

z o t t e r
CHOCOLATE



2025/26



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**



WFTO - LABEL OF EXCELLENCE

The independent NGO "Südwind" has closely examined all the WFTO's current ecology, transparency and social effectiveness credentials and has designated it exemplary in terms of credibility and social issues. The World Fair Trade Organization (WFTO) is the international umbrella association for more than 400 fair trade organisations in around 70 countries. In Austria, members of the WFTO are **ARGE Weltläden**, **EZA** and **Zotter**. In contrast to the Fair Trade label, the WFTO label isn't purely a product certification but has instead been created to designate organisations whose core business is fair trade. As a member of the WFTO, we are delighted to have received the label's highest score. You can find the independent label check online by clicking here:

<https://siegelcheck.suedwind.at>



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/umwelt

BIOGENIC PACKAGING & BIOPLASTICS

Around 90% of our packaging is biogenic and made from renewable raw materials.

We use certified paper from sustainable sources and environmentally friendly colours for all our packaging. For the most part, we use bioplastics, which consists of renewable raw materials, is biodegradable and even compostable, compliant with the EN 13432 standard.

DESIGN

Andreas H. Gratze (A-H-G), Zotter's art director has created our beautiful designs with pen and tons of humour since 1994. www.a-h-g.at

ORGANIC SOY LECITHIN

We use soy lecithin from controlled organic cultivation in white and milk chocolates. Soy lecithin is guaranteed non-GMO and environmentally friendly, as no part of the rain forest is destroyed for its cultivation. Our dark chocolate does not contain soy lecithin.

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.

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z o t t e r CHOCOLATE

More than 500 flavours, naturally
organic + fair



We love innovation, variety, quality & sustainability. In 1992, the very first hand-scooped chocolates were created, and the way we manufactured them was completely novel. We did away with the customary moulds and instead brushed the chocolate and the fillings onto long tracks by hand, layer by layer, developing innovative new flavours and combining classic ones for all-new taste explosions. The 70-gram bar format was also new, and so were Andreas H. Gratz's beautiful wrapper designs – small pieces of art that stand out thanks to their humour and stylistic virtuosity. All of these factors combined have made our hand-scooped chocolates so unique to this day.

For our current collection, we have created 15 brand-new hand-scooped chocolate flavours: refreshing ones like our *Hibiscus + Mint* and *Fine Praline with Lemon*, fruity delicacies like *Raspberry Cherry with Pumpkin Crunch* and vegan *Red Fruit*; tender-melting varieties like *Almond Praline Intense* and *White Chocolate Mousse* and crazy ideas like *Brains & Eggs* featuring caramelised pig's brains and egg nog, a surprisingly lovely taste experience, and also something the world could use more of right about now. There are some novel Labookos, »Labooko uno« - a single gift bar; and for all those who want to experience the wide variety of cacao aromas, we've got the new Labooko Special with 2 different chocolates to compare, one 75% *Guatemala + 75% Madagascar* and one 70% *Uganda + 75% Tanzania*. Our newly developed »Choccy Vibes« range: a chocolate with colourfully candied whole nuts & fruit, available in 5 flavours such as *Caramel Flow*, *Nutty Confetti* and more. In addition, we've innovated some fruity caramel: our new raspberry caramel and apricot caramel are here, in the shape of big bonbons, as part of the »Choc 'n' Roller« mix. Due to popular demand, we're also now offering our »Sweet Fruitsies« in chocolate as pure single-variety flavours: *Dates in 100% Cacao*, *Apricots in White Chocolate*, *Plums in Dark Chocolate* and *Figs in Dark Milk Chocolate*. And for all those who love to mix it up, there's *Sunny Mix* featuring all of the flavours.

All in all, we produce more than 500 different chocolate flavours, because we love variety: hand-scooped chocolates, pure Labookos, Drinking Chocolates, fine flavour Light Bulb couvertures, brightly decorated Mitzi chocolate discs, balleros chocolate-covered fruit and nuts, and much, much more. Around 230 humans are employed at our family business, working by hand to make all those sweet chocolate dreams a reality.

We love developing new chocolates, and we're passionate about doing our research diligently. At our bean-to-bar chocolate factory, we create each chocolate from the cacao bean to the finished, delicious chocolate bar, using only fair traded, organic cacao beans of the highest quality. We regularly travel to cacao growing countries in order to meet our cacao suppliers. We recently visited Tanzania and Uganda and our bean-to-bar production manager was in Peru.

Our family business counts among the most sustainable companies in Austria. The production line is entirely organic and fair quality, because we care what happens to people and our environment. Our production is powered by 100% green energy, we use environmentally friendly packaging, and our employees are offered a free, organic and delicious breakfast, lunch menu, holiday childcare and much more.

Don't panic ... it's all organic!
The Zotter family

Sepp Zotter

Ulrike Zotter

Julia Zotter

Michael Zotter

Valerie Zotter



Let's make chocolate!
hand-scooped chocolate – layer by layer





ZOTTER'S NEW RANGE WITH ENGLISH-LANGUAGE PACKAGING

8 NEW HAND-SCOOPED CHOCOLATES

Boozy Chocolate Mousse **VEGAN** – dark chocolate mousse with an elegant touch of rum, English-language wrapper now available

Caramel Praline Crunch – a crispy, crunchy chocolate dream, English-language wrapper now available

Chocolate Banana - Chocolate for School – the charity chocolate for a new school project in Tanzania

Eggnog – with homemade eggnog, English-language wrapper now available

Hibiscus + Mint – 2 refreshing layers, one white mint and one red hibiscus

Raspberry Coconut **VEGAN** – our classic is now vegan, English-language wrapper available

Red Fruit **VEGAN** – vegan & fruity

White Chocolate Mousse – tastes like delicious white vanilla clouds

New design: **Congratulations** - Waffle Brittle

New design: **For the Best Dad in the World!** - Whisky

New recipe: **With Love** - Raspberry Coconut **VEGAN** – now vegan

New recipe: **Dark Chocolate Mousse** and **Milk Chocolate Mousse** – now featuring 2 layers

5 NEW LABOOKOS

82% Peru – Chuncho, a rare cacao variety from Peru, very mild and with a multi-layered, fruity aroma

77% Opus 5 – a cacao summit featuring mountain beans: a top cuvée from five different countries

Passion Fruit – a tropical & fruity passion fruit bar

75% Guatemala + 75% Madagascar – the ultimate chocolate contest: 2 different dark chocolates in one pack

70% Uganda + 75% Tanzania – the ultimate chocolate contest: 2 different dark chocolates in one pack

1 NEW SQUARING THE CIRCLE

Coconut Mango Oat, No Added Sugar **VEGAN** – a milk chocolate alternative with coconut and mango

All 10 varieties in a brand-new, colourful design



NEW PRODUCTS FROM OUR GERMAN-LANGUAGE RANGE

11 NEW HAND-SCOOPED CHOCOLATES

Almond Praline Intense **VEGAN** – for gourmets: almond praline with an intense almond flavour

Brains & Eggs – a chocolate badly needed these days! With caramelised pig's brains and homemade eggnog, alongside a brain food layer with nuts

Elderflower / Marzipan / Mint – spring is in the air with elderflowers, mint and white wine

Fine Praline with Lemon – refreshing & nutty

Forest Miracle - Blackberry & Hazelnut – taste the forest with blackberries, hazelnut praline, spruce oil and a chestnut couverture

Juneberry on Buttered Bread – our insider tip: a fruity juneberry layer, some praline and crispy, dark breadcrumbs

Pink Grapefruit – pink & fresh: an invigorating, soft pink grapefruit filling

Raspberry Cherry with Pumpkin Crunch – traditional & innovative: 2 delicious layers, one of dark, red fruit and one of pumpkin seed, with a crispy waffle crunch

Tanzania Cacao Safari – a milk chocolate ganache made with cacao from Tanzania, grapefruit pepper & more

Uganda Cacao Safari – a dark chocolate ganache made with cacao from Uganda & a white lime and banana layer

For the Best Employees in the World - Praline Layers **VEGAN**: with sweet smileys & 3 praline flavours



NEW: LABOOKO UNO

Solo uno! One single pure Labooko bar in a 35g format is the perfectly sized – and priced! – snack or gift

For You – 70% Uganda: dark chocolate **VEGAN**

Thank You – 50% Nicaragua – once crowned best milk chocolate in the world

2 NEW LABOOKOS

Blackcurrant – a purple fruit bar made from blackcurrants

Chilli medium – a medium-spicy, dark chocolate with chilli

72% Belize »Sail Shipped Cacao« – now in price category 1

60% Ecuador – the spirit of the Amazon: straight from a new cooperative in the Amazon rain forest

1 NEW HAND-SCOOPED CHOCOLATE MINI

Thank You for You! - Lemon & Almond **VEGAN**

New recipe: **Milk Chocolate Mousse** and **Lucky Charm**: now featuring 2 layers

NEW: CHOCY VIBES

A new chocolate with choccy nuts & fruit!

Brightly dotted & crispy & cheerful. Available in 5 varieties.

Caramel Flow – colourful macadamias & almonds in caramel

Fruit Crunch – colourful fruit crispies in white chocolate

Nutty Confetti – colourful hazelnuts in milk chocolate

Pumpkin Hero – colourful pumpkin seeds in white chocolate

Vegan Vibes – colourful cranberries & hazelnuts in oat chocolate



NEW: SWEET FRUITSIES

Due to popular demand, we're now offering our »Sweet Fruitsies« in chocolate as pure single-variety flavours and as a Sunny Mix featuring all of the flavours.

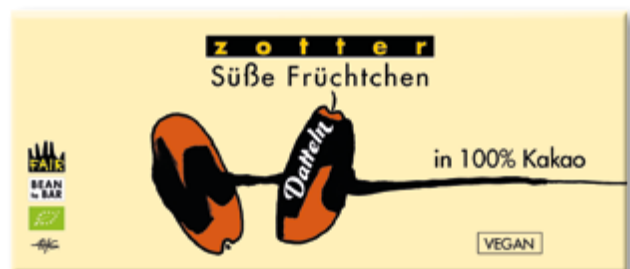
Apricots in White Chocolate

Dates in 100% Cacao **VEGAN** – no added sugar

Figs in Dark Milk Chocolate

Plums in Dark Chocolate

Sunny Mix – with 4 flavours



NEW: CHOC 'N' ROLLER

Caramel is showing some colour! 4 large bonbon balls filled with delicious liquid caramel and praline, featuring surprising and innovative flavours like raspberry caramel and apricot caramel, available as a **Colourful Caramel Mix**.



EXTRAS

1 new **VEGAN A Big Thank You** chocolate from the Cheery & Nuts range • **balleros Burnt Mountain Almonds**, **Colourful Hazelnuts**, **Sour Cherries** • **For Frequent Snackers**: 10 differently filled little chocolate bars from the Nashido and the Cheery & Nuts range • 1 new **VEGAN Zotter Mix gift set**



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



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.



MAKING OF hand-scooped chocolate

Watch the video here: www.zotter.at/video-hand-scooped
or scan the QR-code.



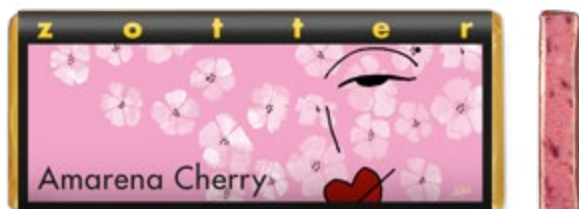


Amalfi Lemon & Sage Marzipan

ARTICLE no. 16625

70% Dark chocolate 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!

● vegan



Amarena Cherry

ARTICLE no. 16510

50% Milk chocolate 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.



Amaretto-Marzipan

ARTICLE no. 16263

60% Dark milk chocolate 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.

● contains alcohol



Blueberries & Lemon

ARTICLE no. 16446

70% Dark chocolate 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.



Boozy Chocolate Mousse

ARTICLE no. 16506

70% Dark chocolate filled with chocolate mousse and rum
It's a stroke of vegan genius: a dark chocolate mousse, wonderfully fluffy and chocolatey with an elegant hint of rum. The mousse, made from a homemade cashew cream base, stays politely in the background and surrenders the spotlight to the pure chocolate and rum flavours. All is enveloped in a dark chocolate with 70% cacao power.

NEW IN ENGLISH

● contains alcohol ● vegan



ButterCaramel

ARTICLE no. 16056

50% Milk chocolate with butter caramel and almond praline with caramel crisps – One sweet temptation featuring all-natural caramel stirred up with butter, and it's finger-lickingly delicious. It's combined with an almond praline layer and some crunchy caramel crisps in between. Coated overall in milk chocolate with a 50% cacao content.



Candied Almonds

ARTICLE no. 16619

50% Milk chocolate with almond praline and almond brittle
A filling created with homemade almond praline enhanced with white chocolate. An almond brittle made from freshly caramelised burnt almonds makes this a particularly crunchy delight. The whole thing is coated in a fine milk chocolate with a 50% cacao content.



