

z o t t e r

CHOCOLATE



BEAN
to BAR



2022
2023



100% ORGANIC + FAIR + BEAN-TO-BAR

Our entire business is Fair Trade verified. We are a member of WFTO – the World Fair Trade Organization, which is the umbrella organization for global fair trade. The WFTO monitors business compliance with the 10 principles of fair trade like transparency, respect for the environment, the payment of fair prices and no use of child labour among others. For more on this, go to www.zotter.at/fair-trade and www.wfto.com

100% BEAN-TO-BAR: Zotter chocolates are produced starting from the bean in our bean-to-bar chocolate factory.

All the ingredients for the chocolate come from ORGANIC cultivation. The number of the organic board of control serves as identifying information. ORGANIC control number: AT-BIO-402

The protection of the environment is a very important aspect of our corporate philosophy. Our environmental protection and our environmental measures are ISO 14001 and EMAS certified. EMAS-certified companies are recorded in a Europe-wide register and are regularly checked and monitored on a national level by environmental experts approved by the environment department.

You can find our environmental declaration in German online at www.zotter.at

WWW.ZOTTER.AT

STORAGE ADVICE

We do not use any artificial stabilizers or preservatives. For this reason, our goods are more temperature sensitive than other high-quality chocolate products.

Ideally you should store Zotter chocolates in a cool and dry place where the temperature is between 16 °C and 18 °C.

You should not put the chocolates into a fridge. This way they would lose their substance because the humidity would let the sugar crystallise. If the temperature is too high, though, it will result in the emission of cocoa butter which will settle as a white film on the surface of the chocolate. The loss of the cocoa butter will dry out the chocolate – hence, the flavour of the chocolate will suffer.

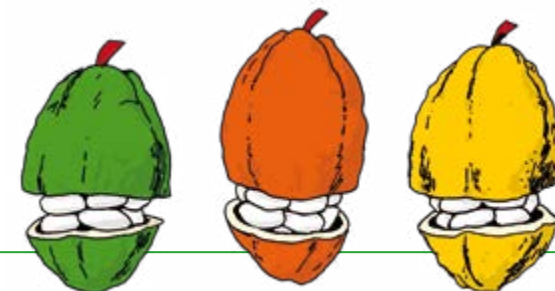
ORGANIC SOY LECITHIN

Zotter uses lecithin exclusively from controlled organic cultivation. Organic soy lecithin is guaranteed free from genetic engineering and protects the environment because no rainforests are cleared for its cultivation.

DESIGN

Designed by Andreas H. Grätze

We use certified paper without glossy coating and environmentally friendly colours for the packaging.



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z o t t e r CHOCOLATE



More than 500 flavours

30 years of hand-scooped chocolates. The very first hand-scooped chocolates were created in 1992, and at the time, this way of manufacturing chocolate was completely new. Without any moulds, we spread chocolate and fillings on long tracks, layer by layer, in order to develop new flavours, combine existing ones and create the odd flavour explosion. The 70-gram shape was also new, as were Andreas H. Gratze's designs for the chocolate wrappers. Those little pieces of art always stand out with their humour and their stylistic virtuosity. None of this has changed since, making our hand-scooped chocolates as unique as they are.

Hand-scooped chocolates are in focus this season. Together with my daughter Julia, we've again created many new hand-scooped flavours: classics like *Poppy Seed & Cherry* and *Vanilla + Crisps* and innovative flavours like *PawPaw* hailing from the South Tyrol. New in our range are also many hand-scooped chocolate minis and mini gifts like *Thank You* or *Stress Stopper*. And our *Mitzi Blue* appears in an entirely new design, featuring small product images on the wrappers.

All in all, we produce around 500 different chocolate flavours. We love our variety: hand-scooped chocolates, pure Labookos, drinking chocolates, fine flavour mini light bulb couvertures, colourfully decorated *Mitzi* chocolate discs, chocolate-covered fruit and nuts as *Balleros*, and much, much more. We employ around 220 people in our family business, who make all those sweet dreams a reality by hand.

naturally organic + fair

We love developing new chocolates and are dedicated to constant research – that's our passion. In our bean-to-bar factory, we produce each chocolate from the cacao bean to the finished chocolate bar, and we also insist on fair traded, organic cacao of the highest quality. We regularly travel to the cacao growing regions in order to meet our cacao producers. Julia has just recently been to the Caribbean, the Dominican Republic and also – for the first time – to the west African nations of Ghana, Togo and São Tomé and Príncipe.

Our family business counts among the most sustainable businesses in Austria: our entire production line is organic and fair because we care about what happens to humans and our environment. 100% of our production runs on green energy, we use environmentally friendly packaging, all our employees are offered a free, organic lunch menu, and much more.

We hope you live on the sweet side of life!
The Zotter Family

Sepp Zotter

Julia Zotter

Ulrike Zotter

Michael Zotter

Valerie Zotter

ALL OUR NEW PRODUCTS AT A GLANCE



ZOTTER'S NEW RANGE WITH ENGLISH-LANGUAGE PACKAGING

HAND-SCOOPED CHOCOLATES

5 new hand-scooped chocolates:

Amalfi Lemon & Sage Marzipan – refreshing & vegan, featuring aromatic Amalfi lemons and deliciously soft sage marzipan.

Brown Butter Toffee – with a caramelly, soft toffee filing!

Eggnog – with our homemade egg liqueur

Poppy Seed & Cherry – an amazing pairing with a soft pink cherry filling and delicious poppy seed and almond praline.

Vanilla + Crisps – an exciting vanilla filling with crispy almond brittle.

9 hand-scooped chocolates, also available with English-language wrappers:

Blueberries & Lemon, Caramel "Fudge", Chestnuts + Rum, Cognac + Coffee, Fig & Port, Orange Liqueur, Peanut Crunch "with Salt", Plums & Rum, Praline + Cookies

Chocolate Banana – chocolate for school – new project in Madagascar where we finance school lunches for 770 children – in cooperation with the »Jugend Eine Welt« charity.

2 new gift chocolates:

In a new design + new flavour: **For the Best Employee in the World!** With cherries + pumpkin marzipan.

1 new gift chocolate in English: **Stress Stopper** – Blue Poppy Seed

HAND-SCOOPED CHOCOLATE MINIS

5 mini chocolates with a statement: **For Good Ones, For You, Lucky Charm, Stress Stopper, Thank You.**

LABOOKO

2 dark Labookos, also available with English-language wrappers:

72% Opus 5 – a top cuvée with rare cacao varieties from five different countries.

Limited Edition: only available for 1 year.

72% Panama – a single origin chocolate with a 72% cacao content.



NEW PRODUCTS IN OUR GERMAN-LANGUAGE SELECTION

HAND-SCOOPED CHOCOLATES

7 new hand-scooped chocolates:

"Kulfi" Pistachios, Almonds and Cardamom – an indulgent journey to India inspired by the local traditional Kulfi ice cream.

Miso Caramel & Sesame – butter caramel, sesame praline with poppy seed miso, which lends it an Umami kick and pleasantly salty notes.

Muscaris Marzipan – white wine & grappa by Zotter in yummy marzipan and milk chocolate.

PawPaw – an innovation featuring pawpaws, freshly harvested in the South Tyrol, which taste like a mix of banana, mango and vanilla.

Sea Buckthorn & Quince – a sublime creation with a refreshingly delicate quince jelly.

Sunflower & Golden Cherry – that's the vegan spirit! Featuring a fruity cherry layer and some fine praline.

A Warm Welcome – say hello with poppy & cherry

HAND-SCOOPED CHOCOLATE MINIS

7 popular hand-scooped chocolate minis in a 20g format: **Almond and Marzipan,**

Berry Marzipan, Blueberries & Lemon, Caramelised Nuts, Cherries + Pumpkin

Marzipan, Choco Bee, Honey Nuts.

MITZI BLUE

1 new flavour: **Rainbow** – milk chocolate and white chocolate decorated with colourful, crispy chocolate fruit.

A new design for all 8 flavours: Crispy Caramel, Dark Secrets, Heaven of Love, Heavenly Milk, Rainbow, Rock 'n' Roses, Thank You, Totally Nuts.

BALLEROS

1 new flavour: **Snack Mix VEGAN** – 4 mixed flavours: the colourful, vegan snack indulgence with nuts, berries and ginger.

CLASSIC

1 new flavour: **White Chocolate with Berries** – fruitily enhanced with lots of raspberries, cranberries and blueberries.

CREMA

2 new flavours: **Crunchy Nut** – the crunchy, sweet hazelnut praline mousse.

Pumpkin Seed Crema – a green praline mousse made with pumpkin seeds, the regional delicacy from Austria's Styrian province, and it's completely vegan to boot.

CAKE IN A JAR

1 new flavour: **Chocolate and Nuts Cake** – a delicious vegan cake with dark chocolate and hazelnuts.

30 years of hand-scooped chocolates!



Where it all started and where it's going: a conversation with the Zotter family, inventors of the hand-scooped chocolate, and art designer Andreas H. Gratze.

In 1992, the first ever hand-scooped chocolates were created in the back room of your patisserie in Graz, Austria. What flavour were they and how did it all begin?

Josef Zotter: Innovation is often borne out of the need for solutions. That's what happened with our hand-scooped chocolates. We were already producing bonbons and chocolates at our patisserie, but we did it the classic way, using casting moulds. At the time I received a large order which I wouldn't have been able to fulfil in time as I didn't have enough moulds. So I had the idea to make one large chocolate bar and just break it up into smaller ones. I spread the chocolate onto a large board, sprinkled it with pumpkin seeds and spices and then added layer upon layer. Our client was absolutely delighted, some journalists even dropped by, and everyone wanted to know exactly what my process was. I tried to explain it to people simply, so I said: layer by layer, just like with *hand-scooped* paper (handmade + scoop) – and that's how my idea got its name.

Andreas H. Gratze, you've been Zotter's art designer since 1994 and have turned their wrappers and packaging into veritable pieces of art. Each piece of packaging was designed by you, from way back when until today. Where does your inspiration come from?

Andreas H. Gratze: The ingredients Sepp (Josef Zotter) uses are extremely innovative, which on its own fosters lots of ideas, but usually, my entire environment influences my drawings. Each design tells a story, that's my motivation. And with each new flavour, I can create a whole new story.

Of all the ones you've done, what are your favourite designs?

Andreas H. Gratze: There are so many, but if put on the spot, I would say "Apple-Barberry" and "Rose and Basil".

Zotter has been doing fair trade since 2004. In 2006, you've switched the entire range to organic, and you've been producing your chocolates bean-to-bar since 2007. What are the reasons for those decisions?

Ulrike Zotter: Our cacao journey to Venezuela was pivotal, that was in 2001. We asked ourselves: what are we contributing, how can we make a difference? That's why we shifted everything to reflect fair trade. Organic products are our general philosophy, that particular shift just took a bit longer, as we were already using a large number of ingredients at the time, so we had to wait for each one to be available as an organic product. Whenever we make a decision, we go all or nothing, so it's never just part of the business, but always 100%. Bean-to-Bar has always been our dream. Until then, only white, milk and dark chocolates were available, and so we thought there was so much potential for other possibilities. Our bean-to-bar production gives us so many options, so much development potential as well as direct contacts to our raw material suppliers.



Julia Zotter visiting the cacao producers in Ghana, Togo, São Tomé and Príncipe and the Dominican Republic.



Freshly harvested: cacao from the Dominican Republic.

30 years of hand-scooped chocolates. How many formulas and new recipes does that make over the years?

Josef Zotter: Oh, that'll be a lot, I would guess we must have created around 1500 recipes at this point.

You tend to develop new flavours together with your daughter Julia. Don't you ever run out of ideas?

Josef Zotter: No, because the spectrum is so versatile. Julia also often introduces new trends. That's the beauty of two generations working together. And the energy and drive in our product development definitely come from her.

Julia Zotter: Compared to 30 years ago, the advantage we now have is being able to produce each layer ourselves. We manufacture everything in-house: the chocolate, the fruit fillings, the pralines, the caramel, the marzipan, the brown butter toffee. We are able to come up with textures which wouldn't have been possible 30 years ago.

Michael and Julia, you've grown up with chocolate, you've been working in the family business for years, and you represent Zotter's future. Why did you choose to be part of the family business, and what are your priorities?

Michael Zotter: We know the business inside and out and are its oldest employees, so to speak. I'm 33 years old, Julia is 34. I was born in 1988 while my parents achieved record profits with their patisserie. We were born into this business, so to us, it's our natural environment. Not being superficial is very important to me. If there's a question about a product, I want to be able to provide an answer as opposed to saying, oh, I'm not sure, that bit is done by a different company. For the future, we envision the business as only increasing in size to the point where we still have sufficient oversight and are aware of each detail. I'm a perfectionist that way. We're 100% behind organic + fair, that's a given for us. And it's really lovely to be able to say that.

Julia Zotter: We know the business so well, it's not like a job we're obligated to do. We have so much freedom to create alongside our responsibilities. I decided on fully joining the business when we switched to organic and fair and when we did our first cacao trip where I met our partners – the farmers – for the first time. My priorities are the affinity with our suppliers, the organic + fair principles, environmental protection and transparency. We are a social enterprise, and the way we do things, you can actually see our actions having an effect. That's something you can definitely dedicate your life to.



HAND-SCOOPED CHOCOLATES • BRUSHED ON LAYER BY LAYER






hand-scooped CHOCOLATES

70 g bar
Sales unit: 10 pcs & 5 pcs
Available in more than 50 varieties
Shelf life: 6 months from production date
ORGANIC + FAIR + BEAN-to-BAR



30  years

The Original

Hand-scooped is a mixture of inventiveness and manual work. The hand-scooped chocolates are filled chocolates. The fillings are spread in layers on long tracks. During this process up to 6 different layers are combined and coated all around with chocolate. By combining different ingredients such as marzipan and cherry brandy, something new is created all the time - ideally a flavour explosion. Thanks to the wonderful compositions of taste and their unique design the hand-scooped chocolates have turned into a cult.















hand-scooped chocolates are created layer by layer

Josef Zotter invented the hand-scooped chocolate, constructed in layers by hand. The word "scoop" also represents the innovation and creativity inherent in hand-scooped chocolate bars. A masterly combination of ingredients produces a wide variety of singularly original chocolates.

Our bean to bar chocolate, created in-house, is spread and rolled out very thinly on 15 metre tracks while at the same time, assorted fine fillings and ganaches are prepared using over 400 organic ingredients. As soon as the chocolate has cooled down, it is topped with the filling. Before the next layer is applied it has to rest. Depending on the recipe, this process will be repeated several times. Sometimes roasted nuts, rum-soaked raisins or fruity chocolate flakes are scattered over the layers. Lastly, a thin chocolate coating is spread on top and then this gigantic piece of chocolate is cut into our classic 70g Zotter bars. The filling will sit for another day or two until it is finally













allowed to take a chocolate bath: it is covered top to bottom with chocolate to give it our characteristic chocolate coating and then travels to the cooling tunnel and from there straight to the wrapping station where Andreas H. Gratz's beautiful drawings await to envelop each individual bar.



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p>Amalfi Lemon & Sage Marzipan Dark chocolate 70% filled with sage marzipan and Amalfi lemon ganache So refreshing: a homemade, wonderfully fragrant lemon puree made from aromatic Amalfi lemons mixed with dark chocolate and a white rice couverture. It's topped with a deliciously soft marzipan layer enhanced with sage and covered in rich, dark chocolate with a 70% cacao content. Bella Italia goes vegan!</p>	16625 NEW	9006 4030 6981 2	9006 4030 6982 9	9006 4030 6983 6	dark chocolate 70%		VEGAN
 	<p>Amarena Cherry Milk chocolate 50% with Amarena cherry mousse In an Amarena-Macarena mood: a fruity Amarena cherry filling with little chunks of Amarena cherries that we've let steep for a while at our own pastry kitchen. All of this deliciousness is enhanced with a cherry couverture, a bit of marzipan and genuine vanilla and covered in a lovely milk chocolate with 50% cacao power.</p>	16510	9006 4030 5266 1	9006 4030 5267 8	9006 4030 5268 5	milk chocolate 50%		
 	<p>Amaretto-Marzipan Dark milk chocolate 60% filled with marzipan and amaretto La Dolce Vita: marzipan soaked in amaretto, on a layer of homemade almond praline. Almonds sweeten the life – in the marzipan, in the praline and in the almond liqueur whose scent beguiles the senses. Surrounded by dark milk chocolate with 60% of cacao content and a light sweetness of natural sugar.</p>	16263	9006 4030 2432 3	9006 4030 2433 0	9006 4030 2434 7	dark milk chocolate 60%	+	
 	<p>Blueberries & Lemon Dark chocolate 70% filled with blueberry ganache and lemon ganache Fresh + Fruity: a blueberry ganache, its stunning, blue colour and authentic taste derived entirely from natural fruit, combined with a refreshing citrus cream made from lemons and white chocolate. It is enveloped with a thin, white chocolate layer and covered in a high-percentage dark chocolate.</p>	16446 NEW IN ENGLISH	9006 4030 4529 8	9006 4030 4530 4	9006 4030 4531 1	dark chocolate 70%		
 	<p>Brown Butter Toffee Milk chocolate 50% with brown butter-ganache – A super soft toffee filling! For this choco, we create our very own brown butter chocolate by caramelising butter and milk powder without adding any additional sugar and turning it into a brown butter couverture. This we combine with caramel couverture, liquid brown butter, honey and milk to create a caramelly-soft toffee layer, which we then cover with milk chocolate with a 50% cacao content.</p>	16626 NEW	9006 4030 6984 3	9006 4030 6985 0	9006 4030 6986 7	milk chocolate 50%		
 	<p>ButterCaramel Milk chocolate 50% with butter caramel filling A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline whereas crunchy caramel crisps are busting in between the layers. And it's all covered in a delicious milk chocolate with a strong 50% cacao content.</p>	16056	9006 4030 1852 0	9006 4030 1385 3	9006 4030 1761 5	milk chocolate 50%		













++ Alcohol content over 2%: The alcohol serves as flavour carrier. Only pure distillates without any additions of flavouring agents are used.

+ Alcohol content under 2%: Just like in a cake, the alcohol serves to round off the flavour.

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	Caramel "Fudge" <i>White caramel chocolate filled with almond praline and caramel crisps</i> Sweet & hip: Fudge is the name of the trendy cream toffee which Americans and Australians adore. Zotter creates a tender almond praline fudge out of caramelised almonds. With caramel crisps and a coating of caramel chocolate.	16227 NEW IN ENGLISH	9006 4030 1628 1	9006 4030 1629 8	9006 4030 1864 3	caramel couverture		
 	Cherries & Pumpkin Marzipan <i>Dark milk chocolate 60% filled with cherry ganache and pumpkin seeds marzipan</i> – A cherry marzipan indulgence: a fruity-pink cherry filling, some refreshing lemon, a little marzipan and vanilla alongside a rich, green, super soft marzipan layer enhanced with pumpkin seed marrow. It's all coated in a milk chocolate with a boasting 60% cacao content.	16610	9006 4030 6628 6	9006 4030 6629 3	9006 4030 6630 9	dark milk chocolate 60%		
 	Cherry Brandy with Marzipan <i>Dark chocolate 70% filled with marzipan and cherry brandy</i> A dark chocolate with a 70% cacao content filled with cherry brandy. In the first layer the brandy melts together with marzipan and in the second layer with a light butter ganache.	16097	9006 4030 1170 5	9006 4030 1391 4	9006 4030 1777 6	dark chocolate 70%	++	
 	Chestnut + Cranberry <i>Chestnut milk chocolate filled with walnut praline and cranberry ganache</i> For chocolate hunters: a fruity-sweet cranberry filling with small cranberry bits on a seductive sweet walnut praline. It's covered with a homemade sweet chestnut couverture mixed with milk chocolate. Delicate & fruity!	16550	9006 4030 5785 7	9006 4030 5786 4	9006 4030 5787 1	chestnut milk couverture 40%		
 	Chestnuts + Rum <i>Chestnut milk chocolate with chestnut filling</i> Fine, sweet chestnut puree, tender-melting almond praline, honey, Amaretto and a generous dash of rum combine to make a seductive filling, covered with a combination of homemade sweet chestnut couverture and milk chocolate with 40% cacao power.	16519 NEW IN ENGLISH	9006 4030 5337 8	9006 4030 5338 5	9006 4030 5339 2	chestnut milk couverture 40%	++	
 	Chili Bird's Eye <i>Dark chocolate 70% filled with chili "Bird's Eye" cream</i> Veritable chocolate culture at its finest. A chocolate ganache made from a blend of milk and dark chocolates, spiced up with a fiery Bird's Eye chili, enhanced with a dash of sugar cane brandy and covered in a fine, bitter chocolate coat with a 70% cacao content.	16049	9006 4030 1835 3	9006 4030 1382 2	9006 4030 1760 8	dark chocolate 70%	+	




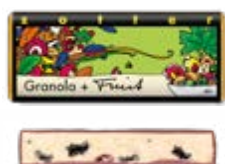


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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	Chocolate Banana – Chocolate for School 50 CENTS TO CHARITY A milk chocolate filled with a fruity-sweet banana filling. 50 cents of each chocolate sold go to the magnificent »Chocolate for School« project in Madagascar, financing school lunches for 770 children aged between 6 and 15. This is a cooperation with the »Jugend Eine Welt« charity.	16553 NEW PROJECT + DESIGN	9006 4030 5930 1	9006 4030 5931 8	9006 4030 5932 5	milk chocolate 40%		
 	Coconut + Marzipan <i>Dark chocolate 70% filled with marzipan and coconut praline</i> Sweet Dreams: a fine almond marzipan, combined with a crispy coconut praline layer with roasted coconut flakes. Enveloped in dark chocolate with a 70% cacao content. A sweet and completely vegan creation!	16485	9006 4030 5016 2	9006 4030 5017 9	9006 4030 5018 6	dark chocolate 70%		VEGAN
 	Cognac + Coffee <i>Coffee couverture filled with cognac cream</i> – Some Cognac infuses a dark chocolate ganache with a balanced and intense flavour. And in line with its finish, dominated by notes of roasted coffee beans, this beautiful creation is enveloped in a coffee couverture. This makes perfect sense, because here at Zotter, we even make our own coffee at our in-house roastery.	16268 NEW IN ENGLISH	9006 4030 2447 7	9006 4030 2448 4	9006 4030 2449 1	coffee couverture	++	
 	Dark Choco Mousse <i>Dark chocolate 70% filled with chocolate mousse</i> – Incredibly chocolatey and tender-melting. A soft mousse filling with a high-percentage dark chocolate boasting an intense 80% cacao content, it melts immediately while bursting with chocolate aromas. It's covered with a classic dark chocolate with 70% cacao power. Gentle and sweet on the outside and intense on the inside.	16545	9006 4030 5779 6	9006 4030 5780 2	9006 4030 5781 9	dark chocolate 70%		
 	Date & Cashew <i>Dark couverture with 100% cacao content filled with dates and cashew praline</i> – Sweetened with dates. Pure fruit and nut cacao energy, vegan and using a delicious sugar alternative. The coat is 100% cacao, without any additional sugar, but this creation still boasts plenty of sweetness due to the filling made from select, sweet dates, tender-melting cashew praline and date syrup.	16602	9006 4030 6519 7	9006 4030 6520 3	9006 4030 6521 0	dark couverture with 100% cacao content		VEGAN sugar alternative
 	Eggnog <i>Milk chocolate 50% with egg liqueur filling</i> The white chocolate and almond praline ganache is buzzing with eggnog. Nobly refined with real vanilla, which is the second most expensive spice in the world after saffron, because the orchid blossom is pollinated by hand. Wrapped in a milk chocolate with a cacao content of 50%.	16331 NEW	9006 4030 2882 6	9006 4030 2883 3	9006 4030 2884 0	milk chocolate 50%	++	







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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	Espresso »Macchiato« <i>Dark chocolate 70% filled with coffee cream</i> Flavour bullseye! A creamy, gently sweet coffee ganache with an impactful coffee flavour, mixed with dark chocolate and a dash of milk. It's coated with a wafer-thin layer of white chocolate and covered overall with a classic dark chocolate boasting 70% cacao power.	16544	9006 4030 5782 6	9006 4030 5783 3	9006 4030 5784 0	dark chocolate 70%		
	Fig & Port <i>Dark chocolate 70% filled with port wine and figs ganache</i> – A timeless classic with a sugar substitute: we use a Portuguese Reserve Ruby Port by Romariz with an extremely fruity flavour, matured in oak barrels, let it flow into a very creamy, dark port ganache and add some bits of fig marinated in port. It's covered in dark chocolate, which is sweetened with maple sugar.	16547	NEW IN ENGLISH	9006 4030 5800 7	9006 4030 5801 4	9006 4030 5802 1	dark chocolate 70% with maple sugar	++ sugar alter- native
	French White Nougat <i>Dark milk chocolate 60% filled with white nougat, pistachios and hazelnuts</i> French white nougat is a veritable delicacy and extremely difficult to create. We dared to try, produced an otherworldly delicious and sweet white cloud and dunked some chopped pistachios and hazelnuts in it. We added a layer of homemade almond praline and covered the bar in an elegant milk chocolate coat.	16273	9006 4030 2462 0	9006 4030 2463 7	9006 4030 2464 4	dark milk chocolate 60%		
	Granola + Fruit <i>Dark chocolate 70% filled with coconut praline and fruit</i> Granola power to go: unwrap and enjoy this tender-melting coconut blossom praline with raisins, refreshingly exotic passion fruit bits and crispy corn flakes covered in a wild berry and coconut coat. It's wrapped in dark chocolate with a 70% cacao content and sweetened with maple sugar.	16548	CHANGED RECIPE	9006 4030 5794 9	9006 4030 5795 6	9006 4030 5796 3	dark chocolate 70% with maple sugar	VEGAN sugar alter- native
	Hazelnut Brittle <i>Dark chocolate 70% filled with hazelnut praline and hazelnut brittle</i> A tender-melting hazelnut praline made from many dark roasted hazelnuts and pure cocoa butter enhanced with crunchy hazelnut brittle, Bourbon vanilla and cinnamon. Enveloped in dark chocolate with a 70% cacao content and lots of character. Completely vegan!	16476	9006 4030 4892 3	9006 4030 4893 0	9006 4030 4894 7	dark chocolate 70%		VEGAN
	Marc de Champagne + Raspberries <i>Dark chocolate 70% filled with raspberry ganache and Marc de Champagne ganache</i> – Dark chocolate with a 70% cacao content, filled with a chocolate ganache and enhanced with the finest champagne distillate by Fleury. It's accompanied by a fruity-pink raspberry ganache, its very berry flavour and stunning colour derived entirely naturally from many raspberries.	16469	9006 4030 4871 8	9006 4030 4872 5	9006 4030 4873 2	dark chocolate 70%	++	













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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks	
	<p>Marzipan + Almonds <i>Milk chocolate 50% filled with almond praline and marzipan</i> A milk chocolate with a 50% cacao content, filled with a tender-melting almond praline made with freshly roasted almonds, enhanced with a hint of white chocolate and topped with a second layer of almond marzipan.</p>	16549	9006 4030 5788 8	9006 4030 5789 5	9006 4030 5790 1	milk chocolate 50%			
	<p>Milk Choco Mousse <i>Dark milk chocolate 60% filled with milk chocolate mousse</i> A wonderfully soft filling of tender-melting mousse, this sweet milk chocolate with a 40% cacao content is buttery-fine and delicious. It's hugged by a dark milk chocolate boasting 60% cacao power, offering an exciting contrast.</p>	16541	9006 4030 5791 8	9006 4030 5792 5	9006 4030 5793 2	dark milk chocolate 60%			
	<p>Nut Delight <i>Dark milk chocolate 60% filled with nuts</i> A nut aroma crescendo. A tender-melting hazelnut praline made from many dark roasted hazelnuts and pure cocoa butter, enhanced with bits of roasted cashews, almonds and hazelnuts and a hint of cinnamon and Bourbon vanilla. It's covered in a high-percentage milk chocolate with 60% cacao content.</p>	16072	9006 4030 1998 5	9006 4030 1387 7	9006 4030 1766 0	dark milk chocolate 60%			
	<p>Orange Liqueur <i>Milk chocolate 40% filled with orange cream</i> A temptation. This sweet milk chocolate creation is enfolded by orange liqueur while marinated and grated orange peel in a finely stirred butter-cream ganache provide the fruity note.</p>	16274	NEW IN ENGLISH	9006 4030 2465 1	9006 4030 2466 8	9006 4030 2467 5	milk chocolate 40%	++	
	<p>Peanut Crunch "with Salt" <i>Dark chocolate 70% filled with peanut praline and whole peanuts</i> Peanut party: whole peanuts, roasted and lightly salted, dunked in a homemade, airy peanut praline created from peanuts and pure cocoa butter, accompanied by a hint of white chocolate and covered in dark, fine flavour chocolate with a classic 70% cacao content.</p>	16504	NEW IN ENGLISH	9006 4030 5272 2	9006 4030 5273 9	9006 4030 5274 6	dark chocolate 70%		
	<p>Pistachios <i>Milk chocolate 50% with marzipan and pistachios</i> Caution – risk of addiction! Pistachios, the very best from Iran, enjoyable as a delicious double: first processed into marzipan and mixed with aniseed tea, then garnished into the almond-praline base layer and encased in aromatic milk chocolate with a powerful 50% cacao content.</p>	16131	9006 4030 1991 6	9006 4030 1386 0	9006 4030 1789 9	milk chocolate 50%	+		













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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	Plum Brandy <i>Dark chocolate 70% with plum brandy filling</i> An extraterrestrial indulgence. A long-stored blue plum brandy gives its name and taste to this dark chocolate.	16000	9006 4030 1800 1	9006 4030 1367 9	9006 4030 1772 1	dark chocolate 70%	++	
 	Plums & Rum <i>Dark milk chocolate 60% filled with marzipan and rum plums</i> Fruity little drunk things: rum-soaked plums in a marzipan layer, combined with another layer made of caramel praline, seasoned with a little white chocolate and covered in dark milk chocolate, packing a punch with 60% cacao content.	NEW IN ENGLISH	9006 4030 3873 3	9006 4030 3874 0	9006 4030 3875 7	dark milk chocolate 60%	+	
 	Poppy Seed & Cherry <i>Milk chocolate 50% filled with cherry mousse and almond praline with caramelised blue poppy seed</i> – Mister Poppy Seed is flirting with Miss Cherry. Our caramelised poppy seed pops and crackles in a delicious almond praline layer. The pink cherry filling beckons with preserved cherries, a cherry couverture, soft marzipan and a touch of vanilla. It's covered in a milk chocolate with a powerful 50% cacao content. A very happy pairing!	16629 NEW	9006 4030 6993 5	9006 4030 6994 2	9006 4030 6995 9	milk chocolate 50%		
 	Praline + Cookies <i>Milk chocolate 50% with almond hazelnut praline and almond cookies</i> Crispy cookie chocolate: a milk chocolate with a 50% cacao content, filled with a tender-melting praline created from a combination of two types of almonds, plain and caramelised, plus some hazelnuts. Topped with a layer of crunchy almond cookies.	16468 NEW IN ENGLISH	9006 4030 4868 8	9006 4030 4869 5	9006 4030 4870 1	milk chocolate 50%		CONTAINS GLUTEN
 	Praline Layers <i>Dark chocolate 70% filled with hazelnut praline, walnut praline and pumpkin seeds praline</i> – When nuts melt. A dark chocolate filled with three different types of praline: one layer of hazelnut praline topped by a green pumpkin seed praline and crowned by a tender-melting walnut praline. This nutty classic is completely vegan.	16467	9006 4030 4865 7	9006 4030 4866 4	9006 4030 4867 1	dark chocolate 70%		VEGAN
 	Raspberry <i>Dark chocolate 70% with raspberry centre</i> A fruity-pink raspberry ganache, its juicy berry flavour and stunning colour derived entirely from natural raspberries. Very fruity, refreshingly tangy with a fascinatingly authentic berry flavour. Enveloped in a wafer-thin white chocolate layer and covered in fine dark chocolate with a 70% cacao content.	16445	9006 4030 4526 7	9006 4030 4527 4	9006 4030 4528 1	dark chocolate 70%		




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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	Rum 'n' Raisin <i>Dark milk chocolate 60% filled with rum ganache and raisins</i> Caribbean spirit from Styria: a light milk chocolate mousse with a hearty dash of rum and some rum-soaked, finely chopped raisins, all dunked in a milk chocolate with a strong 60% cacao content. We've created this delicacy with Ron Johan Rum by David Goelles, distilled in Styria.	16608	9006 4030 6534 0	9006 4030 6535 7	9006 4030 6536 4	dark milk chocolate 60%	++	
 	Salted Caramel <i>Dark chocolate 70% filled with salted caramel and almond praline with salt</i> In the French manner: salted caramel is a French speciality, consisting of a candy-caramel layer elevated with a pinch of salt and a tender-melting almond praline layer enhanced with a bit of dark chocolate and some salt crystals, all covered in dark chocolate with a 70% cacao content.	16507	9006 4030 5284 5	9006 4030 5285 2	9006 4030 5286 9	dark chocolate 70%		
 	Strawberries <i>White chocolate filled with strawberry cream</i> – For berry fans big and small: a sweet white chocolate filled with a sublime, fragrant strawberry mousse made from a fruity mix of strawberries, strawberry couverture, blueberry couverture, pure cocoa butter and a happily tangy dash of lemon. Strawberry fields forever ...	16062	9006 4030 1215 3	9006 4030 1242 9	9006 4030 1763 9	white chocolate		
 	Tangerine, Matcha and Coconut <i>Dark chocolate 70% filled with tangerine jelly, green tea ganache and coconut praline</i> – 3 stages of deliciousness: a very fruity, homemade tangerine jelly on a coconut praline, crisply enhanced with some caramelised coconut flakes. Topped by a green matcha layer. Excitingly different and not too sweet, with a dark chocolate coat boasting a 70% cacao content. Entirely vegan.	16604	9006 4030 6525 8	9006 4030 6526 5	9006 4030 6527 2	dark chocolate 70%		VEGAN
 	Vanilla + Crisps <i>Milk chocolate 40% filled with vanilla ganache and almond brittle</i> A sweet vanilla choco for sweet-tooth snackers big and small. A milk chocolate filled with a sublime vanilla layer created with fair traded, genuine vanilla, white chocolate, cream and milk accompanied by an almond praline layer with crispy almond brittle.	16634	9006 4030 7129 7	9006 4030 7130 3	9006 4030 7131 0	milk chocolate 40%		
 	Very Berry <i>White chocolate with berry filling</i> Berry cravings: blueberries, raspberries and blackcurrants melt together to produce an explosive fruit ganache with errand candied cranberries. You can see this extremely fruity filling glowing underneath the delicious white chocolate coat.	16326	9006 4030 2870 3	9006 4030 2871 0	9006 4030 2872 7	white chocolate		

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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>Whisky <i>Dark chocolate 70% with whisky cream filling</i> – Elegant & dominant: David Gölles' Styrian whisky makes quite an entrance in a dark chocolate ganache covered with even more dark chocolate. An elegant, intense whisky distilled in 2012 from regional spelt and matured oak barrels, with a beautiful spice and sophisticated notes of grain on the palate. The perfect chocolate buzz.</p>	16151	9006 4030 1824 7	9006 4030 1378 5	9006 4030 1796 7	dark chocolate 70%	++	
	<p>White Brittle <i>White rice couverture filled with white chocolate ganache and almond brittle</i> Not quite so sweet and vegan to boot: a wonderfully crunchy filling made with almond brittle and fine corn flakes in a white chocolate ganache created with a vegan rice couverture, almond paste and almond oil, all covered in a delicious, vegan white rice couverture.</p>	16503	9006 4030 5296 8	9006 4030 5297 5	9006 4030 5298 2	white rice couverture		VEGAN
	<p>Yuzu Citrus <i>Milk chocolate 50% filled with Yuzu citrus ganache</i> – Part tangerine, part lime with a flavour of sun-ripened tangerines – that's Yuzu, the top chefs' new trendy ingredient. We use white chocolate, Yuzu juice from Japan, a dash of tangerine and a bit of lemon juice to create a fruity, refreshing chocolate ganache, and all of this is topped with milk chocolate with a 50% cacao content.</p>	16500	9006 4030 5299 9	9006 4030 5300 2	9006 4030 5301 9	milk chocolate 50%		







