

TT Chocolates

Design	TypeType
Release Date	Apr 06, 2015
Update Date	July 01, 2019
Publisher	TypeType
Styles	14 styles
File Formats	otf, ttf, woff, eot, svg

About TT Chocolates

We are glad to present you the completely updated TT Chocolates font family. Initially, we just wanted to freshen up and modernize a popular typeface, but in the process of work, it became clear that we could not just do with simple edits—and this was how a completely revised TT Chocolates 2.0 font family appeared.

First, we have split all the capital letters into groups and changed their proportions toward the more traditional proportions typical of Roman capital type. After that, we increased the height of lowercase characters by 15%, while reducing the length of their ascenders and descenders.

We've also worked on the design of the letters: slightly increased the opening of the aperture, reduced the bleeds in roundings and changed the proportions of round characters. We corrected each contour in every character, and some letters in the font were simply drawn anew. We also revised the weight distribution, expanded the palette of faces, and created the optimal interpolation between weights.

Now the font family consists of 7 weights and 7 obliques. The number of glyphs in each of the font has increased to 629 glyphs. The full list of OpenType features: frac, ordn, ccmp, locl, sups, numr, dnom, sinf, onum, lnum, tnum, pnum, liga, dlig, case, salt, ss01, ss02, calt.

Especially for your convenience, we have divided the stylistic alternates into two sets: the letters a, g are located in stylistic set 01, and the letters l, i, y are in the second stylistic set. This solution allows you to turn them on independently of each other. We also did not forget about standard and discretionary ligatures, old-style figures and other useful features.

After all the updates, TT Chocolates has become a sturdy text sans-serif with a wide palette of characters, dense typesetting, very balanced proportions. Thanks to the manual TrueType hinting, TT Chocolates is also perfect for using on the web.

1 2 3

TT Chocolates Medium 170 pt

A a B b

About TT Chocolates

TT Chocolates is available in 7 weights:
ExtraLight, Light, Regular, Medium, DemiBold,
Bold, ExtraBold. And 7 true matching italics.

Weights

TT Chocolates ExtraLight

TT Chocolates Light

TT Chocolates Regular

TT Chocolates Medium

TT Chocolates DemiBold

TT Chocolates Bold

TT Chocolates ExtraBold

Italics

TT Chocolates ExtraLight Italic

TT Chocolates Light Italic

TT Chocolates Italic

TT Chocolates Medium Italic

TT Chocolates DemiBold Italic

TT Chocolates Bold Italic

TT Chocolates ExtraBold Italic

Examples

The word "chocolate" is derived from the Classical Nahuatl word chocolātl. Chocolate is a usually sweet, brown food preparation of roasted and ground cacao seeds.

TT Chocolates ExtraLight 16 pt

The earliest evidence of chocolate beverages dating to 1900 BC. The majority of Mesoamerican people made chocolate beverages, including the Maya and Aztecs.

TT Chocolates Light 16 pt

Many candies are coated with sweetened chocolate. Chocolate bars, either made of solid chocolate or other ingredients coated in chocolate, are eaten as snacks.

TT Chocolates Regular 16 pt

Much of the chocolate consumed today is in the form of sweet chocolate, a combination of cocoa solids, cocoa butter or added vegetable oils, and sugar.

TT Chocolates ExtraLight Italic 16 pt

The seeds of the cacao tree have an intense bitter taste and must be fermented to develop the flavor. After fermentation, the beans are dried, cleaned, and roasted.

TT Chocolates Light Italic 16 pt

Milk chocolate is sweet chocolate that additionally contains milk powder or condensed milk. White chocolate contains cocoa butter, sugar, milk, but no cocoa solids.

TT Chocolates Italic 16 pt

Examples

Once the cocoa mass is liquefied by heating, it is called chocolate liquor. The liquor also may be cooled and processed into cocoa solids and cocoa butter.

TT Chocolates Medium 16 pt

Chocolate is also used in cold and hot beverages, such as chocolate milk and hot chocolate, and in some alcoholic drinks, such as creme de cacao.

TT Chocolates DemiBold 16 pt

Gifts of chocolate molded into different shapes are traditional on certain Western holidays, including Christmas, Easter, Valentine's Day, and Hanukkah.

TT Chocolates Bold 16 pt

Chocolate is one of the most popular food types and flavors in the world, and many food-stuffs involving chocolate exist, particularly desserts.

TT Chocolates Medium Italic 16 pt

West African countries, particularly Côte d'Ivoire and Ghana, are the leading producers of cocoa in the 21st century, accounting for some 60% of the world.