Caramel Praline Crunch

ARTICLE no. 16978

Caramel couverture filled with caramel almond praline and crispy waffle brittle – A crispy, crunchy chocolate dream, filled with caramel and almond praline, made fresh from caramelised almonds. Added to that, a little white chocolate and lots of crispy waffles, all thinly coated with milk chocolate and covered in caramel couverture. Crunchy, caramelly but not too sweet.

NEW IN ENGLISH

For »Caramel Fudge« fans



Cherries & Pumpkin Marzipan

ARTICLE no. 16610

60% Dark milk chocolate filled with cherry ganache and pumpkin seeds marzipan – 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.



Cherry Brandy with Marzipan

ARTICLE no. 16097

70% Dark chocolate filled with marzipan and cherry brandy
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.

● contains alcohol



Chestnut + Cranberry

ARTICLE no. 16550

Chestnut milk chocolate filled with walnut praline and cranberry ganache – 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!



Chestnuts + Rum

ARTICLE no. 16519

Chestnut milk chocolate with chestnut filling
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.

● contains alcohol



Chocolate Banana – Chocolate for School **ARTICLE no. 16990** **30 CENTS TO CHARITY**

A milk chocolate filled with a fruity-sweet banana centre.

30 cents of each chocolate bar sold go to the »Chocolate for School« project in Tanzania and contribute towards building a school dining hall and kitchen, which will finally serve more than 300 kindergarten and primary school kids. A cooperation with the »Caritas« organisation.

NEW



Coconut + Marzipan

ARTICLE no. 16485

70% Dark chocolate filled with marzipan and coconut praline

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!

● vegan



Cognac + Coffee

ARTICLE no. 16268

Coffee couverture filled with cognac cream

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.

● contains alcohol



Dark Chocolate Mousse

ARTICLE no. 16545

70% Dark chocolate filled with chocolate mousse and dark chocolate ganache – At the bottom, a soft, tender-melting and chocolatey mousse made from a high-percentage dark chocolate with an 80% cacao content, whisked into butter until foamy and exploding with chocolate flavours. At the top, a thinner dark chocolate ganache made from chocolate, milk and a pinch of salt. It's all coated in a classic dark chocolate with 70% cacao power.

● new recipe: now featuring 2 layers.



Date & Cashew

ARTICLE no. 16602

Dark couverture with 100% cacao content filled with dates and cashew praline – 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.

● vegan ● sugar alternative



Eggnog

ARTICLE no. 16331

50% Milk chocolate with egg liqueur filling

A filling made from a fine flavour white chocolate, subtly sweetened with almonds, alongside some delicious almond praline and homemade eggnog. It's enhanced with supreme, genuine vanilla, the second most expensive spice in the world, only surpassed by saffron. It's covered in a dark milk chocolate with a 50% cacao content.

NEW IN ENGLISH

● contains alcohol



Espresso »Macchiato«

ARTICLE no. 16544

70% Dark chocolate filled with coffee cream

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.



Fig & Port

ARTICLE no. 16547

70% Dark chocolate filled with port wine and figs ganache

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.

● contains alcohol ● sugar alternative



French White Nougat

ARTICLE no. 16273

60% Dark milk chocolate filled with white nougat, pistachios and hazelnuts – 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.



Hazelnut Brittle

ARTICLE no. 16476

70% Dark chocolate filled with hazelnut praline and hazelnut brittle

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!

● vegan



Hibiscus + Mint

ARTICLE no. 16994

70% Dark chocolate filled with white peppermint cream and hibiscus ganache – Tender-melting and simply invigorating: a refreshing white chocolate and mint layer combined with a red hibiscus layer, created by melting hibiscus powder, boiled in milk, with almond praline and white chocolate. It's completed with a dash of lemon and a sprinkle of salt and coated in a dark chocolate with a 70% cacao content.

NEW



Lemon & Almond

ARTICLE no. 16929

70% Dark chocolate filled with lemon marzipan and almond praline with lemon pieces – Refreshing, vegan with a wow effect: a fresh, soft lemon marzipan on a seductive, tender-melting almond praline with lots of subtly crispy bits of lemon, dunked in dark chocolate with a 70% cacao content. This creation opens up a whole new dimension of vegan chocolate possibilities.

● vegan

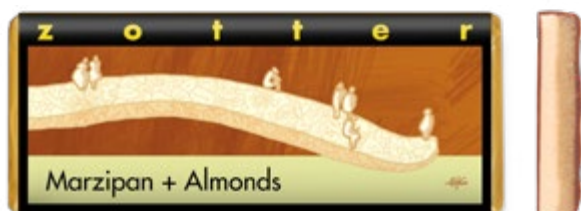


Marc de Champagne + Raspberries

ARTICLE no. 16469

70% Dark chocolate filled with raspberry ganache and Marc de Champagne ganache – 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.

● contains alcohol



Marzipan + Almonds

ARTICLE no. 16549

50% Milk chocolate filled with almond praline and marzipan
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.



Milk Chocolate Mousse

ARTICLE no. 16541

60% Dark milk chocolate filled with milk chocolate mousse and milk chocolate ganache – Sweet chocolate joy: at the bottom, a mousse made from milk chocolate with a 40% cacao content and some foamy butter, melting away softly. At the top, a thinner milk chocolate ganache created with milk chocolate, caramel couverture, honey and water, so it's nice and light. The filling is covered in a milk chocolate with a 60% cacao content, which is less overtly sweet and balances the flavours beautifully.

● new recipe: now featuring 2 layers



Nut Delight

ARTICLE no. 16072

60% Dark milk chocolate filled with hazelnut praline and nut pieces
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.



Olives + Lemon

ARTICLE no. 16930

70% Dark chocolate filled with olive ganache and almond praline with lemon – The ultimate tender-melting olive layer made from green olives, olive oil and chocolate. The olive flavour is quite subtle, but it's the incredibly smooth melt that's surprising. Sitting on top is a layer of almond praline with refreshing, crispy bits of lemon, and the whole thing is coated in dark chocolate, and entirely vegan.

● vegan



Orange Liqueur

ARTICLE no. 16274

40% Milk chocolate filled with orange cream
A moment of culinary joy: a fruity-sweet orange liqueur flows into a heavenly soft butter ganache, elevated with milk chocolate and home-made orange confit from preserved oranges. It's coated in a yummy milk chocolate with a 40% cacao content.

● contains alcohol



Peanut Caramel

ARTICLE no. 16974

70% Dark chocolate filled with caramel ganache and peanut praline with caramelised peanuts – Whole caramelised peanuts in a home-made peanut praline, perfected with a bit of white chocolate, sitting atop a caramel ganache created from a sublime caramel couverture and caramelised almonds turned into a praline. It's covered in dark chocolate with a classic 70% cacao content.

For »Peanut Crunch with Salt« fans



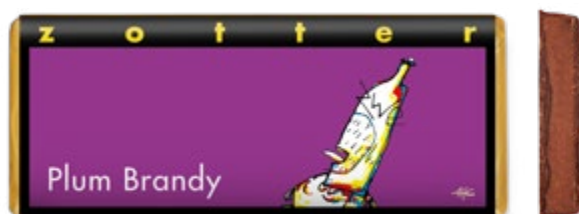
Pistachios

ARTICLE no. 16131

50% Milk chocolate with marzipan and pistachios

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.

● contains alcohol



Plum Brandy

ARTICLE no. 16084

70% Dark chocolate with plum ganache

An almost extraterrestrial indulgence. Some Gölles plum brandy, matured for a long time in oak barrels, flows into a ganache composed of dark and milk chocolates, fruitily enhanced with homemade plum puree. The whole thing is coated in a dark chocolate with a 70% cacao content.

● contains alcohol



Praline + Cookies

ARTICLE no. 16468

50% Milk chocolate with almond hazelnut praline and almond cookies

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.

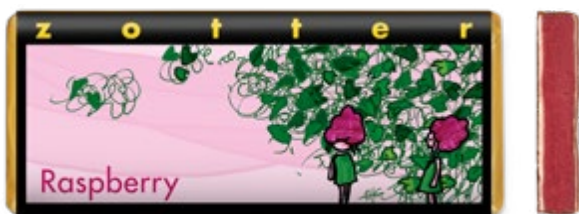


Praline Layers

ARTICLE no. 16467

70% Dark chocolate filled with hazelnut praline, walnut praline and pumpkin seeds praline – 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.

● vegan



Raspberry

ARTICLE no. 16445

70% Dark chocolate with raspberry centre

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.



Raspberry Coconut

ARTICLE no. 16087

Dark coconut couverture with raspberry and coconut filling

A very berry, red layer composed of raspberries and a yummy raspberry couverture meets a white coconut filling with coconut flakes, elevated with a dash of lemon and pineapple juice. A coat of coconut rice couverture, elegant and exotic, created with a mix of white coconut and dark chocolate. The raspberry flavour is out of this world, the coconut flakes crunch crisply, and it's refreshing and entirely vegan to boot!

NEW IN ENGLISH

● vegan ● new recipe + new design



Red Fruit

ARTICLE no. 16984

50% Oat chocolate filled with a red fruit ganache and almond praline with fruit pieces – Vegan & fruity! An oat chocolate with a 50% cacao content with a seductive, soft pink fruit layer created with strawberries, cherries, raspberry coconut couverture, cranberry couverture and a dash of refreshing lemon, alongside an almond praline layer enhanced by some bits of passion fruit, orange and lemon, and in between all of it, a wafer-thin, crunchy dark chocolate layer.

NEW

● vegan



Red Roses + Raspberries

ARTICLE no. 16940

40% Milk chocolate filled with rose marzipan and raspberry ganache A very berry, sensual and flowery offering: a fragrant, soft rose marzipan made with almond marzipan, rose oil and rosewater sits on a seductive, red raspberry fruit ganache created with genuine raspberries and delicious raspberry couverture. The stunning colour and fruity flavour are derived entirely naturally from berries alone. The yummy creation is dunked in a sweet milk chocolate with a 40% cacao content.



Rum Coconut

ARTICLE no. 16932

70% Dark chocolate filled with coconut ganache and rum cream

A tropical dream: a cool, vegan chocolate. Brown rum is creating some chill vibes in a deliciously dark chocolate ganache. A light coconut layer made from almond praline, coconut couverture, coconut milk, a dash of pineapple juice and some crunchy coconut flakes makes for a fitting accompaniment. It's coated in more dark chocolate with a 70% cacao content. Tropical & vegan!

● contains alcohol ● vegan



Saffron and Pistachios

ARTICLE no. 16202

40% Milk chocolate filled with pistachio marzipan and saffron

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.

● contains alcohol



Salted Caramel

ARTICLE no. 16507

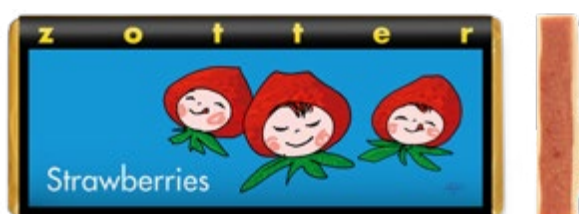
70% Dark chocolate filled with salted caramel and almond praline with salt – In the French manner: salted caramel is a French speciality, consisting of a candy-caramel layer elevated with a pinch of salt and a tender-melting almond praline layer enhanced with a bit of dark chocolate and some salt crystals, all covered in dark chocolate with a 70% cacao content.



Skyr • Rhubarb • Avocado

ARTICLE no. 16935

50% Milk chocolate filled with avocado cream, rhubarb gelee and skyr ganache – A sublime rhubarb gelee underneath a creamy skyr layer created with the Icelandic version of sour milk yogurt, enhanced with vanilla and a dash of lemon. At the bottom, a creamy avocado milk chocolate mousse, a fine, non-sweet contrast to the fruity, pillow-soft rhubarb skyr. Covered all over in delicious milk chocolate.



Strawberries

ARTICLE no. 16062

White chocolate filled with strawberry cream

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 ...



Tangerine - Matcha - Coconut

ARTICLE no. 16604

70% Dark chocolate filled with tangerine jelly, green tea ganache and coconut praline – 3 stages of deliciousness: a very fruity, home-made tangerine jelly on a coconut praline, crispily 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.

● vegan



Tangerine Tonka Caramel

ARTICLE no. 16963

70% Dark chocolate filled with tangerine marzipan and caramel ganache with tonka bean – A soft, vegan caramel layer created with a baked white rice couverture. Alongside, there's aromatic coconut, a hint of almond praline, some tingly Timut pepper and those deliciously fragrant Tonka beans. Underneath, a wafer-thin dark chocolate layer atop a fruity tangerine marzipan, and the whole thing is coated in dark chocolate with a 70% cacao content. 100% vegan!