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Gift Chocolates

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	A Gift for YOU! - Marc de Champagne + Raspberries <i>Dark chocolate 70% filled with raspberry ganache and Marc de Champagne ganache</i> – Dark chocolate with a 70% cacao content, filled with a chocolate ganache and enhanced with the finest champagne distillate by Fleury. It's accompanied by a fruity-pink raspberry ganache, its very berry flavour and stunning colour derived entirely naturally from many raspberries.	16481	9006 4030 4907 4	9006 4030 4908 1	9006 4030 4909 8	dark chocolate 70%	++	
 	For Good Ones – Choco Bee <i>White chocolate filled with honey caramel crisps</i> Tasty honey petals hum and crackle in a chocolate-almond cream. Coated with white chocolate	16008 CHANGED TITLE	9006 4030 1330 3	9006 4030 1354 9	9006 4030 1738 7	white chocolate		
 	For the Best Dad in the World! – Whisky <i>Dark chocolate 70% with whisky cream filling</i> – Whisky for tough guys: a chocolate ganache with Styrian Gölles whisky, distilled from regional spelt in 2012 and matured in oak barrels in order to make a strong entrance with elegant notes of grain on the palate. Covered with dark chocolate with a 70% cacao content. Elegant & powerful.	17225	9006 4030 1491 1	9006 4030 1492 8	9006 4030 1897 1	dark chocolate 70%	++	
 	For the Best Employee in the World – Cherries + Pumpkin Marzipan <i>Dark milk chocolate 60% filled with cherry ganache and pumpkin seed marzipan</i> – A sweet thank you to all employees who have been working extra hard. A fruity, soft pink cherry filling and a rich green, super soft pumpkin seed marzipan layer coated all over in a delicious milk chocolate with a 60% cacao content.	16618 NEW	9006 4030 6808 2	9006 4030 6809 9	9006 4030 6810 5	dark milk chocolate 60%		
 	For The Most Amazing Mum Ever! – Almond Roses <i>Milk chocolate 50% filled with almond praline and rose marzipan</i> A delightful token of gratitude: sweet rose marzipan on a tender-melting almond praline, hidden in a delicious milk chocolate. In between, there's a rose blossom jelly emitting the finest rose bouquet. A chocolate to bewitch the senses.	16283	9006 40302492 7	9006 4030 2493 4	9006 4030 2494 1	milk chocolate 50%		
 	For You – Praline Variation <i>Dark milk chocolate 60% filled with almond and hazelnut praline</i> Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Covered in a milk chocolate boasting 60% cacao power.	16010	9006 4030 3020 1	9006 4030 1388 4	9006 4030 1740 0	dark milk chocolate 60%		

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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	Happy Birthday – ButterCaramel <i>Milk chocolate 50% with butter caramel filling</i> A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline whereas crunchy caramel crisps are bustling in between the layers. And it's all covered in a delicious milk chocolate with a strong 50% cacao content.	16019	9006 4030 1002 9	9006 4030 1303 7	9006 4030 1747 9	milk chocolate 50%		
	I Love You – Soooo Much! – Raspberry <i>Dark chocolate 70% with raspberry centre</i> – Filled with love ... A fruity-pink raspberry ganache, its juicy berry flavour and stunning colour derived entirely from natural raspberries. Very fruity, refreshingly tangy with a fascinatingly authentic berry flavour. Enveloped in a wafer-thin white chocolate layer and covered in fine dark chocolate with a 70% cacao content.	16474	9006 4030 4886 2	9006 4030 4887 9	9006 4030 4888 6	dark chocolate 70%		
	Stress Stopper – Blue Poppy Seed <i>Milk chocolate 40% filled with white chocolate ganache and caramelised blue poppy seed</i> – Simply switch off and enjoy: a sweet bonbon ganache made from white chocolate with a fine vanilla flavour combined with an almond praline layer popping with caramelised, excitingly fizzy blue poppy seed. It's all covered in a delicious milk chocolate with a 40% cacao content.	16379	9006 4030 3606 7	9006 4030 3607 4	9006 4030 3608 1	milk chocolate 40%		
	With Love – Raspberry Coconut <i>Coconut milk couverture with raspberry coconut filling</i> An affectionate composition made from raspberry chocolate, raspberry fruits, desiccated coconut and genuine vanilla. Lovingly enwrapped in coconut and milk chocolate - the ultimate taste kick!	16001	9006 4030 1000 5	9006 4030 1301 3	9006 4030 1732 5	dark coconut couverture		

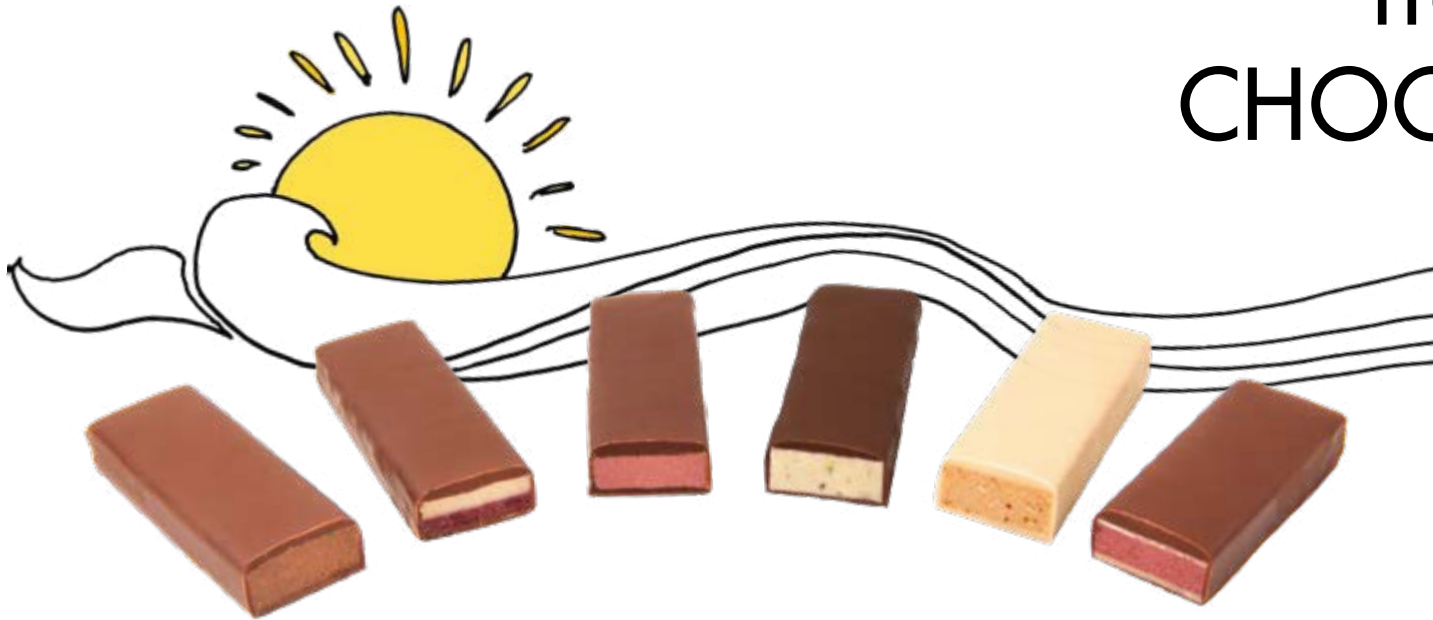
**NEW
IN ENGLISH
CHANGED
RECIPE**

100% ORGANIC,
because we don't have a planet B.

Josef Zotter



hand-scooped CHOCOLATE MINIS



20 g bar
Sales unit: 25 pcs
Available in 5 varieties
Shelf life: 6 months from production date
ORGANIC + FAIR + BEAN-to-BAR



**Including display box
with 25 bars per variety.**









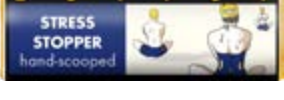



A SNACK FOR IMMEDIATE NIBBLING

All new: chocolate minis with a statement, ideal as a gift.

The most popular hand-scooped chocolates are available as 20 g mini versions, individually packed as a snack for immediate nibbling.

Minis were developed so you can snack on some hand-scooped chocolate all by yourself. The bigger bars are usually presented as a beautiful gift or shared with curious friends who can't wait to find out what wild berries and vanilla chocolate tastes like.

The mini-version of our hand-scooped chocolate is just as complex to create. We spread our homemade bean to bar chocolate very thinly onto long track moulds. This is then topped with individual layers of filling and finally covered with one more coat of chocolate. This big, long chocolate bar is then cut into small, 20-gram pieces and covered all over one more time with our freshly produced bean to bar chocolate coating. The minis and the regular hand-scooped chocolate bars are basically twins – the only difference being the much thicker coating on the hand-scooped minis.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
 	For Good Ones - Choco Bee <i>White chocolate filled with honey caramel crisps</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17798 NEW	9006 4030 6915 7	9006 4030 6916 4	
 	For You - Praline Variation <i>Dark milk chocolate 60% filled with almond and hazelnut praline</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17797 NEW	9006 4030 6907 2	9006 4030 6908 9	
 	Lucky Charm - Milk Choco Mousse <i>Dark milk chocolate 60% filled with milk chocolate mousse</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	18797 NEW	9006 4030 6827 3	9006 4030 6828 0	
 	Stress Stopper - Blue Poppy Seed <i>Milk chocolate 40% filled with white chocolate ganache and caramelised blue poppy seed</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17799 NEW	9006 4030 6913 3	9006 4030 6914 0	
 	Thank You - Almonds and Marzipan <i>Milk chocolate 50% filled with almond praline and marzipan</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17790 NEW	9006 4030 6909 6	9006 4030 6910 2	



Labooko

2 bars in one packaging

2 x 35 g bars

Sales unit: 10 pcs & 5 pcs

Available in more than 30 varieties

Shelf life: 14 months from production date,

fruit bars 10 months from production date

ORGANIC + FAIR + BEAN-to-BAR



PURE CHOCOLATE VARIETY!

Single origin chocolates, caramel bars and many more...

The Labooko range features fine flavour cacao from the best cacao growing regions in the world. Each chocolate contains a rare cacao variety with a vivid history, from the Maya cacao grown in Belize and Guatemala to Dominican cacao harvested in a nature reserve. Cacao is a tool for environmental conservation, it thrives as a mixed crop and in the middle of the rain forest, and it also safeguards the traditional life of indigenous people as well as guaranteeing a decent income for them.

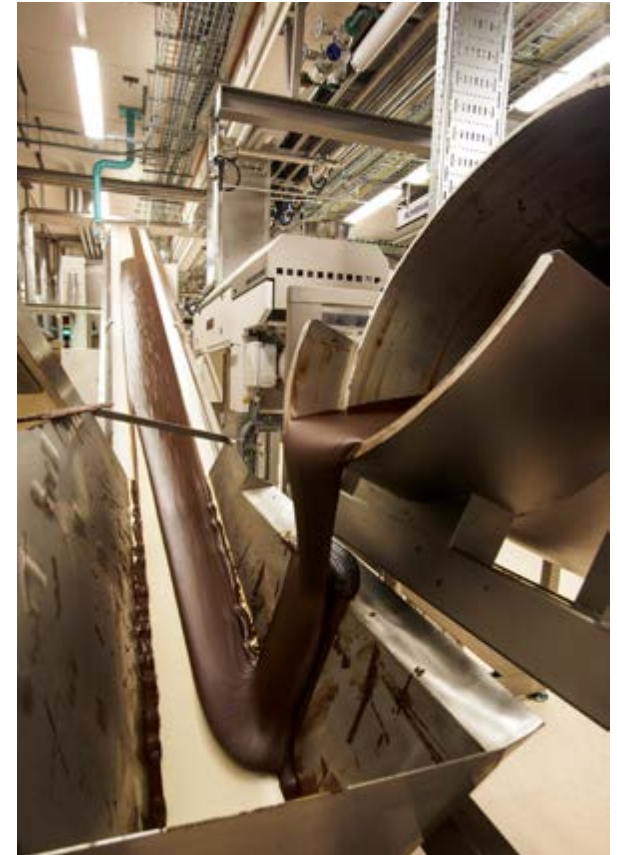
Every year, we offer a new top cuvée featuring rare cacao varieties hailing from five different countries.

We buy all raw materials in fair trade and organic quality and process them directly in-house, bean-to-bar. We roast, grind, roll and conche with great precision and develop individually processed chocolates for you.

Flavour profile

Each Labooko features a brief flavour profile on the back and an extensive one on the inside of the wrapper.
























Labooko – bean-to-bar creation of a single origin chocolate









Each single origin chocolate bar contains noble and rare cacao beans from the best cacao growing regions in the world. Each variety of cacao has its own flavour profile, which we aim to tease out. The entire process – the roasting, the milling, the rolling out and even the conching time – is fine-tuned for each bean variety in order to best bring out its individual character and origin.

We produce small batches and focus on flavour diversity in order to demonstrate how exciting the world of cacao can be. Our Labookos were big winners at the Academy of Chocolate Awards in London, collecting several awards and receiving top marks in the international chocolate test.











Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>100% Madagascar (2 x 32,5g) Conching time: 36 hrs.</p> <p>A pure, 100% single origin bar, which will open up a new world of cacao to your palate, entirely without superfluous sugar or milk add-ons. An authentic cacao indulgence, powerful and natural. Experience the aroma explosion of this fruity-citrusy cacao from Madagascar, shaped by the terroir of an island that has some of the most fascinating biodiversity in the world.</p>	20579	9006 4030 5231 9	9006 4030 5232 6	9006 4030 5233 3	<p>Fragrance notes: intense notes of berries, nuts and savoury baked goods, echoes of coffee and earthy tones</p> <p>Taste notes: roasty notes of nuts and wood, creamy character with hints of coffee, intense berry aroma (raspberries, redcurrants, cranberries), notes of citrus and salt</p> <p>sugar alternative VEGAN</p>	
 	<p>100% Maya Cacao (2 x 32,5g) Conching time: 35 hrs.</p> <p>Snack on a piece of Maya culture. Made with cacao from Belize and Guatemala, where the Maya, who are the originators of chocolate culture, still live and cultivate their cacao. We've visited them and were in awe of this wonderful, unique cacao legacy. Experience a cacao creation with 100% cacao content, without any added sugar – a precious piece of authentic cacao history!</p>	20601	9006 4030 5821 2	9006 4030 5822 9	9006 4030 5823 6	<p>Fragrance notes: berries, cherries, mildly tropical accents</p> <p>Taste notes: spicy-nutty, initial acidity with notes of red fruit and dark roast aroma, spice and nuts as a main flavour, with a subtle finish of tannins similar to black tea</p> <p>sugar alternative VEGAN</p>	
 	<p>100% Peru (2 x 32,5g) Conching time: 40 hrs.</p> <p>100% – you can't get more cacao than this. A single origin bar that gives you a taste of only cacao on the palate, absolutely nothing else. Made with Peruvian cacao, which we've toned down to a very mild aroma by adding lots of cocoa butter. This has produced a soft texture and gives the impression of a chocolate with an 80% cacao content even though it's completely pure, without any added sugar or other ingredients.</p>	20417	9006 4030 2348 7	9006 4030 2349 4	9006 4030 2774 4	<p>Fragrance notes: red berries (raspberries, strawberries), grapes, roasted nuts</p> <p>Taste notes: pleasantly bitter, fruity notes of grapes and olives, intensely nutty roast aroma, balanced finish similar to red wine</p> <p>sugar alternative VEGAN</p>	
 	<p>96% High-End (2 x 32,5g) Conching time: 34 hrs.</p> <p>96% cacao enveloped by a hint of coconut blossom sugar, which is harvested by hand from the flowers of the coconut tree and which has a pleasantly caramel flavour, making it a very popular sugar alternative. Of course, the cacao has centre stage, a beautiful blend made from Peruvian cacao beans.</p>	20469	9006 4030 2757 7	9006 4030 2758 4	9006 4030 2810 9	<p>Fragrance notes: mint, mix of red fruit</p> <p>Taste notes: mild, wood, nuts, slightly earthy and spicy notes, red fruit, balanced and astringent finish, fruity and nutty (with a note of sugar-free caramel)</p> <p>VEGAN</p>	
 	<p>90% Bolivia (2 x 32,5g) Conching time: 22 hrs.</p> <p>A single origin chocolate with 90% cacao and 10% raw cane sugar for all those who like clear lines and don't do compromises. It's created with El Ceibo cacao – a rare bean only available in very small batches. We travelled to Bolivia, met up with the cacao farmers and were given this unique cacao. A rare cacao privilege!</p>	20418	9006 4030 2350 0	9006 4030 2351 7	9006 4030 2775 1	<p>Fragrance notes: subtle notes of wood and fruit (hints of grape)</p> <p>Taste notes: nuts, (caramelised) wood, lots of cream, a hint of liquorice, mild touch of coffee, cranberries, woody finish, mildly astringent with a little bit of fructose</p> <p>VEGAN</p>	



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>82% Belize »Sail Shipped Cacao« Conching time: 21 hrs.</p> <p>Ahoi! Cacao sets sail: this cacao was transported from Belize to Hamburg via sailboat in cooperation with the wonderful Brigantes crew, making it a completely emission-free and sustainable journey. A single origin chocolate with a fantastic life cycle assessment score and an 82% cacao content. The chocolate is just faintly bitter and offers a broad aroma spectrum. Its secret? Genuine Maya cacao.</p>	20492	9006 4030 3262 5	9006 4030 3271 7	9006 4030 3280 9	<p>Fragrance notes: nutty notes, accents of dried fruit (plums, cherries)</p> <p>Taste notes: nutty praline, cream, accents of caramel, mild notes of spice and fruit: hints of cranberry and plum, intense sour cherry aroma, mild note of tannin in the finish</p>	VEGAN
 	<p>82% Peru Conching time: 20 hrs.</p> <p>Criollo is the best cacao bean in the world, but unfortunately it has become exceedingly rare. In Peru, a vintage cacao variety has been preserved, and its fruit contains 30% of the legendary white Criollo beans. This bar is a fine cacao blend mixed by Mother Nature herself, conserving a veritable jewel of a cacao source. Enjoy this top of the range single origin chocolate with a surprisingly mild flavour despite a whopping 82% cacao content.</p>	20420	9006 4030 2354 8	9006 4030 2355 5	9006 4030 2776 8	<p>Fragrance notes: biscuits, notes of berry</p> <p>Taste notes: very mild, nutty, praline, sweet cream, biscuit (lightly spiced), raisins, grapes, lemons, hint of olive. Nutty and fruity finish with a touch of grapefruit</p>	VEGAN
 	<p>75% Guatemala Conching time: 8 hrs. • FMR (Fine Mist Roasting)</p> <p>A rare cacao variety from Guatemala with a high Criollo content. The indigenous cacao farmers from FEDECOVERA joined forces to protect the Maya legacy and cultivate this rare, regional fine flavour cacao. Experience this super cacao, which we have turned into a sublime chocolate using our newly developed fine mist FMR roasting method.</p>	20554	9006 4030 4631 8	9006 4030 4632 5	9006 4030 4633 2	<p>Fragrance notes: intense fruity notes of berries, cherries, banana and peach</p> <p>Taste notes: mild notes of lightly salted lye roll, sweet spice mix, intense mix of fruit: notes of exotic fruit, berries, cherries, peach, watermelon, mildly peppery, fruity finish</p>	VEGAN
 	<p>75% Madagascar Conching time: 22 hrs.</p> <p>Cacao from Madagascar is extremely in demand. There is only one place in the country where cacao is grown – the legendary Sambirano valley. If you'd like to experience veritable flavour fireworks of fruit and caramel, then our Madagascar chocolate is for you. Its multi-layered fruity bouquet, evoking island chocolates, is unforgettable.</p>	20524	9006 4030 3909 9	9006 4030 3910 5	9006 4030 3911 2	<p>Fragrance notes: berries, forest fruit, caramelised nuts, echoes of citrus fruit</p> <p>Taste notes: dark praline, caramelised lemon, mildly nutty, forest fruit with cream, intense berry aroma, echoes of limes, delicious and mild, nutty finish with notes of caramel cream and wild berries</p>	VEGAN
 	<p>75% Tanzania Conching time: 15 hrs.</p> <p>A veritable cacao safari! A single origin chocolate with 75% cacao from Tanzania. This fine flavour cacao is a Trinitario, a sublime cacao variety with a very fruity aroma, created from Amelonado and Criollo cacao beans. A flavour cocktail of red fruit, berries, apples, plums and tropical fruit, cultivated on small farms in Kokoa Kamili near a beautiful national park.</p>	20584	9006 4030 5376 7	9006 4030 5377 4	9006 4030 5378 1	<p>Fragrance notes: spicy gingerbread accents, notes of nuts and cream, crisp notes of fruit (citrus, cherry)</p> <p>Taste notes: intense chocolatey character, accents of roasted nuts, cream, malt and molasses, expressive fruity aroma (citrus, sour cherry), fruity-tangy finish</p>	VEGAN

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>72% Belize »Sail Shipped Cacao« Conching time: 21 hrs. Set sail for the environment! This cacao spent more than two months travelling from Belize to Hamburg on the sailboat Avontuur, a completely emission-free journey. On board the legendary Maya cacao, which we use to create a mild, sweet single origin chocolate with a 72% cacao content. The Maya, a sailboat and organic cacao – a magical mix producing a chocolate which combines tradition with future innovation while flying new flags for environmental protection.</p>	20482	9006 4030 2920 5	9006 4030 2921 2	9006 4030 2922 9	<p>Fragrance notes: tender fruit mix, subtle notes of olive and cinnamon Taste notes: surprisingly sweet and mild, caramelised nuts, sweet condensed milk, mild floral note, blackberries, a grape hull and malt finish</p>	VEGAN
 	<p>72% Brazil Conching time: 11 hrs. • FMR (Fine Mist Roasting)</p> <p>A single origin chocolate with a fruity note, made with fine flavour cacao from Para, where Julia Zotter spent an entire summer with a family of cacao farmers, working with them and learning much of what there is to learn about cacao cultivation. She toiled from morning to night in the middle of the rain forest, in order to learn the perfect fermentation method, which allows the cacao's full aroma to blossom.</p>	20559	9006 4030 4931 9	9006 4030 4932 6	9006 4030 4933 3	<p>Fragrance notes: sweet notes of Christmas with gingerbread and dominoes, dried fruit (cherry, plums, apricots, papaya) Taste notes: sweet and mild, caramelised almonds, subtle floral notes as well as hints of toffee and cream (floral marzipan), fruity finish with notes of cherry, red berries and citrus</p>	VEGAN
 	<p>72% Opus 5 Conching time: 20 hrs.</p> <p>A veritable world tour: experience a top cuvée made up of rare cocoa varieties from five different countries: Tanzania, Ghana, Togo, Guatemala and the Dominican Republic. The focus of this particular cuvée is African cacao and the individual cacao growing regions we've just visited. Each cacao variety is roasted individually and then mixed with the others to produce a multi-layered cacao cuvée. This is a limited edition and only available for one year.</p>	20618	9006403071822	9006403071839	9006 4030 7184 6	<p>Flavour profile: fruity accent, dried sweet cherry, cream, baguette</p>	VEGAN
		NEW					
 	<p>72% Panama Conching time: 22 hrs.</p> <p>Native & Classic: the wonderful Cocabo cacao is cultivated in the traditional manner by indigenous cacao farmers away from the busy-ness of our modern times, under the canopies of the rainforest of Panama. At our in-house workshop, we have turned this aromatic cacao into a sublime single origin chocolate with a sophisticated chocolate flair.</p>	20422	9006 4030 2358 6	9006 4030 2359 3	9006 4030 2777 5	<p>Fragrance notes: tender notes of dried fruit (plums, apricots) Taste notes: subtle notes of mint, praline, an intense chocolate aroma (cacaoité), mild echoes of cherry, marzipan and a finish of almonds</p>	VEGAN
		NEW IN ENGLISH					
 	<p>72% Peru Chunchu Conching time: 21 hrs.</p> <p>Chunchu, the rare cacao bean from Peru: Chunchu is a bean with a history reaching back centuries. This ancient and rare cacao bean variety is still cultivated today, at an unusual altitude of between 400 and 1.400 metres. We have turned this rare fine flavour cacao into an elegant, multi-layered single origin chocolate.</p>	20552	9006 4030 4625 7	9006 4030 4626 4	9006 4030 4627 1	<p>Fragrance notes: fruity and floral, tropical fruit mix, caramelised nuts, salty pretzels Taste notes: sweet and mild, lightly salted crackers, nutty notes, cream, exotic fruit (echoes of mango, banana and watermelon), nutty cracker finish</p>	VEGAN





Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>70% India Conching time: 20 hrs. Indian Spirit: Malabar forest cacao from southern India's water-rich Kerala region. This cacao is grown among many spices and herbal plants and presents with a rich flavour profile. At our in-house bean-to-bar factory, we transform this treasure into a sublime single origin chocolate with 70% cacao power. This cacao bean is cultivated by GoGround Beans, who are very focused on environmental protection.</p>	20585	9006 4030 5382 8	9006 4030 5383 5	9006 4030 5385 9	<p>Fragrance notes: intense fruity notes (lovely cherry jam, peach, watermelon), subtle accents of marzipan and spice Taste notes: intense chocolate character, subtle roast notes (caramelised cashews), fruity accents (lovely cherry jam, plum puree, peach, watermelon)</p>	VEGAN
 	<p>70% Nicaragua Conching time: 19 hrs. A single origin chocolate with a 70% cacao content and a nutty malt character. Made by the La Campesina cooperative with Trinitario fine flavour cacao, which grows in and around the nature reserves of Cerro Musún and Cerro Quirraguas and is harvested by small farms. A beautiful, natural cacao which presents alongside a little bit of raw cane sugar.</p>	20560	9006 4030 4934 0	9006 4030 4935 7	9006 4030 4936 4	<p>Fragrance notes: dried fruit with notes of fermentation, nutty caramel flavour with hints of malt Taste notes: roasted nuts with an aroma of malt and caramel as well as hints of cream, subtle notes of fruit (jammy dried fruit like berries and raisins), nutty malt finish with fruity accents</p>	VEGAN
 	<p>70% Uganda Conching time: 23 hrs. This dark, single origin chocolate was created with cacao from Uganda's Mountains of the Moon. 1000 small farmers cultivate our fair traded organic cacao on the slopes of this mythical mountain range. They grow hand-selected, large cacao beans they call "Selection Noir de Noir" – mild and full of flavour: a cacao with lots of class!</p>	20586	9006 4030 5386 6	9006 4030 5387 3	9006 4030 5388 0	<p>Fragrance notes: strong notes of fruit (strawberries, blueberries, grapes) with intense fermentation character, subtle accents of molasses, lightly earthy Taste notes: lovely-jammy fruit character with notes of red berries, strawberries, cherries and blueberries and of fudge and caramel</p>	VEGAN
 	<p>62% Dominican Republic Conching time: 16 hrs. A sweet, dark single origin chocolate created with cacao grown and harvested in the Zorzal bird sanctuary in the Dominican Republic. 70% of the sanctuary's surface area has been designated to always remain wild rain forest. Enjoy this sublime Caribbean island cacao, which we turn into a dark chocolate with a 62% cacao content. It's the sweetest contribution to nature conservation.</p>	20426	9006 4030 2366 1	9006 4030 2367 8	9006 4030 2779 9	<p>Fragrance profile: nutty caramel Taste profile: very mild and sweet, chocolatey with notes of walnut, caramel and pickled cherries</p>	VEGAN

Milk Chocolates





	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>80%/20% Cacao Milk Bar, Super Dark, no sugar added (2 x 32,5g)</p> <p>A bar with an 80% cacao content and 20% milk – entirely without added sugar. A high-percentage milk chocolate alternative for those who want to experience real cacao power. Unbridled flavour, without the distraction of sugar, softened only with a bit of milk.</p>	20545	9006 4030 4483 3	9006 4030 4484 0	9006 4030 4485 7	<p>Fragrance notes: intensely chocolatey, notes of praline and cream</p> <p>Taste notes: nutty start, lightly salty, notes of praline, roasted nuts, intense praline waffle aroma, subtle notes of milk and fructose, milky-nutty finish</p> <p>sugar alternative</p>	
 	<p>70%/30% Cacao Milk Bar, Dark Style, no sugar added (2 x 32,5g)</p> <p>A bar with a 70% cacao content and 30% milk, no added sugar. According to its definition, a milk chocolate will contain a certain amount of sugar. This wonderful creation however does away with all unnecessary augmentations, and instead offers up high-percentage cacao flavour combined with Tyrolean mountain milk. An exciting milk chocolate alternative – entirely without sugar.</p>	20470	9006 4030 2759 1	9006 4030 2760 7	9006 4030 2811 6	<p>Fragrance notes: intensely chocolatey, notes of milk and cream, mild suggestions of grape</p> <p>Taste notes: nutty start, lightly salty, praline waffle aroma, prominent notes of cream, mild fructose (hint of grape), milky finish of waffle</p> <p>sugar alternative</p>	
 	<p>70% Peru (2 x 32,5g)</p> <p>A milk chocolate with a 70% cacao content, 22% milk and 8% raw cane sugar invites you to experience a veritable cacao power display. It's made with Peruvian fine flavour cacao but is surprisingly soft, with a distinct flavour of creamy caramel accompanied by a mild raw cane sugar sweetness.</p>	20600	9006 4030 5540 2	9006 4030 5541 9	9006 4030 5542 6	<p>Fragrance notes: intensely chocolatey, nutty, almond scent</p> <p>Taste notes: nutty with distinct notes of creamy caramel, mild sweetness, with a strong cacao aroma but very mild and without any acidity</p>	
 	<p>60% Nicaragua</p> <p>Around 60% cacao content – it is something extraordinary in a milk chocolate. Normally, only dark chocolates have this much cacao. This milk chocolate is a genuine chocolate indulgence with its 60% cacao content, enveloped by a little milk and raw cane sugar, which lends it a mild sweetness.</p>	20438	9006 4030 2390 6	9006 4030 2391 3	9006 4030 2790 4	<p>Fragrance notes: full-bodied chocolate aroma with notes of toffee, cream, sweet condensed milk and mild suggestions of fruit</p> <p>Taste notes: dark drinking chocolate with milk, chocolate brownie with notes of malty caramel, cream, biscuit, hints of grape and suggestion of butter biscuit</p>	
 	<p>50% Nicaragua</p> <p>“The best milk chocolate in the world“, was the verdict by renowned chocolate tester Georg Bernardini. “Zotter achieves first place in the milk chocolate category with this very balanced chocolate, which isn’t sweet but also not too bitter and presents with a fabulous melt. A veritable masterpiece.”</p>	20477	9006 4030 2836 9	9006 4030 2837 6	9006 4030 2838 3	<p>Fragrance notes: cream, milk, creamy chocolate pudding</p> <p>Taste notes: hot chocolate with milk, sweet cream, accents of cocoa, chocolate toffee, caramel, butter biscuit, hints of raisin, chocolate pudding with cream in the finish</p>	

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>40% Dominican Republic</p> <p>A sweet milk chocolate with top Zorzal cacao from the Dominican Republic. Zorzal Cacao is a 412-hectare bird sanctuary where the cacao is grown and harvested, and 70% of the surface area has been designated to always remain wild rain forest. A single origin chocolate with a 40% cacao content, which makes a significant contribution to saving the climate. Sweet, chocolatey and deliciously Caribbean.</p>	20435	9006 4030 2384 5	9006 4030 2385 2	9006 4030 2787 4	<p>Fragrance profile: sweet condensed milk, mild notes of cacao</p> <p>Taste profile: sweet and milky, mild notes of cacao with a balanced, nutty-fruity character</p>	



White Chocolates

 	<p>Coconut</p> <p>A white, vegan bar with a seductive coconut flavour. We create this delicious treat with coconut milk instead of cow's milk, add fine coconut flakes and blend in pure cocoa butter, raw cane sugar and genuine Bourbon vanilla – with sunflower lecithin. A sweet bar with a fantastically exotic Caribbean touch.</p>	20451	9006 4030 2418 7	9006 4030 2419 4	9006 4030 2797 3	<p>Fragrance notes: fresh, sweet coconut flesh</p> <p>Taste notes: sweet coconut, coconut bonbon covered in white chocolate, mild notes of citrus, coconut aftertaste</p>	VEGAN
 	<p>Fine White Chocolate</p> <p>A white chocolate with just a little bit of sugar – a composition of 40% pure cocoa butter, 35% mountain milk and just 25% raw cane sugar. Thus it contains about 20% less sugar than conventional white chocolate. Instead of another sugar bomb, we have created a beautiful white chocolate enhanced with genuine Bourbon vanilla for just a tiny hint of sweetness.</p>	20544	9006 4030 4480 2	9006 4030 4481 9	9006 4030 4482 6	<p>Fragrance notes: intensely milky, fine fragrance of milk and cream, vanilla</p> <p>Taste notes: mildly sweet vanilla milk, hint of citrus fruit, sweet whipped cream, milky finish</p>	





Special

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>Caramel</p> <p>A sweet bar tasting seductively of caramel bonbons. The milk is first caramelised, which gives the bar its delicious bonbon flavour. It also contains lots of precious cocoa butter, organic mountain milk from Austria's Tyrol region, Muscovado sugar, which has a natural caramel flavour, and a pinch of salt.</p>	20433	9006 4030 2380 7	9006 4030 2381 4	9006 4030 2785 0	<p>Fragrance notes: caramel biscuit with cinnamon, mild notes of milk</p> <p>Taste notes: caramel and butter speculoos with cinnamon: caramel milk with cinnamon, caramel bonbon aroma, caramel and cinnamon finish</p>	
 	<p>Coffee</p> <p>A marvellously fragrant coffee bar created by roasting Arabica coffee beans from Colombia, Mexico and Peru at our in-house roastery. We combine the freshly ground coffee with cacao, tender-melting, pure cocoa butter and raw cane sugar and turn this delicious blend into a sweet bar with a magnificent coffee fragrance and a nutty flavour. A must-eat for coffee lovers.</p>	20442	9006 4030 2398 2	9006 4030 2399 9	9006 4030 2794 2	<p>Fragrance notes: café latte, caramel, cream</p> <p>Taste notes: sweet whole milk and coffee, notes of creamy toffee with a coffee flavour</p>	

Fruit

 	<p>Strawberry</p> <p>Tender-melting strawberries: this pink fruit bar has an intense, fresh strawberry smell and flavour and it absolutely delighted renowned chocolate tester Georg Bernardini: "Extremely aromatic, fruity-tangy, excellent melt. Close to perfection." And all we need to create this delicious bar are strawberries, tender-melting cocoa butter, raw cane sugar and a dash of lemon. Its stunning colour and genuine strawberry flavour are derived entirely from many many berries.</p>	20450	9006 4030 2416 3	9006 4030 2417 0	9006 4030 2796 6	<p>Fragrance notes: intense strawberry fragrance (strawberry preserves)</p> <p>Taste notes: chocolate-covered strawberries, mild note of caramel, dominant strawberry aroma, lemons, fruity-lemony finish</p>	
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Gift Chocolates

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>Bouquet of Flowers Almond Roses & Cashew Praline with Meadow Flowers</p> <p>Almond Roses: homemade almond praline made out of roasted and caramelised Spanish almonds and white chocolate that has been covered with rose petals. Cashew Praline with Meadow Flowers: homemade cashew praline enriched by lemon as well as dried marigolds and cornflowers. It is hard to resist this chocolate, but then, why should you?</p>	20151	9006 4030 2218 3	9006 4030 2248 0	9006 4030 2406 4	<p>Almond Roses: soft roasted flavours, sweet cream, a hint of cinnamon and a well balanced taste of roses that lingers on the palate Cashew Praline with Meadow Flowers: but-tery-sweet, prelude of nuts then passing over to herbal notes. Very subtle citric acidity.</p>	
 	<p>Thank you Caramel & Coffee</p> <p>Caramel: milk chocolate with a caramel touch: good Tyrolean mountain milk whose milk sugar is caramelised and therefore develops a wonderful bonbon flavour, invaluable cocoa butter, and natural muscovado sugar. Coffee: a sweet milk coffee bar: this chocolate wakes you up with the help of freshly ground, fragrant coffee and it melts away smoothly in your mouth.</p>	20448	9006 4030 2412 5	9006 4030 2413 2	9006 4030 2795 9	<p>Caramel: notes of caramel biscuit, milk and cinnamon Coffee: notes of café latte, toffee and cream</p>	



100% FAIR, because everyone deserves fair pay.