TT Chocolates DemiBold Italic 16 pt

There are a lot of popular chocolate desserts, including cakes, pudding, mousse, chocolate brownies, chocolate chip cookies and many others.

TT Chocolates Bold Italic 16 pt

Examples

Powdered baking cocoa, which contains more fiber than it contains cocoa butter, can be processed with alkali to produce dutch cocoa.

TT Chocolates ExtraBold 16 pt

Baking chocolate, also called bitter chocolate, contains cocoa solids and cocoa butter in varying proportions, without any added sugar.

TT Chocolates ExtraBold Italic 16 pt

Supported languages

TT Chocolates supports more than 80 languages including Western, Central, Northern European languages and most of cyrillic.

Albanian	Filipino	Macedonian	Spanish
Basque	Finnish	Moldavian	Swahili
Belarusian	French	Norwegian	Swedish
Bosnian	Gaelic	Polish	Turkish
Breton	German	Portuguese	Turkmen (Latin)
Corsican	Hungarian	Romanian	Ukrainian
Croatian	Icelandic	Russian	Zulu
Czech	Indonesian	Sámi (Lule, Southern)	and others
Danish	Irish	Serbian	
English	Italian	Slovak	
Estonian	Latvian	Slovenian	
Faroese	Lithuanian		

Шоколад — кондитерское изделие на основе масла какао, являющееся продуктом переработки какао-бобов, богатых теоброминном и кофеином.

TT Chocolates Light 65 pt
Russian

Languages

O chocolate é um alimento feito com base na amêndoa fermentada e torrada do cacau. Sua origem remonta às civilizações pré-colombianas da América Central. A partir dos Descobrimentos, foi levado para a Europa, onde se popularizou, especialmente a partir dos séculos XVII e XVIII. Atualmente os maiores produtores estão na África Ocidental.

Portuguese

Schokolade ist ein Lebens- und Genussmittel, dessen wesentliche Bestandteile Kakaoerzeugnisse und Zuckerarten, im Falle von Milkschokolade auch Milcherzeugnisse sind. Schokolade wird in reiner Form genossen und als Halbfertigprodukt weiterverarbeitet. Das Wort leitet sich vom Namen des kakaohaltigen Getränks ab, dem xocóatl der Azteken.

German

Čokoláda je potravina, ktorá sa vyrába z plodov kakaovníka a patrí medzi najpopulárnejšie sladkosti na svete. Slovo čokoláda má pôvod v jazyku Nahuatlov, pôvodných obyvateľov stredného Mexika, kde sa kakaovník pestoval už pred tritisíc rokmi. Výsledný produkt je známy ako „čokoláda“. Tento produkt je v mnohých krajinách známy ako kakao.

Slovak

Suklaa on ruoka- ja nautintoaine. Suklaata valmistetaan lisäämällä kaakaopavuista valmistettavaan kaakaomassaan yleensä sokeria ja maitosuklaan tapauksessa myös maitoa tai maitojauhetta, erilaisia mausteita sekä koostumusta parantavia aineita. Suklaata käytetään sellaisenaan kiinteässä muodossa, makeisten raaka-aineena, ruoanlaitossa mausteena.

Finnish

möst
ñěcěssăry
lāṅgŭåğęs
şùppôrt

TT Chocolates Medium 110 pt

Glyphs

Basic Character Set

Mathematical Symbols

- + < > ≤ ≥ = ≠ ~ ≈ ¬ ± × ÷ · · N ° # % ‰

Currency

¤ € \$ ¥ ₱ £ ¢ ¢ ¢ ¢ ¢ ¢

Arrows

← ↑ → ↓ ↖ ↗ ↘ ↙

Diacritics

ˆ ˜ ˘ ˙ ˚ ˛ ˜ ˝ ˞
c s

Basic characters

A B C D E F G H I
J K L M N O P Q R
S T U V W X Y Z
a b c d e f g h i j k l m n
o p q r s t u v w x y z
0 1 2 3 4 5 6 7 8 9

TT Chocolates Medium 80 pt

Examples

TT Chocolates
Regular 42 pt

Chocolate is made in the form of a liquid, paste, or in a block, or used as a flavoring ingredient in other foods.

TT Chocolates
Regular 32 pt

The word "chocolate" entered the English language from Spanish in about 1600. The term "chocolatier", for a chocolate confection maker, is attested from 1888.

Examples

TT Chocolates
Regular 24 pt

Chocolate makers use harvested cacao beans and other ingredients to produce couverture chocolate. Chocolatiers use the finished couverture to make chocolate candies.

TT Chocolates
Regular 18 pt

Chocolate has been prepared as a drink for nearly all of its history. For example, one vessel found at an Olmec archaeological site on the Gulf Coast of Veracruz, Mexico, dates chocolate's preparation as early as 1750 BC.