● vegan



Whisky

ARTICLE no. 16151

70% Dark chocolate with whisky cream filling

Elegant & dominant: David Gölles' Styrian whisky has a starring role in a chocolate ganache made with dark chocolate, milk chocolate and a bit of caramel couverture. An elegant, powerful whisky, distilled from regional spelt and matured for years in oak barrels. The perfect chocolate buzz, covered in delicious dark chocolate.

● contains alcohol

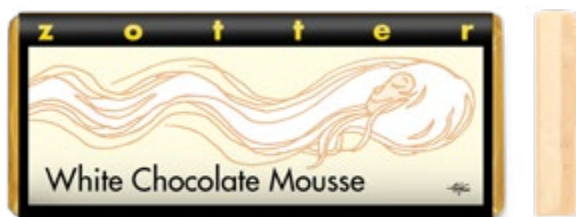


Whisky + Caramel + Pecan

ARTICLE no. 16928

70% Dark chocolate filled with whisky caramel ganache and pecan praline – The soul food chocolate: inspired by the popular American pecan pie. A delicious pecan praline enhanced with lots of little bits of pecan nuts caramelised in maple sugar. Underneath, a sweet whisky ganache created from a sweet caramel couverture and some Styrian whisky by David Gölles. Covered all over in dark chocolate with a 70% cacao content.

● contains alcohol



White Chocolate Mousse

ARTICLE no. 16542

White chocolate filled with vanilla ganache and white chocolate mousse – Delicious white vanilla clouds on top of a pillowy white chocolate mousse, created with white chocolate and foamy whisked butter, infused with a dash of orange juice literally melt in your mouth. Sitting on top, a vanilla mousse made with genuine vanilla, white chocolate, heavy cream, milk and a pinch of salt. It's enveloped in a coat of more white chocolate.

NEW



White Crisp

ARTICLE no. 16503

White rice couverture filled with white rice-almond ganache and almond brittle – 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.

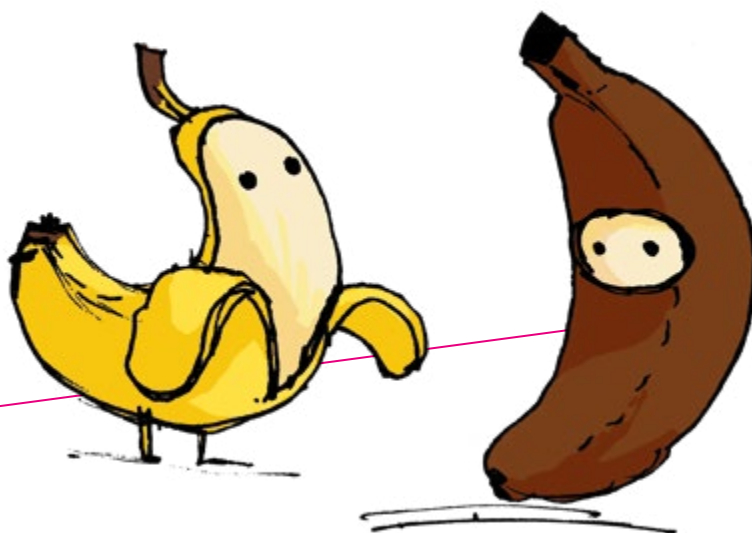
● vegan



Yuzu Citrus

ARTICLE no. 16500

50% Milk chocolate filled with Yuzu citrus ganache
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.





Gift Chocolates



A Gift for YOU! – Marc de Champagne + Raspberries

ARTICLE no. 16481

70% Dark chocolate filled with raspberry ganache and Marc de Champagne ganache – 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.

● contains alcohol



Congratulations – Waffle Brittle

ARTICLE no. 16980

60% Dark milk chocolate filled with hazelnut praline and crispy waffle brittle – Super crunchy with a soft melt: a homemade, tender-melting hazelnut praline with lots of crispy-crunchy waffle brittle creating a lovely, textured snack. It's got a wafer-thin coat of 40% milk chocolate and is covered all over with more milk chocolate, but with a powerful 60% cacao content. **Features a shiny design.**

● new design



For Good Ones – Choco Bee

ARTICLE no. 16008

White chocolate filled with honey caramel crisps
For sweet-tooth snackers big and small. Austrian honey hums and tasty honey crisps crackle in a white chocolate cream enhanced with almond praline. Coated with white chocolate.



For the Best Dad in the World! – Whisky

ARTICLE no. 17225

70% Dark chocolate with whisky cream filling
Whisky for steady nerves: this chocolate ganache created with Styrian Gölles whisky, distilled from regional spelt and matured for years in oak barrels, will make an impressive entrance with its sophisticated notes of grain on the palate. It's covered in dark chocolate with a 70% cacao content and is elegant and powerful.

● contains alcohol ● new design



For the Most Amazing Mum Ever! – Red Roses + Raspberries

ARTICLE no. 16925

40% Milk chocolate filled with rose marzipan and raspberry ganache
A very berry, flowery chocolate to make your Mum's heart beat faster: a fragrant rose marzipan made with almond marzipan, rose oil and rosewater sits on a seductive, red raspberry fruit ganache created with genuine raspberries and delicious raspberry couverture. Covered in a sweet milk chocolate.



For You – Praline Variation

ARTICLE no. 16010

60% Dark milk chocolate filled with almond and hazelnut praline
Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Covered in a milk chocolate boasting 60% cacao power. **With a golden design feature.**



Happy Birthday – Candied Almonds

ARTICLE no. 16971

50% Milk chocolate with almond praline and almond brittle

A sweet chocolate surprise: as a filling, a homemade almond praline perfected with white chocolate. The almond brittle made with freshly caramelised burnt almonds makes for a happily crunchy, nutty experience. The entire creation is covered in a milk chocolate shell with a 50% cacao content. **With a golden design feature.**



I Love You – Soooo Much! – Raspberry

ARTICLE no. 16474

70% Dark chocolate with raspberry centre

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. **Features a shiny design.**



Let's Celebrate You! – Hazelnut Brittle

ARTICLE no. 16922

70% Dark chocolate filled with hazelnut praline and hazelnut brittle

A vegan chocolate surprise: 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!

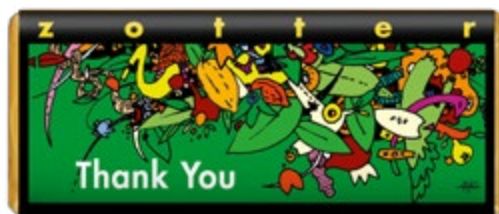
● vegan



Stress Stopper – Blue Poppy Seed

ARTICLE no. 16379

40% Milk chocolate filled with white chocolate ganache and almond praline with caramelised blue poppy seed – 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.



Thank You – Marzipan + Almonds

ARTICLE no. 16281

50% Milk chocolate filled with almond praline and marzipan

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.



With Love – Raspberry Coconut

ARTICLE no. 16001

Dark coconut couverture with raspberry and coconut filling

A very berry, red layer composed of raspberries and a yummy raspberry couverture meets a white coconut filling with coconut flakes, elevated with a dash of lemon and pineapple juice. A coat of coconut couverture, elegant and exotic, created with a mix of white coconut rice couverture and dark chocolate. The raspberry flavour is out of this world, the coconut flakes crunch crispily, and it's refreshing and entirely vegan to boot!

● vegan ● new recipe



Labooko

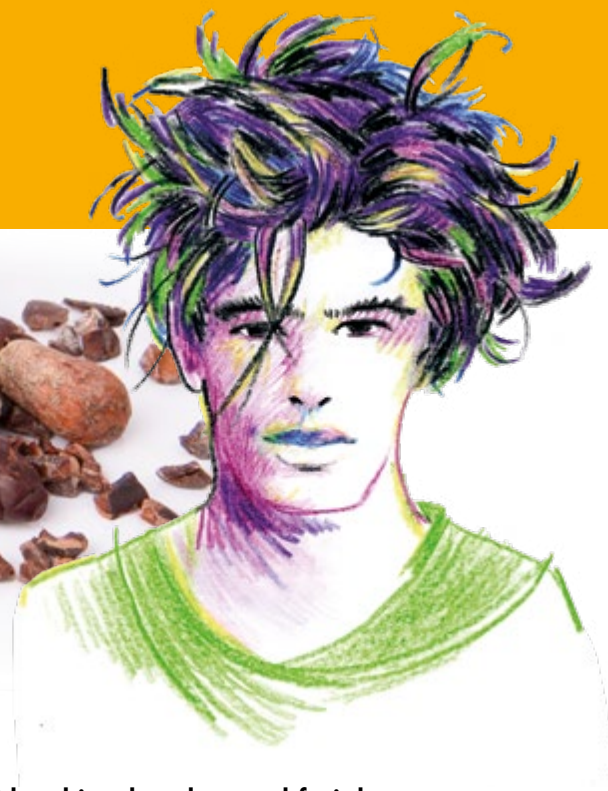
2 bars in one packaging
2 x 35 g bars

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: dark chocolate, milk chocolate alongside white chocolate and fruit bars

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.

The ultimate chocolate contest: 2 different dark chocolates in one pack.

Now all-new: the Labooko Special:

75% Guatemala + 75% Madagascar

70% Uganda + 75% Tanzania

Every year, we offer a new Opus – a 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.



MAKING OF Labooko

Watch the video here: www.zotter.at/video-labooko-en
or scan the QR-code.





Price category 1



ARTICLE no. 20579

100% Madagascar (2 x 32,5g)

Conching time: 36 hrs.

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.

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

● vegan ● sugar alternative



ARTICLE no. 20601

100% Maya Cacao (2 x 32,5g)

Conching time: 35 hrs

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!

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

● vegan ● sugar alternative



ARTICLE no. 20417

100% Peru (2 x 32,5g)

Conching time: 40 hrs.

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.

Taste notes: pleasantly bitter, fruity notes of grapes and olives, intensely nutty roast aroma, balanced finish similar to red wine

● vegan ● sugar alternative



ARTICLE no. 20418

90% Bolivia (2 x 32,5g)

Conching time: 22 hrs.

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!

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

● vegan



ARTICLE no. 20492

82% Belize »Sail Shipped Cacao«

Conching time: 21 hrs.

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.

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

● vegan



ARTICLE no. 20326

82% Peru

Conching time: 20 hrs.

Chuncho from the El Quinacho cooperative, a rare cacao variety from Peru: Chuncho is an heirloom cacao, which only grows in the Cusco region, at unusual altitudes of 400 to 1,300 metres. This rare fine flavour cacao is very mild and carries a multi-layered, fruity aroma. Enjoy this high-percentage single origin chocolate, surprisingly mild and lovely despite its 82% cacao content.

Taste notes: notes of speculoos, gingerbread, sour cherries and herbs

NEW ● vegan



Price category 1



ARTICLE no. 20466

80% Colombia

Conching time: 12 hrs. • FMR (Fine Mist Roasting)
Viva Colombia! This dark single origin chocolate with a marvellous 80% cacao content features cacao by ASO SEYNEKUN from Pueblo Bello in Colombia, a co-operative of indigenous cacao producers. Experience this supercacao, which we have turned into a delicious, rich chocolate with a fine cherry personality, using the FMR (fine mist roasting) method.

Taste notes: notes of sour cherries, blackcurrants, almonds and lye pretzel

● vegan



ARTICLE no. 20644

77% Opus 5

Conching time: 20 hrs.
A cacao summit featuring mountain beans: normally, cacao is grown in the lowlands, but this top cuvée will introduce you to cacao varieties from the highlands of Ecuador, Colombia, Guatemala, Peru and Uganda. This dark, delicious chocolate with 77% cacao power is the product of 5 countries, unusual altitudes and a fascinatingly fruity and very berry aroma profile.

Limited Edition: available only for one year.

Taste notes: notes of almond marzipan, Morello cherries, kombucha and flowers

NEW

● vegan



ARTICLE no. 20554

75% Guatemala

Conching time: 8 hrs. • FMR (Fine Mist Roasting)
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.

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

● vegan



ARTICLE no. 20524

75% Madagascar

Conching time: 22 hrs.
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.

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

● vegan



ARTICLE no. 20584

75% Tanzania

Conching time: 15 hrs.
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.

Taste notes: intense chocolatey character, accents of roasted nuts, cream, malt and molasses, expressive fruity aroma (citrus, sour cherry), fruity-tangy finish

● vegan



ARTICLE no. 20482

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.

Taste notes: surprisingly sweet and mild, caramelised nuts, sweet condensed milk, mild floral note, blackberries, a grape hull and malt finish

● vegan



Price category 1



ARTICLE no. 20545

80%/20% Cacao Milk Bar, Super Dark, no sugar added (2 x 32,5g)

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.

Taste notes: nutty start, lightly salty, notes of praline, roasted nuts, intense praline waffle aroma, subtle notes of milk and fructose, milky-nutty finish

● sugar alternative



ARTICLE no. 20470

70%/30% Cacao Milk Bar, Dark Style, no sugar added (2 x 32,5g)

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.