Josef Zotter

Squaring the Circle



70 g bar
Sales unit: 10 pcs
Available in 13 varieties
Shelf life: 14 months from production date
ORGANIC + FAIR + BEAN-to-BAR



SWEET SENSATION – THE CHOCOLATES CONTAINING TRENDY SUGAR ALTERNATIVES OR ENTIRELY WITHOUT SWEETNESS











With our Squaring the Circle range, we are proud to present chocolates without any sugar and some featuring today's brand-new sugar trends.






Squaring the circle isn't possible with a normal drawing compass and a ruler, but even 2.000 years ago, Archimedes solved this problem with his own mathematical formulas. The Squaring of the Circle range shows us not restricting ourselves to cacao and sugar but instead exploring new sugar trends from exciting sugar alternatives like trendy date sugar, no-calorie organic sweetener (erythritol), maple sugar, coconut sugar, fructose contained in mangoes to no sugar at all. The squaring of the circle represents the impossible, but just like in modern mathematics beyond compass and ruler, our own science of chocomatics proves that there are a multitude of solutions. This enables us to develop many new chocolates, all revolving around the hot topic of sugar.




Our diverse sugar assortment!



The Squaring of the Circle shows us making the impossible possible by replacing our ubiquitous raw cane sugar either with various sugar alternatives or not at all. This requires a very individual and precise processing flow, which is why for this particular purpose, we use our "Fine Mist Craft-Akt" roasting appliance, which we can very quickly adapt to any requirements. Freshly roasted cacao beans, pure cocoa butter and all the sugar variations that are currently trending.

Variety	Description	Article no.	EAN/piece	EAN/unit	Flavour profile	Remarks
 	<p>100% Cacao, No Added Sugar</p> <p>What does cacao taste like? Try it! Cacao contains a range of aromas. A bar with 100% cacao content offers up an aroma spectrum of pure cacao: mighty, with a measured bitterness, nutty accents and notes of fruit. Experience a veritable power creation with a blend of cacao from a different fine flavour cacao beans. A pure cacao adventure entirely without sugar.</p>	18600	9006 4030 5349 1	9006 4030 5350 7	<p>Flavour profile: roasted nuts, accents of cream, expressive notes of fruit like plums, redcurrants and citrus</p>	<p>sugar alternative</p> <p>VEGAN</p>
 	<p>75% Dark Choco with Date Sugar</p> <p>Dark choco, sweetened only with dates: a dark chocolate with a classic 75% cacao content, sweetened with trendy date sugar, the new shooting star among the sugar alternatives. Date sugar is made from ground dates, which naturally have a high sugar content, and which develop an elegant caramelly flavour. Entirely vegan with a natural sweetness.</p>	18614	9006 4030 6572 2	9006 4030 6573 9	<p>Flavour profile: fruity-tropical cacao aroma, caramelly sweetness, fruity notes of dates, pronounced and long-lasting melt.</p>	<p>sugar alternative</p> <p>VEGAN</p>
 	<p>75% Dark Choco with Organic Sweetener</p> <p>Classic chocolate with zero-calorie sweetness: a dark chocolate with a fine flavour blend and a classic 75% cacao content, enhanced with organic sweetener erythritol, which tastes exactly like sugar and has a pleasant sweetness as well as zero calories. Hard to believe, but here is a chocolate that you can snack on without a guilty conscience.</p>	18601	9006 4030 5352 1	9006 4030 5353 8	<p>Flavour profile: beautiful cacao roast flavours, intense walnut character, notes of malt caramel and coffee, a subtle spice, mild echoes of plum and a fresh erythritol effect</p>	<p>sugar alternative</p> <p>VEGAN</p>
 	<p>70% Dark Choco with Maple Sugar</p> <p>A classic with caramel fireworks: a dark chocolate with a classic 70% cacao content, sweetened with maple sugar. Maple sugar is prepared from the sap of the maple tree by turning it into maple syrup, a very popular condiment in the US and Canada, and subsequently crystallising it. Maple sugar is very similar to regular sugar but at the same time excitingly different.</p>	18602	9006 4030 5354 5	9006 4030 5355 2	<p>Flavour profile: an expressive base layer of caramel and maple syrup, notes of cream, chocolate fudge and liquorice as well as subtly fruity accents of grapes as well as olives</p>	<p>sugar alternative</p> <p>VEGAN</p>
 	<p>70%/30% Cacao & Milk, No Added Sugar</p> <p>A cacao and milk mix without any added sugar: a high-percentage milk chocolate alternative with a 70% cacao content – which is the amount of cacao you usually find in dark chocolates. Added to this, 30% organic mountain milk. That's it! Intense cacao flavour, pure and simple – subtly bitter with a soft milkiness.</p>	18603	9006 4030 5356 9	9006 4030 5357 6	<p>Flavour profile: intense waffle flavour with accents of chocolate biscuit, cream, caramel and subtle notes of cheesecake</p>	<p>sugar alternative</p>

Variety	Description	Article no.	EAN/piece	EAN/unit	Flavour profile	Remarks
	<p>60% Milk Choco with Coconut Sugar</p> <p>Milk chocolate with lots of cacao power and caramel-flavoured coconut sugar: this milk chocolate and its 60% cacao content could easily play in the league of dark chocolates. It has a full cacao flavour with organic mountain milk and a little coconut sugar which is derived from the flower buds of the coconut tree and has a beautiful caramel flavour.</p>	18604	9006 4030 5358 3	9006 4030 5359 0	<p>Flavour profile: intense nut-praline character with a mild, milky accent as well as notes of chocolate cake, caramel, citrus and berries</p> <p>sugar alternative</p>	
	<p>50% Milk Choco with Date Sugar</p> <p>Milk chocolate with organic date sugar: a milk chocolate with a 50% cacao content, organic mountain milk and trendy date sugar, the new shooting star among the sugar alternatives. It is a natural sugar made from dried, ground dates and it is pretty much as sweet as brown sugar but features mild notes of caramel.</p>	18605	9006 4030 5360 6	9006 4030 5362 0	<p>Flavour profile: intense chocolate milk character, milky caramel, cream, salted peanuts, waffles and dates</p> <p>sugar alternative</p>	
	<p>Cacao with Coconut & Mango, Sweetened Only with Fruit</p> <p>A cacao bar sweetened with tropical fruit. The novelty: this is a bar consisting only of cacao, its sweetness is derived entirely from fruit, without any added sugar or milk. It's cacao enhanced with coconut milk, coconut flakes and pure mango ground to a fine powder. The amazing flavour is surprisingly tropical-fruity with refreshingly tangy notes of mango. Completely vegan with a heavenly melt.</p>	18610	9006 4030 5473 3	9006 4030 5474 0	<p>Flavour profile: beautiful roasted cacao aroma, distinct coconut character with refreshing fructose, subtly sweet and wonderfully well-rounded through addition of the mango</p> <p>sugar alternative VEGAN</p>	
	<p>Cashew with Maple Sugar</p> <p>A sweet, vegan milk chocolate alternative sweetened with maple sugar – an exciting sugar variety which is obtained by crystallising the sap of the maple tree. This vegan milk chocolate alternative is created with fine flavour cacao beans, cashews and only 20% maple sugar, which we process bean-to-bar to produce an entirely new and delicious creation, pleasantly sweet even without much sugar.</p>	18611	9006 4030 5832 8	9006 4030 5833 5	<p>Flavour profile: a praline-soft body with a very sweet nut butter character: sweet, milky, buttery and still vegan with a very creamy finish. The cashews give this chocolate its buttery-soft texture but are quite subtle in flavour</p> <p>sugar alternative VEGAN</p>	
	<p>Coconut Caramel with Coconut Sugar</p> <p>A vegan coconut caramel bar with an exciting coconut flavour and a fine, caramelly sweetness. Created from coconut milk, caramelised, finely milled coconut flakes, 40% cacao and coconut sugar which is derived from the flower buds of the coconut tree and develops a beautiful caramel flavour.</p>	18609	9006 4030 5363 7	9006 4030 5364 4	<p>Flavour profile: Everything coconut! Expressive coconut character with notes of caramel, cacao and Amarena cherries</p> <p>sugar alternative VEGAN</p>	

Variety	Description	Article no.	EAN/piece	EAN/unit	Flavour profile	Remarks
	<p>Coffee Almond with Date Sugar</p> <p>A delicious coffee praline sweetened only with dates: a vegan praline made from freshly roasted almonds, pure cocoa butter and cacao beans combined with our own organic + fair coffee, freshly roasted at our in-house roastery. Intense coffee flavour enhanced by a roasted cacao aroma, tender-melting and sweetened naturally with date sugar. Date sugar is made from ground dates, which enhances the overall flavour with a caramelly sweetness. An entirely vegan coffee high.</p>	18615	9006 4030 6574 6	9006 4030 6575 3	<p>Flavour profile: intense coffee flavour without any acidity, nutty-creamy with a subtle caramelly sweetness and a soft praline melt.</p>	<p>sugar alternative</p> <p>VEGAN</p>
	<p>Hazelnut with Date Sugar</p> <p>A milk chocolate alternative containing nuts, cacao and trendy date sugar. This is an entirely new bean-to-bar creation which tastes like a nutty milk chocolate. It's made from fine flavour cacao, sweet whey and hazelnuts, has a high cacao content of 50% and contains date sugar, which gives it a mild caramel flavour.</p>	18612	9006 4030 5830 4	9006 4030 5831 1	<p>Flavour profile: creamy-smooth, very well-rounded cacao to nut ratio, a pleasant sweetness alongside a mild, refreshing acidity, intense notes of dark, roasted hazelnuts and a wonderful melt</p>	<p>sugar alternative</p>
	<p>Wild Berry Coconut with Date Sugar</p> <p>Fruity and entirely vegan: a fruit bar made from a white coconut couverture and lots of raspberries and blackberries, which give this creation its reddish brown colour and authentic, very berry flavour. It's sweetened with date sugar, the latest in sugar trends. Made from ground dates, it's a natural sugar alternative with fine notes of caramel. Alongside, a dash of lemon and some pure cocoa butter for a beautiful melt.</p>	18608	9006 4030 5365 1	9006 4030 6366 7	<p>Flavour profile: expressive berry mix with refreshing fructose, a subtle coconut milk character, echoes of lemon and a coconut and date finish</p>	<p>sugar alternative</p> <p>VEGAN</p>



Drinking Chocolate

110 g packages containing 5 x 22 g bars

Sales unit: 6 pcs

Available in 2 variations

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR





The Big Bang of the Chocolate Culture

Xocolatl was the liquid gold of the Incas, Mayas and Aztecs. Josef Zotter revitalises the origin of the chocolate culture and composes innovative variations of drinking chocolates that bathe in hot milk in the form of small chocolate bars. The hot drinks are available in many varieties and colours. And in summer one can also enjoy the drinking chocolates on ice, as cold drinks. We offer pretty drinking sets for the perfect presentation.

Tip: The Choco Mix

Pour 200-300ml hot milk or your vegan drink of choice in a blender, add a bar of drinking chocolate and wait 1 minute until the chocolate starts melting. Mix it on a low setting first and finish blending with a quick blitz so you get some proper foam on it, which makes it look particularly pretty. You can decorate your drink with some milk foam.

VARIATIONS (5 pcs. per unit)

	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p>Variation Classic Timeless drinking pleasure: Almond Praline, Bitter Classic, Caffè Latte, Nut Praline and White Vanilla.</p> <p>Five different varieties. One bar per variety.</p>	21003	9006 4030 3030 0	9006 4030 3064 5	
	<p>Variation Kids The magical world of Drinking Chocolate: Caramel, Cinnamon Banana, Honey Cinnamon, Milk Cocoa and White Vanilla.</p> <p>Five different varieties. One bar per variety.</p>	21034	9006 4030 3158 1	9006 4030 3159 8	

Variety is the most beautiful gift.

Josef Zotter





Choco Lolly

20 g lollipop
Sales unit: 10 pcs
Available in 7 varieties
Shelf life: 14 months from production date
ORGANIC + FAIR + BEAN-to-BAR



Chocolate lollies for kids

Cuddly on the outside and colourful on the inside since every single Choco Lolly shines in another colour, naturally derived from the fruit, nuts and cacao.








Choco Lollies are the first chocolate lollies which are exclusively ORGANIC and FAIR.




Choco Lolly

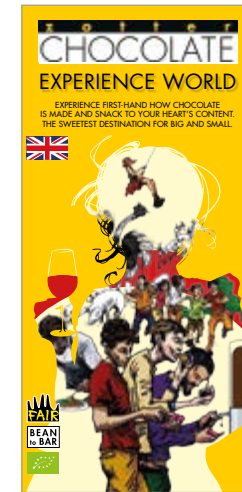
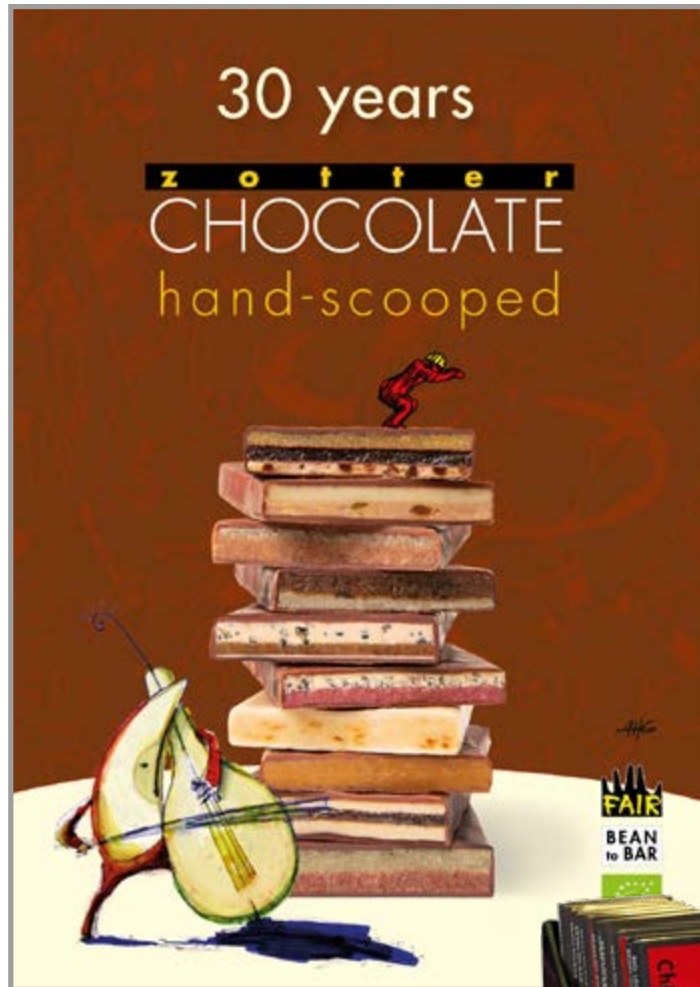
The chocolate for our Choco Lollies is produced to the same high standard as for our Labookos, but in a more playful format. Our Choco Lolly range is created with the finest cacao, pure cocoa butter as well as milk from organic mountain farmers in Austria's Tyrol region, whose cows graze the meadows of the Wilder Kaiser alps at 1400 metres of altitude. The strawberry lollies intense colour is derived naturally from the fruit we use and aren't too sweet. All our ingredients are organic and fair trade, which should be a given for children's products but unfortunately rarely is. Most children are natural environmentalists – they prefer organic produce and are invested in our planet's future – so we've created Choco Lollies: they don't ruin refined tastes and don't upset the bellies of tomorrow's idealists with sickly sweet candy.



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
	Almond Mouse Homemade simply is the best: Zotter creates an almond praline out of white chocolate which is combined with vanilla and which can hardly be protected against nibbling mice.	25402	9006 4030 3501 5	9006 4030 3520 6	
	Banana Tiger A ravenous tiger is hunting for bananas. This chocolate contains so many bananas that one has to wonder why the Choco Lolly hasn't yet taken on a crooked shape. A very fruity flavour and a high amount of cocoa butter lets it melt tenderly.	25405	9006 4030 3504 6	9006 4030 3523 7	
	Caramel Bear A chocolate lollipop with superstrong flavour: homemade caramel chocolate, mixed with a bit of almond praline, melts deliciously in the mouth and intensely tastes of caramel bonbons. To top it off small honey crispies crackle sweetly while nibbling and add some extra fun.	25411	9006 4030 6136 6	9006 4030 6137 3	
	Coconut Monkey Who nicked the coconut!?! Zotter did. As skilful as an acrobat Zotter transforms coconut flakes, coconut milk, valuable cocoa butter and raw cane sugar into this Choco Lolly.	25406	9006 4030 3505 3	9006 4030 3524 4	VEGAN
	Milk Hedgehog Those who aim high are well-advised to nibble on the Milk Hedgehog with a particularly high cacao content of 35% and plenty of healthy mountain milk from the Tyrolean Alps. Refined with raw cane sugar and vanilla.	25404	9006 4030 3503 9	9006 4030 3522 0	
	Strawberry Bunny Will make children's hearts beat faster. Josef Zotter has been tinkering and performing a bit of magic until he was able to transform the unmistakable taste and the bewitching scent of a freshly harvested strawberry into chocolate. Pure and red-coloured fruit pleasure.	25401	9006 4030 3500 8	9006 4030 3519 0	
	White Submarine A diving tour into the world of chocolate. Apart from raw cane sugar, this white chocolate contains plenty of valuable cocoa butter and healthy mountain milk.	25403	9006 4030 3502 2	9006 4030 3521 3	


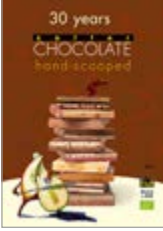




Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
	<p>Choco Lolly-Starter Package All 7 Choco Lolly varieties including a matching display.</p> <p>That makes 70 lollies in total = lots of happy children. The innovative display system by Werkhaus can be assembled with rubber bands, without any screws. Werkhaus displays are eco-friendly in terms of their material and production and are produced in the Werkhaus workshop that employs mentally handicapped persons.</p> <p>Display size: W x H x D: 21 x 39 x 31 cm</p>	25407	9006 4030 3518 3		<p>CHANGED DESIGN</p>



Promotion Articles + Display



A great presentation is half the sale!
Displays, chocolate dummies, posters and folders.

We offer free cardboard sales displays for our hand-scooped chocolates and Labookos, various folders about Zotter and posters with decorative designs from Andreas H. Gratzte in 3 sizes.

Article	Description	Size	Article-No.	EAN/piece
 <p>Motif 1</p>  <p>Motif 2</p>  <p>Motif 3</p>	<p>Poster Image Portrait Format Motif 1 - ENGLISH The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p> <p>Poster Image Portrait Format Motif 2 - ENGLISH The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p> <p>Poster Image Landscape Format Motif 3 - ENGLISH The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p>	<p>DIN A1 DIN A3 DIN A4</p> <p>DIN A1 DIN A3 DIN A4</p> <p>DIN A1 DIN A3 DIN A4</p>	<p>23602 23604 23603</p> <p>23606 23605 23607</p> <p>23643 23644 23645</p>	<p>NEW DESIGN</p> <p>NEW</p> <p>NEW DESIGN</p>
 <p>samples</p>	<p>Chocolate Dummies Ideal for window displays and for decorating. Zotter dummies never melt. Available for free!</p>		23241	9006 4030 9908 6
	<p>Leaflet "Vision & Creation" - ENGLISH The Zotter philosophy for all customers who want to know more about Zotter. Available for free!</p> <p>Leaflet "Chocolate Experience World" - ENGLISH World of chocolate experience: recommended outing for the entire family. On this exciting tasting tour through the Chocolate Theatre visitors can experience the creation of chocolate live. From the bean to the chocolate bar with lots of creative nibbling stations. In the Edible Zoo they will find animal fun, relaxation and dishes directly from our own pastures and gardens. Available for free!</p> <p>Leaflet "Assortment 2022/2023" - ENGLISH Everything from Zotter: the whole range of products in a handy folder-size. Available for free!</p>	<p>NEW</p>	<p>31102</p> <p>31318</p> <p>31482</p>	
	<p>Drinking Chocolate Table Cards Display For everyone serving drinking chocolate: use this display to let your customers know which flavours you are offering! Comes with exchangeable, laminated flavour cards.</p>	<p>W: 13 cm H: 8,2 cm D: 8,5 cm</p>	23653	9006 4030 5245 6

Article	Description	Size	Article-No.	EAN/piece
	<p>Sales display ENGLISH - FOR FREE for hand-scooped chocolate, Laboko, Praliné, Choco with Nuts, Cheery & Nuts.</p> <p>Holds 8 bars Material: carton</p>	<p>W: 6,8 cm H: 15 cm D: 17 cm</p>	<p>12205</p>	
	<p>zotter Paper Bags Large with handle (1 Pack = 200 bags) Printed with a Zotter - design</p> <p>zotter Paper Bags Medium with handle (1 Pack = 350 bags) Printed with a Zotter - design</p> <p>zotter Paper Bags Small with handle (1 Pack = 500 bags) Printed with a Zotter - design</p>	<p>W: 32 cm H: 40 cm D: 12 cm</p> <p>W: 23 cm H: 27 cm D: 11 cm</p> <p>W: 18 cm H: 21 cm D: 8 cm</p>	<p>23657</p> <p>23576</p> <p>23575</p>	<p>9006 4030 5858 8</p> <p>9006 4030 9966 6</p> <p>9006 4030 9967 3</p>



*Thinking is mandatory,
so it might as well be positive.*

Josef Zotter



hand-scooped CHOCOLATES

70 g bar

Sales unit: 10 pcs & 5 pcs


Available in more than 60 varieties

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING

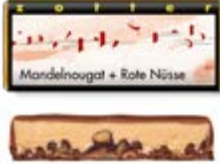







30  years

The Original







Hand-scooped is a mixture of inventiveness and manual work. The hand-scooped chocolates are filled chocolates. The fillings are spread in layers on long tracks. During this process up to 6 different layers are combined and coated all around with chocolate. By combining different ingredients such as marzipan and cherry brandy, something new is created all the time - ideally a flavour explosion. Thanks to the wonderful compositions of taste and their unique design the hand-scooped chocolates have turned into a cult.



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>Almond Praline + Red Nuts <i>Dark milk chocolate 60% filled with white praline and nuts</i> Freshly roasted walnuts preserved in red wine and elderberry juice turn into super soft red wine nuts that jump in a light almond praline enhanced with white chocolate, a pinch of cinnamon and a little bit of orange oil. It's coated in milk chocolate with a 60% cacao content.</p>	16176 CHANGED TITLE	9006 4030 1811 7	9006 4030 1373 0	9006 4030 1806 3	dark milk chocolate 60%	+	
	<p>Almond Roses <i>Milk chocolate 50% filled with almond praline and rose marzipan</i> The love chocolate! Rose marzipan is flirting with home made almond praline in a milk chocolate with a 50% cacao content. Sensual & melting with a bouquet of rose petals. A chocolate which enchants the senses.</p>	16271	9006 4030 2456 9	9006 4030 2457 6	9006 4030 2458 3	milk chocolate 50%		
	<p>Apple Pie <i>Milk chocolate 50% with apple, honey and cinnamon filling</i> Pieces of dried apples in honey caramel whisper softly in a layer of cinnamon and white chocolate. Enwrapped in milk chocolate.</p>	16177	9006 4030 1850 6	9006 4030 1384 6	9006 4030 1807 0	milk chocolate 50%	+	
	<p>Apricot Waltz <i>Milk chocolate 40% filled with apricot ganache and marzipan</i> An homage to the famous apricot tree gardens of Lower Austria's Wachau region: a fruity apricot layer, enhanced with apricot brandy, gently sitting on a layer of marzipan, seasoned with a generous dash of apricot brandy and of course some pure apricots. A bit of a boozy mixture that's sweetly seductive.</p>	16404	9006 4030 3855 9	900640303856 6	9006 4030 3857 3	milk chocolate 40%	++	
	<p>Bacon Bits <i>Dark milk chocolate 60% filled with hazelnut praline and bacon cracklings</i> Contest of nutty flavours. Cracklings, roasted in a crispy fashion and then caramelised, develop nutty flavours. Hazelnut praline vies with the cracklings for this nutty aroma. Refined with cinnamon and coated in a delicious milk chocolate with a strong 60% cacao content.</p>	16076	9006 4030 1801 8	9006 4030 1368 6	9006 4030 1769 1	dark milk chocolate 60%		
	<p>Beer & Malt <i>Milk chocolate 50% filled with beer ganache and caramelised malted barley grains</i> – Bottoms Up! – Craft Beer! An India Pale Ale from the multi-award-winning Salzburg-based organic small brewery Gusswerk in a chocolate ganache made from caramel couverture and dark chocolate, with a thin malt brittle layer on top, which we produce by drying and caramelising the spent grain leftover in the brewing process. And it's all covered in a delicious milk chocolate with a strong 50% cacao content.</p>	16416 CHANGED RECIPE + DESIGN	9006 4030 3876 4	9006 4030 3877 1	9006 4030 3878 8	milk chocolate 50%	++	CONTAINS GLUTEN













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+ Alcohol content under 2%: Just like in a cake, the alcohol serves to round off the flavour.

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	Berry Marzipan <i>Milk chocolate 40% filled with berry marzipan cream and almond praline</i> A berry miracle: strawberries, raspberries, blueberries and blackcurrants melt into marzipan to create a purple berry marzipan with a refreshing dash of lemon. This sits on top of a tender-melting almond praline layer enhanced with rose petals. It's wrapped in milk chocolate with a 40% cacao content.	16605	9006 4030 6513 5	9006 4030 6514 2	9006 4030 6515 9	milk chocolate 40%		
	Blackberries <i>Milk chocolate 40% filled with blackberry cream</i> A berry celebration: these luxuriously plump blackberries are finally tamed in a tender-melting, dark purple blackberry ganache enhanced with a dash of lemon. Framed top and bottom with a wafer-thin white chocolate layer and dunked in milk chocolate with a 40% cacao content.	16601	9006 4030 6516 6	9006 4030 6517 3	9006 4030 6518 0	milk chocolate 40%		
	Blackcurrant + Macadamia <i>Dark milk chocolate 60% filled with black and red currant ganache and macadamia praline</i> – Crunchy Poetry: a purple blackcurrant ganache, made from two types of chocolate - white and blackcurrant - on a homemade macadamia praline, which gets a crunchy upgrade with some roasted red millet by Urkornhof. Covered in a milk chocolate boasting 60% cacao power.	16438	9006 4030 4505 2	9006 4030 4506 9	9006 4030 4507 6	dark milk chocolate 60%		
	Blue Poppy Seed <i>Milk chocolate 40% filled with white chocolate ganache and caramelised blue poppy seed</i> – The poppy bonbon: a sweet bonbon ganache made from white chocolate with a fine vanilla flavour combined with an almond praline layer popping with caramelised, excitingly fizzy blue poppy seed. It's all covered in a delicious milk chocolate with a 40% cacao content.	16374	9006 4030 3561 9	9006 4030 3562 6	9006 4030 3563 3	milk chocolate 40%		
	Boozy Chocolate Mousse <i>Dark chocolate 70% filled with chocolate mousse and rum</i> It's a stroke of vegan genius: a dark chocolate mousse, wonderfully airy and chocolatey, with an elegant note of rum, covered in a delicious dark chocolate. The mousse base consists of cashews, which stay politely in the background, however: chocolate and rum have the main spotlight.	16506	9006 4030 5290 6	9006 4030 5291 3	9006 4030 5292 0	dark chocolate 70%	++	VEGAN
	Caramelised Nuts <i>Dark milk chocolate 60% filled with caramel praline and caramelised nuts</i> Just like your favourite song, caramelised nuts are an absolute hit. This has a super soft caramel ganache made with delicious caramel praline and caramelised, chopped walnuts, hazelnuts, cashews and Brazil nuts and is covered in milk chocolate with a substantial 60% cacao content.	16269	9006 4030 2450 7	9006 4030 2451 4	9006 4030 2452 1	dark milk chocolate 60%		







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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p>Cheese – Walnut – Grapes <i>Dark milk chocolate 60% filled with cheese ganache, walnut praline and raisins</i> Zotter's cheese classic: a tender, nutty walnut praline on a cheese ganache created with soft cheese made by our brilliant neighbouring organic dairy, the Hofkäserei Deutschmann. This delicacy is also mixed with small, boozy grappa raisins and is coated in a milk chocolate couverture with a 60% cacao content.</p>	16403	9006 4030 3849 8	9006 4030 3850 4	9006 4030 3851 1	dark milk chocolate 60%	+	
 	<p>Chequered Cow - Milk Chocolate <i>Milk chocolate 40% filled with chocolate cream</i>—Whilst the assortment of other chocolate makers might include ONE „bizarre“ chocolate variety, Zotter's has at least ONE pretty normal kind: a sweet milk chocolate with a 40% cacao content filled with a cream of milk chocolate as well as some caramel couverture.</p>	16280	9006 4030 2483 5	9006 4030 2484 2	9006 4030 2485 9	milk chocolate 40%		
 	<p>Choco Bee <i>White chocolate filled with honey caramel crisps</i> Chocolate for kids. Austrian honey hums and tasty honey rice crisps crackle in a white chocolate cream enhanced with almond praline. Coated with white chocolate.</p>	16147	9006 4030 1837 7	9006 4030 1383 9	9006 4030 1794 3	white chocolate		
 	<p>Coffee Toffee <i>Coffee Couverture filled with caramel creme and almond praline</i> A first class bonbon with an exciting play of caramel and coffee aromas: A fine layer of caramel on almond praline, coated in coffee couverture, which develops this brilliant coffee drive because the fair trade arabica coffee beans are turned directly into coffee choco bean-to-bar.</p>	16370	9006 4030 3564 0	9006 4030 3565 7	9006 4030 3566 4	coffee couverture		
 	<p>Cola & Popcorn <i>Dark milk chocolate 60% filled with cola jelly, cola ganache, almond praline and popcorn</i> – Our blockbuster choco with small, caramelised and lightly salted bits of popcorn in a homemade almond praline. It is topped with a cool cola jelly and a white cola ganache created by cola producer Pedacola from Austria, where the shrub is also grown. Coated with milk chocolate.</p>	16543	9006 4030 5776 5	9006 4030 5777 2	9006 4030 5778 9	dark milk chocolate 60%		
 	<p>Currant'n'Chili <i>Dark chocolate 70% filled with redcurrant chili cream</i> – The rock number for all those with a sweet tooth has a satisfaction effect: A sourish-fruity berry ganache with currant juice, currant chocolate and a bit of white chocolate. A slight tingle is provided by the thin dark chocolate layer which vibrates with chili. Dipped into a fine dark chocolate.</p>	16356	9006 4030 6141 0	9006 4030 6142 7	9006 4030 6143 4	dark chocolate 70%		













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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>Cranberry <i>Dark chocolate 70% filled with cranberry ganache</i> – Our first vegan fruit filling: this sublime, fragrant and very berry mousse is bright pink and created from vegan cranberry couverture, white rice couverture and lots of cranberries. It has a tender mousse texture and a happy, intense cranberry flavour, characteristically fruity-tangy. Covered in a dark chocolate with a 70% cacao content. Entirely vegan.</p>	16607	9006 4030 6531 9	9006 4030 6532 6	9006 4030 6533 3	dark chocolate 70%		VEGAN
	<p>Firewood Brandy <i>Dark chocolate 70% filled with firewood brandy ganache</i> – A wood chocolate made from woodchips from spruce, larch and pine, created using the Barrique technique. For the firewood brandy with its fine, woody flavour, we toast woodchips and marinate them with raw cane sugar brandy, which we subsequently melt into a caramel couverture and milk chocolate for the filling. It's enveloped in dark chocolate.</p>	16406	9006 4030 3834 4	9006 4030 3836 8	9006 4030 3835 1	dark chocolate 70%	++	
	<p>Gin & Lemon <i>Dark milk chocolate 60% filled with gin ganache and lemon cream</i> High trend: the Hands On Gin by Gölles flows into a dark chocolate ganache. This is combined with a zingy and refreshing lemon ganache made from a high-percentage milk chocolate, lemons and a vermouth-enhanced, homemade, sophisticated bitter lemonade. It is covered in dark milk chocolate with a 60% cacao content.</p>	16448	9006 4030 4539 7	9006 4030 4540 3	9006 4030 4541 0	dark milk chocolate 60%	++	
	<p>Ginger + Lemon <i>Dark chocolate 70% filled with gin ganache and lemon cream</i> – High trend: the O.Gin by Farthofer flows into a dark chocolate ganache. This is combined with a zingy and refreshing lemon ganache made from a high-percentage milk chocolate, lemons and a vermouth-enhanced, homemade, sophisticated bitter lemonade. It is covered in dark milk chocolate with a 70% cacao content.</p>	16466	9006 4030 4862 6	9006 4030 4863 3	9006 4030 4864 0	dark chocolate 70%	+	
	<p>Hazelnut Marzipan <i>Milk chocolate 50% with hazelnut filling</i> – A classic with character. A layer of hazelnut marzipan combined with a delicious hazelnut praline. It's enhanced with genuine vanilla, nutmeg, star anise, cinnamon, cloves and a dash of Muskat Ottonel wine, delivering a very special flavour experience with its sublime muscat grape aroma. Covered in milk chocolate.</p>	16083	9006 4030 1809 4	9006 4030 1371 6	9006 4030 1771 4	milk chocolate 50%	+	
	<p>Hemp Bonbon <i>Dark chocolate 70% filled with hemp cream</i> The power pack: hemp praline with caramelised hemp seeds full of energy. On top sits a thin layer of white coconut couverture and it's enveloped by dark chocolate with a 70% cacao content. Entirely vegan and entirely delicious!</p>	16477	9006 4030 4895 4	9006 4030 4896 1	9006 4030 4897 8	dark chocolate 70%		VEGAN


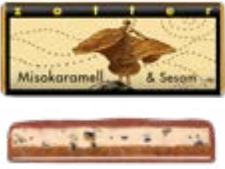




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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	Hemp & Apricot <i>Dark chocolate 70% filled with hemp praline and apricot ganache</i> – A more chilled choco: two boozy ingredients come together in a dark chocolate with a 70% cacao content. There's a layer of homemade hemp praline made with freshly roasted hemp seeds, of course entirely THC-free, topped with a tippy apricot ganache made with apricots, apricot chocolate and Gölles apricot brandy.	16439 CHANGED TITLE + DESIGN	9006 4030 4508 3	9006 4030 4509 0	9006 4030 4510 6	dark chocolate 70%	+	
 	Honey Nuts <i>Milk chocolate 50% filled with honey marzipan and almond praline with honey and nut brittle</i> – It's nutty marzipan magic: a heavenly soft almond marzipan layer, sweetened with honey, on a second layer made from tender-melting almond praline enhanced with a bit of white chocolate and honey and nut brittle, covered in milk chocolate with a 50% cacao content.	16508	9006 4030 5275 3	9006 4030 5276 0	9006 4030 5277 7	milk chocolate 50%		
 	"Kulfi" Pistachios, Almonds and Cardamom <i>Milk chocolate 50% filled with white chocolate ganache with cardamom and saffron on almond praline with roasted almonds and pistachios</i> – A journey of indulgence to India, inspired by the traditional Indian Kulfi ice cream. An almond praline with bits of almond and pistachio, and as a topping, a sweet Kulfi ganache made from cream, white chocolate, honey, cardamom and saffron, all covered in a delicious milk chocolate with a 50% cacao content.	16631 NEW	9006 4030 6999 7	9006 4030 7121 1	9006 4030 7122 8	milk chocolate 50%		
 	Lemon Polenta <i>Dark chocolate 70% filled with lemon polenta ganache</i> Our lemon dessert: a fine lemon filling, created from polenta cooked with lemon juice and milk, mixed with a homemade lemon confit. In addition, a dash of sugar cane brandy and a coat of dark chocolate with a 70% cacao content. It has a magnificent texture and a refreshing citrus flavour.	16178	9006 4030 1844 5	9006 4030 1396 9	9006 4030 1813 1	dark chocolate 70%	+	
 	Lime and Passion Fruit <i>Dark chocolate 70% filled with passion fruit ganache and lime ganache</i> A fruity passion fruit ganache enhanced with refreshingly tangy lime juice, accompanied by a fine, white chocolate ganache putting a spring in your step with a bit of polenta, lemon confit, sweet potato and a generous dash of cane sugar brandy, covered in dark chocolate with a 70% cacao content.	16520 CHANGED DESIGN	9006 4030 5334 7	9006 4030 5335 4	9006 4030 5336 1	dark chocolate 70%	+	
 	Mango Tango <i>Dark chocolate 70% filled with mango ganache and lemon ganache</i> A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon juice on top of a lemon chocolate layer created with homemade lemon confit and white chocolate. All of it covered in delicious dark chocolate with a 70% cacao content.	16501	9006 4030 5278 4	9006 4030 5279 1	9006 4030 5280 7	dark chocolate 70%		







