
Got milk? Chocolate Tim

Desserts & Confections

Bridge Brands Chocolate



Mike Litton's father was a pilot for Pan American Airways when it was the premier international airline, so while Mike was born in New York, high school and summers were spent in Europe.

Later it was natural that his professional life was international as well. He had a varied and interesting career as a commodities broker, which took him to both Europe and the Middle East, trading in all kinds of products.

After years of international living, Mike founded Bridge International in the United States to import and export commodities, including cocoa butter, cocoa liquor and cocoa beans for all the major players in the chocolate business.

"Commodities trading is a very volatile business," Mike explained. "Being the middle man in international transactions, you're very affected by currency fluctuations, the rise and fall of country's economies, crop yields, prices. The business is constantly changing."

Mike reached a point in his life where he wanted to develop a product that he could build. "I inherited an interest in building from my father, and we both were involved in real estate. Now I wanted to build something that would grow out of my background as a commodities trader."

"I had gotten to know the cocoa industry, both here in the US and abroad, and I was more and more interested in it, so we trademarked 'San Francisco Chocolate Factory,'" Mike says. "We had an intern from University of California at Berkeley doing some market research for us, and we



To contact Bridge Brands Chocolate

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The small chocolate disks in the tins of Bridge Brand Chocolates have such a delicious, rich quality that just a few pieces will satisfy. No need to eat a whole bar.

The tins not only keep your chocolate stash perfectly, but once you have eaten all the chocolate, they are very attractive containers for all sorts of bits and pieces.

sent her down to Fisherman's Wharf in San Francisco to find out what types of things were being sold to tourists. Out of that research came the tins decorated with San Francisco icons."

But Mike wasn't satisfied with beautiful packaging. His experience with the cocoa industry made him very discriminating about chocolate, and quality and value of the chocolates in his tins were both important to him.

After that his imagination really took off. Of course, the Wine Country is another draw for visitors to Northern California, so the next series was Wine Lovers Chocolate. "The team at Bridge Brands stopped work early one day, and we all sat at a big table to taste different varieties of wine and 6 different dark chocolates. We came up with the perfect match for each chocolate."

Even people who think they don't like wine with chocolate have changed their mind with these. "We were interviewed on a San Francisco radio show and were followed by a well-known wine writer who stated that he wasn't a fan of wine and chocolate. But when he tasted these, he admitted that they pairings worked! We had an on-air conversion!"

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