Taste notes: nutty start, lightly salty, praline waffle aroma, prominent notes of cream, mild fructose (hint of grape), milky finish of waffle

● sugar alternative



ARTICLE no. 20636

60%/40% Cacao-Oat Drink, no sugar added

A vegan bar with a 60% cacao content and 40% oat drink instead of milk, without any additional sugar. Traditionally, milk chocolate contains sugar, but with this creation, we do away with it entirely and focus purely on the harmony of cacao and oat drink, whereby the oat drink naturally boasts an astonishing level of sweetness. This is a vegan, mildly sweet milk chocolate alternative with a very high cacao content.

Taste notes: notes of citrus fruit, gingerbread and leafy herbs

● vegan ● sugar alternative



ARTICLE no. 20600

70% Peru (2 x 32,5g)

A milk chocolate with a 70% cacao content, 22% milk and 8% raw cane sugar – a cacao power show using Peruvian fine flavour cacao, which is unexpectedly soft and presents with an intense cream caramel flavour accompanied by a mild raw cane sugar sweetness.

Taste notes: nutty with distinct notes of creamy caramel, mild sweetness, with a strong cacao aroma but very mild and without any acidity



ARTICLE no. 20635

50% Oat Drink

A vegan, oat-based milk chocolate alternative with a very chocolatey flavour thanks to its 50% cacao content. The advantage offered by using oat is that it's grown in Europe and perfectly adapted to the continental climate. Flavour-wise, the oat remains subtle and in the background but develops a natural sweetness, underscored by raw cane sugar, a hint of cinnamon and genuine vanilla.

Taste notes: notes of cream, bananas, caramel, and spicy biscuits

● vegan

Best Organic Product 2025 award



ARTICLE no. 20451

Coconut

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.

Taste notes: sweet coconut, coconut bonbon covered in white chocolate, mild notes of citrus, coconut aftertaste

● vegan



Price category 1



ARTICLE no. 20432

White Chocolate

A classic white chocolate with a high level of sophistication: created, bean-to-bar, using aromatic mountain milk from the Tyrol, where cows graze happily under the Wilder Kaiser peak. We also use a high proportion of precious cocoa butter, raw cane sugar, lots of vanilla and a pinch of salt. It's a tender-melting delicacy.

Taste notes: notes of milk caramel, cream pudding, butter streusel and cinnamon



ARTICLE no. 20430

White Chocolate and Almonds

A white chocolate without an overwhelming sweetness but with an intense milky character, created with aromatic, organic mountain milk from the Tyrol, some genuine vanilla and pure cocoa butter. The sugar is partially substituted by almonds, ground so finely, their texture isn't noticeable. What remains is an elegant and subtle almondy sweetness.

Taste notes: notes of sweet milk, caramel and almond praline

THE CHOCOLATE CONTEST: 2 FLAVOURS



ARTICLE no. 20002

70% Uganda + 75% Tanzania

Conching time: 23 hrs. & 15 hrs.

Experience 2 different first-rate single origin chocolates, representing the broad aroma spectrum cacao can have. Hand-selected cacao from Latitude in Uganda and Kokoa Kamili in Tanzania, both collectives we've visited and whose dedicated and sustainable way of cultivation deeply impressed us. Pure sophisticated African cacao!

Taste notes:

Uganda: red fruit, berries and fudge

Tanzania: intense chocolate character, aromas of citrus and sour cherries

NEW

● vegan

THE CHOCOLATE CONTEST: 2 FLAVOURS



ARTICLE no. 20001

75% Guatemala + 75% Madagascar

Conching time: 8 hrs. (Fine Mist Roasting) & 22 hrs.

Experience 2 different exquisite single origin chocolates representing the broad aroma range of cacao. One with a rare cacao variety from Guatemala with a high Criollo ratio, one with cacao from the legendary Sambirano valley in Madagascar. Both first-rate but with very different flavours, each individual and absolutely unique.

Taste notes:

Guatemala: notes of lye roll, spices, berries, stone fruit
Madagascar: berry aroma with notes of caramel, caramelised citrus

NEW

● vegan



ARTICLE no. 20433

Caramel

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.

Taste notes: caramel and butter speculoos with cinnamon, caramel milk with cinnamon, caramel bonbon aroma, caramel and cinnamon finish



ARTICLE no. 20442

Coffee

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.

Taste notes: sweet whole milk and coffee, notes of creamy toffee with a coffee flavour



Price category 1



ARTICLE no. 20485

Passion Fruit

Summertime: summer is for sweet indulgence. A tender-melting, sunny fruit bar made with passion fruit, pure cocoa butter and sweet raw cane sugar. Its summery flavours are tropical, fruity and at the same time sweet and tangy, and they will shake those feel-good hormones from their wintry slumber.

Taste notes: notes of passion fruit jam, milky caramel, yoghurt and peach

NEW



ARTICLE no. 20452

Raspberry

Tender-melting, heavenly raspberries. A berry-red fruit bar that tastes wonderfully of fresh raspberries. No wonder, because the raspberries from "Fair Berry" are almost the only ingredient, alongside fine raw cane sugar and pure cocoa butter, enhanced with just a dash of lemon and Bourbon vanilla. It's pure fruit power!

Taste notes: raspberry jam with suggestions of yoghurt and lemon



ARTICLE no. 20562

Raspberry Coconut

Exotic, fruity and entirely vegan: a genius creation by Julia Zotter, mixed from a white coconut couverture and many many raspberries from "Fair Berry" that supports raspberry mountain farmers in Srebrenica. It's enhanced with a dash of lemon and finished by blending it with a tender-melting, pure cocoa butter. Its stunning colour and yummy flavour are derived entirely from berries and coconut flakes.

Taste notes: raspberry and coconut milk with hints of lemon

● vegan



ARTICLE no. 20450

Strawberry

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.

Taste notes: chocolate-covered strawberries, mild note of caramel, dominant strawberry aroma, lemons, fruity-lemony finish



ARTICLE no. 20151

Bouquet of Flowers

Almond Roses & Cashew Praline with Meadow Flowers

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?

Taste notes:

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: buttery-sweet, prelude of nuts then passing over to herbal notes. Very subtle citric acidity.



ARTICLE no. 20448

Thank you

Caramel & Coffee

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.

Taste notes:

Caramel: notes of caramel biscuit, milk and cinnamon

Coffee: notes of café latte, toffee and cream



The origin of cacao

Fair traded organic fine flavour cacao from 16 different countries – team spirit & fair trade with our cacao farmers are the basis of our sublime quality products.





Price category 2



ARTICLE no. 20634

72% Haiti

Conching time: 8 hrs. • FMR (Fine Mist Roasting)

A dark island chocolate with a 72% cacao content and a surprising, exceedingly fruity flavour without the typically high level of fructose. The cacao beans hail from the Pisa Cooperative, which boasts more than 1200 members. These growers demonstrate how important fair trade is, particularly in politically unstable regions of the world. Created bean-to-bar and gently roasted using the fine mist roasting method (FMR).

Taste notes: notes of red grapes, plums, sweet cherries and spices

● vegan



ARTICLE no. 20422

72% Panama

Conching time: 22 hrs.

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.

Taste notes: subtle notes of mint, praline, an intense chocolate aroma (cacaoté), mild echoes of cherry, marzipan and a finish of almonds

● vegan



ARTICLE no. 20560

70% Nicaragua

Conching time: 19 hrs.

A single origin chocolate with a 70% cacao content, which is very mild for a dark chocolate, presents with a surprising cream caramel character. We've used cacao cultivated by the Ríos de Agua Viva Cooperative. They grow their cacao beans in mixed crop cultivation with other plants, a method which is beneficial to the environment as well as fostering biodiversity. This special cacao is accompanied here by just a bit of raw cane sugar.

Taste notes: very mild, chocolatey with notes of caramel, cream and coffee

● vegan



ARTICLE no. 20586

70% Uganda

Conching time: 23 hrs.

A dark single origin chocolate created with the Semuliki signature cacao from Latitude, Uganda. Latitude, a social enterprise and certified B-corporation, is comprised of 2500 small farmers and adheres to the highest environmental, social and transparency standards. Cacao from Uganda is the embodiment of quality!

Taste notes: lovely-jammy fruit character with notes of red berries, strawberries, cherries and blueberries and of fudge and caramel

● vegan



ARTICLE no. 20426

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.

Taste notes: very mild and sweet, chocolatey with notes of walnut, caramel and pickled cherries

● vegan



Price category 2



ARTICLE no. 20438

60% Nicaragua

A milk chocolate with around 60% cacao content – that's something very special. Traditionally, only dark chocolates contain this much cacao. Our milk chocolate offers a genuine chocolate indulgence with its high cacao content, only lightened the mild sweetness of raw cane sugar and a little milk.

Taste notes: dark drinking chocolate with milk, chocolate brownie with notes of malty caramel, cream, biscuit, hints of grape and suggestion of butter biscuit



ARTICLE no. 20477

50% Nicaragua

A milk chocolate created, bean-to-bar, as a single origin chocolate with a 50% cacao content. We've used cacao from the Ríos de Agua Viva Cooperative in Nicaragua, alongside precious organic mountain milk from the Tyrol, pure cocoa butter and raw cane sugar. A sweet chocolate with a high cacao percentage, a sublime, almondy cream caramel bonbon flavour and a fabulous melt.

Taste notes: notes of almond caramel, sweet cream and milky coffee



ARTICLE no. 20435

40% Dominican Republic

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.

Taste notes: sweet and milky, mild notes of cacao with a balanced, nutty-fruity character



UGANDA - A CACAO SAFARI - FILM

Watch the trailer here: <https://zotter.click/trailer-en> or scan the QR-code.





CHEERY & NUTS

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 6 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR

FRUIT-to-BAR + NUT-to-BAR



THE TENDER-MELTING CHOCOLATE & PRALINE DUO WITH A CRUNCH

On the outside, a chocolate shell or colourful fruit couverture, which we create at our chocolate factory, fruit-to-bar, from a piece of fruit to the finished delicacy. The stunning colours are derived entirely naturally from berries and other fruit. On the inside, there are homemade praline variations, which we produce, nut-to-bar, from freshly roasted nuts, pure cocoa butter and a bit of delicious chocolate. You can immediately taste the sublime nut quality and high nut ratio. The whole thing is enhanced with many chopped nuts and crispy bits of fruit for a tasty crunch. For all those who like it fruity, nutty, with a tender melt.

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



Blackcurrant + Macadamia

ARTICLE no. 25853

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.



Caramel + Peanut

ARTICLE no. 25852

Caramel bar with cocoa butter and peanut praline with peanut pieces

Sweet & salty: on the outside, a caramel couverture with a seductive caramel bonbon flavour, and on the inside, a tender-melting peanut praline made from freshly roasted peanuts and dotted with lots of caramelised crushed peanuts. Enhanced with a pinch of salt, which beautifully complements the nuts. The salty flavour elegantly compensates for the sweetness and creates a sublime balance with the fine cocoa butter melt.



Raspberry + Almond

ARTICLE no. 25851

Raspberry bar with cocoa butter and almond praline with almond pieces

A dreamy couple: on the outside, a pink raspberry couverture created with raspberries from "Fair Berry", an organisation supporting mountain raspberry growers in Srebrenica, and with pure cocoa butter, a subtle raw cane sugar sweetness and a refreshing dash of lemon. And on the inside, a tender-melting, light almond praline, created with freshly roasted almonds, enhanced with rose petals and completed with lots of crunchy bits of almond.





Strawberry + Cashew

ARTICLE no. 25850

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.



White Chocolate + Berries

ARTICLE no. 25863

White chocolate and fruit praline with fruit pieces

Sweet & very berry: on the outside, a sweet white chocolate, on the inside, a tender-melting fruit praline. The innovation: homemade almond praline with very little sugar turns into an entirely new fruit praline thanks to a combination of passion fruit, mango and raspberry. In addition, crispy bits of raspberry, blueberry and strawberry are sprinkled throughout the praline.



Cheery & Nuts Taster Chocolates

ARTICLE no. 25849

(2 x 70 g bars, dependent on availability)

Win over your customers with flavour by adding the Cheery & Nuts taster chocolates to your order.