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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>Marc de Champagne <i>Dark chocolate 70% with Marc de Champagne ganache</i> Glamour choco: a classic chocolate ganache made from milk and dark chocolates enhanced with the finest champagne distillate created by Fleury, the first champagne producer in the world awarded a Demeter certification. Cover it in a classic dark chocolate with a 70% cacao content.</p>	16112	9006 4030 1430 0	9006 4030 1358 7	9006 4030 1781 3	dark chocolate 70%	++	
	<p>Miso Caramel and Sesame <i>Milk chocolate 40% filled with poppy seed miso in butter caramel and sesame praline</i> – A butter caramel layer enhanced with poppy seed miso, which lends this creation its poppy flavour, a salty note and an umami kick, accompanied by a white sesame praline layer dotted with black sesame seeds, topped with a thin banana couverture layer and covered all over with milk chocolate with a 40% cacao content.</p>	16628	9006 4030 6990 4	9006 4030 6991 1	9006 4030 6992 8	milk chocolate 40%		
		NEW						
	<p>Muscaris Marzipan <i>Milk chocolate 40% filled with marzipan and white wine ganache refined with raisins</i> – White wine & grappa in marzipan with sweet milk chocolate: a Zotter Muscaris white wine from our own vineyards on volcanic soil, in a delicious milk chocolate ganache, accompanied by a homemade almond marzipan enhanced with our zingy Muscaris grappa and covered with sweet milk chocolate with a 40% cacao content. Sweet & pleasantly tipsy.</p>	16630	9006 4030 6996 6	9006 4030 6997 3	9006 4030 6998 0	milk chocolate 40%	+	
		NEW						
	<p>Orange Marzipan <i>Milk chocolate 40% filled with marzipan and orange liqueur</i> Breathtaking: orange, the diva of desserts, flows into almond marzipan. Inspired by a few shots of orange liqueur, spread onto a butter ganache and immersed into milk chocolate with a 40% cacao content.</p>	16226	9006 4030 1626 7	9006 4030 1627 4	9006 4030 1861 2	milk chocolate 40%	+	
	<p>PawPaw <i>Milk chocolate 50% filled with pawpaw ganache and pawpaw jelly</i> – Exotic stuff from the South Tyrol! We make a delicious banana puree from freshly harvested paw-paws, which taste a bit like a mix of banana, mango and vanilla. We spread some delicate pawpaw jelly in the middle and cover the whole thing with milk chocolate with a 50% cacao content. For all those who love innovation.</p>	16627	9006 4030 6987 4	9006 4030 6988 1	9006 4030 6989 8	milk chocolate 50%		
		NEW						
	<p>Pecan and Tamarind <i>Milk chocolate 50% with pecan praline and tamarind ganache</i> Pecan nuts are a sweet walnut variety. Here, small, roasted bits of pecan jump into a homemade pecan praline. This is topped with a refreshingly tangy tamarind layer with a familiar lemon flavour. It's tender-melting and nutty and tastes of citrus at the same time. Coated in milk chocolate.</p>	16546	9006 4030 5797 0	9006 4030 5798 7	9006 4030 5799 4	milk chocolate 50%		







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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>Pineapple and Cashew <i>Milk chocolate 50% with cashew praline and pineapple filling</i> The cashew apple – an exceptional phenomenon in botany. Its only seed, which is hard to crack, is hanging down from the apple like a boxing glove. Zotter manufactures a praline from cashew seeds, adds pieces of sun-dried pineapples and coats the creation with a delicious milk chocolate with a 50% cacao content.</p>	16057 CHANGED TITLE	9006 4030 1010 4	9006 4030 1304 4	9006 4030 1762 2	milk chocolate 50%		
	<p>Plum & Hazelnut <i>Dark Couverture with 100% cacao content filled with plum cream and hazelnut praline</i> – Sweetened only with dates and plums. A fruity-sweet plum puree layer created with soft plums, sweetened with date syrup, on a wonderfully nutty hazelnut praline. With a drop of rum for taste and covered with a 100% cacao content couverture, no sugar added. Entirely vegan.</p>	16606	9006 4030 6528 9	9006 4030 6529 6	9006 4030 6530 2	dark couverture with 100% cacao content	+	VEGAN sugar alternative
	<p>Praline Variation <i>Dark milk chocolate 60% filled with almond and hazelnut praline</i> Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Covered in a milk chocolate boasting 60% cacao power.</p>	16122	9006 4030 1440 9	9006 4030 1359 4	9006 4030 1785 1	dark milk chocolate 60%		
	<p>Pumpkin Seeds with Marzipan <i>Dark milk chocolate 60% filled with marzipan and pumpkin seed praline</i> A Styrian classic: a layer of tender-melting pumpkin seed praline on a rich green, soft marzipan layer enhanced with liquid pumpkin seed marrow, roasted chopped pumpkin seeds and a generous dash of egg liqueur. It's covered in a high-percentage milk chocolate with a 60% cacao content.</p>	16100	9006 4030 1310 5	9006 4030 1352 5	9006 4030 1778 3	dark milk chocolate 60%	+	
	<p>Raspberry Coconut <i>Dark coconut couverture with raspberry coconut filling</i> A delicious layer made from raspberries and a raspberry couverture meets a white coconut filling with coconut flakes and notes of genuine vanilla. It's covered in an elegant and exotic coconut coat – a mixture of white coconut couverture and dark chocolate. The ultimate flavour kick!</p>	16087	9006 4030 1066 1	9006 4030 1318 1	9006 4030 1773 8	dark coconut couverture		
	<p>Red Wine <i>Dark chocolate 70% filled with Winkler-Hermaden red wine ganache and raisins</i> – Red wine flush: a dark chocolate ganache infused with "Olivin", the Winkler-Hermaden Estate's signature wine, which is made from grapes thriving on volcanic soil and which fires up our chocolate in the shape of a powerful "Blue Zweigelt" and few small bits of grape marinated in Olivin.</p>	16373	9006 4030 3579 4	9006 4030 3580 0	9006 4030 3581 7	dark chocolate 70%	++	







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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	Saffron and Pistachios <i>Milk chocolate 40% filled with pistachio marzipan and saffron</i> Hand-picked becomes hand-scooped. A saffron ganache which makes us once again believe in miracles is created out of the stigmas of the crocus saffron, the most expensive spice in the world. Spread onto homemade pistachio marzipan and surrounded twice by a milk couverture with 40% of cacao.	16202	9006 4030 1537 6	9006 4030 1538 3	9006 4030 1819 3	milk chocolate 40%	+	
	Sea Buckthorn & Quince <i>Dark chocolate 70% filled with sea buckthorn marzipan, quince jelly and quince ganache</i> –A sublime creation with a refreshingly delicate quince jelly. A quince ganache made with quinces from our own gardens accompanied by an almond marzipan layer with sea buckthorn juice and a delicate quince jelly in the middle. The entire delicacy is coated in dark chocolate with a 70% cacao content.	16632	9006 4030 7123 5	9006 4030 7124 2	9006 4030 7125 9	dark chocolate 70%		
	Seaweed + Caramel + Pineapple <i>Dark chocolate 70% filled with seaweed caramel and pineapple ganache</i> This is a flavour adventure: a fruity pineapple chocolate ganache, refreshed with a dash of lemon, meets seaweed caramel made from a caramel couverture, almond praline, white chocolate and small, caramelised dulce seaweed flakes. All of it is covered in a delicious dark chocolate.	16509	9006 4030 5263 0	9006 4030 5264 7	9006 4030 5265 4	dark chocolate 70%		
	Spiced Marzipan on Cinnamon Praline <i>Milk chocolate 50% filled with spiced marzipan and cinnamon hazelnut praline</i> – A veritable dream: a marzipan layer enhanced with orange juice, homemade orange confit made from caramelised orange peel and fine spices on a tender-melting hazelnut praline infused with fragrantly spicy cinnamon. It's covered in milk chocolate with a 50% cacao content.	16203	9006 4030 1539 0	9006 4030 1559 8	9006 4030 1821 6	milk chocolate 50%		
	Stone Pine & Cranberry <i>Dark chocolate 70% filled with stone pine ganache and cranberry ganache</i> "The Queen of the Alps", that's the stone pine. Stone pine schnapps is an old mountain cabin classic, which subsequently infuses our dark chocolate ganache as a darkly boozy stone pine schnapps. It's combined with a thin, fruity-tangy cranberry layer and coated with a dark chocolate. Entirely vegan.	16609	9006 4030 6537 1	9006 4030 6538 8	9006 4030 6539 5	dark chocolate 70%	++	VEGAN
	Sunflower & Golden Cherry <i>Dark chocolate 70% filled with golden cherry marzipan and sunflower praline</i> That's the vegan spirit: a homemade sunflower praline made with freshly roasted sunflower seeds accompanied by a soft fruit layer made with fair traded yellow cherries which ripen in cherry trees until they have a golden hue and strong, sweet flavour and darken during the manufacturing process. And it's all covered in dark chocolate with a 70% cacao content.	16633	9006 4030 7126 6	9006 4030 7127 3	9006 4030 7128 0	dark chocolate 70%		VEGAN



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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>Thousand Layer Praline <i>Dark milk chocolate 60% filled with hazelnut praline and brittles</i> Different layers of almond and hazelnut praline in combination with the crunchiness of brittle layers in between. Everything is surrounded by a racy milk chocolate with 60% of cacao content.</p>	16163	9006 4030 1232 0	9006 4030 1258 0	9006 4030 1799 8	dark milk chocolate 60%		
	<p>Tiramisu <i>Milk chocolate 50% filled with mascarpone ganache and coffee ganache with rum</i> – A layer of mascarpone enhanced with almond praline, white chocolate and genuine Bourbon vanilla, with a second, intense coffee chocolate layer made from dark chocolate, a coffee couverture, freshly ground Zotter coffee from our in-house roastery and a generous dash of rum.</p>	16502	9006 4030 5293 7	9006 4030 5294 4	9006 4030 5295 1	milk chocolate 50%	+	
	<p>Typically Austria – Grey Poppy with Praline <i>Milk chocolate 50% filled with grey poppy cream, walnut and hazelnut praline</i> – In the Austrian fashion. A tender-melting layer of walnut and hazelnut praline on a fine grey poppy mousse caressing some white chocolate, caramelised grey poppy seed and creamy honey. On a wafer-thin white chocolate layer and covered in a milk chocolate coating with a 50% cacao content.</p>	16319	9006 4030 2855 0	9006 4030 2856 7	9006 4030 2857 4	milk chocolate 50%		
	<p>Walnuts with Marzipan <i>Milk chocolate 50% filled with walnuts and marzipan</i> Freshly roasted and caramelised walnuts are mixed with marzipan and rum and then coated with milk chocolate with a 50% cacao content.</p>	16172	9006 4030 1450 8	9006 4030 1360 0	9006 4030 1803 2	milk chocolate 50%	+	
	<p>White Chocolate with Brittle <i>White chocolate filled with almond hazelnut brittles</i> Crunchy-sweet classic: white chocolate with lots of valuable cocoa butter, mountain milk and raw cane sugar as coating and a creamy filling of crunchy hazelnut and almond brittle puts appreciative smiles not only onto children's faces.</p>	16069	9006 4030 1217 7	9006 4030 1244 3	9006 4030 1765 3	white chocolate		
	<p>White Poppy Seed with Cinnamon and Apricot Spirit <i>Dark chocolate 70% filled with white poppy seed, cinnamon and apricot brandy</i> A layer of white chocolate and white poppy seed, enhanced with a touch of cinnamon. Topped by a cream made of milk chocolate and apricot spirit. And it's all covered in dark chocolate with a 70% cacao content.</p>	16175	9006 4030 1140 8	9006 4030 1347 1	9006 4030 1805 6	dark chocolate 70%	+	

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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p>Wild Berries with Vanilla Milk chocolate 50% filled with wild berries and vanilla</p> <p>A shooting star. The very idea of a fruity filling consisting of strawberries, blueberries and raspberries with genuine vanilla for the finishing touch before slipping under a milk chocolate couverture creates a tickling feeling. Top fruit chocolate! "It couldn't be better!"</p>	16278	9006 4030 2477 4	9006 4030 2478 1	9006 4030 2479 8	milk chocolate 50%		

100% ORGANIC, because we happily do away with pesticides in our food, water and soil.

Josef Zotter















Gift Chocolates

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>A Piece of Pure Joy – Orange Liqueur Milk chocolate 40% filled with orange cream A temptation. This milk chocolate creation is enfolded by orange liqueur while marinated and grated orange peel in a finely stirred butter-cream ganache provide the fruity note.</p>	16284	9006 4030 2495 8	9006 4030 2496 5	9006 4030 2497 2	milk chocolate 40%	++	
	<p>All The Best – Mango Tango Dark chocolate 70% filled with mango ganache and lemon ganache A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon on a lemon chocolate layer created with homemade lemon confit and white chocolate, all covered in a dark chocolate coat with a 70% cacao content.</p>	16512	9006 4030 5343 9	9006 4030 5344 6	9006 4030 5345 3	dark chocolate 70%		
	<p>Chocolate is Happiness – Honey Nuts Milk chocolate 50% filled with honey marzipan and almond praline with honey and nut brittle – Nutty marzipan magic: a heavenly smooth almond marzipan layer, sweetened with honey, on a second layer of tender-melting almond praline enhanced with a bit of white chocolate and honey nut brittle and covered in milk chocolate with a 50% cacao content.</p>	16514	9006 4030 5346 0	9006 4030 5347 7	9006 4030 5348 4	milk chocolate 50%		
	<p>Congratulations – Thousand Layer Praline Dark milk chocolate 60% filled with hazelnut praline and brittles Different layers of almond and hazelnut praline in combination with the crunchiness of brittle layers in between. Everything is surrounded by a racy milk chocolate with 60% of cacao content.</p>	16286	9006 4030 2665 5	9006 4030 2666 2	9006 4030 2667 9	dark milk chocolate 60%		
	<p>First Aid – Almond Praline + Red Nuts Dark milk chocolate 60% filled with white praline and nuts This one is made using a sublime formula but is everything but formulaic. Freshly roasted walnuts preserved in red wine and elderberry juice turn into super soft red wine nuts that jump in a light almond praline enhanced with white chocolate. It's coated in milk chocolate with a 60% cacao content.</p>	16007	9006 4030 1808 7	9006 4030 1369 3	9006 4030 1737 0	dark milk chocolate 60%	+	
	<p>For Busy Bees – Granola + Fruit Dark chocolate 70% filled with coconut praline and fruit – No matter what, our granola choco rocks. Unwrap and enjoy this tender-melting coconut blossom praline with raisins, refreshingly exotic passion fruit bits and crispy corn flakes. It's wrapped in dark chocolate with a 70% cacao content and sweetened with maple sugar, an exciting sugar alternative. All 100% vegan.</p>	16285	9006 4030 2498 9	9006 4030 2499 6	9006 4030 2664 8	dark chocolate 70% with maple sugar		VEGAN sugar alter- native


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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	For Odd Birds – Hemp & Apricot <i>Dark chocolate 70% filled with hemp praline and apricot ganache</i> – A more chilled choco: two boozy ingredients come together in a dark chocolate with a 70% cacao content. There's a layer of homemade hemp praline made with freshly roasted hemp seeds, of course entirely THC-free, topped with a tipsy apricot ganache made with apricots, apricot chocolate and Gölles apricot brandy.	16016 CHANGED TITLE	9006 4030 1290 0	9006 4030 1351 8	9006 4030 1745 5	dark chocolate 70%	++	
 	Get Well Soon – Pineapple and Cashew <i>Milk chocolate 50% with cashew praline and pineapple filling</i> The cashew apple – an exceptional phenomenon in botany. Its only seed, which is hard to crack, is hanging down from the apple like a boxing glove. Zotter manufactures a praline from cashew seeds, adds pieces of sun-dried pineapples and coats the creation with a delicious milk chocolate with a 50% cacao content.	16018 CHANGED TITLE	9006 4030 1340 2	9006 4030 1355 6	9006 4030 1746 2	milk chocolate 50%		
 	A Sweet Sorry – Caramelised Nuts <i>Dark milk chocolate 60% filled with caramel praline and caramelised nuts</i> The sweetest way to make up for a little faux pas. Caramelised and roughly chopped walnuts, hazelnuts, cashews and Brazil nuts crunch seductively in a soft caramel praline. All is coated in milk chocolate with a rich 60% cacao content.	16600	9006 4030 6510 4	9006 4030 6511 1	9006 4030 6512 8	dark milk chocolate 60%		
 	Sweet Break – Praline + Cookies <i>Milk chocolate 50% with almond hazelnut praline and almond cookies</i> Have a break and enjoy: a milk chocolate with a 50% cacao content filled with tender-melting praline created with almonds, hazelnuts and caramelised almonds and topped with a layer of crunchy almond cookies.	16515	9006 4030 5314 9	9006 4030 5315 6	9006 4030 5316 3	milk chocolate 50%		CONTAINS GLUTEN
 	Sweet Greetings – Very Berry <i>White chocolate with berry filling</i> Fruity greetings: blueberries, raspberries and blackcurrants melt together to produce an explosive fruit ganache with errand candied cranberries. You can see this extremely fruity filling glowing underneath the delicious white chocolate coat.	16516	9006 4030 5311 8	9006 4030 5312 5	9006 4030 5313 2	white chocolate		
 	Thank You – Almonds + Marzipan <i>Milk chocolate 50% filled with almond praline and marzipan</i> A sweet thank you created with chocolate: yummy milk chocolate with a 50% cacao content, filled with a tender-melting almond praline created with freshly roasted almonds and enhanced with a hint of white chocolate. It's topped with a second, delicious marzipan layer.	16281	9006 4030 2486 6	9006 4030 2487 3	9006 4030 2488 0	milk chocolate 50%		

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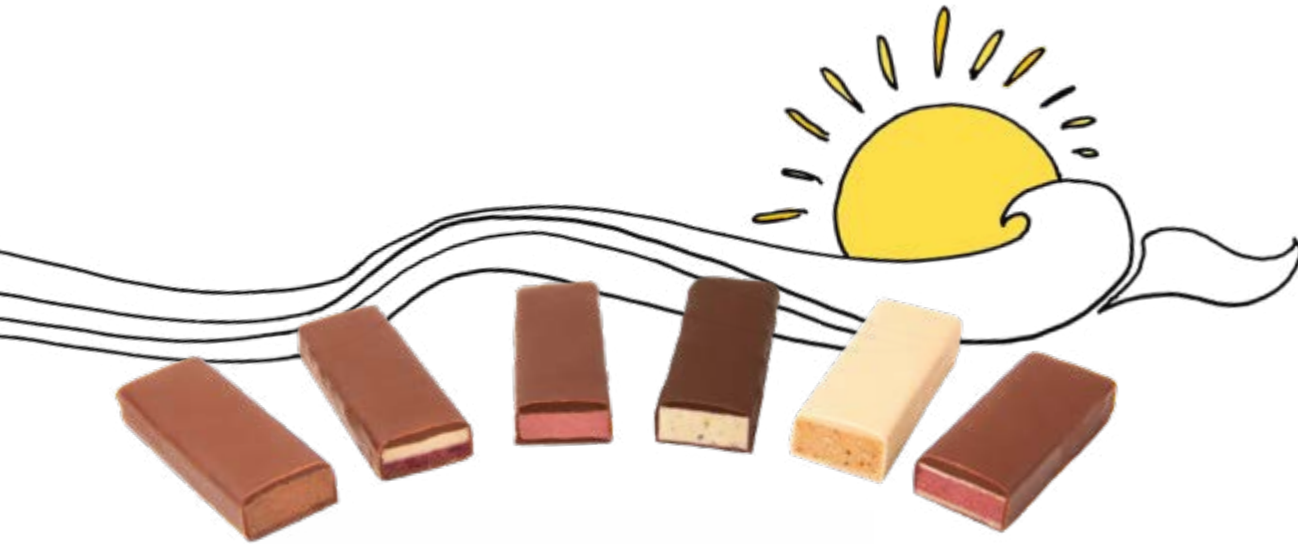
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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p>Warm Welcome - Poppy Seed & Cherry <i>Milk chocolate 50% filled with cherry mousse and almond praline with caramelised blue poppy seed</i> – Instead of a red carpet, we are rolling out a red cherry fruit layer created with preserved cherries, cherry couverture, soft marzipan and a touch of vanilla. It's accompanied by an almond praline layer with caramelised blue poppy seed and covered all over in a milk chocolate with a powerful 50% cacao content.</p>	16640	9006 4030 7164 8	9006 4030 7165 5	9006 4030 7166 2	milk chocolate 50%		
		NEW						



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hand-scooped CHOCOLATE MINIS



20 g bar
Sales unit: 25 pcs
Available in 24 varieties
Shelf life: 6 months from production date
ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



**Including display box
with 25 bars per variety.**



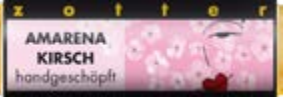



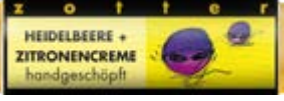



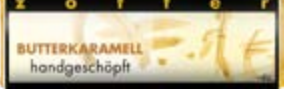















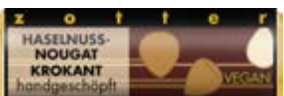

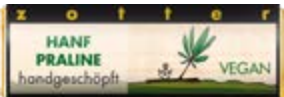



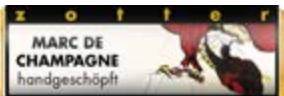



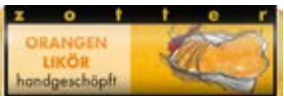

A SNACK FOR IMMEDIATE NIBBLING

The most popular hand-scooped chocolates are available as 20 g mini versions, individually packed as a snack for immediate nibbling.

Minis were developed so you can snack on some hand-scooped chocolate all by yourself. The bigger bars are usually presented as a beautiful gift or shared with curious friends who can't wait to find out what wild berries and vanilla chocolate tastes like.

The mini-version of our hand-scooped chocolate is just as complex to create. We spread our homemade bean to bar chocolate very thinly onto long track moulds. This is then topped with individual layers of filling and finally covered with one more coat of chocolate. This big, long chocolate bar is then cut into small, 20-gram pieces and covered all over one more time with our freshly produced bean to bar chocolate coating. The minis and the regular hand-scooped chocolate bars are basically twins – the only difference being the much thicker coating on the hand-scooped minis.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
 	Almond and Marzipan <i>Milk chocolate 50% filled with almond praline and marzipan</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	18796 NEW	9006 4030 6917 1	9006 4030 6918 8	
 	Amarena Cherry <i>Milk chocolate 50% filled with Amarena cherry mousse</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17977	9006 4030 5317 0	9006 4030 5318 7	
 	Berry Marzipan <i>Milk chocolate 40% filled with berry marzipan cream and almond praline</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17793 NEW	9006 4030 6899 0	9006 4030 6900 3	
 	Blueberries & Lemon <i>Dark chocolate 70% filled with blueberry ganache and lemon ganache</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17795 NEW	9006 4030 6905 8	9006 4030 6906 5	
 	Blue Poppy Seed <i>Milk chocolate 40% filled with white chocolate ganache and almond praline with caramelised blue poppy seed</i> – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17902 CHANGED RECIPE	9006 4030 4603 5	9006 4030 4604 2	
 	ButterCaramel <i>Milk chocolate 50% filled with butter caramel cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17801	9006 4030 1912 1	9006 4030 1967 1	
 	Caramel Fudge <i>White caramel chocolate filled with almond praline and caramel crisps</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17912	9006 4030 4583 0	9006 4030 4584 7	
 	Caramelised Nuts <i>Dark milk chocolate 60% filled with caramel praline and caramelised nuts</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17794 NEW	9006 4030 6901 0	9006 4030 6902 7	
 	Cherries + Pumpkin Marzipan <i>Dark milk chocolate 60% filled with cherry ganache and pumpkin seeds marzipan</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17791 NEW	9006 4030 6903 4	9006 4030 6904 1	

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	 Chocolate Banana <i>Milk chocolate 40% filled with with banana cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17976	9006 4030 5321 7	9006 4030 5322 4	
	 Choco Bee <i>White chocolate filled with honey caramel crisps</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	18798 NEW	9006 4030 6919 5	9006 4030 6920 1	
	 Cognac + Coffee <i>Coffee couverture filled with cognac cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17915	9006 4030 4575 5	9006 4030 4576 2	++
	 Hazelnut Brittle <i>Dark chocolate 70% filled with hazelnut praline and hazelnut brittle</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	18779	9006 4030 6474 9	9006 4030 6475 6	VEGAN
	 HempBonbon <i>Dark chocolate 70% filled with hemp praline</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17974	9006 4030 5319 4	9006 4030 5320 0	VEGAN
	 Honey Nuts <i>Milk chocolate 50% filled with honey marzipan and almond praline with honey and nut brittle</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17792 NEW	9006 4030 6911 9	9006 4030 6912 6	
	 Marc de Champagne <i>Dark chocolate 70% with Marc de Champagne ganache</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17913	9006 4030 4587 8	9006 4030 4588 5	++
	 Milk Choco Mousse <i>Dark milk chocolate 60% filled with milk chocolate mousse</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17983	9006 4030 5770 3	9006 4030 5771 0	
	 Orange Liqueur <i>Milk chocolate 40% filled with orange cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17903	9006 4030 4591 5	9006 4030 4592 2	++

++ Alcohol content over 2%: The alcohol serves as flavour carrier. Only pure distillates without any additions of flavouring agents are used. / + Alcohol content under 2%: Just like in a cake, the alcohol serves to round off the flavour.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
 	Plum Brandy <i>Dark chocolate 70% with plum brandy filling</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17906	9006 4030 4581 6	9006 4030 4582 3	++
 	Praline Variation <i>Dark milk chocolate 60% filled with almond and hazelnut praline</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17803	9006 4030 1914 5	9006 4030 1964 0	
 	Raspberry Coconut <i>Coconut milk chocolate with raspberry coconut filling</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17805	9006 4030 1915 2	9006 4030 1963 3	
 	Typically Austria <i>Milk chocolate 50% filled with grey poppy seed cream, walnut and hazelnut praline</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17909	9006 4030 4599 1	9006 4030 4600 4	
 	Whisky <i>Dark chocolate 70% with whisky cream filling</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17901	9006 4030 4595 3	9006 4030 4596 0	++
 	Wild Berries with Vanilla <i>Milk chocolate 50% filled with wild berries and vanilla</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17806	9006 4030 1917 6	9006 4030 1966 4	



Including display box with 25 bars per variety.

Drinking Chocolate

110 g packages containing 5 x 22 g bars, sales unit: 6 pcs
28 bars in bulk incl. display, sales unit: 1 pkg
Available in 16 varieties + 2 variations
Shelf life: 14 months from production date
ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING















The Big Bang of the Chocolate Culture




Xocolatl was the liquid gold of the Incas, Mayas and Aztecs. Josef Zotter revitalises the origin of the chocolate culture and composes innovative variations of drinking chocolates that bathe in hot milk in the form of small chocolate bars. The hot drinks are available in many varieties and colours. And in summer one can also enjoy the drinking chocolates on ice, as cold drinks. We offer pretty drinking sets for the perfect presentation.

Tip: The Choco Mix

Pour 200-300ml hot milk or your vegan drink of choice in a blender, add a bar of drinking chocolate and wait 1 minute until the chocolate starts melting. Mix it on a low setting first and finish blending with a quick blitz so you get some proper foam on it, which makes it look particularly pretty. You can decorate your drink with some milk foam.

Variety (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p>Almond Praline A homemade, tender almond praline paired with some white chocolate and a little milk chocolate make for a yummy, nutty-sweet chocolate drink.</p>	<p>21015</p> <p>CHANGED RECIPE</p>	<p>9006 4030 3083 6</p>	<p>9006 4030 3094 2</p>	
	<p>Bitter Classic Uncompromisingly intense. With a particularly high cacao content from the best cacao varieties of Latin America. These are transformed at the Zotter bean-to-bar Chocolate Factory into a Drinking Chocolate with a high cacao content and plenty of cacao aroma.</p>	<p>21009</p>	<p>9006 4030 3050 8</p>	<p>9006 4030 3066 9</p>	<p>VEGAN</p>
	<p>Caffè Latte A sweet eye-opener. Freshly ground coffee from our in-house coffee roastery replaces most of the milk in the white chocolate. What remains is the wonderful melting sensation of cocoa butter with a cacao content of 30% and a distinct coffee aroma, sweetened by raw cane sugar.</p>	<p>21037</p>	<p>9006 4030 3155 0</p>	<p>9006 4030 3156 7</p>	
	<p>Caramel A delicious caramel drink: For our caramel chocolate, the milk sugar is caramelised first and then refined with fine Mascobado sugar, which naturally tastes of caramel. This composition, which turns into an intense and irresistible caramel drink in milk.</p>	<p>21413</p>	<p>9006 4030 3971 6</p>	<p>9006 4030 3972 3</p>	
	<p>Cashew The first drinking chocolate made with a sugar alternative, namely date sugar. A homemade cashew praline created with slow-roasted cashews, enhanced with a bit of dark chocolate and a hint of cinnamon and sweetened with date sugar, which has a fine caramel aroma. Date sugar is the latest sugar trend and is made from ground dates. An absolutely delicious, vegan nut drink.</p>	<p>21460</p>	<p>9006 4030 6578 4</p>	<p>9006 4030 6579 1</p>	<p>VEGAN</p> <p>sugar alternative</p>
	<p>Chilli Bird's Eye Plenty of chilli. "Bird's Eye" chilli is regarded as the original form of chilli and is rare, fiery and full of aromas. This dark Drinking Chocolate with a high cacao content is manufactured from the bean to the bar at the factory. A spicy drink that invigorates the senses.</p>	<p>21008</p>	<p>9006 4030 3003 4</p>	<p>9006 4030 3063 8</p>	<p>VEGAN</p>

Variety (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p>Cinnamon Banana Cheerful and fruity banana chocolate drink: Josef Zotter added bananas instead of milk to the recipe of this white chocolate. A dash of lemon ensures a fresh taste and the cinnamon a warm spiciness.</p>	21032	9006 4030 3039 3	9006 4030 3051 5	
	<p>Green Tea Even the samurai back in the day made use of the power of matcha green tea. The tea leaves are ground into the finest powder and mixed with white rice chocolate. This then turns into a green drinking chocolate with a fantastic green tea aroma. This creation is of course vegan.</p>	21410	9006 4030 3967 9	9006 4030 3968 6	VEGAN
	<p>Hemp Drink Delicious, homemade hemp nougat from roasted hemp seeds, which of course don't contain THC but instead contain many valuable ingredients and have been used as a remedy for a very long time. Hemp simply has cult status. Refined with a dark chocolate with a cacao content of 70%. Combined with soya drink, the hemp turns into a cool power drink that is absolutely vegan.</p>	21411	9006 4030 3969 3	9006 4030 3970 9	VEGAN
	<p>Honey Cinnamon This creamy white chocolate contains plenty of milk and honey flakes from busy bees. A hint of cinnamon flavour whizzes by.</p>	21041	9006 4030 3160 4	9006 4030 3161 1	
	<p>Milk Cocoa Drinking Chocolate for kids and all those with a sweet tooth: sweet chocolate and caramel taste. A combination of a delicious milk chocolate with a 50% cacao content and a little caramel couverture.</p>	21035	9006 4030 3148 2	9006 4030 3157 4	
	<p>Nectar of the Gods The scent of the tonka beans from the Andes is amazingly seductive. No wonder that this aroma is also used in perfumes. The aromatic tonka beans are combined with macadamia praline and maca, the miracle root from Peru, which is said to be an aphrodisiac. Complemented by rose petals, "Bird's Eye" chilli, cardamom, coriander, cinnamon and bourbon vanilla.</p>	21024	9006 4030 3111 6	9006 4030 3078 2	

Variety (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p>Nut Praline Homemade hazelnut praline combined with fine dark chocolate with 70% of cacao guarantee – how else could it be – a nutty pleasure!</p>	21028	9006 4030 3040 9	9006 4030 3065 2	VEGAN
	<p>White Vanilla White chocolate with plenty of aromatic mountain milk from the happy cows of Tyrolean mountain farmers. Plenty of cocoa butter, unrefined raw cane sugar, sweet almonds and real vanilla melt into a sweet drinking sensation.</p>	21010	9006 4030 3002 7	9006 4030 3062 1	
	<p>Winter Magic A hot chocolate for cold, wintery days created with a combination of nutty almond praline and a white coconut and rice couverture. Oranges, cinnamon and gingerbread spices give it some fruity and seasonal accents.</p>	21070	9006 4030 4837 4	9006 4030 4838 1	AVAILABLE OCT. - DEC.

Maximising humaneness is probably the biggest profit.

Josef Zotter



Xocitto

100 %

The cacao drink



A creamy power drink, which consists 100 % of fine South American cacao and is frothed up with hot water directly in the blender.

The cacao drink: a creamy power beverage, consisting of 100% fairly traded organic cacao. Use a blender and hot water to whisk it to a creamy foam. The idea of Xocitto is akin to an espresso. Enjoy it neat or add sugar or milk to soften it. Prepare it according to your individual preference – for a pure cacao kick or as a Flat White, with or without sugar...

PREPARATION

Blend a bar of Xocitto 100% with 0.1 litres of hot water, either in a blender or using a hand-held blender. Just as with coffee, Xocitto can be enjoyed individually with little or lots of sugar and milk - or none at all!

VARIETY (5 BARS IN ONE PACKAGING)







DESCRIPTION

Xocitto 100%


The cacao drink: a creamy power drink, which consists 100% of fine South American cacao and is frothed up with hot water directly in the blender. Xocitto can be enjoyed simply in its pure form or with sugar and milk added to taste.

