TT Chocolates
Regular 12 pt

On the Pacific coast of Chiapas, Mexico, a Mokaya archaeological site provides evidence of cacao beverages dating even earlier, to 1900 BC. The residues and the kind of vessel in which they were found indicate the initial use of cacao was not simply as a beverage. The white pulp around the cacao beans was used as a source for an alcoholic drink.

TT Chocolates
Regular 8 pt

Unsweetened chocolate, often called "baking chocolate", contains primarily cocoa solids and cocoa butter in varying proportions. Unsweetened chocolate is pure chocolate liquor, also known as bitter or baking chocolate. It is unadulterated chocolate: the pure, ground, roasted chocolate beans impart a strong, deep chocolate flavor. It is typically used in baking or other products to which sugar and other ingredients are added. Raw chocolate, often referred to as raw cacao, is always dark and a minimum of 75% cacao.

A R O

M A T

I C S

TT Chocolates
Medium 170 pt

OpenType features

Deactivated

Activated

Tabular Figures

0123456789

0123456789

Proportional Figures

0123456789

0123456789

Tabular Oldstyle

0123456789

0123456789

Proportional Oldstyle

0123456789

0123456789

Numerators

H0123456789

H⁰¹²³⁴⁵⁶⁷⁸⁹

Denominators

H0123456789

H₀₁₂₃₄₅₆₇₈₉

Superscripts

H0123456789

H⁰¹²³⁴⁵⁶⁷⁸⁹

Scientific Inferiors

H0123456789

H₀₁₂₃₄₅₆₇₈₉

Fractions

1/2 1/4 1/3 1/5 2/5

½ ¼ ⅓ ⅕ ⅔

Ordinals

2^{ao}2^{ao}

Case Sensitive

({[H]})

({[H]})

Standard Ligatures

ff fj fi ffi fl ffl

ff fj fi ffi fl ffl

Discretionary Ligatures

ch ck ct sp st

ch ck ct sp st

OpenType features

Deactivated

Activated

Stylistic set 01 (Stylistic alternates)

áãgğĝ

áãgğĝ

Stylistic set 02

İıayÿ̀

İıayÿ̀

Localization

IJ ij Ŧŧ L·L

IJ ij Ŧŧ L·L

Glyph composition

å+´ æ+´

å æ

Stylistic sets

Stylistic alternates are divided into two sets: the letters a, g are located in stylistic set 01, and the letters l, i, y are in the second stylistic set. This solution allows you to turn them on independently of each other.

Default characters

Imagine crispy waffle

Stylistic set 01 (stylistic alternates)

Imagine crispy waffle

Stylistic set 02

Imagine crispy waffle

Discretionary ligatures

Discretionary ligatures have more decorative nature and covers a big kit of fractions. You can view all available discretionary ligatures in the Glyph panel. To activate them please use the appropriate option via the OpenType panel.

Cracker, strudel
and chocolate
spread.

TT Chocolates Medium 80 pt

Proportional oldstyle

12 - 12

The worldwide consumption of chocolate every year is estimated to be at least 7.2 million metric tons. The net sales of Mars Inc., a leading producer of chocolate productions, is over \$17 billion every year. Hershey's chocolate accounts for another \$3.7 billion in sales.

Tabular figures

12 - 12

50% of the world's chocolate retail sales occur on the European continent. The United States accounts for 20% of the world's chocolate consumption. Women [91%] prefer to eat chocolate more than men [87%]. The average European citizen will each eat around 24 pounds a year.

Tabular oldstyle

12 - 12

Asian markets are expected to hold a 20% share of the global chocolate market by 2016. On the average Valentine's Day, nearly \$400 million of chocolate is purchased around the world, accounting for 5% of the industry's total sales.

About TypeType

TypeType company was founded in 2013 by Ivan Gladkikh, a type designer with a 10-year experience and Alexander Kudryavtsev an experienced manager. In the past 5 years we've released more than 40 font families, and the company has turned into a type foundry with a harmonious team.

Our mission is to create and distribute only carefully drawn, thoroughly tested, and perfectly optimized typefaces which are available to a wide range of customers.

Our team unites people who represent different countries and continents. Thanks to such cultural diversity, our projects are truly unique and global.

Contact us

TypeType Foundry
197101, Russia, St. Petersburg
Aptekarskiy pr., d. 2, bld. 3, of. 7

commercial@typetype.org
www.typetype.org

Copyright © TypeType Foundry 2013-2019.
All rights reserved.
For more information about our fonts
please visit TypeType Foundry website
www.typetype.org