Created, bean-to-bar, at our chocolate factory –
from the cacao bean to the finished chocolate bar



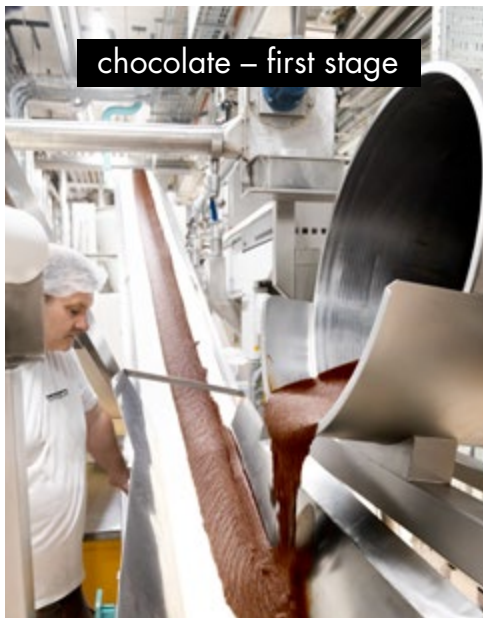
cocoa beans
before roasting



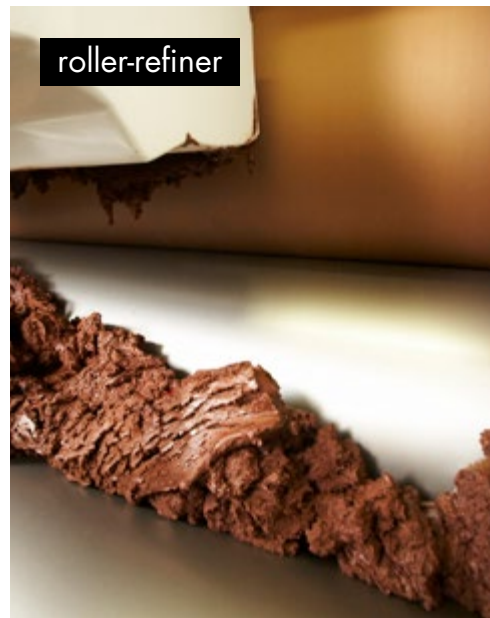
cocoa winnower



cocoa mass
ball mill



chocolate – first stage



roller-refiner



Squaring the Circle

70 g bar

Sales unit: 10 pcs

Available in 10 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

Squaring the Circle features chocolate sweetened with exciting sugar alternatives like trendy date sugar, no-calorie erythritol, maple sugar, coconut sugar, fructose contained in mangoes to no sugar at all. All focusing on the subject of sugar, from dark chocolate to sweet coconut caramel, there are many chocolates waiting to be discovered.

All varieties in a brand-new, colourful design!



100% Cacao, No Added Sugar

ARTICLE no. 18600

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.

● vegan ● sugar alternative ● new design



75% Dark Choc with Date Sugar

ARTICLE no. 18614

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.

● vegan ● sugar alternative ● new design



75% Dark Choc with Erythritol

ARTICLE no. 18601

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.

● vegan ● sugar alternative ● new design



70% Dark Choc with Maple Sugar

ARTICLE no. 18602

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.

● vegan ● sugar alternative ● new design



70%/30% Cacao & Milk, No Added Sugar

ARTICLE no. 18603

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.

● sugar alternative ● new design



50% Milk Choc with Date Sugar

ARTICLE no. 18605

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.

● sugar alternative ● new design

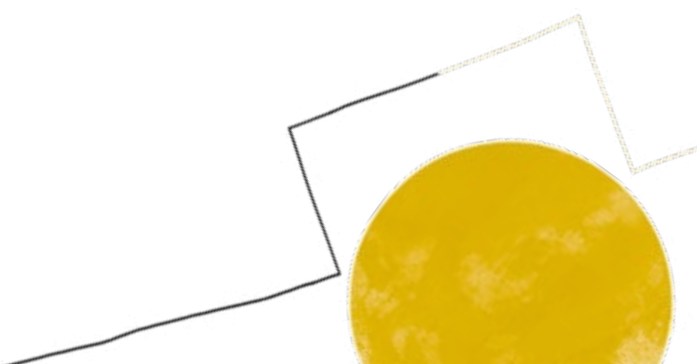


Cashew with Maple Sugar

ARTICLE no. 18611

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.

● vegan ● sugar alternative ● new design





Coconut Caramel with Coconut Sugar **ARTICLE no. 18609**

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.

● vegan ● sugar alternative ● new design



Coconut Mango Oat, No Added Sugar **ARTICLE no. 18617**

Plant-based & without any additional sugar: a milk chocolate alternative with a touch of coconut and mango. It's innovative: this creation entirely does away with added sugar, but the coconut, mango and oat drink ingredients allow it to unfold a delicious natural sweetness. Mango, coconut flakes, coconut milk and the oat drink are milled to a fine powder to produce a homogenous texture without any coconut flakiness. Added to this are cacao, pure cocoa butter and a pinch of Bourbon vanilla.

A subtly sweet, completely vegan bar with a surprising and fruity tropical flavour and refreshingly tangy mango notes.

NEW ● vegan ● sugar alternative



Wild Berry Coconut with Date Sugar **ARTICLE no. 18608**

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.

● vegan ● sugar alternative ● new design



Choco Lolly

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



Chocolate lollies for kids

With super cute illustrations

Cheeky little animals on the outside – sweet, colourful chocolate lollies on the inside, which will always be a hit as a small gift or souvenir.

Choco lollies are the first lollies that are entirely ORGANIC and FAIR.

Choco Lolly Starter Package **ARTICLE no. 25407**

All 8 Choco Lolly varieties including a matching display.
That makes 80 lollies in total = lots of happy children.

● new design



**ARTICLE no. 25402****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.

**ARTICLE no. 25404****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.

**ARTICLE no. 25405****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.

**ARTICLE no. 25415****Raspberry Unicorn**

The marvellous colour and heavenly flavour of this beautiful, pink raspberry lolly is derived entirely naturally from many many raspberries. It's a magically delicious berry dream!

**ARTICLE no. 25411****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.

**ARTICLE no. 25401****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 unmistakeable taste and the bewitching scent of a freshly harvested strawberry into chocolate. Pure and red-coloured fruit pleasure.

**ARTICLE no. 25406****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.

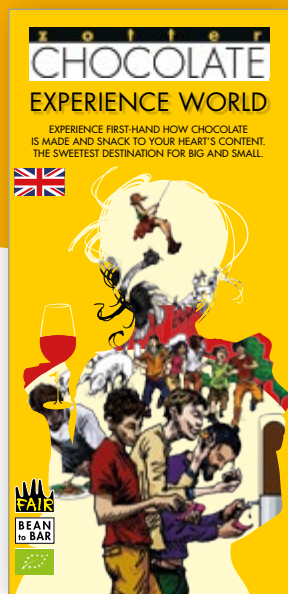
● vegan

**ARTICLE no. 25403****White Dragon**

Raw dragon power awakens our delicious white chocolate with a generous portion of sublime, organic mountain milk from the Tyrol, precious cocoa butter and a sweet serving of traditional and raw cane sugars. The Chinese have known it all along: dragons make for good luck – and even better snacks.

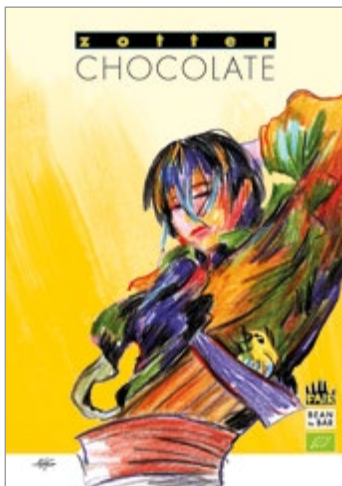


Promotion Articles & Display



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. Gratzke in 2 sizes.



Motif 1, ARTICLE no. 23604



Motif 2, ARTICLE no. 23605

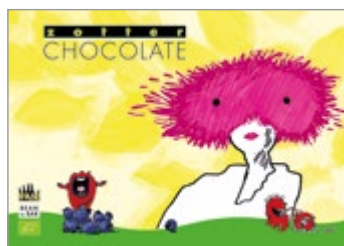
A3 Poster Image, portrait format ENGLISH

The eye-turner: the poster in the Zotter design is available with 2 motifs for free.

● new motif



Motif 1, ARTICLE no. 23643



Motif 2, ARTICLE no. 23644

A4 Poster Image, landscape format ENGLISH

The eye-turner: the poster in the Zotter design is available with 2 motifs for free.

● new motif



ARTICLE no. 31482

Leaflet "Assortment 2025/2026" - ENGLISH

Everything from Zotter: the whole range of products in a handy folder-size. Available for free!

● new content



ARTICLE no. 31102

Leaflet "Vision & Creation" - ENGLISH

The Zotter philosophy for all customers who want to know more about Zotter. Available for free!



ARTICLE no. 31318

Leaflet "Experience World"- ENGLISH

World of chocolate experience: recommended outing for the entire family. From the bean to the chocolate bar with lots of creative nibbling stations. Available for free!



symbol pictures

ARTICLE no. 23241

Chocolate Dummies - hand-scooped

Ideal for window displays and for decorating. Zotter dummies never melt. Available for free!

ARTICLE no. 23403

Chocolate Dummies - Labooko

Ideal for window displays and for decorating. Zotter dummies never melt. Available for free!



ARTICLE no. 12205

Sales display ENGLISH - FOR FREE - 1
for hand-scooped chocolate, Labooko,
Cheery & Nuts

Size:
W: 6.8 cm
H: 15 cm
D: 17 cm

Holds 10 bars
Refillable!

Material: carton, colour: black



ARTICLE no. 13379

Sales Display ENGLISH - FOR FREE - 2

For Classic or Drinking Chocolate packages

Size:
W: 9.5 cm
H: 21 cm
D: 18 cm

Holds 10 bars
Refillable!

Material: carton, colour: black



ARTICLE no. 13377

Sales Display ENGLISH - FOR FREE - 3

For Squaring the Circle, Mitzi Blue,
The Fusion

Size:
W: 13.5 cm
H: 16 cm
D: 18 cm

Holds 10 bars
Refillable!

Material: carton, colour: black



ARTICLE no. 23653

**Drinking Chocolate
Table Cards Display**

Size:
W: 13 cm
H: 8.2 cm
D: 8.5 cm

For everyone serving Drinking Chocolate:
use this display to let your customers know
which flavours you are offering! Comes with
exchangeable, laminated flavour cards.



AVAILABLE ONLY WITH GERMAN PACKAGING

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



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.



MAKING OF hand-scooped chocolate

Watch the video here: www.zotter.at/video-hand-scooped
or scan the QR-code.





Almond Praline + Red Nuts

ARTICLE no. 16176

60% Dark milk chocolate filled with white praline and nuts
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.

● contains alcohol



Almond Praline Intense

ARTICLE no. 16992

70% Dark chocolate filled with dark chocolate and almond praline
A tribute to the famed French dark praline, we've created a dark, roasted almond praline with an intense almond flavour and mixed it with a bit of fine flavour chocolate containing a powerful 80% cacao content. It's completed with a pinch of salt and its character is tender-melting, intense but not too sweet. It's covered in dark chocolate and vegan all the way.

NEW

● vegan



Apricot Waltz

ARTICLE no. 16404

40% Milk chocolate filled with apricot ganache and marzipan
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.

● contains alcohol



Bacon Bits

ARTICLE no. 16076

60% Dark milk chocolate filled with hazelnut praline and bacon cracklings – 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.



Berries + Crispy Praline

ARTICLE no. 16927

70% Dark chocolate with maple sugar filled with a fruit layer and coconut praline with bits of fruit – Refreshingly tart and fruity, and very berry: a fruity layer made with strawberries, blueberries and raspberries, alongside a coconut blossom praline with colourful strawberry, blueberry, passion fruit and lemon fruit crispies. It's coated in dark chocolate with a 70% cacao content, sweetened with maple sugar and entirely vegan.

● vegan ● sugar alternative



Blue Poppy Seed

ARTICLE no. 16374

40% Milk chocolate filled with white chocolate ganache and almond praline with caramelised blue poppy seed – 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.



Brains & Eggs

ARTICLE no. 16999

50% Dark milk chocolate filled with egg liquer ganache refined with caramelised pork brain and hazelnut cream with nut pieces
A chocolate badly needed these days: one layer made with caramelised pig's brains and homemade eggnog with Pear Brandy, alongside a brain food layer created with hazelnut praline, containing finely chopped cashews, hazelnuts and almonds. This brainy bar is covered in milk chocolate with a 50% cacao content.

NEW

● contains alcohol



Caramel + Lemon

ARTICLE no. 16937

Caramel couverture filled with caramel ganache and almond praline with lemon and caramel crisps – Soft caramel with a hint of lemon: a super soft caramel layer, combined with an almond praline layer and lots of cheeky, crispy bits of lemon alongside sweet caramel crispies. A magnificent bridge between fruity-tangy, crispy lemons and soft, sweet caramel. It's all covered with a homemade, candy-sweet caramel couverture.



Cheesecake

ARTICLE no. 16968

50% Milk chocolate filled with cream cheese ganache and almond praline with biscuit pieces – Yummy: Milk chocolate with a 50% cacao content, filled with a crunchy, biscuity almond praline layer and a soft cheesecake ganache made from cream cheese, white chocolate, almond praline, a yogurt couverture, a dash of lemon and a hint of vanilla. Between these two delicious layers, we brush a wafer-thin blueberry couverture.