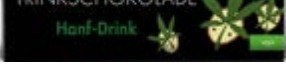

ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
21404	9006 4030 3791 0	9006 4030 3792 7	VEGAN sugar alternative















VARIATIONS (5 pcs. per unit)

	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<p>Variaton Nut Drinks The very finest nut compositions turn into five fantastic drinks: Cashew, Hemp Drink, Almond Praline, Nut Praline and Nectar of the Gods – with macadamia praline and seductively fragrant tonka Five different flavours. One bar per flavour.</p>	21100	9006 4030 3973 0	9006 4030 3974 7	
 	<p>Variation Vegan Vegan variety: five cool drinks – for flavour adventurers who are nutrition-conscious and would like to do their bit to save the planet. Bitter Classic, Cashew, Chili Bird's Eye, Nut Praline and Green Tea. Five different flavours. One bar per flavour.</p>	21098	9006 4030 3300 4	9006 4030 3302 8	VEGAN

GIFT SET

	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p>Drinking Chocolate Set »universal« A gift set with ten classic drinking chocolate bars, a double-walled glass featuring our individual Zotter design and a hand-made whisk. Ten chocolate drinks with all the trimmings for the serious chocolate connoisseur. 10 drinking chocolate bars: Bitter Classic, Caffé Latte, Almond Praline, Nut Praline, White Vanilla, Cashew, Hemp Drink, Almond Praline, Nut Praline and Nectar of the Gods Packaged in a decorative gift box. Packaging dimensions: W : 23 x H: 24 x D: 9 cm</p>	22203	9006 4030 3476 6	9006 4030 6345 2	

VARIETY bulk (28 pcs. per 22 g)		Description	Article no.	EAN/piece	EAN/unit	Remarks
		Almond Praline - 28 pcs. incl. display A homemade, tender almond praline paired with some white chocolate and a little milk chocolate make for a yummy, nutty-sweet chocolate drink.	21115 CHANGED RECIPE	9006 4030 3088 1	9006 4030 3125 3	
		Bitter Classic - 28 pcs. incl. display Uncompromisingly intense. With a particularly high cacao content from the best cacao varieties of Latin America. These are transformed at the Zotter bean-to-bar Chocolate Factory into a Drinking Chocolate with a high cacao content and plenty of cacao aroma.	21109	9006 4030 3004 1	9006 4030 3024 9	VEGAN
		Caffè Latte - 28 pcs. incl. display A sweet eye-opener. Freshly ground coffee from our in-house coffee roastery replaces most of the milk in the white chocolate. What remains is the wonderful melting sensation and a distinct coffee aroma, sweetened by raw cane sugar.	21137	9006 4030 3140 6	9006 4030 3147 5	
		Caramel - 28 pcs. incl. display A delicious caramel drink: For our caramel chocolate, the milk sugar is caramelised first and then refined with fine Mascobado sugar, which naturally tastes of caramel. This composition, which turns into an intense and irresistible caramel drink in milk.	21314	9006 4030 3976 1	9006 4030 4013 2	
		Cashew - 28 pcs. incl. display The first drinking chocolate made with a sugar alternative, namely date sugar. A homemade cashew praline created with slow-roasted cashews, enhanced with a bit of dark chocolate and a hint of cinnamon and sweetened with date sugar, which has a fine caramel aroma.	21360	9006 4030 6576 0	9006 4030 6577 7	VEGAN sugar alternative
		Chilli Bird's Eye - 28 pcs. incl. display Plenty of chilli. "Bird's Eye" chilli is regarded as the original form of chilli and is rare, fiery and full of aromas. This dark Drinking Chocolate with a high cacao content is manufactured from the bean to the bar at the factory. A spicy drink that invigorates the senses.	21108	9006 4030 3005 8	9006 4030 3025 6	VEGAN
		Cinnamon Banana - 28 pcs. incl. display Cheerful and fruity banana chocolate drink: Josef Zotter added bananas instead of milk to the recipe of this white chocolate. A dash of lemon ensures a fresh taste and the cinnamon a warm spiciness.	21132	9006 4030 3042 3	9006 4030 3056 0	
		Green Tea - 28 pcs. incl. display Even the samurai back in the day made use of the power of matcha green tea. The tea leaves are ground into the finest powder and mixed with white rice chocolate. This then turns into a green drinking chocolate with a fantastic green tea aroma. This creation is of course vegan.	21310	9006 4030 3975 4	9006 4030 4011 8	VEGAN
		Hemp Drink - 28 pcs. incl. display Delicious, homemade hemp nougat from roasted hemp seeds, which of course don't contain THC but instead contain many valuable ingredients and have been used as a remedy for a very long time. Hemp simply has cult status. Refined with a dark chocolate with a cacao content of 70%.	21311	9006 4030 3977 8	9006 4030 4012 5	VEGAN

VARIETY bulk (28 pcs. per 22 g)		Description	Article no.	EAN/piece	EAN/unit	Remarks
		Honey Cinnamon - 28 pcs. incl. display This creamy white chocolate contains plenty of milk and honey flakes from busy bees. A hint of cinnamon flavour whizzes by.	21141	9006 4030 3136 9	9006 4030 3143 7	
		Milk Cocoa - 28 pcs. incl. display Drinking Chocolate for kids and all those with a sweet tooth: sweet chocolate and caramel taste. A combination of a delicious milk chocolate with a 50% cacao content and a little caramel couverture.	21135	9006 4030 3134 5	9006 4030 3141 3	
		Nectar of the Gods - 28 pcs. incl. display The scent of the tonka beans from the Andes is amazingly seductive. No wonder that this aroma is also used in perfumes. The aromatic tonka beans are combined with macadamia praline and maca, the miracle root from Peru, which is said to be an aphrodisiac. Complemented by rose petals, "Bird's Eye" chilli, cardamom, coriander, cinnamon and bourbon vanilla.	21124	9006 4030 3116 1	9006 4030 3037 9	
		Nut Praline - 28 pcs. incl. display Homemade hazelnut praline combined with fine dark chocolate with 70% of cacao guarantee – how else could it be – a nutty pleasure!	21128	9006 4030 3011 9	9006 4030 3031 7	VEGAN
		White Vanilla - 28 pcs. incl. display White chocolate with plenty of aromatic mountain milk from the happy cows of Tyrolean mountain farmers. Plenty of cocoa butter, unrefined raw cane sugar, sweet almonds and real vanilla melt into a sweet drinking sensation.	21110	9006 4030 3013 3	9006 4030 3033 1	
		Winter Magic - 28 pcs. incl. display A hot chocolate for cold, wintery days created with a combination of nutty almond praline and a white coconut and rice couverture. Oranges, cinnamon and gingerbread spices give it some fruity and seasonal accents.	21170	9006 4030 4787 2	9006 4030 4788 9	
		Xocitto 100 % - 28 pcs. incl. display The cacao drink: a creamy power drink, which consists 100% of fine South American cacao and is frothed up with hot water directly in the blender. Xocitto can be enjoyed simply in its pure form or with sugar and milk added to taste.	21304	9006 4030 3789 7	9006 4030 3790 3	VEGAN sugar alternative



Including display box with 28 bars per variety.

Measurements:

H: 7,8cm x W: 5,8cm x D: 18,3cm (unfolded)

Labooko

2 bars in one packaging
2 x 35 g bars

Sales unit: 10 pcs & 5 pcs
Available in 10 varieties

Shelf life: 14 months from production date,
fruit bars 10 months from production date
ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



PURE CHOCOLATE VARIETY!

Single origin chocolates, fruit bars and many more...

The Labooko range features fine flavour cacao from the best cacao growing regions in the world. Each chocolate contains a rare cacao variety with a vivid history, from the Maya cacao grown in Belize and Guatemala to Dominican cacao harvested in a nature reserve. Cacao is a tool for environmental conservation, it thrives as a mixed crop and in the middle of the rain forest, and it also safeguards the traditional life of indigenous people as well as guaranteeing a decent income for them.











Alongside the sublime chocolates, there are colourful fruit bars – their stunning hues and delicious flavours derived entirely naturally from fruit alone. All our dark chocolates are vegan to boot!







We buy all raw materials in fair trade and organic quality and process them directly in-house, bean-to-bar. We roast, grind, roll and conche with great precision and develop individually processed chocolates for you.

Flavour profile



Each Labooko features a brief flavour profile on the back and an extensive one on the inside of the wrapper.



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>75% São Tomé Conching time: 19 hrs.</p> <p>A rarity: this small, west African island is virtually unknown, but boasts a long and rich cacao tradition. The small farmers of the cooperative CECAQ 11 grow a unique island cacao shaped by its terroir, which has a very chocolately and mildly fruity flavour. A single origin chocolate with a 75% cacao content, surprisingly mild for a dark chocolate, with a fruity-tropical aroma and an excellent melt.</p>	20602	9006 4030 5827 4	9006 4030 5828 1	9006 4030 5829 8	<p>Fragrance notes: fruity, dried apricots, baguettes</p> <p>Taste notes: very mild for a dark chocolate, red cherries, beautiful roast aroma, good melt, notes of baguettes, slightly astringent finish.</p>	VEGAN
 	<p>72% Ghana Conching time: 12 hrs.</p> <p>Extraordinary! Amelonado cacao from Ghana, a bean that starts emitting its delicious scent as early as the roasting process. This cacao has a very intense chocolately flavour with mild notes of cream and fruit. It's an outstanding cacao variety with a very short conching time. Enjoy this single origin chocolate with 72% cacao power – delicious proof that there is exceptional cacao to be had in Africa.</p>	20583	9006 4030 5379 8	9006 4030 5380 4	9006 4030 5381 1	<p>Fragrance notes: a mixture of liquorice, nutty praline and spices, mild notes of fruit (cherries, lime)</p> <p>Taste notes: intense chocolately, notes of cream, biscuit and liquorice, mild notes of fruit (cherries, lemons, grapefruit), fruity and subtly astringent echoes of grapefruit</p>	VEGAN
 	<p>68% Togo Conching time: 16 hrs.</p> <p>It's like that village in Gaul. It's about independence, fairness and environmental protection. Away from the large plantations and supported by gebana, in fields between 0,25 and 1,5 hectares in size, the first organic, fair trade cacao in Togo is being cultivated. A small revolution on the African continent and one of our passion projects!</p>	20553	9006 4030 4628 8	9006 4030 4629 5	9006 4030 4630 1	<p>Fragrance notes: sweet bush sour cherries, hints of peach, earthy notes</p> <p>Taste notes: sweet notes of liquorice and almonds, marzipan, sugared cherries (cherry jam), hint of peach, subtly peppery, finish of fruit and almonds</p>	VEGAN
 	<p>60% Ecuador Conching time: 16 hrs.</p> <p>The Cacao Nacional from Manabi only grows in Ecuador and counts among the best fine flavour cacao varieties in the world. Combined with a sweet 40% of raw cane sugar, this floral cacao aroma will make your palate sing. "Great chocolate with a wonderful Nacional flavour" was the verdict at the international chocolate test.</p>	20428	9006 4030 2370 8	9006 4030 2371 5	9006 4030 2781 2	<p>Fragrance notes: sweet dried fruit, raisins with subtle plant notes</p> <p>Taste notes: sweet and mild, light echoes of cream and flowers, caramelised walnuts, toffee with hints of grape, finish of caramel</p>	VEGAN
 	<p>50% Ecuador</p> <p>All of Ecuador appreciates the floral character of its traditional Cacao Nacional. It is a bean which has been cultivated in Manabi for a very long time. We combine this rare floral Cacao Nacional with high-quality organic mountain milk from Austria's Tyrol region as well as raw cane sugar to create a high-percentage milk chocolate with a rich 50% cacao content.</p>	20437	9006 4030 2388 3	9006 4030 2389 0	9006 4030 2789 8	<p>Fragrance notes: cocoa milk, creamy caramel</p> <p>Taste notes: sweet cocoa milk, typical cacaoté character, butter, sweet cream, mild hint of wild berries, finish is dominated by sweet cream, meadow flowers, cacao and milk</p>	

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p>45% Peru</p> <p>A milk chocolate created as a single origin chocolate with pure fine flavour cacao from Peru: the local Peruvian Nativo cacao from Oro Verde. Nativo fine flavour cacao consists partly of white beans – the signature feature of the famed Criollo. An absolutely fabulous cacao, which we turn into a sweet milk chocolate using genuine vanilla, sugar and organic mountain milk from the Austrian Tyrol region.</p>	20436	9006 4030 2386 9	9006 4030 2387 6	9006 4030 2788 1	<p>Fragrance profile: milk, cream caramel</p> <p>Taste profile: sweet and slightly milky, creamy milk caramel, traces of cinnamon spice (butter biscuit with a hint of cinnamon), a sweet finish of caramel with a pinch of salt</p>	
 	<p>40% Soy</p> <p>This soy bar has a pretty strong flavour due to its 40% cacao content. Instead of milk powder, we have created this piece of heaven with dried soy powder. We took our time when conching the chocolate so the cocoa butter would blend seamlessly with the soy particles. Alongside cacao and soy, this beautiful creation also features some unrefined raw cane sugar. Entirely plant-based and completely vegan!</p>	20520	9006 4030 3927 3	9006 4030 3928 0	9006 4030 3929 7	<p>Fragrance notes: distinct almond aroma with spicy notes (akin to almond gingerbread)</p> <p>Taste notes: moderately sweet, almond aroma, mild cacao character, dominant note of liquorice, milky accents, gingerbread spice, spicy-sweet finish with notes of aniseed</p>	VEGAN
 	<p>35% Panama</p> <p>A sweet single origin chocolate for even the youngest of snackers, with a 35% cacao content, raw cane sugar, organic mountain milk from Austria's Tyrol region, genuine Bourbon vanilla and pure Cocabo cacao, which is cultivated in a traditional manner by indigenous cacao farmers under the canopies of Panama's rainforest, away from the busy-ness of our modern times.</p>	20531	9006 4030 3915 0	9006 4030 3916 7	9006 4030 3917 4	<p>Fragrance notes: sweet whole milk, caramel, cinnamon, vanilla</p> <p>Taste notes: sweet vanilla milk, caramel, notes of white chocolate, cream, cinnamon</p>	

GIFT Chocolates

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
	<p>For You and Me Strawberry & 45 % Milk</p> <p>Strawberry: pure fruit pleasure, bright red colour and an incredible scent –and it's all completely natural. 45% Milk: a milk chocolate with a 45% cacao content, with organic mountain milk from Austria's Tyrol region, raw cane sugar as well as genuine Bourbon vanilla. Produced bean to bar with high quality cacao from Latin America.</p>	20152	9006 4030 2219 0	9006 4030 2249 7	9006 4030 2407 1	<p>Strawberry: notes of strawberry preserves with echoes of caramel and lemon 45% Milk: notes of milky caramel and butter biscuit with a hint of cinnamon</p>	
	<p>Pieces of Pure Joy Coconut & 70 % Dark</p> <p>Coconut: a cheeky white coconut bar, seducing you with desiccated coconut, coconut milk and a wonderfully exotic flavour! 70% Dark: a dark chocolate with a 70% cacao content, made from fine flavour cacao, which we transform, bean-to-bar, into a sublime high-percentage chocolate. Two delicious bits of joy, entirely vegan.</p>	20154	9006 4030 2220 6	9006 4030 2250 3	9006 4030 2772 0	<p>Coconut: notes of sweet coconut and white chocolate with a hint of lemon 70% Dark: notes of buttered toast, almonds, nuts, dried fruit and candied red fruit</p>	VEGAN

*You'll find that life is still worthwhile,
if you just smile.*

Charlie Chaplin



Labooko^{Mini}

10 x 8 g bar = 80 g package

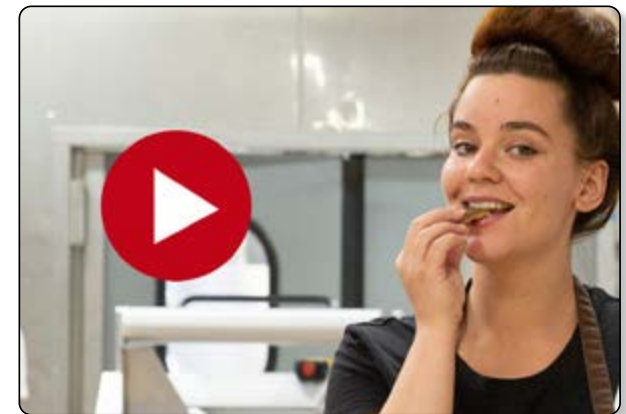
Sales unit: 6 pcs

Available in 3 variations

Shelf life: 12 months from production date




ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



Labooko Mini Variation – 10 Flavours & Virtual Tasting

10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging. These exciting combinations are featured as three variations using 10 dark chocolate flavours, 10 milk chocolate flavours and 10 vegan creations. Experience the very different tastes of these fine flavour single origin chocolates from the best growing regions in the world. The vegan variation for example, boasts a surprising range of pralines, fruit bars and single origin chocolates. And Julia Zotter explains each variety and the secrets behind the individual flavours in her very entertaining manner. An interactive snack indulgence with an informative topping.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Labooko Mini Variation »Dark Chocolates« – with Virtual Tasting</p> <p>10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging.</p> <p>Taste all the different flavours cacao can have. Julia Zotter takes you on a journey through the world of cacao. 10 single origin chocolates with different levels of cacao content and exciting origin stories: featuring genuine Maya cacao, a fruity-caramelly rare cacao variety from Madagascar, Zorzal cacao, the environmentally conscious one from the Dominican Republic, harvested in an actual bird sanctuary, and many more.</p>	<p>17752</p> <p>CHANGED FLAVOUR</p>	9006 4030 6566 1	9006 4030 6567 8	<p>VEGAN</p> <p>10 x 8 g pure bars</p>
	<p>Labooko Mini Variation »Milk Chocolates« – with Virtual Tasting</p> <p>10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging.</p> <p>Taste our sublime single origin milk chocolates, created with cacao hailing from the best cacao growing regions in the world and combined with high quality organic milk made by Austrian mountain farmers in the Tyrol region. Also featuring a fine white chocolate, a white coconut bar with an exotic flavour, an aromatic coffee creation, a seductive caramel couverture and many more. And in the virtual tasting video, Julia Zotter tells you about what's special about each and every flavour.</p>	17753	9006 4030 6568 5	9006 4030 6569 2	10 x 8 g pure bars
	<p>Labooko Mini Variation »Vegan« – with Virtual Tasting</p> <p>10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging.</p> <p>Discover the wide variety of vegan chocolates using innovative, purely plant-based pralines, vegan white couvertures, colourful, fruity raspberry-coconut and cranberry bars and dark, single origin chocolates that show all the different flavours cacao can have. And Julia Zotter explains each variety and the secrets behind the individual flavours in her very entertaining manner.</p>	17754	9006 4030 6570 8	9006 4030 6571 5	<p>VEGAN</p> <p>10 x 8 g pure bars</p>



z o t t e r

Mitzi Blue

70 g disc
Sales unit: 10 pcs
Available in 8 varieties
Shelf life: 14 months from
production date
ORGANIC + FAIR + BEAN-to-BAR

**AVAILABLE ONLY WITH GERMAN
PACKAGING**



STYLISH, ROUND AND COLOURFUL

Our Mitzi Blue with a stunning décor & brand-new design

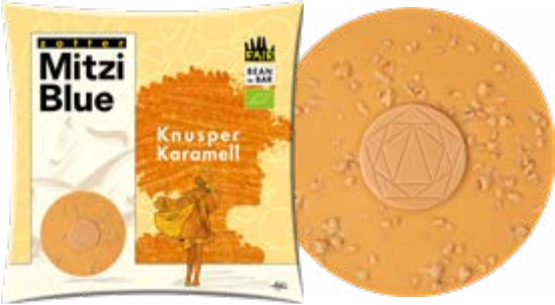



Cheeky names, a cool design and the very trendy Mitzi mix: there's a little Mini-Mitzi in each one of our classic Mitzis. A round chocolate with a stylish décor of nuts, roses, hearts and more. With imaginative break line patterns and an environmentally friendly carton and organic plastic packaging. The cellulose foil is made from renewable raw materials. It's biodegradable and even compostable as per EN 13432.





With small product images on the wrapper.



Mitzi Blue

Bean to bar production for our Mitzi Blue chocolate bars is operating at full speed. We produce a range of chocolate bars using high-percentage chocolate made from the finest cacao beans grown by many different cacao producers. The colourful fruity discs are created, fruit to bar as it were, by combining cocoa butter and fruit. For our nut to bar process, we produce our own praline varieties using hazelnuts, cashews and much more. Each Mitzi bar is topped by a small chocolate disc. Finally, the discs are sprinkled with freshly roasted nuts, raisins, cacao nibs, flowers, hearts, stars und moons before this power duo is sent out to conquer the world of snacks.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Crispy Caramel Caramel Bar + Caramel Crispies The sweetest caramel bonbon: a sweet caramel disc with a seductive caramel bon-bon flavour, enhanced with tiny caramel crispies and combined with a small, pure caramel disc – to make your day a little sweeter.</p>	24126	9006 4030 6552 4	9006 4030 6553 1	
		CHANGED DESIGN			
	<p>Dark Secrets Dark Choco 70% + 80% + Choco Cacao Nibs Sophisticated & dark: a dark chocolate with a 70% cacao content combined with a small, dark chocolate disc with a sublime 80% cacao content promise a first class chocolate indulgence, crunchily enhanced with freshly roasted cacao nibs and covered in even more delicious dark chocolate.</p>	24128	9006 4030 6558 6	9006 4030 6559 3	VEGAN
		CHANGED DESIGN + RECIPE			
	<p>Heaven of Love White Choco + Strawberries + Raspberry Heart A sweet and romantic choco with a heart: a sweet, white chocolate combined with a small, pink strawberry disc, its stunning colour derived entirely naturally from berries. It's decorated with a raspberry heart and blue cornflower petals.</p>	24137	9006 4030 6554 8	9006 4030 6555 5	
		CHANGED DESIGN			
	<p>Heavenly Milk Milk Choco 40% + 50% + Coconut Moon + Caramel Star Snack on the universe! A milk chocolate disc with a 40% cacao content combined with a small milk choco with a 50% cacao content, it's decorated with a white coconut moon and a sweet caramel star.</p>	24127	9006 4030 6556 2	9006 4030 6557 9	
		CHANGED DESIGN			

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Rainbow Milk Choco + White Choco + Crunchy Fruit Sweet & colourful, just like life itself: one disc made of milk chocolate and a smaller one made of sweet white chocolate. Decorated brightly all over with crunchy, chocolatey fruit: crispy strawberries in a pink strawberry couverture, passion fruit in a sunny, yellow passion fruit couverture and blueberries in a purple blueberry couverture, all of their stunning colours derived entirely naturally from berries and other fruit.</p>	24177 NEW	9006 4030 7156 3	9006 4030 7157 0	
	<p>Rock 'n' Roses Milk Choco + Praline + Almonds + Roses A sweet chocolate ballad: one sweet milk chocolate disc with a smaller, tender-melting almond praline disc sitting in the middle. Decorated all over with fragrant, pink rose petals and roasted almonds and covered with a fruity raspberry couverture and a touch of rose oil. The stunning pink colour is derived entirely naturally from raspberries alone.</p>	24176 CHANGED DESIGN + RECIPE	9006 4030 6562 3	9006 4030 6563 0	
	<p>Thank You Milk Choco + Praline + Grapes A sweeter way of saying "Thank you": a milk chocolate disc with a genuine organic, Tyrolean mountain milk and boasting 40% cacao power. It's combined with a fine hazelnut praline enhanced with crunchy hazelnut brittle. Dotted all over with pretty raisins.</p>	24139 CHANGED DESIGN	9006 4030 6564 7	9006 4030 6565 4	
	<p>Totally Nuts Hazelnut Praline + Cashew Praline + Nuts Nuts – crunchy & tender-melting: a nutty disc, created with a mix of hazelnut praline and milk chocolate, combined with a smaller cashew praline disc. The two types of praline are made directly at our chocolate factory using freshly roasted nuts. Decorated all over with crunchy hazelnuts dunked in dark chocolate and walnuts coated in milk chocolate.</p>	24130 CHANGED DESIGN + RECIPE	9006 4030 6560 9	9006 4030 6561 6	

IN•FUSION

70 g bar

Sales unit: 10 pcs

Available in 6 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



THE WONDERFUL, FRUITY WORLD OF CACAO

Chocolate enhanced with fruit couvertures

Inspired by flowery wine tasting notes raving about hints of cherry aroma or echoes of blackcurrants and dark berries, we thought it would be great if everyone could experience similarly fruity flavour spectacles. Our new chocolate range features chocolate classics infused with genuine fruit, so the cherry aroma will no longer remain a hint. In trade vernacular, melting together chocolate and fruit couverture is called an infusion, which subsequently leads to an aroma explosion. Cacao naturally possesses enormously varied flavour bouquets. More than 600 are known at this point, most of them fruit or citrus aromas. And we're now strengthening our cacao's natural aroma profile with fruit couverture. Experience dark and milk chocolates accompanied by raspberries, oranges, cherries, cranberries and blackcurrants. The new classics with an indulgent fruity flavour.






Created, bean-to-bar,
using fine flavour cacao and freeze-dried berries and fruit!





Bean-to-Bar & Fruit-to-Bar

For our In•Fusion range, we mix up chocolate and fruit couvertures, conching them together and then pouring that delicious concoction into beautiful, round moulds. Initially, we create the bean-to-bar chocolate by roasting the very best cacao beans and crushing them, so we get small nibs. We add cocoa butter to this raw cocoa mass, then raw cane sugar and sometimes some milk. The chocolate is then ground at high pressure. We also grind our homemade fruit couverture, made using freeze-dried fruit, cocoa butter and raw cane sugar, and we then conch it together with the chocolate for several hours, but not too long, so all the sublime aroma notes are preserved. This is how a fusion of bean-to-bar and fruit-to-bar is created.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Blackcurrant in Cacao Dark Chocolate 70% refined with Blackcurrant Couverture Dark chocolate with a classic 70% cacao content enhanced with a blackcurrant couverture combining a sublime chocolate indulgence with a fruity, tangy blackcurrant flavour. Cacao naturally possesses lots of berry notes, which are encouraged by our blackcurrant infusion, made with genuine blackcurrants. It gets its tender melt from pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and freeze-dried blackcurrants. A dark chocolate with a refreshing blackcurrant flavour – a sophisticated and very berry indulgence!</p>	18651	9006 4030 6542 5	9006 4030 6543 2	
	<p>Cranberry in Cacao Dark Chocolate 70% refined with Cranberry Couverture Dark chocolate with a classic 70% cacao content combined with a cranberry couverture – a classic chocolate indulgence accompanied by an exciting, fruity-tangy flavour. This bar has a subtle sweetness, achieved with sunflower lecithin, and some pure cocoa butter gives it its amazing melt. Created, bean-to-bar, using fine flavour cacao and freeze-dried cranberries. Chocolatey, tart and refreshingly tangy, with a very berry flavour. And entirely vegan to boot.</p>	18652	9006 4030 6544 9	9006 4030 6545 6	VEGAN
	<p>Lemon in Cacao Dark Chocolate 60% refined with Lemon Couverture Dark chocolate with a 60% cacao content combined with a lemon couverture, offering up an explosive chocolate experience. It has a subtle sweetness, distinct chocolate character and a refreshing citrus companion. Its tender melt comes from pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and freeze-dried powdered lemons. A dark chocolate partnered with some tangy lemon makes for a veritable masterpiece.</p>	18655	9006 4030 6548 7	9006 4030 6549 4	
	<p>Passion Fruit and Orange in Cacao Dark Chocolate 70% refined with Passion Fruit Couverture and Orange Couverture Dark chocolate with a classic 70% cacao content enhanced with 2 types of couverture – passion fruit and orange. It combines a sublime chocolate indulgence with sweet and tangy citrus fruit. This goes very well with the cacao's natural aroma profile, which is full of citrus notes. It also gets its tender melt from pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and freeze-dried orange juice and passion fruit. A dark chocolate with a refreshing orange and passion fruit flavour – an absolute zinger!</p>	18650	9006 4030 6540 1	9006 4030 6541 8	
	<p>Raspberry in Cacao Milk Chocolate 40% refined with Raspberry Couverture Milk chocolate with a 40% cacao content combined with a raspberry couverture, presenting a sweet milk chocolate experience with a very berry sidekick. A sweet chocolate indulgence with a sublime raspberry flavour, characteristically refreshing fructose and a tender melt thanks to pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and freeze-dried raspberries by "Faire Beere". A heavenly and very berry milk chocolate.</p>	18654	9006 4030 6550 0	9006 4030 6551 7	

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Sour Cherry in Cacao Dark Chocolate 70% refined with Sour Cherry Couverture Dark chocolate with a classic 70% cacao content combined with a sour cherry couverture, which really brings out the cacao's fruity character. Cacao naturally possesses sour cherry notes, and these are very much enhanced by adding genuine sour cherries. It tastes intensely chocolatey with a sublime cocoa butter melt and charming sour cherry flavour. Created, bean-to-bar, using fine flavour cacao and freeze-dried sour cherries. A dark chocolate with a fruity-sweet sour cherry flavour – an absolute dream!</p>	18653	9006 4030 6546 3	9006 4030 6547 0	



Classic Chocolate

70 g bar
Sales unit: 10 pcs
Available in 7 varieties
Shelf life: 14 months from production date
ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



Large format chocolate classics

Pure classics in all the classic flavours: white chocolate, milk chocolate and dark chocolate. Alongside our hazelnut and almond classics, a sweet caramel brittle bar and our new white chocolate with berries.

The secret to a classic chocolate bar lies in the selection of high-quality ingredients and the very special processing we do at Zotter's bean-to-bar factory. Of course, all the classics are also entirely organic and fair. This is how you do something good for the environment, the farmers and also yourself.

We use environmentally friendly cardboard and organic foil packaging. Our cellulose foil is made from renewable raw materials; it's biodegradable and even compostable as per EN 13432.





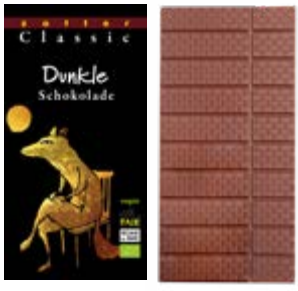






Our Classic bars are made bean-to-bar in our factory

For our Classic line we buy organic and fair trade fine flavour cacao directly from cacao farmers. We regularly travel to the various origins of our cacao, to get a full picture of the cacao quality, the farming, the processing and the living conditions of farmers. Together with the farmers we develop our own high quality standards, like the selection of fine flavour cacaos, perfect fermentation, drying in the sun and many

more, so we can receive the best cacao beans to process bean-to-bar in Austria.

The cacao beans are carefully roasted, ground, refined and conched in-house. Combined with pure cocoa butter and organic milk from Tyrolean mountain farmers (Bio vom Berg), whose cows graze on the alpine meadows around the "Wilder Kaiser".

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Almond Brittle</p> <p>A nutty bar created with a mix of almond praline and white chocolate, without the usual sugary punch but instead made with lots of organic mountain milk from Austria's Tyrol region. It's accompanied by a crispy almond brittle and a sneaky pinch of cinnamon.</p>	18567	9006 4030 5019 3	9006 4030 5021 6	
	<p>Caramel with Brittle</p> <p>A sweet caramel bar with a lovely bonbon flavour, accompanied by a little milk chocolate and dotted with the sweet and crispy addition of many tiny, whizzing caramel crunchies.</p>	18560	9006 4030 4699 8	9006 4030 4700 1	
	<p>Dark Chocolate</p> <p>A classic, dark chocolate for gentlemen and ladies, created with the most sublime ingredients like 70% organic, fine flavour cacao, raw cane sugar and a lot of fine cocoa butter. In his bean to bar factory, Zotter transforms these very special ingredients into a gently pleasant, dark chocolate, entirely organic and fair trade.</p>	18558	9006 4030 4007 1	9006 4030 4652 3	VEGAN
	<p>Hazelnut Kiss</p> <p>A milk chocolate bar kissed by a tender hazelnut praline created with freshly roasted hazelnuts.</p>	18565	9006 4030 5024 7	9006 4030 5025 4	

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Milk Chocolate</p> <p>A classic milk chocolate made with sublime ingredients: 40% organic fine flavour cacao, organic Tyrolean mountain milk from the Wilder Kaiser region, raw cane sugar and genuine Bourbon vanilla from Madagascar. Entirely organic and fair trade and created in Zotter's magical bean to bar factory.</p>	18557	9006 4030 4006 4	9006 4030 4651 6	
	<p>White Chocolate</p> <p>A classic white chocolate for children, teens and all those who love their chocolate sweet. With tender melting cocoa butter, raw cane sugar and genuine Bourbon vanilla from Madagascar - a country offering a lot more than just crazy looking animals. Entirely organic and fair trade and created in Zotter's magical bean to bar factory.</p>	18556	9006 4030 4005 7	9006 4030 4650 9	
	<p>White Chocolate with Berries</p> <p>A white chocolate enhanced with many fruity raspberries, cranberries and blueberries – balanced with a touch of refreshing lemon couverture. It's all pleasantly fruity, tangy and not excessively sweet, as this particular white chocolate contains less sugar than the conventional kind.</p>	18593	9006 4030 7162 4	9006 4030 7163 1	

NEW

Praline Bar

The blockbuster
25 bars in a counter display box



25 g praline bar
Sales unit: 25 pcs
Available in 3 varieties
Shelf life: 8 months from production date
ORGANIC + FAIR + NUT-to-BAR

**AVAILABLE ONLY WITH
GERMAN PACKAGING**






Our delivery includes the praline bars as well as a counter display box.
Open it, put it up – and you're done!
25 bars in one box!

Dimensions of the counter display: W x H x D: 13,5 x 9 x 19,5 cm

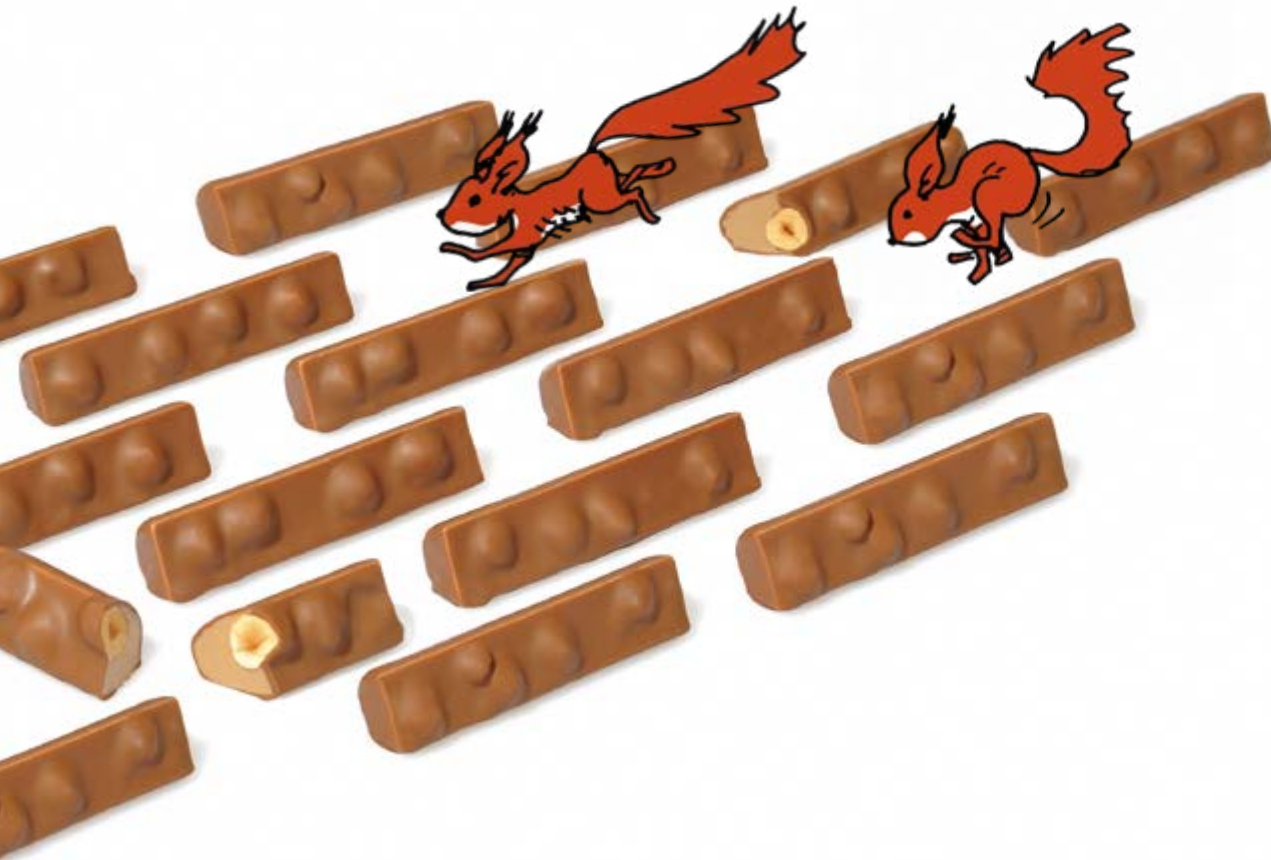
Finally, Zotter's praline bar has arrived:

a soft, homemade praline with fine bits of nut, covered in chocolate. Great for when you're on the go, perfectly portioned as a mini snack for nut fans big and small. Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory and featuring a super cute animal design. We use only the finest nuts for a high nut content, organic Tyrolean mountain milk, valuable raw cane sugar and pure cocoa butter, as always entirely without palm oil.