Cheese + Mango

ARTICLE no. 16934

60% Dark milk chocolate filled with cheese ganache and mango cream – A fruity, savoury-sweet cheese chocolate: a sweet cheese ganache made with soft cheese, homemade walnut praline and a dash of pomace brandy, combined with a mango chutney layer created with Preda mangos, a spritz of lime juice and some Zotter Muscaris wine as well as a generous handful of spices. The whole thing is coated in delicious milk chocolate with a 60% cacao content.

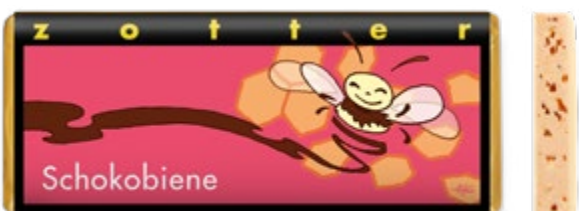
● contains alcohol



Cherry & Nut Waffle

ARTICLE no. 16982

50% milk chocolate filled with cherry ganache and hazelnut praline with crispy waffle brittle – Chocolate poetry: a seductive, red cherry ganache made with sour cherries underneath a wafer-thin white chocolate layer. On top sits a tender-melting hazelnut praline layer with a crispy waffle crunch. It's all finely coated with dark chocolate and covered in milk chocolate with a confident 50% cacao content.



Choco Bee

ARTICLE no. 16147

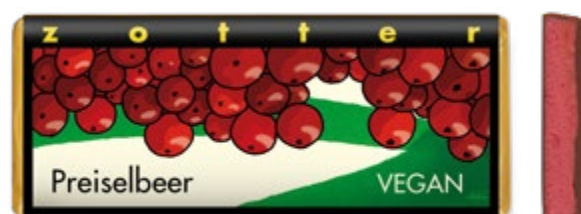
White chocolate filled with honey caramel crisps
For sweet-tooth snackers big and small. Austrian honey hums and tasty honey crisps crackle in a white chocolate cream enhanced with almond praline. Coated with white chocolate.



Coffee Toffee

ARTICLE no. 16370

Dark coffee couverture filled with caramel cream and almond-coffee praline – A first class bonbon with an exciting interplay of caramel and coffee aromas: a sublime caramel layer on a coffee and almond praline, coated in coffee couverture, which develops a brilliant coffee boost due to the fair traded arabica coffee beans that are turned, bean-to-bar, into our delicious coffee couverture.



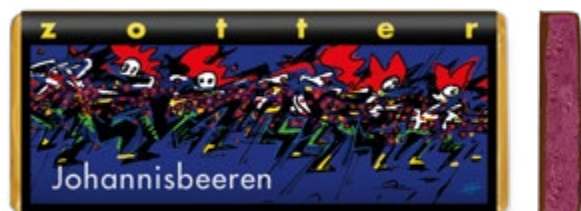
Cranberry

ARTICLE no. 16607

70% Dark chocolate filled with cranberry ganache

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.

● vegan



Currants

ARTICLE no. 16356

70% Dark chocolate filled with currant ganache and chilli

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 chilli. Dipped into a fine dark chocolate.



Elderflower / Marzipan/ Mint

ARTICLE no. 16088

50% Milk chocolate filled with wine marzipan and elderflower-mint-layer – Spring is in the air: a flowery elderflower layer with a homemade elderflower syrup, added to some white chocolate, lemon couverture, a spritz of lemon juice and fresh mint, combined with a soft marzipan layer, turned gently boozy with Zotter's own white wine and pomace brandy, and it's coated in milk chocolate with a 50% cacao content.

NEW

● contains alcohol



Fine Praline with Lemon

ARTICLE no. 16997

Lemon couverture filled with cashew-macadamia praline

Refreshing & nutty: a cashew praline and a macadamia praline, homemade in-house by yours truly, enhanced with a bit of milk chocolate, framed with a wafer-thin layer of white chocolate and enveloped in a white lemon couverture. Refreshingly citrusy to start with a heavenly melt at the finish!

NEW



Forest Miracle – Blackberry & Hazelnut

ARTICLE no. 16998

Chestnut milk chocolate filled with blackberry ganache and hazelnut praline, refined with spruce oil – Inhale, tuck in & enjoy! A fruity, dark red blackberry layer enhanced with a dash of lemon, alongside a very melty hazelnut praline layer, subtly elevated with spruce oil and reminiscent of fresh forest air. It's fruity and nutty with a tender melt and enveloped in a homemade chestnut couverture mixed with milk chocolate.

NEW

**Gin & Lemon****ARTICLE no. 16448**

60% Dark milk chocolate filled with gin ganache and lemon cream
High trend: the Hands On Gin by Gölle flows into a dark chocolate ganache. This is combined with a zingy and refreshing lemon ganache made from white chocolate, lemons and a vermouth-enhanced, homemade, sophisticated bitter lemonade. It is covered in dark milk chocolate with a 60% cacao content.

● contains alcohol

**Hazelnut & Honey Marzipan****ARTICLE no. 16083**

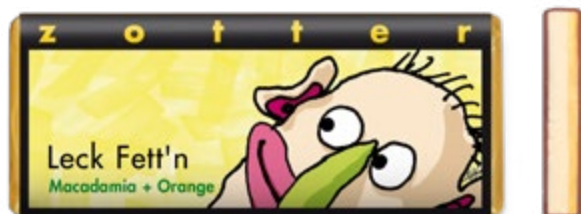
50% Milk chocolate with hazelnut and honey nut marzipan filling
A classic with lots of character. A marzipan layer, enhanced with honey, hazelnuts, cinnamon, cloves and a dash of Muskat Ottonel with its sublime muscat grape bouquet, combined with a tender-melting hazelnut praline with crispy hazelnut brittle and a note of star anise. It's all thinly underlined with some white chocolate and covered in milk chocolate with a 50% cacao content.

● contains alcohol

**Hemp Bonbon****ARTICLE no. 16477**

70% Dark chocolate filled with hemp cream
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!

● vegan

**Holy Moly - Macadamia + Orange****ARTICLE no. 16975**

50% milk chocolate filled with macadamia praline and orange and passion fruit ganache – Fruity and tender-melting! A magnificently melty macadamia praline set against a sunny, fruity orange ganache enhanced with a dash of lemon. This has a deliciously indulgent melt with sparks of fruit and is coated all over in milk chocolate with a 50% cacao content.

**Honeysuckle + Lavender****ARTICLE no. 16976**

70% Dark chocolate filled with lavender macadamia praline and honeysuckle ganache – A berry innovation: the honeyberry, also known as honeysuckle, looks like an oblong blueberry and has a similar taste. We create a honeysuckle ganache with them, sitting atop a homemade macadamia praline with caramel crisps and a flowery finish with lavender oil, and it's all coated in dark chocolate with a classic 70% cacao content.

**Juneberry on Buttered Bread****ARTICLE no. 16993**

50% Milk chocolate filled with juneberry ganache and hazelnut praline, refined with brown bread crumbs – The juneberry is also called chuckley pear even though it's not a pear at all, but rather akin to the blueberry in appearance and flavour. It's perfect for an intense fruity layer like this one here. Alongside, there's a tender-melting hazelnut praline, enhanced with some crispy dark breadcrumbs tossed in butter. It's all coated in a milk chocolate with a 50% cacao content.

NEW



Kulfi Pistachios & Almonds & Cardamom **ARTICLE no. 16631**

50% Milk chocolate filled with white chocolate ganache with cardamom and saffron on almond praline with roasted almonds and pistachios – 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.



Lime and Passion Fruit **ARTICLE no. 16520**

70% Dark chocolate filled with passion fruit ganache and lime ganache. 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.

● contains alcohol



Mango Chili **ARTICLE no. 16977**

60% Dark milk chocolate filled with mango ganache and a chilli layer. Exotic mango with chilli vibes. A fruity mango layer made with mangos, cashew praline and a dash of lemon sitting atop a chocolate ganache created with a mix of dark and milk chocolates, spiced up with some Bird's Eye Chilli and a dash of sugar cane brandy. It's all covered in milk chocolate with 60% cacao power.

● contains alcohol



Mango Tango **ARTICLE no. 16501**

70% Dark chocolate 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 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.



Marc de Champagne **ARTICLE no. 16112**

70% Dark chocolate with Marc de Champagne ganache. Glamour chocolate: 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.

● contains alcohol



Miso Caramel and Sesame **ARTICLE no. 16628**

40% Milk chocolate filled with poppy seed miso in butter caramel and sesame praline – 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.



Orange Marzipan

ARTICLE no. 16226

40% Milk chocolate filled with marzipan and orange liqueur
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.

● contains alcohol



Pineapple and Cashew

ARTICLE no. 16057

50% Milk chocolate with cashew praline and pineapple filling
A soft, fruity pineapple layer, bursting with juicy, sunny-sweet and refreshingly tangy pineapple character, sitting on top of a homemade tender-melting cashew praline. Covered in delicious milk chocolate with a 50% cacao content.



Pink Grapefruit

ARTICLE no. 16136

50% Milk chocolate filled with grapefruit ganache
Pink & fresh: an invigorating, soft pink grapefruit filling created with grapefruit, white chocolate and a dash of lime juice. Some raspberry couverture lends it its beautiful pink hue. It's covered in a wafer-thin coat of fruity passion fruit couverture and enveloped in a milk chocolate with a 50% cacao content. Exceedingly refreshing!

NEW



Poppy Seed & Cherry

ARTICLE no. 16629

50% Milk chocolate filled with cherry mousse and almond praline with caramelised blue poppy seed – 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!



Praline Variation

ARTICLE no. 16122

60% Dark milk chocolate filled with almond and hazelnut praline
Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Covered in a milk chocolate boasting 60% cacao power.



Pumpkin Seeds with Marzipan

ARTICLE no. 16100

60% Dark milk chocolate filled with pumpkin seed marzipan and pumpkin seed praline – 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 homemade egg liqueur. It's covered in a high-percentage milk chocolate with a 60% cacao content.

● contains alcohol



Raspberry Cherry with Pumpkin Crunch **ARTICLE no. 16991**

70% Dark chocolate filled with raspberry-cherry marzipan and pumpkin seed praline, refined with crispy waffle brittle – Traditional & innovative: a dark red fruit layer made from raspberries, cherries and marzipan – a delicious, classic flavour reminiscent of granny's desserts. The Zotter feature is a green pumpkin seed praline layer with crispy waffle crunch, and a delicious dark chocolate coat with a 70% cacao content.

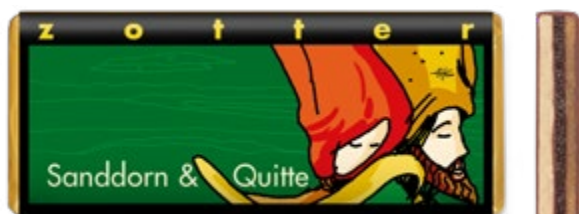
NEW



Red Wine **ARTICLE no. 16931**

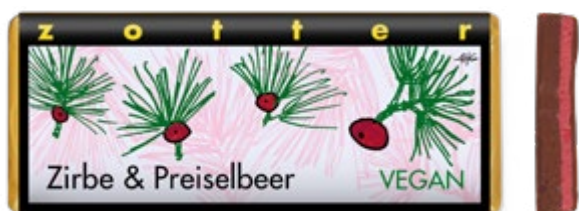
70% Dark chocolate filled with red wine ganache
Red wine buzz: Olivin, Winkler-Hermaden's star wine, grown in volcanic earth, flows into a bonbon-sweet chocolate ganache as an intense Blue Zweigelt red wine. The ganache was created from dark chocolate and a vegan white rice couverture, enhanced with vanilla, and the whole thing is covered in dark chocolate, and entirely vegan.

● contains alcohol ● vegan



Sea Buckthorn & Quince **ARTICLE no. 16632**

70% Dark chocolate filled with sea buckthorn marzipan, quince jelly and quince ganache – 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.



Stone Pine & Cranberry **ARTICLE no. 16609**

70% Dark chocolate filled with stone pine ganache and cranberry ganache – "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.

● contains alcohol ● vegan



Tanzania Cacao Safari **ARTICLE no. 16995**

70% Dark chocolate filled with milk chocolate ganache and cashew praline refined with passion fruit pieces and caramel brittle – A tender-melting milk chocolate ganache made with cacao from Kokoa Kamili in Tanzania, alongside a cashew praline layer with spicy, lemony timut pepper, bits of passion fruit and crispy caramel flakes with cumeo grapefruit pepper. It's coated in a classic dark chocolate with a 70% cacao content.

NEW



Tiramisu **ARTICLE no. 16502**

50% Milk chocolate filled with mascarpone ganache and coffee ganache with rum – 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.

● contains alcohol



Typically Austria – Grey Poppy with Praline ARTICLE no. 16319

50% Milk chocolate filled with grey poppy cream, walnut and hazelnut praline – 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.



Uganda Cacao Safari

ARTICLE no. 16996

70% Dark chocolate filled with dark chocolate ganache, refined with spices and white lime-banana-ganache – Dark chocolate with refreshing lime. A tender-melting dark chocolate ganache made with cacao from Latitude in Uganda, alongside a refreshing white lime and banana ganache with notes of cinnamon, cardamom, cloves and chilli. It's coated in a classic dark chocolate with a 70% cacao content.

NEW



Vanilla + Crisps

ARTICLE no. 16634

40% Milk chocolate filled with almond praline with crisps and vanilla ganache – A sweet vanilla chocolate 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.

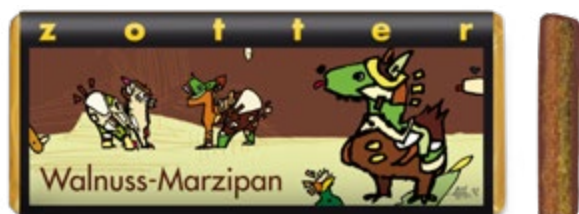


Waffle Brittle

ARTICLE no. 16979

60% Dark milk chocolate filled with hazelnut praline and crispy waffle brittle – Super crunchy with a fine melt: a homemade, tender-melting hazelnut praline with lots of crispy-crunchy waffle brittle that crackles in your mouth. Covered in a wafer-thin layer of 40% milk chocolate and coated in more milk chocolate with a strong 50% cacao content.

For »Thousand Layer Praline« fans



Walnuts with Marzipan

ARTICLE no. 16172

50% Milk chocolate filled with walnuts and marzipan
Freshly roasted and caramelised walnuts are mixed with marzipan and rum and then coated with milk chocolate with a 50% cacao content.

● contains alcohol



White Chocolate with Brittle

ARTICLE no. 16069

White chocolate filled with almond hazelnut brittles
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.



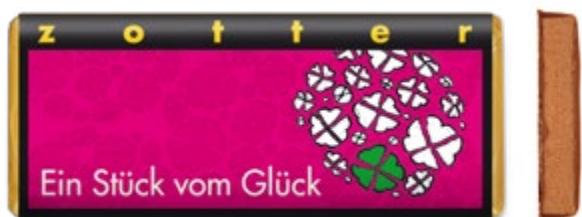
Wild Berries with Vanilla

ARTICLE no. 16278

50% Milk chocolate filled with wild berries and vanilla

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!"

Gift Chocolates



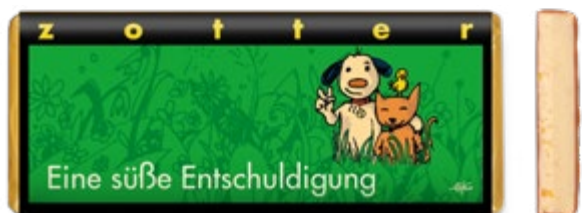
A Piece of Pure Joy – Orange Liqueur

ARTICLE no. 16284

40% Milk chocolate filled with orange cream

A moment of culinary joy: a fruity-sweet orange liqueur flows into a heavenly soft butter ganache, elevated with milk chocolate and homemade orange confit from preserved oranges. It's coated in a yummy milk chocolate with a 40% cacao content.

● contains alcohol



A Sweet Sorry – Vanilla + Crisps

ARTICLE no. 16926

40% Milk chocolate filled with almond praline with crisps and vanilla ganache – The sweetest way to make up for a little faux pas. A sweet vanilla chocolate 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.



All the Best – Mango Tango

ARTICLE no. 16512

70% Dark chocolate filled with mango ganache and lemon ganache

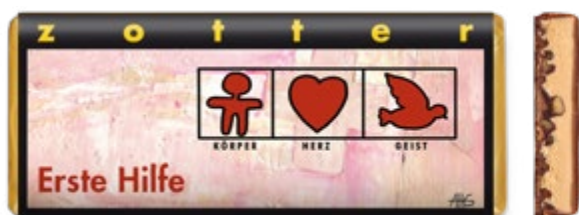
A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon on a lemon chocolate layer created with homemade lemon confit and white chocolate, all covered in a dark chocolate coat with a 70% cacao content.



Chocolate is Happiness – Salted Caramel

ARTICLE no. 16983

70% Dark chocolate filled with salted caramel and almond praline with salt – Pure chocolate joy: a soft toffee layer brightened with a sprinkle of salt meets a wonderfully tender-melting almond praline layer, enhanced with a bit of dark chocolate and salt crystals. The salt tones down the sweetness beautifully and the entire thing is coated in a dark fine flavour chocolate with a 70% cacao content.

**First Aid – Almond Praline + Red Nuts****ARTICLE no. 16007***60% Dark milk chocolate filled with white praline and nuts*

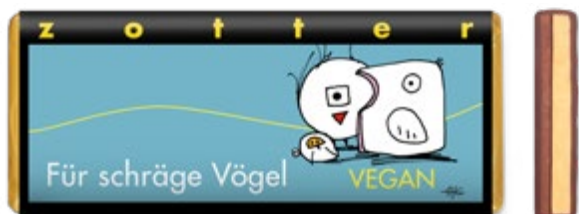
This one is made using a sublime formula but is everything but formulaic. Freshly roasted walnuts preserved in red wine and elderberry juice turn into super soft red wine nuts that jump in a light almond praline enhanced with white chocolate. It's coated in milk chocolate with a 60% cacao content.

● contains alcohol

**For Busy Bees – Berries + Crispy Praline****ARTICLE no. 16285**

70% Dark chocolate with maple sugar filled with a fruit layer and coconut praline with bits of fruit – Your daily energy boost: a fruity layer made with strawberries, blueberries and raspberries, alongside a coconut blossom praline with colourful strawberry, blueberry, passion fruit and lemon fruit crispies. It's coated in dark chocolate with a 70% cacao content, sweetened with maple sugar and entirely vegan.

● vegan ● sugar alternative

**For Odd Birds – Olives + Lemon****ARTICLE no. 16924**

70% Dark chocolate filled with olive ganache and almond praline with lemon – Olive + lemon may sound crazy but it's foot-stompin' delicious: an extremely soft olive layer made with green olives, olive oil and chocolate. The olive flavour stays in the background while the incredible melt takes centre stage. Comes with an almond praline layer with crispy bits of lemon, is coated all over in dark chocolate, and entirely vegan.

● vegan

**For the Best Employees in the World – Praline Layers****ARTICLE no. 16987**

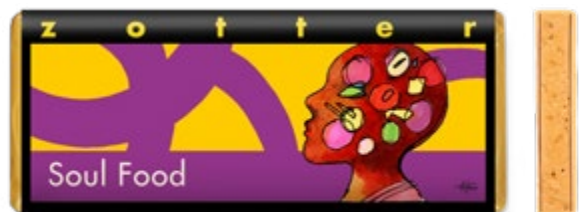
70% Dark chocolate filled with hazelnut praline, walnut praline and pumpkin seeds praline – A sweet token of gratitude for those employees who give it their all day after day. A nutty classic celebrating variety and innovation, featuring three different pralines: one walnut praline layer, one innovative green pumpkin seed praline layer and, on top, some tender-melting hazelnut praline. It's coated in a delicious, dark chocolate with a 70% cacao content.

NEW

● vegan

**Get Well Soon – Pineapple and Cashew****ARTICLE no. 16018***50% Milk chocolate with cashew praline and pineapple filling*

A small, sweet gift can cure all ills – prescribed entirely prescription-free. A soft, fruity pineapple layer exuding the juicy, sunny and refreshingly tangy character of this exotic fruit, sitting atop a home-made cashew praline and coated in milk chocolate with a 50% cacao content.

**Soul Food – Caramel Praline Crunch****ARTICLE no. 16972**

Caramel couverture filled with caramel almond praline and crispy waffle brittle – It's balm for the soul: a crispy, crunchy chocolate dream filled with a caramel and almond praline, created with freshly caramelised almonds, alongside lots of crispy waffles, all covered in a thin milk chocolate layer and coated in caramel couverture. Crunchy, caramelly but not too sweet.



Sweet Break – Praline + Cookies

ARTICLE no. 16515

50% Milk chocolate with almond hazelnut praline and almond cookies
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.



Thank You for You! – Lemon & Almond

ARTICLE no. 16973

70% Dark chocolate filled with lemon marzipan and almond praline with lemon pieces – For the people who matter to you – a refreshing, tender-melting chocolate surprise. A soft, bright lemon marzipan on a tender-melting almond praline with lots of crispy, seductive bits of lemon. It's all coated in dark chocolate with a 70% cacao content. Simply sublime and entirely vegan!

● vegan





AVAILABLE ONLY WITH GERMAN PACKAGING

hand-scooped CHOCOLATE MINIS

20 g bar

Sales unit: 25 pcs

Available in 30 varieties

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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.

Tip: chocolate minis with a statement, ideal as a gift.

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.

**Chocolate Minis are delivered with a display box. Open the box, set it up - done!
25 bars in one box!**

Box size: W x H x D: 8.5 x 7.5 x 14 cm (closed)

Box size: W x H x D: 8.5 x 17.5 x 14 cm (unfolded)





Blueberries + Lemon

ARTICLE no. 17795

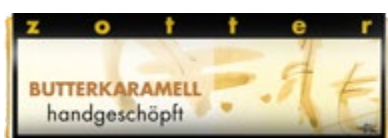
70% Dark chocolate filled with blueberry ganache and lemon ganache – Fresh + fruity: a purple blueberry ganache combined with a refreshing mousse created with lemons and white chocolate.



Blue Poppy Seed

ARTICLE no. 17902

40% Milk chocolate filled with white chocolate ganache and almond praline with caramelised blue poppy seed – The poppy bonbon: a sweet bonbon ganache made with white chocolate with a fine touch of vanilla, and an almond praline layer where caramelised blue poppy seeds pop and crackle.



ButterCaramel

ARTICLE no. 17801

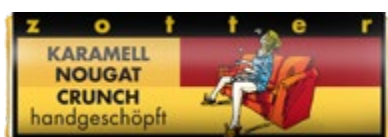
50% Milk chocolate with butter caramel and almond praline with caramel crisps – A sweet seduction with natural caramel mixed with butter. A delicious sensation, also featuring a layer of almond praline and crackly caramel crisps in between.



Caramel + Lemon

ARTICLE no. 18890

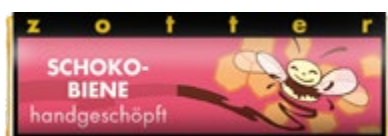
Caramel couverture filled with caramel ganache and almond praline with lemon and caramel crisps – Caramel with a touch of lemon: a soft caramel layer and an almond praline layer with crunchy bits of lemon and sweet caramel crisps.



Caramel Praline Crunch

ARTICLE no. 18886

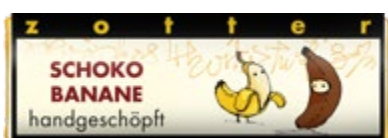
Caramel couverture filled with caramel almond praline and crispy waffle brittle – A crispy-crackly chocolate dream, filled with a caramel almond praline and lots of crunchy waffles.



Choco Bee

ARTICLE no. 18798

White chocolate filled with honey caramel crisps
For sweet-teeth big and small. A white chocolate almond mousse with sweet honey and caramel crisps.



Chocolate Banana

ARTICLE no. 17976

Milk chocolate 40% filled with banana cream
A fruity-sweet banana filling made with milk, honey, bananas and a dash of lemon, accompanied by a bright red raspberry couverture with a very berry flavour.

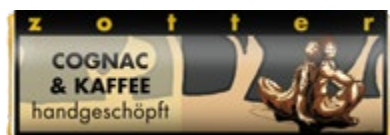
● new design



Coffee Toffee

ARTICLE no. 18889

Dark coffee couverture filled with caramel cream and almond-coffee praline – A first-class bonbon with an exciting aroma combination of caramel and coffee: a soft caramel layer sits atop a coffee and almond praline, created with Zotter coffee.



Cognac & Coffee

ARTICLE no. 17915

Coffee couverture filled with cognac cream

A dark chocolate ganache with cognac, which has a roast coffee finish on the palate. Fittingly, it's coated in a deliciously aromatic coffee couverture.

● contains alcohol



Eggnog

ARTICLE no. 18891

50% Milk chocolate with egg liqueur filling

Homemade eggnog in a ganache created with a subtly sweet, fine flavour white chocolate and some almond praline. With a sophisticated upgrade featuring genuine vanilla.

● contains alcohol



Hazelnut Brittle

ARTICLE no. 18779

70% Dark chocolate filled with hazelnut praline and hazelnut brittle – A tender-melting hazelnut praline made with lots of dark-roasted hazelnuts, enhanced with crackly hazelnut brittle, Bourbon vanilla and cinnamon. Entirely vegan!