Our environmentally friendly packaging is made from paper with an organic plastic coating.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Almond Praline Bar Almond Praline in Milk Chocolate</p> <p>A soft, melting almond praline with crunchy little bits of almond in milk chocolate with a 40% cacao content, this will quickly end up stashed in someone's hamster cheeks if you're not careful. A sweet praline snack for big and small.</p> <p>Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory, we use only the finest nuts for a high nut content, organic Tyrolean mountain milk, raw cane sugar – otherwise it wouldn't be sweet enough – and pure cocoa butter, entirely without palm oil. Our environmentally friendly packaging is made from paper with an organic plastic coating.</p>	28009	9006 4030 6481 7	9006 4030 6482 4	
	<p>Cashew Praline Bar Cashew Praline in White Chocolate</p> <p>A sweet praline bar for snackers big and small made with a homemade caw-caw-cashew praline with lots of little, crunchy cashew bits and covered in delicious white chocolate. A fabulous snack for nut aficionados. Simply yummy!</p> <p>Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory, we use only the finest nuts for a high nut content, organic Tyrolean mountain milk, raw cane sugar – otherwise it wouldn't be sweet enough – and pure cocoa butter, entirely without palm oil. Our environmentally friendly packaging is made from paper with an organic plastic coating.</p>	28010	9006 4030 6477 0	9006 4030 6478 7	
	<p>Hazelnut Praline Bar Hazelnut Praline in Milk Chocolate</p> <p>For squirrely snackers big and small, we've taken lots and lots of nuts and turned them into the finest hazelnut praline. And then we went and hid some more bits of nut in it. It's tender-melting, crunchy and covered in milk chocolate with a 50% cacao content.</p> <p>Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory, we use only the finest nuts for a high nut content, organic Tyrolean mountain milk, raw cane sugar – otherwise it wouldn't be sweet enough – and pure cocoa butter, entirely without palm oil. Our environmentally friendly packaging is made from paper with an organic plastic coating.</p>	28008	9006 4030 6479 4	9006 4030 6480 0	

Nutting Hill



25 g praline bar with whole nuts

Sales unit: 25 pcs

1 variety available

Shelf life: 8 months from production date

ORGANIC + FAIR + NUT-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



The Praline Bar with Whole Nuts

Whole hazelnuts on a homemade almond nougat, in milk chocolate. A little bit of Guarana provides an energy boost, and a pinch of salt is the secret ingredient for toning down the overall sweetness a tad. The silhouette of little nut hills in the chocolate inspired us to name this delicious creation »Nutting Hill«, a praline snack with crunchy, nutty peaks.

Nutting Hills are delivered with a counter display. Open the box, set it up - done!



25 bars in one box!

Counter display size:

W x H x D: 13.5 x 9 x 19.5 cm

Article no.

28002

EAN/Piece

9006 4030 1974 9

EAN/Unit

9006 4030 1975 6

Choco with Nuts

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 5 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + NUT-to-BAR

**AVAILABLE ONLY WITH
GERMAN PACKAGING**



Choco with Nuts features a crunchy chocolate delight.






A lot of nuts dip into chocolate and entice with a great design. A top combination: first-class, pure chocolate with roughly chopped nuts, or also fruity and playful with raisins. Crunchy, fine, chocolatey and cool - the chocolate with an edge for nut and pleasure fans. The crunchy chocolate with nuts.





Choco with Nuts

For our Choco with Nuts we first roast fresh, organic nuts, such as hazelnuts, almonds and cashews. At the same time we produce the chocolate, bean to bar, and made from the finest cacao. At our chocolate studio, liquid chocolate is enhanced with nuts and freshly made praline and finally formed into bars.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	EAN/UNIT 5	REMARKS
	<p>Almond Choco with Nuts White chocolate mixed with almond praline and almond pieces Almond mania: freshly roasted and roughly chopped almonds dunked in a sublime combination of white chocolate and homemade almond praline. Almonds belong to the rose family, so we wanted to pay a bit of a floral tribute to this fact and added a small pinch of rose petals.</p>	25898	9006 4030 5846 5	9006 4030 6673 6	9006 4030 6617 0	
	<p>Cashew Choco with Nuts Milk chocolate mixed with cashew praline and cashew pieces Sublime bearers of happiness: freshly roasted and roughly chopped cashews covered in milk chocolate with a 40% cacao content and enhanced with the finest homemade cashew praline and a subtle pinch of Bourbon pepper. This one is called the champagne of pepper varieties, and it lends our chocolate a mild tingle, just like genuine champagne.</p>	25896	9006 4030 5842 7	9006 4030 6671 2	9006 4030 6615 6	
	<p>Grape + Nut Choco with Nuts Milk chocolate mixed with hazelnut praline, raisins and nuts A crunchy classic: freshly roasted and roughly chopped hazelnuts, almonds and cashews meet some raisins and together, they're plunged into delicious milk chocolate enhanced with homemade hazelnut praline, lending it an even nuttier, tender-melting flavour.</p>	25897	9006 4030 5848 9	9006 4030 6672 9	9006 4030 6616 3	
	<p>Hazelnut Choco with Nuts Dark chocolate mixed with hazelnut praline and hazelnut pieces A crunchy classic: freshly roasted and roughly chopped hazelnuts in dark chocolate with a 60% cacao content, enhanced with homemade hazelnut praline and a hint of cinnamon and vanilla. In addition, this nutty indulgence is completely vegan.</p>	25899	9006 4030 5840 3	9006 4030 6674 3	9006 4030 6618 7	VEGAN
	<p>Macadamia Choco with Nuts Milk chocolate mixed with macadamia praline and macadamia pieces The Australian queen of nuts: freshly roasted and roughly chopped macadamias, which count among the most expensive nuts in the world, dunked in milk chocolate with a 50% cacao content and enhanced with a sublime, homemade macadamia praline to create a delicious chocolate with a smooth melt.</p>	25893	9006 4030 5854 0	9006 4030 6668 2	9006 4030 6612 5	

cheery & nuts

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 8 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR

FRUIT-to-BAR + NUT-to-BAR

**AVAILABLE ONLY WITH
GERMAN PACKAGING**



IT'S SHOWTIME FOR THIS TENDER-MELTING PRALINE AND FRUIT DUO FEATURING SOME DELICIOUS BITS OF NUT.

Colourful, homemade fruit couvertures on the outside, created by us fruit-to-bar using fruit, berries, raw cane sugar and pure cocoa butter; exquisite homemade pralines on the inside, also produced nut-to-bar by us, using freshly roasted nuts, pure cocoa butter and a little bit of chocolate. You can really taste the sublime nut quality and the high nut content. All is enhanced to a crunch with lots of chopped nuts. For fans of melting fruit and nuts.






However, there isn't a rule without an exception, and so we're also offering our caramel and peanut duo.




ORGANIC & FAIR, because we love our planet and its breathtaking biodiversity, and want to protect it.



Fruit-to-Bar & Nut-to-Bar

We produce our colourful fruit couvertures fruit-to-bar – from the original fruit to the finished product. We use highly aromatic freeze-dried fruit, which we melt together with cocoa butter, raw cane sugar and the occasional dash of lemon. Meanwhile, we also process the very best nuts we can find, which we roast at different temperatures, according to their variety. Then we chop them up so finely that we get a liquid nut marrow and combine that with pure cocoa butter and a bit of chocolate. This is how our tender-melting praline is created, nut-to-bar, from the original nut to the bar. We then pour our fruit couverture into moulds and add the freshly made praline and lots more finely chopped nuts.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	EAN/UNIT 5	REMARKS
	<p>Apricot & Pumpkin Seed Apricot bar with cocoa butter and pumpkin seed praline with pumpkin seed pieces Love the Styrian way: a fruity, yellow apricot couverture on the outside, its genuine flavour derived from fruit alone, and a tender-melting classic green pumpkin seed praline on the inside, with lots of freshly roasted chopped pumpkin seeds. Pure cocoa butter ensures a deliciously fine melt.</p>	25858	9006 4030 6484 8	9006 4030 6485 5	9006 4030 6627 9	
	<p>Blackcurrant & Macadamia Blackcurrant bar with cocoa butter and macadamia praline with macadamia pieces – Fruity-tangy & sweetly sensual: on the outside, a purple, fruity-tangy blackcurrant couverture, created from the darkest blackcurrants, raw cane sugar and pure cocoa butter, its stunning colour derived naturally from berries alone. And on the inside, a tender-melting, sweet macadamia praline enhanced with sensual, fragrant tonka beans and lots of freshly roasted chopped macadamias. With a seductive melt thanks to pure cocoa butter.</p>	25853	9006 4030 6486 2	9006 4030 6487 9	9006 4030 6622 4	
	<p>Blueberry & Hazelnut Blueberry bar with cocoa butter and hazelnut praline with hazelnut pieces Dive into the deep blue: on the outside, a dark purple blueberry couverture made from wild blueberries, which can be distinguished from cultivated ones by the fact that they stain everything blue. Its tender-melt comes from pure cocoa butter, and it's enhanced with a refreshing dash of lemon. On the inside, a fabulous hazelnut praline with exquisite cocoa butter melt, a mild, supporting raw cane sugar sweetness and lots of freshly roasted chopped hazelnuts.</p>	25854	9006 4030 6500 5	9006 4030 6501 2	9006 4030 6623 1	
	<p>Caramel & Peanut Caramel bar with cocoa butter and peanut praline with peanut pieces Sweet & salty: on the outside, a caramel couverture tasting seductively of caramel bonbons, on the inside a tender-melting peanut praline made with freshly roasted peanuts and filled with lots of small chopped peanuts. Enhanced with a pinch of salt, which goes very well with the nuts. The salty note also makes for an elegant pillow for the sweetness and creates a fabulous balance with some fine cocoa butter melt.</p>	25852	9006 4030 6490 9	9006 4030 6491 6	9006 4030 6621 7	
	<p>Cranberry & Hemp Cranberry bar with cocoa butter and hemp praline with hemp seeds Hemp, one of the oldest domesticated crops in the world, is shaking it up with some wild berries: on the outside, a vegan cranberry couverture in a bright pink hue, created with crimson cranberries, its stunning colour derived from the berries alone. It's pleasantly fruity and tangy and achieves its tender melt thanks to pure cocoa butter. On the inside, a homemade hemp praline with an intense hemp aroma and infused with lots of freshly roasted hemp seeds. And of course, entirely vegan.</p>	25855	9006 4030 6494 7	9006 4030 6495 4	9006 4030 6624 8	VEGAN

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	EAN/UNIT 5	REMARKS
	<p>Lemon & Pecan Lemon bar with cocoa butter and pecan praline with pecan pieces A sweetly nutty delight: on the outside, a refreshing, pale yellow lemon couverture, a composition of sweet raw cane sugar, pure cocoa butter and lemons. On the inside, a tender pecan praline made from freshly roasted pecan nuts, a sweet variation of the common walnut. It's enhanced with lots of crunchy bits of pecan, has a fabulous melt and a fruity-refreshing flavour – nutty and not too sweet, its sweetness cushioned perfectly by the tangy lemon.</p>	25857	9006 4030 6496 1	9006 4030 6497 8	9006 4030 6626 2	
	<p>Passion Fruit & Brazil Nut Passion fruit bar with cocoa butter and Brazil nut praline with Brazil nut pieces The Amazon duo: on the outside, a fruity passion fruit couverture with characteristically mild fructose and a fine cocoa butter melt. On the inside, a Brazil nut praline with a sublime melt and crunchy bits of Brazil nut that will dance a samba on your palate. The Brazil nuts are from wild harvests in the Bolivian rainforest, which contributes to its protection and ensures it stays intact, creates sources of income for the indigenous population and hopefully won't have to yield to looming monocultures.</p>	25856	9006 4030 6498 5	9006 4030 6499 2	9006 4030 6625 5	
	<p>Strawberry & Cashew Strawberry bar with cocoa butter and cashew praline with cashew pieces Fine strawberries flirting with tender cashews: on the outside, a pink strawberry couverture, smelling seductively of fresh strawberries, its stunning colour derived from the berries alone, and with a refreshing dash of lemon. On the inside, a tender-melting praline made from freshly roasted cashews, which we create, nut-to-bar, at our chocolate factory. Produced in-house from the original nut to the finished product and featuring lots of crunchy bits of cashew and pure cocoa butter.</p>	25850	9006 4030 6492 3	9006 4030 6493 0	9006 4030 6619 4	

Praliné

70 g bar
Sales unit: 10 pcs & 5 pcs
Available in 5 varieties
Shelf life: 12 months from production date
BIO + FAIR + NUT-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



The Praliné collection featuring classics and rare flavours, all seductive and tender-melting.

Our new Praliné range with tender-melting praline which we produce ourselves, nut-to-bar. It has a high nut content, and we roast our nuts in house, add pure cocoa butter and give it sometimes a fruity touch with a bit of fruit couverture.

Almond and hazelnut classics as well as rare praline flavours like cashew praline, macadamia praline and vegan Brazil nut praline.

Melting nuts can make you forget about the rest of the world, but we don't. All our products are organic and fair. A must for all of us nut lovers.

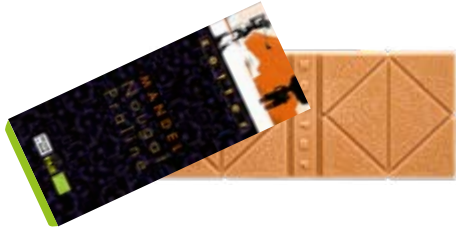






Our Praliné is created nut-to-bar

From the very beginning, we have made a lot of praline for our chocolate bars. Praline is extremely popular and in a class of its own, so we have developed the Praliné range, which we also produce, nut to bar, at our own workshop. Praliné has a very high nut content, making it a supreme quality praline.

We process pure organic nuts, roast them at different temperatures and finely chop them until we have a smooth, liquid nut cream and then combine that with pure cocoa butter and little bit of chocolate. This produces a deliciously tender-melting praline. Sometimes we enhance the praline with couvertures like passion fruit, orange or pineapple for a mildly fruity touch. Praliné is all about variety and a wide spectrum of flavours: from almond to macadamia.



VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	EAN/UNIT 5	REMARKS
	<p>Almond Praliné</p> <p>Where there are almonds and milk in abundance, there are also myths and legends around the bitter-sweet stone fruit that technically isn't even a real nut. At Zotter, we slow-roast these until they're quite dark in order to tease out the best almond aroma. Then we turn those freshly roasted nuts into a fabulous almond praline, nut-to-bar. We enhance it with a bit of cacao to cushion the sweetness and add some orange couverture to give it a slightly tart and fruity touch.</p>	25448	9006 4030 5872 4	9006 4030 5873 1	9006 4030 6605 7	
	<p>Brazil Nut Praliné</p> <p>Here, Zotter turns Brazil nuts harvested from the wild into a sensual Brazil nut praline which melts into some purely plant-based rice couverture with a 50% cacao content and a hint of cinnamon. This praline bonbon is entirely vegan and gets its incredible melt from pure cocoa butter.</p>	25443	9006 4030 5882 3	9006 4030 5883 0	9006 4030 6600 2	VEGAN
	<p>Cashew Praliné</p> <p>A homemade, wonderfully tender-melting cashew praline. At Zotter's, we roast our cashews very gently – which is the secret to retaining the fine flavour of a perfectly roasted cashew. We throw a little milk chocolate and a touch of fruity pineapple couverture into the mix to add even more excitement to this delicious praline adventure.</p>	25450	9006 4030 5866 3	9006 4030 5867 0	9006 4030 6607 1	
	<p>Hazelnut Praliné</p> <p>The luxury version of the original praline with some organic hazelnuts. A homemade hazelnut praline combined with a bit of dark chocolate with a 60% cacao content and a fruity cranberry couverture. It promises a fabulous melt and amazing hazelnut flavour – and to top it off, this delicious creation is all vegan.</p>	25449	9006 4030 5868 7	9006 4030 5869 4	9006 4030 6606 4	VEGAN
	<p>Macadamia Praliné</p> <p>The transcendental indulgence. The macadamia nut is very popular among gourmets and is often called the "queen of nuts". Zotter transforms macadamias into a homemade macadamia praline, which melts tenderly into some white chocolate and a fruity passion fruit couverture.</p>	25447	9006 4030 5870 0	9006 4030 5871 7	9006 4030 6604 0	



balleros

Delightful balls rolled in chocolate

100 g pack

Sales unit: 6 pcs

Available in 15 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR

**AVAILABLE ONLY
WITH GERMAN PACKAGING**



Dried fruit and roasted nuts rolled in chocolate, praline or colourful fruit couverture. Best enjoyed by letting them melt on your palate first and then slowly savouring them. This way, the little ballero will turn out to be a veritable flavour miracle. Experience the switch from tender-melting chocolate shell to the crunchy insides. Available in a pure flavour or as a diverse snack mix with a variety of flavours.

Made chocolatey all over with a shiny chocolate shell.






The fun snack with style!













Balleros

Balleros are the result of our fascination with nuts and fruit. Even though they are very small, these little nuts and berries contain nature's entire blueprint for future trees – and they are tasty! Balleros contain a wide range of fruit and freshly roasted nuts, which we spin round in coating drums until they are perfectly covered in the finest chocolate. Some varieties are then shined, others are rolled in powdered fruit, sugar mixtures or our in-house produced ground coffee.



VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	COATING	REMARKS
 <p>Zotter Galleros Gebrannte Mandeln</p>	<p>Burnt Sugar Almonds Almonds in milk chocolate Gently roasted and caramelised almonds covered in milk chocolate with a 50% cacao content and made from genuine organic mountain milk from the Tyrol. A tender-melting and fun snack with a crunchy finale.</p>	19080	9006 4030 6593 7	9006 4030 6594 4	milk chocolate 50%	
 <p>Zotter Galleros Cashew</p>	<p>Cashew Cashews in cashew praline and milk chocolate The cashew nut's fat content isn't very high, in contrast to other types of nut, but it has hidden superpowers. Here at Zotter, we freshly roast the cashews and coat them in a homemade cashew praline mixed with delicious milk chocolate. The whole thing is then covered in a mirror-glaze of chocolate praline.</p>	19004	9006 4030 6048 2	9006 4030 6107 6	milk chocolate 50%	
 <p>Zotter Galleros Bunte Kürbiskerne</p>	<p>Colourful Pumpkin Seeds Pumpkin seeds in white chocolate, milk chocolate, dark chocolate and raspberry couverture – Pumpkin seeds, that delicious Styrian delicacy, featuring four different chocolate coats: freshly roasted, crunchy pumpkin seeds in dark chocolate with a 70% cacao content, in milk chocolate, in white chocolate and in a pink raspberry couverture, its stunning colour derived from berries alone. Rolled up into shiny little snack pearls.</p>	19077	9006 4030 6582 1	9006 4030 6853 2	white chocolate milk chocolate 50% dark chocolate 70% raspberry couverture	
 <p>Zotter Galleros Krokant Pralinen</p>	<p>Crunchy Praline Bonbons Almond brittle balls in caramel couverture A fine almond brittle covered in a bonbon-sweet caramel couverture, which features a surprising and fabulous caramel flavour when it starts melting, and which then gives the crispy almond and brittle ball a satisfying crunch. Sweet snack pearls in a shiny coat.</p>	19063	9006 4030 3618 0	9006 4030 3619 7	caramel couverture	
 <p>Zotter Galleros KaffeeDatteln</p>	<p>Dates with Coffee Dates in coffee couverture rolled in coffee powder An oriental fairytale: dried dates rolled in newly invented coffee chocolate and dusted with coffee powder. Brilliant!</p>	19015	9006 4030 6020 8	9006 4030 6026 0	coffee couverture	

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	COATING	REMARKS
	<p>Fruit Crispies Passion fruit in passion fruit couverture, strawberries in strawberry couverture, blueberries in blueberry couverture – A fruity mix with a crispy melt, ideal for grazing: crunchy, crispy strawberries, bits of passion fruit and blueberries rolled in compatible fruit couvertures, their stunning colours and authentic fruit flavour derived from fruit and berries alone. Shaped into indulgent pearls with an excitingly fruity and pleasantly refreshing taste.</p>	19078	9006 4030 6584 5	9006 4030 6585 2	passion fruit couverture strawberry couverture blueberry couverture	
	<p>Ginger in Coconut Ginger in coconut couverture and tumeric Candied ginger with a wafer-thin chocolate coat and dunked in a sweet, white coconut couverture, with a little turmeric lending it a bright yellow hue, make for some exotic, sweet'n'spicy flavour fireworks.</p>	19041	9006 4030 2707 2	9006 4030 2708 9	coconut couverture	VEGAN
	<p>Hazelnut Classic Hazelnuts in hazelnut praline and dark chocolate Slow-roasted and caramelised hazelnuts are rolled in a wonderfully nutty hazelnut praline and a dark, fine flavour bitter chocolate with a 70% cacao content. Mirror-glazed and a veritable taste event for nut aficionados, and entirely vegan to boot.</p>	19009	9006 4030 6032 1	9006 4030 6097 0	dark chocolate 70%	VEGAN
	<p>Macadamia in Blackcurrant Macadamias in blackcurrant couverture Queen of the nuts, the buttery-sweet macadamia, freshly roasted and rolled in a purple blackcurrant couverture, its stunning colour and fabulous flavour derived from berries alone. Fruity and fresh on the outside, a dreamy buttery and nutty snack on the inside.</p>	19079	9006 4030 6586 9	9006 4030 6587 6	blackcurrant couverture	
	<p>Nut Variation Cashews in cashew praline and milk chocolate Hazelnuts in hazelnut praline and dark chocolate Almonds in milk chocolate Macadamias in blackcurrant couverture Our colourful nut mix: four freshly roasted nut classics enveloped in praline and chocolate.</p>	19072	9006 4030 4472 7	9006 4030 4473 4	milk chocolate 50% dark chocolate 70% blackcurrant couverture	

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	COATING	REMARKS
	<p>Peanuts + Salt Salted peanuts covered in a caramel couverture and dark chocolate Crunchy salted peanuts covered in a caramel couverture with a fine bonbon flavour. The combination of salt and caramel offers an exciting, classically French flavour duo with a stimulating taste. It's covered all over with more classic dark chocolate to satisfy all the taste buds – salty, sweet as well as bitter.</p>	19076	9006 4030 5864 9	9006 4030 5865 6	dark chocolate 70%	
	<p>Pistachios in Almond Praline Pistachios in almond praline and milk chocolate Freshly roasted, rich green pistachios covered in a homemade almond praline and milk chocolate with a 50% cacao content featuring a wonderful, delicious melt and a shiny coat. Simply let the chocolate coat soften slowly on your tongue and enjoy the flavours of these dissolving, crunchy pieces of edible art.</p>	19045	9006 4030 2717 1	9006 4030 2718 8	milk chocolate 50%	
	<p>Physalis in Lemon Physalis in white chocolate and lemon couverture We've covered these sweet-tart berries from the South American Andes with sweet white chocolate and a bit of refreshing lemon couverture. Enjoy these genuine power berries as a fruity and refreshing snack with an exciting melt.</p>	19081	9006 4030 6595 1	9006 4030 6596 8	white chocolate lemon couverture	
	<p>Snack Mix VEGAN Cranberries in cranberry couverture, hazelnuts in hazelnut praline and dark chocolate, ginger in coconut couverture, pumpkin seeds in dark chocolate – A colourful, vegan snack blast with nuts, berries and ginger: dried cranberries in a fruity-red cranberry couverture, candied ginger in a sweet coconut couverture, caramelised hazelnuts covered in delicious hazelnut praline and dark chocolate with crunchy pumpkin seeds in a dark chocolate coat with a 70% cacao content.</p>	19085	9006 4030 6977 5	9006 4030 6978 2	cranberry couverture coconut couverture dark chocolate 70%	VEGAN
	<p>Sour Cherries Sour cherries in milk chocolate rolled in sour cherry powder Fruity, slightly sour and fresh: sour cherries coated with milk chocolate with a 50% of cacao content and dusted with cherry powder.</p>	19027	9006 4030 6035 2	9006 4030 6100 7	milk chocolate 50%	

Light Bulbs + Bars

Fine Couverture

130 g pack Light Bulbs available in 19 varieties

130 g bar available in 6 varieties

Sales unit: 6 pcs

Shelf life: 16 months from production date

ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING

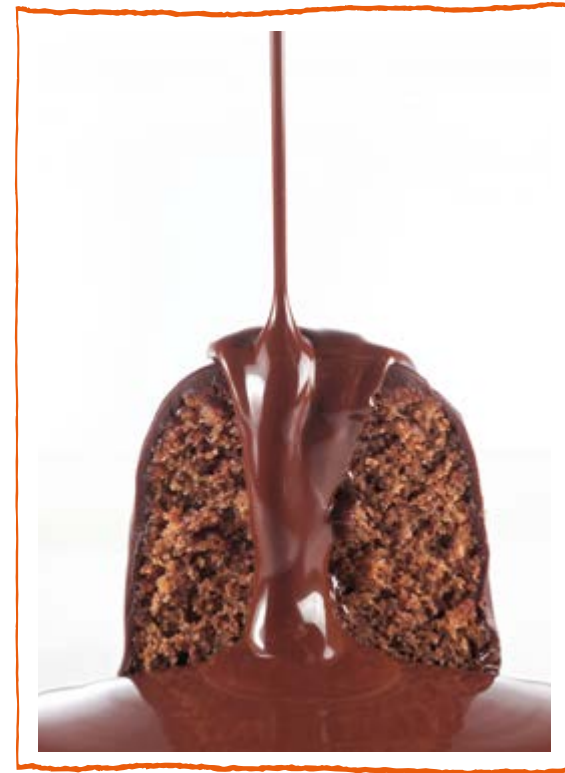
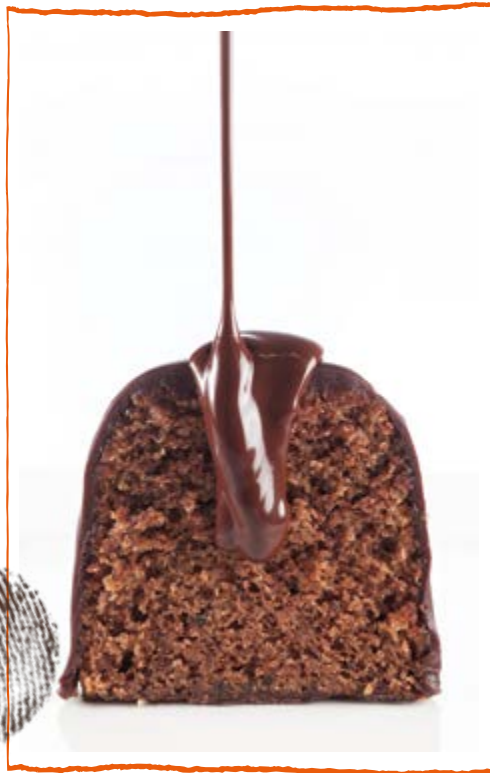


A CHOCOLATE VARIETY FOR BAKING AND CREATING DELICIOUS DESSERTS

For cakes, tarts, cupcakes, mousse, desserts and bonbons – fine couvertures introduce sublime flavours and variety into the kitchen. There are fine couvertures with a cacao content of 100%, milk chocolate couvertures and white couvertures as well as colourful fruit couvertures giving you all new colour and flavour options – all of their intense, beautiful hues are of course derived entirely from natural fruit. Our fragrant and intense coffee and caramel couvertures will offer delicious material to expand your creativity. In addition, there's a range of vegan flavours and trendy couvertures without added sugar that are sweetened with Erythritol, which has zero calories. Our latest addition are couvertures sweetened with sugar alternatives like trendy date sugar. Let us inspire you!

The couvertures are available in bars, in all the classic flavours. We also offer them as sweet little chocolate light bulbs, which make measuring and tempering the chocolate a bit easier. They come in classic, fruity and all different new flavours.

The couvertures are produced bean-to-bar in our chocolate factory and are made exclusively with quality organic and fair trade ingredients like pure cocoa butter with no added fat, real Bourbon vanilla not vanillin, organic mountain milk and cacao with a certificate of origin from the smallholders who work with love and care.



Fine Couverture

Couverture (from French, meaning “to cover”) is especially high-quality chocolate for coating your baked creations. Generally, couverture contains only the best cacao beans and pure cocoa butter for a truly sophisticated taste. Its slow and careful manufacturing lets the flavour fully unfurl. Thanks to its finely ground texture, it develops a lustrous glaze.

Baking chocolate is easier to use because of its cruder production, containing other fats, like palm oil. It is a simple chocolate for simple baking needs.

But if you want the real chocolate taste, real couverture is a must. Just try it and you will taste the difference!

When does chocolate have to be tempered?







For cake batter, mousse and fondues, the chocolate coating can simply be made by chopping or melting it down.







To make cake glaze, we combine our couverture with cream and honey so it doesn't harden too much. You can find a recipe for this online.







If you want to make a **very thin, glossy chocolate coating** for bonbons, decorative chocolate leaves or chocolate dip for biscuits, **you'll have to temper your chocolate.**


You can find step-by-step instructions for melting and tempering chocolate on the inside of the light bulb boxes. And of course, online at www.zotter.at



VARIETY	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Light Bulbs – Blackcurrant A fruit couverture made from blackcurrants, its intense, beautiful colour and natural flavour derived entirely from berries, its tender-melting texture created with pure cocoa butter. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18435	9006 4030 4190 0	9006 4030 4191 7	
	<p>Light Bulbs – Caramel A couverture that smells and tastes like a caramel bonbon: we created it by caramelising the milk, adding fine muscovado sugar, which has naturally intense caramel notes and enhancing it with pure cocoa butter and a little cinnamon, salt and genuine vanilla. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18029	9006 4030 3978 5	9006 4030 3979 2	
	<p>Light Bulbs – Coconut A vegan, white couverture with an intense coconut flavour. Instead of milk, we've infused this couverture with coconut milk, which lends it an exotic, Caribbean aroma. It is combined with pure cocoa butter, raw cane sugar and genuine Bourbon vanilla - with sunflower lecithin. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18412	9006 4030 4180 1	9006 4030 4181 8	VEGAN
	<p>Light Bulbs – Coffee A coffee couverture with an intense coffee aroma and flavour: we roast and grind the Arabica coffee beans ourselves at our in-house roastery and then blend them with pure cocoa butter, raw cane sugar, organic mountain milk, a little vanilla and a pinch of salt. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18027	9006 4030 3980 8	9006 4030 3981 5	
	<p>Light Bulbs – 100% Cacao Pure cacao power: small light bulbs with an intense cacao flavour and a sublime fruity-spicy aroma profile, made with cacao from Peru. This 100% fine flavour couverture is the perfect ingredient for your creative ideas. It packs a ton of cacao power and can be combined with milk, sugar, Stevia, Xylitol, honey or other sweeteners. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18437	9006 4030 4192 4	9006 4030 4193 1	VEGAN sugar alternative
	<p>Light Bulbs – 90% Dark Choco A very dark couverture with a 90% cacao content. Lots of cacao flavour, only a bit of sweetness. This is made from cacao beans, pure cocoa butter and 10% sugar, which will invite you to mix and experiment. And we've shaped all of that into sweet little light bulbs that are perfect for baking, bonbon-making, tempering of chocolate or just as a snack.</p>	130 g pack	18438	9006 4030 4194 8	9006 4030 4195 5	VEGAN

VARIETY	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Light Bulbs – 80% Dark Choco</p> <p>A dark couverture with an intense 80% cacao content that guarantees a strong, chocolatey flavour. It has a very subtle raw cane sugar sweetness and a smooth, tender melt thanks to pure cocoa butter. And we've shaped all of that into sweet little light bulbs that are perfect for baking, bonbon-making, tempering of chocolate or just as a snack.</p>	130 g pack	18408	9006 4030 4178 8	9006 4030 4179 5	VEGAN
	<p>Light Bulbs – 70% Dark Choco</p> <p>This classic made with fine flavour cacao from South America and Africa will offer you an explosive chocolate aroma: a 70% cacao content, pure, organic cacao butter and raw cane sugar. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18407	9006 4030 4176 4	9006 4030 4177 1	VEGAN
	<p>Light Bulbs – 70% Dark Choco with Maple Sugar</p> <p>A couverture classic with notes of caramel: a dark chocolate with a classic 70% cacao content, sweetened with maple sugar, an exciting sugar alternative derived from the sap of the maple tree and containing natural notes of caramel. And we've shaped all of that into sweet little light bulbs that are perfect for baking, bonbon-making, tempering of chocolate or just as a snack.</p>	130 g pack	18451	9006 4030 5860 1	9006 4030 5861 8	VEGAN sugar alternative
	<p>Light Bulbs – Dark Choco, no sugar added</p> <p>A dark chocolate couverture with an organic sugar substitute and 75% cacao content. It's sweetened with an erythritol-based sugar alternative, which tastes pleasantly sweet like sugar, is organic and has zero calories. The chocolate comes in the shape of small light bulbs and is perfect for baking, making bonbons, tempering chocolate or just as a snack.</p>	130 g pack	18449	9006 4030 4620 2	9006 4030 4621 9	VEGAN sugar alternative
	<p>Light Bulbs – 60% Dark Choco</p> <p>A mild, dark fine flavour couverture with a 60% cacao content offers a sweet cacao experience: fine flavour cacao, a lovely raw cane sugar sweetness, pure, organic cacao butter and no additional fats. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18406	9006 4030 4174 0	9006 4030 4175 7	VEGAN
	<p>Light Bulbs – 50% Milk Choco</p> <p>A high-percentage milk chocolate couverture from fine cacao, boasting full cacao character and at the same time a surprisingly mild flavour. With 50% cacao content and mountain milk, this is a combination that produces a veritable chocolate indulgence and a pure, tender milk chocolate flavour. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18405	9006 4030 4172 6	9006 4030 4173 3	







VARIETY	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	Light Bulbs – 50% Milk Choco with Date Sugar A milk chocolate couverture with a 50% cacao content, organic mountain milk and trendy date sugar, the new shooting star among the sugar alternatives. Date sugar is a natural, untreated sugar made from ground dates which presents with a subtle caramel flavour. And we've shaped all of that into sweet little light bulbs that are perfect for baking, bonbon-making, tempering of chocolate or just as a snack.	130 g pack	18452	9006 4030 5862 5	9006 4030 5863 2	sugar alternative
	Light Bulbs – 40% Milk Choco A classic milk couverture with a high 40% cacao content and organic mountain milk from the Tyrol region (Bio vom Berg), promises intense milk and chocolate flavours, sweetened with raw cane sugar and enhanced with genuine Bourbon vanilla as well as a cheeky pinch of salt. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.	130 g pack	18404	9006 4030 4170 2	9006 4030 4171 9	
	Light Bulbs – Rice White This vegan, white couverture is entirely based on rice. Any milk components are substituted with rice powder combined with pure cocoa butter, raw cane sugar and genuine vanilla - with sunflower lecithin. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.	130 g pack	18023	9006 4030 7112 9	9006 4030 7115 0	VEGAN
	Light Bulbs – Soy The vegan version of a classic milk chocolate couverture: instead of milk, we used organic soy - no rain forests were harmed for its harvest - as well as 40% fine cacao, raw cane sugar and pure cocoa butter enhanced with genuine vanilla, star anise and cinnamon. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.	130 g pack	18022	9006 4030 7113 6	9006 4030 7116 7	VEGAN
	Light Bulbs – Strawberry A strawberry couverture with a surprisingly intense flavour of fresh strawberries, derived entirely from its high fruit content. It is a pure fruit indulgence with an intense crimson appearance, a naturally fruity-tangy taste, a subtle sweetness and a tender melt created with pure cocoa butter. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.	130 g pack	18021	9006 4030 7114 3	9006 4030 7117 4	
	Light Bulbs – White Choco A white, tender-melting chocolate of sublime quality: with 30% organic cocoa butter, the best organic mountain milk from Austria's Tyrol region (Bio vom Berg), raw cane sugar, whole cane sugar, a pinch of Bourbon vanilla, a hint of cinnamon and salt but no alternative fats. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.	130 g pack	18018	9006 4030 7103 7	9006 4030 7104 4	

VARIETY	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Light Bulbs – Wild Berries A purple fruit couverture combining a raspberry and a blueberry couverture with a surprisingly fruity flavour. The beautiful purple colour is derived entirely from the many berries stuffed into this delicious creation: very fruity, refreshingly tangy, it has a tender-melting texture created with pure cocoa butter. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18028	9006 4030 3982 2	9006 4030 3983 9	



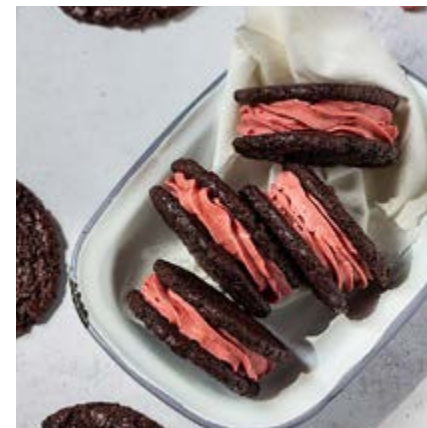
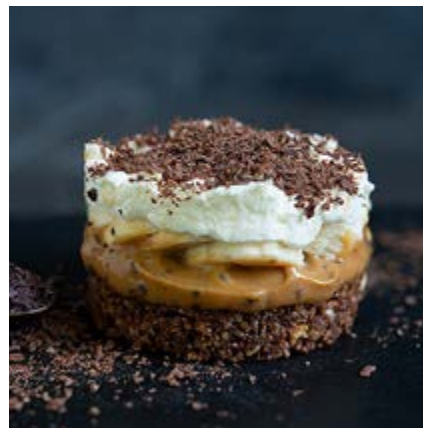
Little Light Bulbs – perfect for baking or just nibbling.



VARIETY	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>100% Cacao The peak of clarity: pure cacao mass made from 100% cacao beans – and nothing else. This is a cacao solo. The primary substance to experiment with: you can combine this 100% couverture with milk, vegan drinks, sugar and honey, just as you like. Produced bean-to-bar with the best organic and fair traded cacao beans. Pure vegetable and vegan.</p>	120 g	18010	9006 4030 7009 2	9006 4030 7059 7	<p>VEGAN</p> <p>sugar alternative</p>
	<p>70% Dark Chocolate Dark chocolate at its best: a dark classic featuring a cacao cuvée from Latin America and Africa. A 70% cacao content with a velvety accent will provide sublime chocolate indulgence, the pure cacao butter the tender melt, and the subtle sweetness is brought to you by unrefined raw cane sugar.</p>	130 g	18007	9006 4030 7006 1	9006 4030 7056 6	VEGAN
	<p>60% Dark Chocolate With 60% of cacao content this soft and dark chocolate distinguishes itself through significantly more chocolate aroma than other dark couvertures of that kind. The exotic aromas of the cacao beans are activated with the help of a cacao content of 60%. Coupled with raw cane sugar and pure cocoa butter.</p>	130 g	18006	9006 4030 7005 4	9006 4030 7055 9	VEGAN
	<p>50% Milk Chocolate An intense milk chocolate with a disproportionately high 50% cacao content offers a chocolate indulgence with a subtle milky flavour. Created with unadulterated mountain milk from Tyrolean mountain farms, pure cacao butter, natural sugars and genuine vanilla.</p>	130 g	18005	9006 4030 7004 7	9006 4030 7054 2	
	<p>40% Milk Chocolate A classic milk chocolate with a high 40% cacao content and lots of delicious mountain milk, made at organic Tyrolean mountain farms, promises intense milk and chocolate flavours. Created with unrefined whole cane and raw cane sugars, pure cacao butter and genuine vanilla.</p>	130 g	18004	9006 4030 7003 0	9006 4030 7053 5	
	<p>White Chocolate A high-quality, wonderfully melting white chocolate: 30% of cocoa butter, plenty of aromatic mountain milk from Tyrol, unrefined natural sugar and a pinch of genuine bourbon vanilla.</p>	130 g	18003	9006 4030 7002 3	9006 4030 7052 8	



Find
recipes
on the
Zotter Blog



CHOCO PRALINE

for bonbons and baking



130 g bar
Sales unit: 6 pcs
Available in 12 varieties
Shelf life: 16 months from production date
ORGANIC + FAIR + NUT-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



Tender melting praline made from freshly roasted nuts and seeds, seasoned with chocolate and rendered sublime with added cinnamon, genuine vanilla, roses or cardamom. You can use praline to make heavenly desserts and cakes or turn it into individual praline bonbons. The Instant Bonbon! Just melt, shape and decorate! Making bonbons has never been this easy.

Choco Praline comes in 12 seductive flavours, 6 of them entirely vegan.

You can make your very own bonbons,
easy peasy with Choco Praline!



Melt the Choco Praline, pour into a mould and finally cut into small bits of praline.









Dust with cocoa. That's it!






Garnish with flowers, fruit and whole or chopped nuts.

You can find detailed instructions online at
www.zotter.at/make-bonbons



VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Almond Choco Praline Just give it try, it tastes fantastic! This praline is the gourmet counterpart of the chocolate-nut-cream, in this case put into practice by using almonds. With pure cocoa butter, the light sweetness of raw and whole cane sugar, a little bit of mountain milk and genuine vanilla.</p>	18001	9006 4030 7000 9	9006 4030 7050 4	
	<p>Cashew Choco Praline A tender melting praline made from freshly roasted cashew nuts, white chocolate and milk chocolate, seasoned with a pinch of cinnamon.</p>	18039	9006 4030 4286 0	9006 4030 4287 7	
	<p>Coconut Blossom Choco Praline A white praline made from coconut blossom sugar, desiccated coconut, genuine cocoa butter and a rice drink in place of milk. Seasoned with Bourbon vanilla, it is purely plant-based and vegan.</p>	18046	9006 4030 4300 3	9006 4030 4301 0	VEGAN
	<p>Coffee Choco Praline Freshly roasted and finely ground organic and fair trade coffee from our in-house roastery blends into a delicious almond praline with muscovado sugar and Bourbon vanilla, producing a seductively fragrant, tender-melting coffee praline with a proper caffeine kick and a fantastic coffee aroma.</p>	18047	9006 4030 4612 7	9006 4030 4613 4	
	<p>Hazelnut Choco Praline What an ingenious stuff! Tenderly roasted hazelnuts with an incredible melting cocoa butter, a light and supportive sweetness of natural sugar and a pinch of vanilla.</p>	18002	9006 4030 7001 6	9006 4030 7051 1	VEGAN
	<p>Hemp Choco Praline A vegan praline made from freshly roasted hemp seeds and a purely rice-based milk chocolate alternative boasting a rich 50% cacao content.</p>	18037	9006 4030 4282 2	9006 4030 4283 9	VEGAN
	<p>Macadamia Choco Praline A fine praline made from roasted macadamia nuts and white chocolate, seasoned with a little cardamom, coriander and seductively fragrant tonka beans.</p>	18042	9006 4030 4292 1	9006 4030 4293 8	

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Muscovado Choco Praline A sweet praline made from roasted almonds, hazelnuts and milk chocolate, sweetened with a fine muscovado sugar and seasoned with rose petals and a hint of lemon.</p>	18045	9006 4030 4298 3	9006 4030 4299 0	
	<p>Peanut Choco Praline An exquisite praline made from freshly roasted peanuts and milk chocolate with a 40% cacao content, subtly seasoned with bird's eye chili.</p>	18041	9006 4030 4290 7	9006 4030 4291 4	
	<p>Pumpkin Seed Choco Praline A praline with a green hue made from freshly roasted Styrian pumpkin seeds and a white rice chocolate. Purely plant-based and vegan.</p>	18044	9006 4030 4296 9	9006 4030 4297 6	VEGAN
	<p>Sesame Choco Praline A fine praline made from roasted sesame seeds combined with soy milk chocolate. Purely plant-based and vegan.</p>	18038	9006 4030 4284 6	9006 4030 4285 3	VEGAN
	<p>Walnut Choco Praline An exquisite praline made from freshly roasted walnuts and soy milk chocolate, seasoned with star anise. Purely plant-based and vegan.</p>	18043	9006 4030 4294 5	9006 4030 4295 2	VEGAN

Endorphins

Mood in bonbon shape



Available in 2 sizes: 24 g or 48 g box
Sales unit: 8 pcs
Shelf life: 4 months from production date
ORGANIC + FAIR + BEAN-to-BAR

**AVAILABLE ONLY
WITH GERMAN PACKAGING**



Zotter's organic bonbon line which achieved overnight success in Georg Bernardini's bonbon test as one of best in the world. Mouthwateringly fresh and natural in flavour. These handmade bonbons are available in the shape of a chic, single-row bonbon tray – a sweet little gift or souvenir.



Endorphins


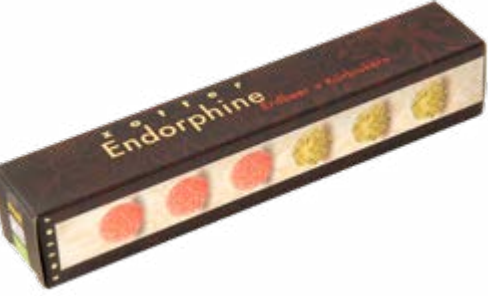

For our fine endorphins, we only use organic and fair traded ingredients, because to us, it's important not only to make our bonbons look beautiful, but also to make sure their flavour is deliciously natural. The little chocolate bonbons are made from our fine flavour chocolate, which we infuse with sublime, creamy fillings. And as a finish, each bonbon is turned, by hand, in chocolate, brittle or fruit couvertures in order to give it some natural colour and texture – the endorphins don't have to rely entirely on their delicious flavour, a stunning exterior is part of the experience!



VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Endorphins Intoxicating (3 bonbons) 3 organic, handmade bonbons with intoxicating centres.</p> <p>Varieties: Marc de Champagne Endorphin, Whisky Endorphin, Tequila Endorphin</p>	17893	9006 4030 4638 7	9006 4030 4639 4	++
	<p>Endorphins Marc de Champagne (3 bonbons) 3 classy, handmade Marc de Champagne balls in a fancy stick of chocolates.</p> <p>Dark, high-percentage chocolate balls are filled with a creamy Marc de Champagne ganache. A high-percentage chocolate high!</p>	17407	9006 4030 3308 0	9006 4030 3675 3	++
	<p>Endorphins Strawberry (3 bonbons) 3 delicious, handmade strawberry balls in a fancy stick of chocolates.</p> <p>A fruity strawberry ganache with a splash of lemon inside a white chocolate ball, rolled in more white chocolate and strawberry sugar.</p>	17404	9006 4030 3305 9	9006 4030 3674 6	
	<p>Endorphins Wine Collection (3 bonbons) 3 organic, handmade bonbons with intoxicating centres.</p> <p>Varieties: Red Wine Endorphin, White Wine Endorphin, Rosé Endorphin</p>	17895	9006 4030 5032 2	9006 4030 5033 9	++
	<p>Endorphins Intoxicating (6 bonbons) - incl. sales display box 6 organic, handmade bonbons with intoxicating centres.</p> <p>Varieties: Marc de Champagne Endorphin Whisky Endorphin Tequila Endorphin Vodka Endorphin Rum Endorphin Cognac Endorphin</p>	17894	9006 4030 4640 0	9006 4030 4641 7	++

++ Alcohol content over 2%: The alcohol serves as flavour carrier. Only pure distillates without any additions of flavouring agents are used.

+ Alcohol content under 2%: Just like in a cake, the alcohol serves to round off the flavour.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Endorphins Marc de Champagne & Raspberry (6 bonbons) - incl. sales display box 6 fine, handmade Marc de Champagne and raspberry balls in a fancy stick of chocolates.</p> <p>3 Marc de Champagne Endorphins: dark, high-percentage chocolate balls are filled with a creamy Marc de Champagne ganache. A high-percentage chocolate high!</p> <p>3 Raspberry Endorphins: fruit explosion in pink. A milk chocolate ball rolled in a fruity raspberry chocolate, which naturally gleams pink due to the large amount of fruit contained in it, filled with a fruity raspberry ganache and a hefty dash of raspberry brandy.</p>	17408	9006 4030 3309 7	9006 4030 3677 7	++
	<p>Endorphins Strawberry & Pumpkin Seed (6 bonbons) - incl. sales display box 6 delicious, handmade strawberry and pumpkin seed balls in a fancy stick of chocolates.</p> <p>3 Strawberry Endorphins: white chocolate balls that are filled with a fruity strawberry ganache and rolled in strawberry sugar. A pure fruit indulgence in bonbon form!</p> <p>3 Pumpkin Seed Endorphins: pumpkin seeds are a Styrian speciality! Josef Zotter transforms pumpkin seeds into a rich, green pumpkin seed praline. This unique innovation is then injected into white chocolate balls which are then rolled in a crunchy pumpkin seed brittle.</p>	17405	9006 4030 3306 6	9006 4030 3676 0	
	<p>Endorphins Wine Collection (6 bonbons) - incl. sales display box 6 organic, handmade bonbons with wine centres.</p> <p>2 Red Wine Endorphins: a dark chocolate ball, rolled in pink raspberry couverture, filled with a delicious red wine chocolate ganache and enhanced with blackcurrant juice and a dash of grappa.</p> <p>2 White Wine Endorphins: a milk chocolate ball, rolled in white chocolate, filled with a white chocolate ganache and elevated with some white wine.</p> <p>2 Rosé Endorphins: a milk chocolate ball, rolled in pale pink raspberry couverture and a bit of vegan rice couverture, filled with white chocolate ganache infused with a fine rosé and enhanced with a dash of lemon.</p>	17896	9006 4030 5034 6	9006 4030 5035 3	++

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Nashido

the thin, creamy, filled chocolate bars

10 x 8,5 g bar = 85 g package

Sales unit: 6 pcs

Available in 10 varieties

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



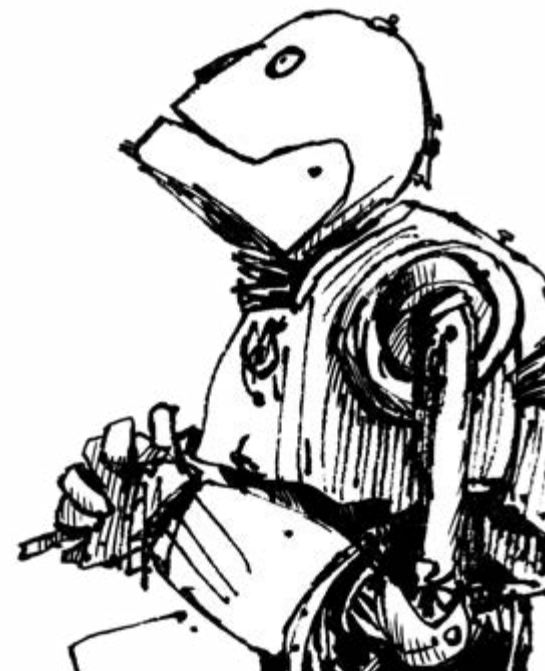
Nashidos are very thin, fine mini chocolate bars with a creamy filling. We let inspiration run its course and created seductive flavours, ranging from classic peppermint to red wine to fruity cream varieties like raspberry and redcurrant or nutty praline flavours like hazelnut and peanut. Nashidos have a slim, sophisticated shape and melt in your mouth very quickly, making them a delicious indulgence.













10 single-flavour bars in a bag and another variation containing 10 different flavours.













Nashido – the thin, creamy, filled chocolate bars

Created by the first choco-robots in the world in cooperation with our employees. The humans assume the creative tasks, which is the actual manufacture of the chocolate and all the different fillings, and “Rob” and “Patti”, our robots, take on the precision work, which is the manual filling of the forms. These robots have been developed by very ambitious students at Kuka and are now with us, learning how to make chocolate. Artisanal craft meets high tech.



VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
 	<p>Caramel Praline 10 caramel bars filled with almond hazelnut praline Caramel bonbons: wafer-thin caramel bars filled with two types of praline – almond and hazelnut – and enhanced with the mother of all sugars: Muscovado, which is a completely untreated whole cane sugar with a natural caramel flavour. Enveloped in a bonbon-sweet, fragrant caramel couverture.</p>	37504	9006 4030 5915 8	9006 4030 5916 5	
 	<p>Grappa 10 dark chocolates filled with grappa mousse La dolce vita: wafer-thin, dark chocolate bars filled with a classic chocolate ganache made from milk and dark chocolates, enhanced with a Styrian Grappa from Gölles, introducing the floral bouquet of a Muscat Blanc. Enveloped in dark, sweet chocolate with a 60% cacao content and a mild character.</p>	37580	9006 4030 5893 9	9006 4030 5894 6	++
 	<p>Hazelnut 10 cranberry bars filled with hazelnut praline A nutty berry dream: wafer-thin cranberry bars filled with a fine, homemade hazelnut praline created with dark roasted hazelnuts. They are coated in a rosy pink cranberry couverture, its stunning colour and very berry flavour derived entirely from cranberries. Delicious and completely vegan!</p>	37501	9006 4030 5923 3	9006 4030 5924 0	VEGAN
 	<p>Marc de Champagne 10 dark chocolates filled with Marc de Champagne mousse Let the champagne bottles pop: wafer-thin, dark chocolates filled with a classic chocolate ganache made from milk and dark chocolates and enhanced with the finest champagne distillate by Fleury, the first champagne producer in the world with a Demeter certification. Enveloped in dark chocolate with a 70% cacao content.</p>	37582	9006 4030 5917 2	9006 4030 5918 9	++
 	<p>Peanut 10 milk chocolates filled with peanut praline A true peanut party: wafer-thin milk chocolate bars filled with a fine peanut praline – created nut-to-bar by Zotter in-house with delicious, freshly roasted peanuts. The bars are coated in milk chocolate with a rich 60% cacao content.</p>	37586	9006 4030 5925 7	9006 4030 5926 4	
 	<p>Peppermint 10 dark chocolates filled with white peppermint mousse Sublime & fresh: wafer-thin dark chocolates with a refreshing minty fragrance, filled with a delicious, white peppermint mousse. A classic with loads of cacao character, covered in dark chocolate with a 70% cacao content. Fresh and incidentally also vegan!</p>	37500	9006 4030 5919 6	9006 4030 5920 2	VEGAN

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VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
 	<p>Raspberry 10 milk chocolates filled with raspberry mousse</p> <p>A berry indulgence: wafer-thin milk chocolate bars filled with a fruity-pink raspberry filling, their stunning colour and flavour derived entirely naturally from berries, with a dash of lemon. Enveloped in milk chocolate with a 40% cacao content.</p>	37579	9006 4030 5911 0	9006 4030 5912 7	
 	<p>Redcurrant 10 white chocolates filled with a redcurrant mousse</p> <p>Piece of luck: wafer-thin white chocolate bars with a fruity, pink redcurrant filling and a pleasantly tangy flavour, their beautiful colour derived entirely naturally from berries. Enveloped in a white chocolate coat.</p>	37502	9006 4030 5913 4	9006 4030 5914 1	
 	<p>Red Wine 10 fruity, dark chocolates filled with a red wine mousse</p> <p>Chocolate rubies: wafer-thin chocolates filled with a classic chocolate ganache made from milk and dark chocolates, enhanced with Bela Rex from winery Gesellmann, a classic cuvée created from a combination of Merlot and Cabernet Sauvignon. And a dash of grappa. Enveloped in dark chocolate with a 70% cacao content, embellished with a blackcurrant couverture.</p>	37583	9006 4030 5921 9	9006 4030 5922 6	+
 	<p>Whisky 10 milk chocolates filled with whisky mousse</p> <p>Whisky from Austria: wafer-thin milk chocolates filled with a classic milk and dark chocolate ganache mix and enhanced with Styrian whisky by David Gölles. This is an elegant spirit made from locally sourced spelt, which has matured in oak barrels since 2012. Coated in even more milk chocolate with a 50% cacao content.</p>	37581	9006 4030 5928 8	9006 4030 5929 5	++
 	<p>For Frequent Snackers Variation on a theme with 10 differently filled mini chocolate bars</p> <p>10 small chocolate bars with creamy fillings from fruity like raspberry to boozy like red wine – a sweet, indulgent adventure for habitual or frequent snackers.</p> <p>Flavours: Caramel Praline, Grappa, Hazelnut, Marc de Champagne, Peanut, Peppermint, Raspberry, Redcurrant, Red Wine, Whisky</p> <p>Ten different flavours; one bar per flavour each.</p>	37584	9006 4030 5967 7	9006 4030 5968 4	+

++ Alcohol content over 2%: The alcohol serves as flavour carrier. Only pure distillates without any additions of flavouring agents are used.

+ Alcohol content under 2%: Just like in a cake, the alcohol serves to round off the flavour.

Crema

sweet bread spread

130 g spread in a jar

Sales unit: 4 pcs

Available in 15 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING


















The sweet Zotter spread.
Fine praline creams, chocolate creams,
peanut butter, caramel butter, cashew
cream as a sugar alternative and our
new crunchy cream with brittle will
all make your day a little sweeter.











Entirely ORGANIC + FAIR.



A sweet praline spread for your morning toast!

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Crema Almond</p> <p>Spreadable, nutty almond praline, which has been produced directly in the in-house factory. Creamily refined with self-pressed almond oil and rose oil, which give the praline cream an elegant note. Rounded off with a fine dash of lemon. Simply spread on your bread and start your day with pleasure!</p>	19526	9006 4030 5077 3	9006 4030 5970 7	
	<p>Crema Almond & Fruit</p> <p>Spreadable, fine and pink - an almond praline infused with bits of strawberry, pink raspberry fruit pieces and sunny little chunks of pineapple. It's enhanced with almond oil and rose oil, giving the creamy praline mousse a note of elegance, and finally topped off with a small dash of lemon.</p> <p>This will make you want to have a picnic, either outside in nature or cosily at home!</p>	19539	9006 4030 6321 6	9006 4030 6322 3	
	<p>Crema Butter Caramel</p> <p>A sweet glow-up for your breakfast bun. A very creamy butter caramel spread, created from caramelised sugar, whipping cream, butter, white chocolate and a pinch of salt. A fine, natural caramel that will make your day that bit sweeter.</p>	19534	9006 4030 5836 6	9006 4030 5976 9	
	<p>Crema Cashew</p> <p>A nutty, spreadable cashew praline made directly at our chocolate factory. Freshly roasted cashews turn into a liquid cashew praline sweetened with date sugar, which has a fine caramel aroma, tastes fabulous and is an ideal alternative to refined sugar. Date sugar is the latest sugar trend and is made from ground dates. This delicious cashew praline cream is entirely vegan to boot. Just spread on toast and start the day with an indulgent praline breakfast!</p>	19543	9006 4030 6645 3	9006 4030 6646 0	<p>VEGAN</p> <p>sugar alternative</p>
	<p>Crema Chestnut-Hazelnut</p> <p>A nutty, spreadable praline made from hazelnut praline, a homemade sweet chestnut couverture, powdered sweet chestnut and a bit of hazelnut oil, and enhanced with a hint of cinnamon. Of course, we use organic and fair traded hazelnuts and chestnuts, which we process directly at our chocolate factory to a most sublime cream. Just spread on toast and start the day with a delicious nutty indulgence.</p>	19545	<p>AVAILABLE AUTUMN + WINTER</p>	9006 4030 6649 1	9006 4030 6650 7

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
 	<p>Crema Coffee</p> <p>A spreadable coffee praline which we create at our chocolate factory using almond praline, coffee couverture and an additional milk coffee couverture. It's made with organic + fair coffee from our own coffee roastery and creamily enhanced with tasty almond oil. A very aromatic, nutty coffee praline cream. Just spread on toast and start the day with verve!</p>	19542	9006 4030 6647 7	9006 4030 6648 4	
 	<p>Crema Crunchy Nut</p> <p>A crispy-sweet hazelnut praline, made from freshly roasted hazelnuts directly at our chocolate factory. It's enhanced with lots of sweet almond brittle, which gives it an exciting crunch effect. The only downside: everyone loves the cream – so quickly spread it on a bread roll, lean back, relax, smile and enjoy! If only each day could have a start this sweet!</p>	19547	9006 4030 7158 7	9006 4030 7159 4	
 	<p>Crema Hazelnut</p> <p>Spreadable, nutty hazelnut praline, which has been produced directly in the in-house factory. The taste is refined with a bit of verjuice. Verjuice is a French invention, it is the juice of green, unripe grapes, which tastes very lemon-fresh and keeps the hazelnut praline fresh. Furthermore, this hazelnut praline cream is vegan. Simply spread on your bread and begin your day with a chocolate breakfast!</p>	19525	9006 4030 5075 9	9006 4030 5969 1	VEGAN
 	<p>Crema Hemp</p> <p>A wicked bread spread made from the finest hemp praline, which is produced directly in the in-house factory. Creamily refined with hemp oil. This way you can start your day with the power of hemp, of course without THC but with lots of natural energy. Think green and eat vegan. Simply spread on your bread and start your day relaxed!</p>	19529	9006 4030 5074 2	9006 4030 5973 8	VEGAN
 	<p>Crema Nut-Caramel</p> <p>We have turned caramelised almonds into a nutty, spreadable almond praline and added the finest hazelnut oil for a deliciously smooth texture. Smear onto a thick slice of bread and start the day with a chocolatey breakfast!</p>	19527	9006 4030 5076 6	9006 4030 5971 4	

VARIETY		DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
		<p>Crema Nut + Choco</p> <p>Zotter's chocolate and nut mousse for your breakfast bun. A nutty hazelnut praline created directly at our in-house factory with dark roasted hazelnuts, alongside some hazelnut pulp and a bit of dark chocolate with 70% cacao power. It's enhanced with a refreshing dash of verjus. Verjus originates in France and is made by pressing green, unripe grapes and resembles an alcohol-free lemon wine. This is a deliciously sweet and vegan praline mousse.</p>	19535	9006 4030 5837 3	9006 4030 5977 6	VEGAN
		<p>Crema Nut + Choco extradark</p> <p>The chocolate cream from Zotter for your morning toast. A spreadable chocolate cream made from dark chocolate with 70% cacao power, produced directly from the bean in our chocolate factory, refined with a bit of homemade hazelnut praline. Chocolatey, nutty and very exquisite! Also, this chocolate cream is entirely vegan.</p>	19528	9006 4030 5078 0	9006 4030 5972 1	VEGAN
		<p>Crema Peanut Butter</p> <p>Creamy energy for your breakfast bun. We grind roasted peanuts, add peanut oil and turn this mix into a delicious peanut mousse. No need for anything else! Pure, sublime nut power!</p>	19532	9006 4030 5834 2	9006 4030 5974 5	
		<p>Crema Pumpkin Seed</p> <p>Fine, spreadable green praline cream made with pumpkin seeds, the epitome of a Styrian delicacy. Made directly at our chocolate factory, using pumpkin seeds we turn into pumpkin seed praline and pumpkin seed pulp, adding some pumpkin seed oil and a pinch of salt. It's the ultimate praline cream, and it's entirely vegan to boot. For fans of Styria, vegans and connoisseurs of innovative snacks.</p>	19548	9006 4030 7160 0	9006 4030 7161 7	VEGAN
		<p>Crema Tiger Nut</p> <p>A spreadable, nutty cream made from tiger nuts and dark chocolate with a 60% cacao content, turned silky smooth with the help of some sunflower oil. Tiger nuts are an insider go-to. They're also called earth almonds and are tubers, not actual nuts, but taste sweetly of almonds. Tiger nuts contain precious nutrients, which you can spread directly on your morning toast in the form of a sweet chocolate mousse. And to top it off, this delicious spread is entirely vegan.</p>	19544	9006 4030 6651 4	9006 4030 6652 1	VEGAN

Choco Flakes



70 g pack
Sales unit: 6 pcs
Available in 5 varieties
Shelf life: 8 months from production date
ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



Nibble yourself happy!

The cool chocolate flakes crackle merrily!

Crunchy, chocolaty and fruity: There is finally a range of flakes beyond milk and the breakfast bowl – Choco Flakes can simply be nibbled or used as a snazzy topping for yoghurt, ice cream, desserts and breakfast cereal. Tastes delicious and looks great!

With wheat flakes in a raspberry couverture, corn flakes in a caramel couverture, vegan corn flakes in a green tea shell and more.

The nibbling hit in 5 varieties with real eco-consciousness of organic and fair trade quality.













How the crispy flakes in the chocolate coating are made...

Our Choco Flakes contain, of course, grains. Alongside our classic organic wheat and corn flakes, which we buy from Rapunzel, we also use spelt from the Demeter certified organic Spielberger mill. The flakes are made by lightly steaming and then rolling out and drying the grains.

These crispy organic flakes are then enhanced with chocolate. This is done by filling them into coating drums and spraying them with the sweet liquid. While this is happening, the drums spin round in order to evenly spread all the chocolate. Then we let the flakes cool down and repeat the process: spray, spin, cool down – this cycle is repeated 700 times until the chocolate flakes are ready.

At the very end, they are dusted with powdered fruit, sugar, tea or cocoa.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
 	<p>Caramel Flakes Corn flakes in caramel couverture with a sublime caramel bonbon flavour, dusted with fine Muscovado sugar which has a natural caramel flavour. A crunchy, chocolatey pleasure.</p>	19339	9006 4030 3362 2	9006 4030 3370 7	
 	<p>Coffee Flakes Spelt flakes in an aromatic coffee chocolate couverture, dusted with freshly ground coffee and cardamom powder, which lends them an exciting and invigorating flavour. Coffee and cardamom just make for a perfect marriage.</p>	19342	9006 4030 3365 3	9006 4030 3373 8	CONTAINS GLUTEN
 	<p>Dark Chocolate Flakes Corn flakes in dark chocolate, dusted with cocoa powder. Crunchy and very chocolatey: this crispy pleasure is completely vegan.</p>	19337	9006 4030 3360 8	9006 4030 3368 4	VEGAN
 	<p>Green Tea Flakes Corn flakes in a white, vegan rice chocolate couverture. They are dusted with aromatic green tea powder, which was appreciated even by the legendary Samurai and which produces the flakes' sublime colour and flavour notes. Crunchy and green: this crispy pleasure is entirely vegan.</p>	19340	9006 4030 3363 9	9006 4030 3371 4	VEGAN
 	<p>Raspberry Flakes Wheat flakes in a raspberry couverture, their stunning colour and very berry flavour derived naturally from fruit. They are dusted all over with raspberry powder. A crunchy, fruity pleasure.</p>	19335	9006 4030 3358 5	9006 4030 3366 0	CONTAINS GLUTEN

Cakes in a jar

100 g cake in a jar

Sales unit: 6 pcs

Available in 8 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING

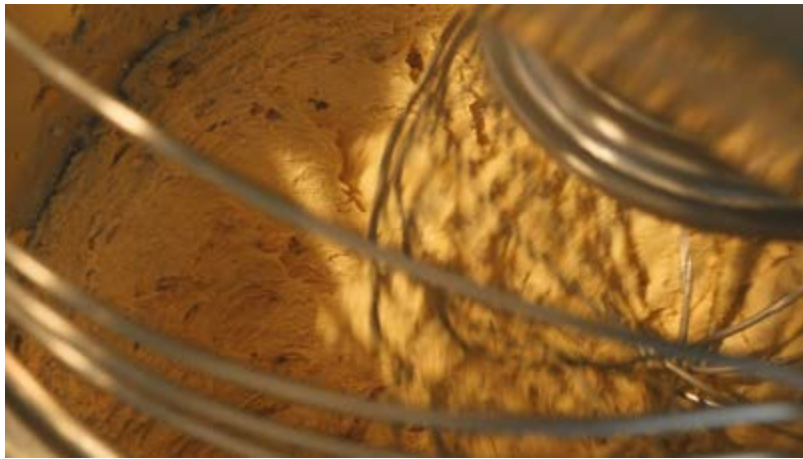


The very first organic and fair cakes that can be conjured – poof! – directly from the jar onto the plate! Or you can eat them directly from the jar with a spoon.

The cakes taste as if freshly baked and are even better when they are briefly heated up, according to instructions.

The shelf life of the cakes is 1 year - entirely without preservatives, simply by bottling them. You can finally store a cake supply in your basement and always have a sweet cake surprise ready for birthdays, your mother-in-law, friends and invitations. Completely stress-free and with a magical effect.

P.S. Small cake – small household: the cakes are of course ideal for one-person households.








Welcome to our cake workshop

We've installed a cake workshop, where we produce small but sublime cakes in jars using our own chocolate as well as organic ingredients like Bourbon vanilla and homemade praline.




We bake our cakes with a bit of steam for around 35 minutes and then immediately cover them with lids so they'll keep that freshly-baked aroma. That's how our cakes retain their freshness for an entire year.



VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Birthday Cake with Candle Marble cake with dark chocolate What a surprise: a mini birthday cake complete with birthday candle and candlestick holder - instant celebration! For birthdays, we've made a classic marble cake. We added supreme dark, 60% chocolate, genuine Bourbon vanilla and homemade orange confit to the customary eggs, sugar, butter and wheat flour.</p>	19629	9006 4030 4069 9	9006 4030 4070 5	CONTAINS GLUTEN
		CHANGED RECIPE			
	<p>Chocolate and Nuts Cake "Vegan" Vegan cake with dark chocolate, apple puree and hazelnuts A vegan cake with dark chocolate with a 70% cacao content. Refined with roasted little hazelnut bits, a bit of cinnamon and apple sauce that keeps the cake nicely moist and fresh. As a basis, wheat flour, sugar and sunflower oil.</p>	19615	9006 4030 3552 7	9006 4030 3672 2	VEGAN CONTAINS GLUTEN
		NEW			
	<p>Dark Chocolate Cake Cake with dark chocolate A soft, dark chocolate cake made with chocolate with a cacao content of 80%, fine little almond bits, a bit of honey and a shot of chocolate liqueur, which Zotter produces with the aid of Gölles. Altogether very fine, chocolaty and moist. With butter, cream, sugar, eggs and wheat flour.</p>	19602	9006 4030 3463 6	9006 4030 3665 4	+ CONTAINS GLUTEN
	<p>Fruit & Nut Cake Banana cake with fruit and nuts A berry-flavoured banana cake with some crunchy nuts. Sugar, butter, eggs, wheat flour, genuine vanilla and bananas are the basis for this cake, and it's infused with couvertures made from blueberries, raspberries, blackcurrants and lemons. Added to the mix are some refreshing, homemade lemon confit and finely chopped hazelnuts, almonds, walnuts and cashews. A surprising number of flavour nuances in such a small cake.</p>	19608	9006 4030 3469 8	9006 4030 3668 5	CONTAINS GLUTEN
	<p>Hazelnut Praline Hazelnut praline cake A cake for all nut fans! Composed from homemade hazelnut praline, which we make from fine organic hazelnuts, hazelnut marrow and dark chocolate with a cacao content of 70%, which then turns into a light and creamy cake when combined with butter, raw cane sugar, eggs, cream and wheat flour.</p>	19626	9006 4030 3996 9	9006 4030 3997 6	CONTAINS GLUTEN

++ Alcohol content over 2%: The alcohol serves as flavour carrier. Only pure distillates without any additions of flavouring agents are used.

+ Alcohol content under 2%: Just like in a cake, the alcohol serves to round off the flavour.

VARIETY	DESCRIPTION	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Marzipan Cake Marzipan cake</p> <p>We've made a feathery-light, fluffy cake from marzipan and white chocolate, and enhanced it with a bit of rose oil, which lends the cake some lovely flowery notes. Of course, eggs, butter and wheat flour are in the mix as well. Sublime!</p>	19622	9006 4030 3764 4	9006 4030 3777 4	CONTAINS GLUTEN
	<p>Milk Chocolate Cake Cake with milk chocolate, biscuit pieces and cashews</p> <p>Yummy! A creamy-soft brownie that contains great milk chocolate with a cacao content of 40% and of course lots of delicately melting butter as well. Spiced up with small roasted cashew nut bits and biscuit chunks made from white and dark chocolate, which were dipped in milk and keep the brownie nice and moist. And not to forget a hint of cinnamon, a bit of wheat flour, sugar, eggs and real vanilla.</p>	19613	9006 4030 3550 3	9006 4030 3670 8	CONTAINS GLUTEN
	<p>White Chocolate Cake Cake with white chocolate</p> <p>A sublime cake with white chocolate, genuine vanilla and lots of small, roasted bits of almond. It's enhanced with sprinkles of chocolate biscuit dunked in an almond drink that keep the cake fresh. And of course there's butter, a bit of wheat flour and eggs.</p>	19614	9006 4030 35510	9006 4030 3757 6	CONTAINS GLUTEN



++ Alcohol content over 2%: The alcohol serves as flavour carrier. Only pure distillates without any additions of flavouring agents are used.

+ Alcohol content under 2%: Just like in a cake, the alcohol serves to round off the flavour.

Nibs + Cacao beans

100 g pack

Sales unit: 6 pcs

Available in 6 varieties

Shelf life:

10 months from production date (*Nibs + Cacao Beans*)

12 months from production date (*Choco Nibs*)

ORGANIC + FAIR + BEAN-to-BAR

AVAILABLE ONLY WITH GERMAN PACKAGING



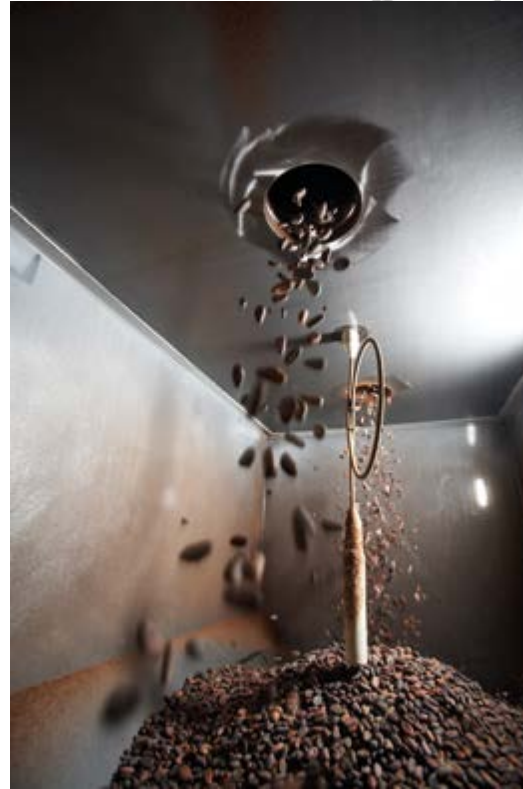
Pure cacao power

Whole roasted cacao beans and small, crunchy cacao nibs for some serious snacking, just like those chocolate fans in Latin America do it. Alternatively, these work excellently as a topping or decoration for desserts, cakes or granola!

Choco Nibs in the Mix

Crunchy cacao nibs covered in chocolate as well as caramel and raspberry couvertures. 2 flavours in one pack. The colourful Choco Nibs Mix can be used as decoration or just as a snack.









Whole cacao beans and small cacao nibs are always in stock




We often travel to cacao growing regions to find the finest cacao but also in order to visit our cacao farmers.

We buy our cacao directly from small farmers, who cultivate the beans as part of mixed crops and all have organic and fair trade certifications. Most of the cacao is grown in Latin America, original home of the cacao bean, and that's where you can still find genuine noble cacao. We work with many cooperatives in Peru, but we also feature island-grown cacao from Madagascar. Our cacao is roasted individually by bean variety at our bean-to-bar factory and is then broken into small pieces to make our nibs.

The new Choco Nibs are subsequently put in coating drums where they are covered in chocolate, which we of course also produce ourselves. High-percentage dark chocolate, sweet caramel couverture or fruity-pink raspberry couverture – we cover the entire spectrum.

VARIETY	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Cacao BEANS Ecuador Freshly roasted Arriba supreme quality cacao from Ecuador with its characteristically floral aroma. Whole beans, pure cacao power.</p> <p>Don't forget to peel the cacao beans before enjoying them!</p>	100 g pack	17390	9006 4030 5028 5	9006 4030 5029 2	VEGAN
	<p>Cacao BEANS Madagascar Freshly roasted supreme quality cacao from Madagascar with a dominant fruity aroma, notes of citrus and a pleasant acidity. Whole beans, pure cacao power.</p> <p>Don't forget to peel the cacao beans before enjoying them!</p>	100 g pack	17391	9006 4030 5030 8	9006 4030 5031 5	VEGAN
	<p>Cacao BEANS Peru Freshly roasted supreme Oro Verde cacao from Peru with a distinctly fruity and nutty aroma. Whole beans, pure cacao power.</p> <p>Don't forget to peel the cacao beans before enjoying them!</p>	100 g pack	17381	9006 4030 5026 1	9006 4030 5027 8	VEGAN
	<p>NIBS – natural Roasted Manabi-Inti Select cacao beans from Ecuador, peeled and chopped into nice little cacao nibs. Pure cacao energy which can be nibbled immediately, as Latin Americans would do, or used to refine dishes and desserts.</p>	100 g pack	22237	9006 4030 2763 8	9006 4030 2764 5	VEGAN



VARIETY	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Dark Choco Nibs 70% <i>Splints of Cacao Beans (nibs) in Dark Chocolate</i> Freshly roasted, crunchy cacao nibs, those energy-boosting bits of cacao bean, enveloped in dark chocolate with a 70% cacao content and huge character. Shaped into delicious pearls of indulgence.</p>	100 g pack	19443	9006 4030 5937 0	9006 4030 5938 7	VEGAN
	<p>Milk & Caramel Choco Nibs <i>Splints of Cacao Beans (nibs) in Milk Chocolate and Caramel Couverture</i> Nibs in the mix: freshly roasted, crunchy cacao nibs, fine bits of cacao bean, coated in a tender-melting caramel couverture, which tastes amazingly of caramel bonbons, or, as a variation, it's also available in a milk chocolate coat with a 40% cacao content and some organic mountain milk from the Austria Tyrol. Pure cacao energy and crunchy fun with a sweet, chocolatey flair! You can also use our Choco Nibs as a topping or decoration for desserts, cakes and muesli!</p>	100 g pack	19453	9006 4030 6633 0	9006 4030 6634 7	
	<p>Raspberry & White Choco Nibs <i>Splints of Cacao beans (nibs) in Raspberry Couverture and White Chocolate</i> Nibs in the mix: freshly roasted, crunchy cacao nibs, those unadulterated cacao energy bits, coated in white chocolate and pink raspberry couverture – the stunning colour and very berry flavour derived entirely naturally from fruit alone. Pure cacao energy and crunchy fun with a fruity-sweet flair! You can also use our Choco Nibs as a topping or decoration for desserts, cakes and muesli!</p>	100 g pack	19452	9006 4030 6631 6	9006 4030 6632 3	

*What do I want, what do I need –
and what don't I?*

Josef Zotter



Organic + Fair Coffee

250 g, 500 g, 1000 g pack

Sales unit: 1 pcs

Shelf life: 8 months from production date

AVAILABLE ONLY WITH GERMAN PACKAGING



WHOLE BEANS
from the Zotter roastery for all those
who like mild, long roast coffee.



Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.








This is how we roast our coffee

At our very own in-house coffee roastery, we roast coffee beans in small 25-kilo batches. The beans are roasted according to their provenance, very slowly and at low temperatures, until we hear them crack twice – this yields coffee with a low acidity and a strong roast aroma. Coffee is rich in natural flavouring and due to gentle slow roasting at a low temperature, the Arabica can develop its full flavour profile.

Certainly our coffee is also of organic and fair traded quality. We cooperate intensively with very small coffee cooperatives in Mexico, Peru, Colombia and India and buy the coffee directly from the farmers at fair prices. This offers coffee pleasure which is not at the farmers' expense.

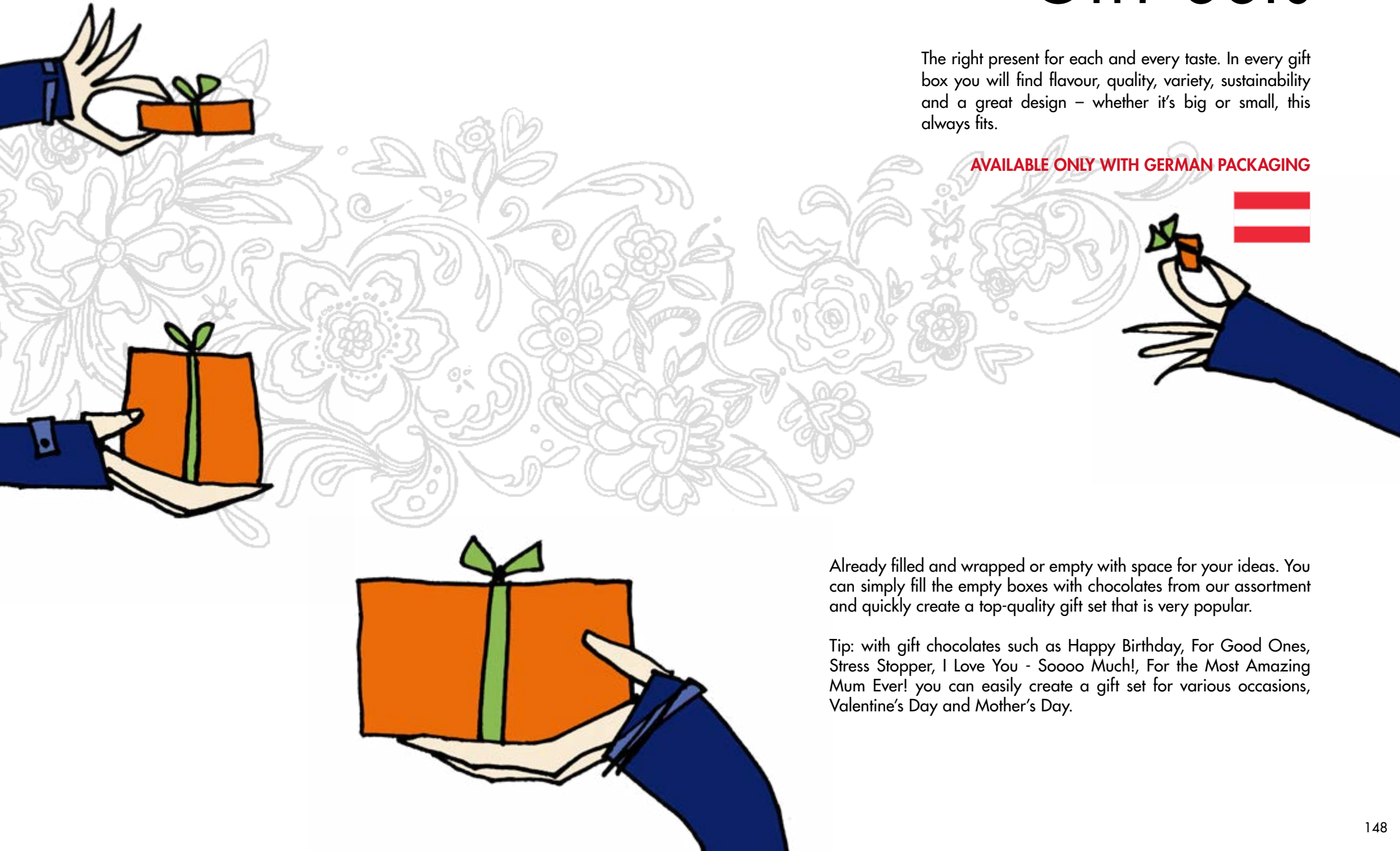


	DESCRIPTION	WEIGHT	ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Organic + Fair Coffee WHOLE BEANS from the Zotter coffee roastery – mild, with a long roasting time</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	250 g pack	21301	9006 4030 1727 1		
	<p>Organic + Fair Coffee WHOLE BEANS from the Zotter coffee roastery – mild, with a long roasting time</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	500 g pack	21302	9006 4030 1925 1		
	<p>Organic + Fair Coffee WHOLE BEANS from the Zotter coffee roastery – mild, with a long roasting time</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	1000 g pack	21303	9006 4030 1926 8		
	<p>Organic + Fair Coffee WHOLE BEANS from the Zotter coffee roastery – mild, with a long roasting time</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	500 g bag	21312	9006 4030 4756 8		
	<p>Organic + Fair Coffee WHOLE BEANS from the Zotter coffee roastery – mild, with a long roasting time</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	1000 g bag	21305	9006 4030 5079 7		

Gift Sets






The right present for each and every taste. In every gift box you will find flavour, quality, variety, sustainability and a great design – whether it's big or small, this always fits.





AVAILABLE ONLY WITH GERMAN PACKAGING



Already filled and wrapped or empty with space for your ideas. You can simply fill the empty boxes with chocolates from our assortment and quickly create a top-quality gift set that is very popular.





Tip: with gift chocolates such as Happy Birthday, For Good Ones, Stress Stopper, I Love You - Soooo Much!, For the Most Amazing Mum Ever! you can easily create a gift set for various occasions, Valentine's Day and Mother's Day.







ARTICLE	DESCRIPTION	ART.NR.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>zotter 01 »A Gift for YOU!« Gift box with 1 chocolate: »A Gift for YOU!«, flavour: Marc de Champagne + Raspberries (hand-scooped chocolate)</p>	29177	9006 4030 6166 3	9006 4030 6336 0	++
	<p>zotter 02 »Thank You« Gift set with 2 chocolates: »Thank You«, flavour: Almonds + Marzipan (hand-scooped chocolate) Hazelnut, flavour: dark chocolate with hazelnuts (Choco with Nuts)</p>	29178	9006 4030 6167 0	9006 4030 6337 7	<p style="text-align: center;">CHANGED FLAVOURS</p>
	<p>zotter 02 »For You« Gift set with 2 chocolates: »For You«, flavour: Nougat Variation (hand-scooped chocolate) Strawberry & Cashew (Cheery & Nuts)</p>	22452	9006 4030 6641 5	9006 4030 6656 9	
	<p>zotter 03 »With Love« Gift set with 3 chocolates: »With Love«, flavour: Raspberry Coconut (hand-scooped chocolate) Almond, flavour: white chocolate with almonds (Choco with Nuts) 40% Dominican Republic, pure milk chocolate with 40% cacao content (Labooko)</p>	29179	9006 4030 6168 7	9006 4030 6338 4	
	<p>zotter 03 »Typically Austria« Gift set with 3 chocolates: »Typically Austria«, flavour: Grey Poppy with Praline (hand-scooped chocolate) Apricot & Pumpkin Seed (Cheery & Nuts) Hazelnut Praliné</p>	29187	9006 4030 6642 2	9006 4030 6657 6	<p style="text-align: center;">CHANGED FLAVOURS</p>

ARTICLE	DESCRIPTION	ART.NR.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>zotter 04 »All The Best« Gift set with 4 chocolates: »All The Best«, flavour: Mango Tango (hand-scooped chocolate) Grape + Nut, flavour: milk chocolate with raisins and nuts (Choco with Nuts) 72% Opus 5, pure dark chocolate with a 72% cacao content (Labooko) Caramel & Peanut (Cheery & Nuts)</p>	29180 CHANGED FLAVOURS	9006 4030 6169 4	9006 4030 6339 1	
	<p>zotter 04 »Thank You« Gift set with 4 chocolates: »Thank You«, flavours: Caramel & Coffee (Labooko) Strawberry & Cashew (Cheery & Nuts) Vanilla + Crisps (hand-scooped chocolate) Hazelnut Praliné</p>	22453 CHANGED FLAVOURS	9006 4030 6643 9	9006 4030 6658 3	
	<p>zotter 05 »For Busy Bees« Gift set with 5 chocolates: »For Busy Bees«, flavour: Granola + Fruit (hand-scooped chocolate) Cashew, flavour: milk chocolate with cashews (Choco with Nuts) 72% Belize »Sail Shipped Cacao«, pure single origin chocolate with a 72% cacao content (Labooko) Almond Praliné Poppy Seed & Cherry (hand-scooped chocolate)</p>	29181 CHANGED FLAVOURS	9006 4030 6170 0	9006 4030 6340 7	
	<p>zotter 05 »Vegan Variety« Gift set with 5 vegan chocolates: Amalfi Lemon & Sage Marzipan (hand-scooped chocolate) Sunflower & Golden Cherry (hand-scooped chocolate) 82% Belize »Sail Shipped Cacao«, pure single origin chocolate with a 82% cacao content (Labooko) Cranberry & Hemp (Cheery & Nuts) Brazil Nut Praliné</p>	29188 CHANGED FLAVOURS	9006 4030 6644 6	9006 4030 6659 0	VEGAN

ARTICLE	DESCRIPTION	ART.NR.	EAN/PIECE	REMARKS
	<p>Drinking Chocolate Set »universal« A gift set with ten classic drinking chocolate bars, a double-walled glass featuring our individual Zotter design and a hand-made whisk. Ten chocolate drinks with all the trimmings for the serious chocolate connoisseur. 10 drinking chocolate bars: Bitter Classic, Caffé Latte, Almond Praline, Nut Praline, White Vanilla, Cashew, Hemp Drink, Almond Praline, Nut Praline and Nectar of the Gods Packaged in a decorative gift box. Packaging dimensions: W : 23 x H: 24 x D: 9 cm</p>	22203	9006 4030 3476 6 EAN/UNIT 9006 4030 6345 2	
	<p>Book: »Headstand with fresh fish. My life - my beliefs« by Josef Zotter <i>The biography of an unconventional Thinker. Extended and updated new edition.</i> The unbelievable success story of Josef Zotter. Composed as a dialogue between Josef Zotter and the journalists Wolfgang Wildner and Wolfgang Schober, 328 pages (published in 2015).</p>	22310	9783 9503 4612 1	AVAILABLE IN GERMAN
	<p>Recipe Book: »Zettelwirtschaft« by Josef Zotter <i>Josef Zotters personal Recipe Collection</i> More than 100 irresistible dessert and cake recipes with Zotter chocolate. The book is brimming with innovative ideas for Gugelhupf, the Austrian answer to the cupcake, which you can fill with delicious creams, mousse cubes, an on-trend modern dessert, lots of inspiring fruity decorations, crunchies and cake that can be preserved and stored for parties. And, of course, also with lots of toppings and baking tips. An individual recipe card is provided for each recipe, just like they do at Josef Zotter's, plus a recipe card file so you can use the recipes flexibly: make notes, file favourite recipes at the front, take them along when you shop or make a present of some of them to friends. Book box with recipe cards and gift bow, 136 pages. ISBN 978-3-901921-48-3</p>	22316	9783 9503 4613 8	AVAILABLE IN GERMAN



ARTICLE	DESCRIPTION	ART.NR.	EAN/PIECE	EAN/UNIT	REMARKS
	<p>Hand-scooped Chocolate Minis, 5 flavours A sweet gift set with 5 hand-scooped chocolate minis in the following flavours: Milk Choco Mousse Chocolate Banane Choco Bee Wild Berries with Vanilla Butter Caramel</p>	<p>18742</p> <p>CHANGED FLAVOURS</p>	<p>9006 4030 6325 4</p>	<p>9006 4030 6326 1</p>	
	<p>Hand-scooped Chocolate Minis with a Buzz, 5 flavours A sweet gift set with 5 hand-scooped chocolate minis with alcohol fillings in the following flavours: Cognac + Coffee Plum Brandy Marc de Champagne Orange Liqueur Whisky</p>	<p>18743</p> <p>CHANGED FLAVOURS</p>	<p>9006 4030 6323 0</p>	<p>9006 4030 6324 7</p>	<p>++</p>
	<p>Hand-scooped Minis Collection • 12 Flavours</p> <p>12 hand-scooped little chocolates in many different seductive flavours like Marc de Champagne, Raspberry and Coconut and Butter Caramel, wrapped in a sophisticated gift box.</p> <p>Flavours: Blue Poppy Seed, ButterCaramel, Hazelnut Brittle, Hemp Bonbon, Plum Brandy, Raspberry and Coconut, Marc de Champagne, Orange Liqueur, Cherries & Pumpkin Marzipan, Wild Berries with Vanilla, Choco Bee, Whisky</p>	<p>24959</p> <p>CHANGED FLAVOURS</p>	<p>9006 4030 4691 2</p>	<p>9006 4030 6341 4</p>	<p>++</p>
	<p>Hand-scooped Minis Collection • 24 Flavours</p> <p>24 small, hand-scooped chocolate miracles in all different flavours presented in a sophisticated gift box. An indulgent and seductive flavour smorgasboard featuring Berry Marzipan, Caramelised Nuts, Marc de Champagne and many more.</p> <p>Flavours: Caramelised Nuts, Whisky, Choco Bee, Raspberry Coconut, Blue Poppy Seed, Orange Liqueur, Hemp Bonbon, Hazelnut Brittle, Plum Brandy, ButterCaramel, Berry Marzipan, Milk Choco Mousse, Praline Variation, Amarena Cherry, Cherries & Pumpkin Marzipan, Wild Berries with Vanilla, Typically Austria, Marzipan and Almonds, Chocolate Banana, Caramel Fudge, Marc de Champagne, Blueberries + Lemon Cream, Cognac + Coffee, Honey Nuts</p>	<p>24986</p> <p>CHANGED FLAVOURS</p>	<p>9006 4030 4840 4</p>	<p>9006 4030 6342 1</p>	<p>++</p>



ARTICLE	DESCRIPTION	ART.NR.	EAN/PIECE
	<p>Empty gift box for hand-scooped chocolates, Labookas, Cheery & Nuts, Choco with Nuts and Praliné with a transparent slipcase made from organic plastic.</p> <p>Box empty zotter 01 green – for 1 chocolate</p> <p>Box empty zotter 01 cream white – for 1 chocolate</p>	<p>32437</p> <p>32438</p>	<p>9006 4030 5047 6</p> <p>9006 4030 5048 3</p>
	<p>Box empty zotter 02 cream white – for 2 chocolates</p>	<p>12320</p>	<p>9006 4030 5042 1</p>
	<p>Box empty zotter 03 cream white – for 3 chocolates</p>	<p>32442</p>	<p>9006 4030 5052 0</p>
	<p>Box empty zotter 04 brown – for 4 chocolates</p> <p>Box empty zotter 04 cream white – for 4 chocolates</p> <p>Box empty zotter 04 red – for 4 chocolates</p>	<p>32443</p> <p>32446</p> <p>32445</p>	<p>9006 4030 5053 7</p> <p>9006 4030 5056 8</p> <p>9006 4030 5055 1</p>
	<p>Box empty zotter 05 brown – for 5 chocolates</p> <p>Box empty zotter 05 cream white – for 5 chocolates</p> <p>Box empty zotter 05 green – for 5 chocolates</p>	<p>12321</p> <p>12324</p> <p>12322</p>	<p>9006 4030 5043 8</p> <p>9006 4030 5046 9</p> <p>9006 4030 5044 5</p>
	<p>Chocolate drawer large – empty</p> <p>To fulfil everyone’s desire, we also offer the chocolate drawer. The chocolate drawer is a gift box with a pull-out drawer, which contains a lot of chocolate – what else would you expect? The chocolate drawer provides lots of space and serves well as an exquisite present.</p> <p>Size: W: 285 x D: 140 x H: 65 mm</p> <p>Possible filling with hand-scooped chocolates, Labooka, Mitzi Blue, Drinking Chocolate, Choco Lollys, Pralinés, balleros and many more.</p> <p>Chocolate drawer small – empty</p> <p>Size: W: 220 x D: 145 x H: 70 mm</p> <p>Possible filling with hand-scooped chocolates, Labooka, Mitzi Blue, Drinking Chocolate, Choco Lollys, Pralinés, balleros and many more.</p>	<p>23369</p> <p>31512</p>	<p>9006 4030 9943 7</p> <p>9006 4030 9963 5</p>









Promotion Articles + Displays










**A great presentation is half the sale!
Displays, chocolate dummies, posters, folders, bags and much more.**




We offer free cardboard sales displays, chocolate dummies for decoration, Zotter paper bags and the innovative Werkhaus display system with rubber bands, which you can assemble easily without screws. Werkhaus displays are made from wood, are environmentally friendly and manufactured entirely in Germany.




ARTICLE	DESCRIPTION	DIMENSIONS	ART.NR.	EAN/PIECE	REMARKS
	<p>zotter Cool Bag Large The handy and fashionable cool bag for the summer. Without cooling pad.</p> <p>zotter Cool Bag Small The handy and fashionable cool bag for the summer. Without cooling pad.</p>	<p>W: 49cm H: 30cm D: 21cm</p> <p>W: 46cm H: 26cm D: 10cm</p>	<p>23637</p> <p>NEW DESIGN AVAILABLE IN SEPTEMBER</p> <p>23636</p> <p>NEW DESIGN AVAILABLE IN SEPTEMBER</p>		
	<p>zotter Paper Bags Large with handle <i>(1 Pack = 200 bags)</i> Printed with a Zotter - design</p> <p>zotter Paper Bags Medium with handle <i>(1 Pack = 350 bags)</i> Printed with a Zotter - design</p> <p>zotter Paper Bags Small with handle <i>(1 Pack = 500 bags)</i> Printed with a Zotter - design</p>	<p>W: 32cm H: 40cm D: 12cm</p> <p>W: 23cm H: 27cm D: 11cm</p> <p>W: 18cm H: 21cm D: 8cm</p>	<p>23657</p> <p>23576</p> <p>23575</p>	<p>9006 4030 5858 8</p> <p>9006 4030 9966 6</p> <p>9006 4030 9967 3</p>	

ARTICLE	DESCRIPTION	DIMENSIONS	ART.NR.	EAN/PIECE
 <p>Motif 1</p>  <p>Motif 2</p>  <p>Motif 3</p>	<p>Poster Image Portrait Format Motif 1 - GERMAN The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p> <p>Poster Image Portrait Format Motif 2 - GERMAN The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p> <p>Poster Image Landscape Format Motif 3 - GERMAN The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p>	<p>DIN A1 DIN A3 DIN A4</p> <p>DIN A1 DIN A3 DIN A4</p> <p>DIN A1 DIN A3 DIN A4</p>	<p>23217 23516 23515</p> <p>23538 23537 23539</p> <p>23640 23641 23642</p>	<p>NEW DESIGN</p> <p>NEW</p> <p>NEW DESIGN</p>
 <p>samples</p>	<p>Chocolate Dummies Ideal for window displays and for decorating. Zotter dummies never melt. Available for free!</p>		23241	9006 4030 9908 6
  	<p>Leaflet "Vision & Creation" - GERMAN The Zotter philosophy for all customers who want to know more about Zotter. Available for free!</p> <p>Leaflet "Choco Shop Theatre" - GERMAN World of chocolate experience: recommended outing for the entire family. On this exciting tasting tour through the Chocolate Theatre visitors can experience the creation of chocolate live. From the bean to the chocolate bar with lots of creative nibbling stations. In the Edible Zoo they will find animal fun, relaxation and dishes directly from our own pastures and gardens. Available for free!</p> <p>Leaflet "Assortment 2022/2023" - GERMAN Everything from Zotter: the whole range of products in a handy folder-size. Available for free!</p>	<p>NEW</p>	<p>30464 30438 30550</p>	<p>9006 4030 3650 0 9006 4030 3649 4</p>
	<p>Drinking Chocolate Table Cards Display For everyone serving drinking chocolate: use this display to let your customers know which flavours you are offering! Comes with exchangeable, laminated flavour cards.</p>	<p>W: 13 cm H: 8,2 cm D: 8,5 cm</p>	23653	9006 4030 5245 6

ARTICLE	DESCRIPTION	DIMENSIONS	ART.NR.	EAN/PIECE
	<p>Sales Display GERMAN - FOR FREE 1 for hand-scooped chocolates, Labookos, Praliné, Choco with Nuts, Cheery & Nuts</p> <p>Holds 8 bars Refillable!</p> <p>Material: carton, colour: black</p>	<p>W: 6,8 cm H: 15 cm D: 17 cm</p>	<p>23631</p>	<p>9006 4030 4855 8</p>
	<p>Sales Display GERMAN - FOR FREE 2</p> <p>For Classic</p> <p>Holds 10 bars Refillable!</p> <p>Material: carton, colour: black</p>	<p>W: 9,5 cm H: 21 cm D: 18 cm</p>	<p>23683</p>	<p>9006 4030 6580 7</p>
	<p>Sales Display GERMAN - FOR FREE 3</p> <p>For Mitzi Blue, Squaring the Circle, In • Fusion</p> <p>Holds 10 bars Refillable!</p> <p>Material: carton, colour: black</p>	<p>W: 13,5 cm H: 16 cm D: 18 cm</p>	<p>23682</p>	<p>9006 4030 6581 4</p>
	<p>Zotter Acrylic Glass Display counter – 8 varieties – counter vertical</p> <p>For hand-scooped chocolates, Cheery & Nuts, Balleros, Choco with Nuts, Fine Couverture, Choco Praline 8 rows, max. 80 bars</p> <p>Material: acrylic, colour: transparent Click system</p>	<p>W: 33,5 cm H: 42 cm D: 20 cm</p>	<p>23101</p>	<p>9006 4030 9901 7</p>

ARTICLE	DESCRIPTION	DIMENSIONS	ART.NR.	EAN/PIECE
	<p>Zotter Display – 12 varieties – counter vertical</p> <p>For Labookos, Cheery & Nuts, Praliné 6 trays, holds 12 flavours, max. 120 bars Expandable: using the free expansion board, it is suitable for Mitzi Blue, Squaring the Circle, In • Fusion Material: wood, colour: claret No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 33 cm H: 57,5 cm D: 21 cm</p>	<p>23106</p>	<p>9006 4030 9924 6</p>
	<p>Zotter Counter Display, black</p> <p>For all Zotter products like hand-scooped chocolates, Labookos, Choco with Nuts, Praliné, Cheery & Nuts, Mitzi Blue, Squaring the Circle, Classic, In • Fusion, Drinking Chocolate packagings, Balleros and more.</p> <p>Material: wood, colour: black No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 32 cm H: 57 cm D: 32 cm</p>	<p>23652</p>	<p>9006 4030 5246 3</p>
	<p>Zotter Counter Display for Drinking Chocolate + hand-scooped chocolate minis, black</p> <p>15 rows</p> <p>Material: wood, colour: black No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 26 cm H: 39 cm D: 38 cm</p>	<p>23122</p>	<p>9006 4030 9927 7</p>
	<p>Choco Lolly Display – 7 varieties</p> <p>For Choco Lolly Holds 40 lollies, 40 click notches</p> <p>Material: wood, colour: multi-coloured No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 30,5 cm H: 40,5 cm D: 28,5 cm</p> <p>CHANGED DESIGN</p>	<p>23634</p>	<p>9006 4030 4692 9</p>

ARTICLE	DESCRIPTION	DIMENSIONS	ART.NR.	EAN/PIECE
	<p>Zotter Display – free-standing</p> <p>For hand-scooped chocolates, Labookos, Cheery & Nuts, Choco with Nuts, Praliné Holds 36 flavours, max. 360 bars Expandable: using the free expansion board, it is suitable for Mitzi Blue, Squaring the Circle, In • Fusion</p> <p>Material: wood, colour: claret No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 34 cm H: 181 cm D: 36 cm</p>	<p>23107</p>	<p>9006 4030 9925 3</p>
	<p>Zotter Mixed Display – free-standing</p> <p>For hand-scooped chocolates, Labookos, Cheery & Nuts, Balleros, Praliné, Choco with Nuts Holds 16 (hand-scooped) flavours + 3 rows for 12 (Labooko) flavours on top, max. 280 bars In the lower double trays, you can also display Drinking Chocolates, Balleros, Choco Praline, Fine Couverture. Expandable: using the free expansion board, it is suitable for Mitzi Blue, Squaring the Circle, In • Fusion</p> <p>Material: wood, colour: claret No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 34 cm H: 181 cm D: 36 cm</p>	<p>23108</p>	<p>9006 4030 9934 5</p>
	<p>Expansion Board, claret-red – FOR FREE</p> <p>Suitable for different products, such as Mitzi Blue, Squaring the Circle, Mitzi Blue, In • Fusion, Labooko, Praliné and Cheery & Nuts to add to the Zotter Mixed Display– free-standing, Zotter Display free-standing and Zotter Display – 12 varieties – counter vertical. Holds 4 flavours.</p> <p>Material: wood, colour: claret No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 30 cm D: 13,5 cm</p>	<p>10924</p>	

ARTICLE	DESCRIPTION	DIMENSIONS	ART.NR.	EAN/PIECE	EAN/UNIT
	<p>Zotter Universal Display, Black – free-standing</p> <p>For all Zotter products 6 trays, adjustable in height</p> <p>Material: spruce, colour: black No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 32 cm H: 167 cm D: 37cm</p>	<p>23639</p>		
	<p>Drinking Chocolate glass (6 pieces) Double-walled Drinking Chocolate glass with artwork by Andreas h. Grätze.</p> <p>Drinking Chocolate glass (2 pieces)</p> <p>Drinking Chocolate whisk (6 pieces) The hand-crafted chocolate whisk optimally distributes the Drinking Chocolate in the glass. A feast for the aromas.</p> <p>Drinking Chocolate tray (6 pieces) The elegant and feather-light stainless steel tray has a contemporary design and small compartments for glass, whisk and the Drinking Chocolate bars.</p>	<p>W: 13,5 cm Ø 6 cm Vol: 200 ml</p> <p>W: 21 cm L: 27,5cm</p>	<p>23001 23675 23012 23010</p>	<p>9006 4030 6331 5 9006 4030 6330 8 9006 4030 9906 2 9006 4030 9907 9</p>	<p> 9006 4030 9076 2 9006 4030 9077 9</p>
	<p>Xocitto glass (2 pieces) Double-walled glass with artwork by Andreas h. Grätze.</p> <p>Xocitto glass (6 pieces) Double-walled glass with artwork by Andreas h. Grätze.</p>	<p>W: 9 cm Ø 6,7 cm Vol: 100 ml</p>	<p>23676 23536</p>	<p>9006 4030 6329 2 9006 4030 4144 3</p>	

AWARDS 2019-2022



- **European Candy Kettle Award 2019**
For extraordinary quality and innovation

- **Walter Scheel Medal 2019**
For outstanding contributions to the development of the great European Gastronomic Heritage, presented in Bonn

- **AUSTRIAN SDG AWARD 2020**
sustainability prize in the category "company".

- **Best Employer in Styria 2021**
Zotter is the overall winner

- **2021 Zotter places 7th in the ranking of the strongest brands in Austria.**
The top 10 Austrian brands are: Austria (as a country), Google, The Austrian Red Cross, Wikipedia, Amazon, Hofer – and, as a sweet surprise – "Zotter" in 7th place.

- **Market test "Chocolate 2021"**
Zotter won 1st place 5 times in the categories top brand, innovation, trust, best recommendation and relevance for Austria.

- **TRIGOS Steiermark CSR-Award 2021**
Zotter Experience World received this award for being an exemplary, integrated CSR project.

- **2022 "Golden Clock" by the Sweets Global Network in Hamburg**
This award counts among the most significant in the confectionery business.

- **4th International Pastry Competition 2022**
Zotter achieved gold 4 times and silver twice for its 6 submissions.

- **Styrian Vulkanland Prize for Innovation 2022**
Zotter won 1st prize in the category culinary arts for its adventure manufactory and product variety.



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Chocolate Theatre & Edible Zoo

Opening hours:
Mon - Sat: 9 am - 7 pm
Closed on Sundays and public holidays.

Let us meet on...