● vegan



Hemp Bonbon

ARTICLE no. 17974

70% Dark chocolate filled with hemp praline

A power pack: a hemp praline with caramelised hemp seeds full of energy. Entirely vegan and simply yummy!

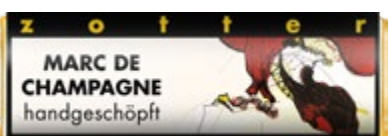
● vegan



Mango Tango

ARTICLE no. 18892

70% Dark chocolate filled with mango ganache and lemon ganache – A very fruity filling created with mangos on a lemon chocolate layer, made with homemade lemon confit and white chocolate.



Marc de Champagne

ARTICLE no. 17913

70% Dark chocolate with Marc de Champagne ganache

Glamour chocolate: our classic chocolate ganache made with both milk and dark chocolates, enhanced with the finest champagne distillate by Fleury.

● contains alcohol



Marzipan + Almonds

ARTICLE no. 18796

50% Milk chocolate filled with almond praline and marzipan

A tender-melting almond praline made with freshly roasted almonds, enhanced with a touch of white chocolate underneath a second layer of almond marzipan.

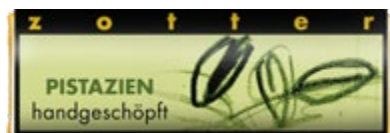


Milk Chocolate Mousse

ARTICLE no. 17983

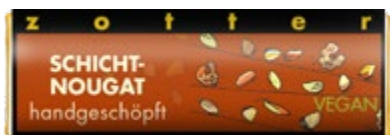
60% Dark milk chocolate filled with milk chocolate mousse and milk chocolate ganache – A soft, velvety mousse filling: a buttery, beautifully melting sweet milk chocolate. At the top, a thinner milk chocolate ganache.

● new recipe: now featuring 2 layers

**Pistachios****ARTICLE no. 18887***50% Milk chocolate with marzipan and pistachios*

A pistachio marzipan layer with a dash of cherry brandy and an almond praline with almond brittle and roasted pistachios.

● contains alcohol

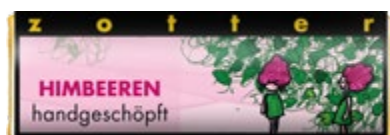
**Praline Layers****ARTICLE no. 18895**

70% Dark chocolate filled with hazelnut praline, walnut praline and pumpkin seeds praline – When nuts melt. A dark chocolate filled with three different pralines. This nutty classic chocolate is entirely vegan.

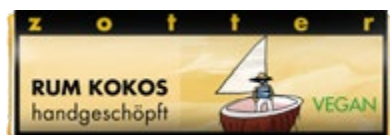
● vegan

**Praline Variation****ARTICLE no. 17803***60% Dark milk chocolate filled with almond and hazelnut praline*

A light almond praline on a dark hazelnut praline, enhanced with crunchy, chopped hazelnut brittle.

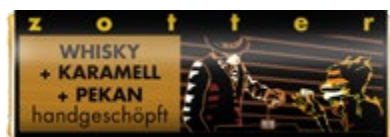
**Raspberry****ARTICLE no. 18888***70% Dark chocolate with raspberry centre*

Looks great, tastes even better: a very berry pink raspberry ganache, its stunning colour derived entirely from raspberries alone. Very fruity, refreshingly tangy, with a genuine berry flavour.

**Rum Coconut****ARTICLE no. 18893***70% Dark chocolate filled with coconut ganache and rum cream*

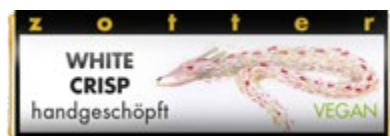
A tropical dream: dark rum flows into a dark chocolate ganache atop a coconut layer with crispy coconut flakes. And it's vegan!

● contains alcohol ● vegan

**Whisky + Caramel + Pecan****ARTICLE no. 18894**

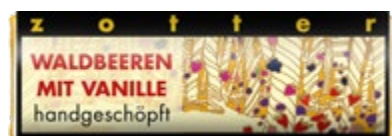
70% Dark chocolate filled with whisky caramel ganache and pecan praline – A sweet whisky ganache created with Styrian David Gölles whisky, and a caramel couverture, accompanied by a pecan praline with small bits of chopped pecans.

● contains alcohol

**White Crisp****ARTICLE no. 18897**

White rice couverture filled with white rice-almond ganache and almond brittle – Vegan and only subtly sweet: a wonderfully crispy filling made with almond brittle and super fine corn flakes in a white chocolate ganache.

● vegan

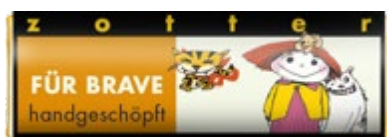
**Wild Berries with Vanilla****ARTICLE no. 17806***50% Milk chocolate filled with wild berries and vanilla*

A sublimely fruity chocolate! A very berry filling made with strawberries, blueberries and raspberries on top of a delicious vanilla ganache.



AVAILABLE ONLY WITH GERMAN PACKAGING

Gift Chocolates

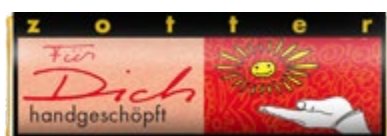


For Good Ones – Choco Bee

ARTICLE no. 17798

White chocolate filled with honey caramel crisps

For sweet teeth big and small. A white chocolate almond mousse with sweet honey and caramel crisps.

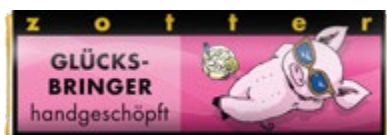


For You – Praline Variation

ARTICLE no. 17797

60% Dark milk chocolate filled with almond and hazelnut praline

A light almond praline on a dark hazelnut praline, enhanced with crunchy chopped hazelnut brittle.



Lucky Charm - Milk Chocolate Mousse

ARTICLE no. 18797

60% Dark milk chocolate filled with milk chocolate mousse and milk chocolate ganache – A lucky charm made with a buttery, soft mousse centre from a 40% milk chocolate and a thin milk chocolate ganache, covered in even more milk chocolate with a powerful 60% cacao content.

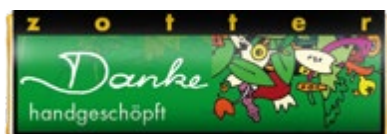
● new recipe: now featuring 2 layers



Stress Stopper – Blue Poppy Seed

ARTICLE no. 17799

40% Milk chocolate filled with white chocolate ganache and caramelised blue poppy seed – Just take a break and enjoy: a sweet bonbon ganache with genuine vanilla, and an almond praline with crackling poppy seed.

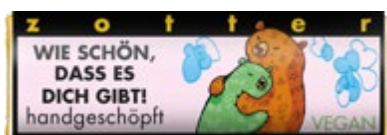


Thank You – Marzipan + Almonds

ARTICLE no. 17790

50% Milk chocolate filled with almond praline and marzipan

A sweet token of gratitude made from chocolate with almond marzipan on a tender-melting almond praline.



Thank You for You! Lemon & Almond

ARTICLE no. 18932

70% Dark chocolate filled with lemon marzipan and almond praline with lemon pieces – For the people who matter to you – a refreshing, tender-melting chocolate surprise. Simply sublime and entirely vegan!

NEW

● vegan





AVAILABLE ONLY WITH GERMAN PACKAGING

Find & order in the category:

Gift Sets



Hand-scooped Chocolate Minis, 5 flavours **ARTICLE no. 18742**

A sweet gift set with 5 hand-scooped Chocolate Minis in the following flavours:

Milk Chocolate Mousse
Chocolate Banana
Choco Bee
Wild Berries with Vanilla
Butter Caramel

100 g package • sales unit = 6 pcs • shelf life: 6 months from production date

● new recipe: milk chocolate mousse now with 2 layers



Hand-scooped Chocolate Minis with a Buzz **ARTICLE no. 18743**

A sweet gift set with 5 hand-scooped Chocolate Minis with alcohol fillings in the following flavours:

Cognac + Coffee
Eggnog
Marc de Champagne
Rum Coconut
Whisky + Caramel + Pecan

100 g package • sales unit = 6 pcs • shelf life: 6 months from production date

● contains alcohol



Hand-scooped Minis Collection • 12 Flavours **ARTICLE no. 24959**

12 hand-scooped little chocolates in many different seductive flavours like Eggnog, Caramel + Lemon and Praline Variation, wrapped in a sophisticated gift box.

Flavours: ButterCaramel, Eggnog (alc.), Hazelnut Brittle, Blueberries & Lemon, Raspberry, Caramel + Lemon, Mango Tango, Marc de Champagne (alc.), Praline Variation, Pistachios (alc.), Choco Bee, Whisky + Caramel + Pecan (alc.)

240 g package • sales unit = 5 pcs • shelf life: 6 months from production date

● contains alcohol



Hand-scooped Minis Collection • 24 Flavours **ARTICLE no. 24986**

24 small, hand-scooped chocolate miracles in all different flavours presented in a sophisticated gift box. An indulgent with seductive flavours like Raspberry, Marc de Champagne, Praline Layers and many more.

Flavours: Blue Poppy Seed, ButterCaramel, Coffee Toffee, Cognac + Coffee (alc.), Eggnog (alc.), Hemp Bonbon, Hazelnut Brittle, Blueberries & Lemon, Raspberry, Caramel + Lemon, Caramel Praline Crunch, Mango Tango, Marc de Champagne (alc.), Marzipan + Almonds, Milk Chocolate Mousse, Praline Variation, Pistachios (alc.), Rum Coconut (alc.), Praline Layers, Chocolate Banana, Choco Bee, Wild Berries with Vanilla, Whisky + Caramel + Pecan (alc.), White Crisp

480 g package • sales unit = 4 pcs • shelf life: 6 months from production date

● contains alcohol ● new recipe: milk chocolate mousse now with 2 layers



AVAILABLE ONLY WITH GERMAN PACKAGING

DRINKING CHOCOLATE



110 g packages containing 5 x 22 g bars
Sales unit: 6 packages
25 bars in bulk incl. display
Sales unit: 1 display incl. 25 pcs.

Available in 17 varieties + 2 variations
Shelf life: 15 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.

**Available as a package with 5 bars
and as a display with 25 bars.**

Display measurements:
H: 7.5 x W: 8.5 x D: 14 cm (closed)

PREPARATION



**DRINKING CHOCOLATE
CEREMONY**

- ① Heat up 200 ml of milk or any vegan drink to a temperature of 85–90°C and foam it.
- ② Let the Drinking Chocolate melt in the hot liquid for 2 minutes.
- ③ Whisk well and let steep for another 2 minutes to allow the aroma to develop.
- ④ Give it one more good whisk and enjoy!

OR



**DRINKING CHOCOLATE
MIXED**

WITH A STAND OR HAND BLENDER

- ① Heat up 200 ml of milk or any vegan drink to a temperature of 85–90°C.
- ② Let the Drinking Chocolate melt in the hot liquid for 2 minutes.
- ③ Mix it at a low setting at first and turn up the mixing speed briefly at the end to give it a foamy crest.



AVAILABLE ONLY WITH GERMAN PACKAGING

5 pcs. per package

Single piece



100% Cacao, no sugar added

The cacao power drink for those who want to experience the strength of pure cacao. This is 100% pure, organic and fair traded cacao of the most sublime quality. You can enjoy this Drinking Chocolate adding milk, a plant-based drink or – the traditional Latin American way – using just hot water. Of course you may also add sugar for sweetness, just as you like it.

For »Xocitto« fans.

● vegan ● sugar alternative

5 pcs. per package
ARTICLE no. 21403

25 pcs. incl. display
ARTICLE no. 21104



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.

5 pcs. per package
ARTICLE no. 21015

25 pcs. incl. display
ARTICLE no. 21115



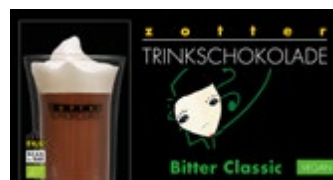
Arabian Nights

A Drinking Chocolate straight out of a fairy tale with an oriental touch, sweetened with date sugar, which is made from pure ground dates. The basis of this chocolate is a homemade cashew praline enhanced with orange oil, cinnamon, cardamom, ginger, turmeric and timur pepper, which isn't sharp-flavoured but has an exciting citrusy zing. Entirely vegan!

● vegan ● sugar alternative ● new recipe

5 pcs. per package
ARTICLE no. 21071

25 pcs. incl. display
ARTICLE no. 21171



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.

● vegan

5 pcs. per package
ARTICLE no. 21009

25 pcs. incl. display
ARTICLE no. 21109



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.

5 pcs. per package
ARTICLE no. 21413

25 pcs. incl. display
ARTICLE no. 21314



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.

● vegan

5 pcs. per package
ARTICLE no. 21008

25 pcs. incl. display
ARTICLE no. 21108



AVAILABLE ONLY WITH GERMAN PACKAGING

5 pcs. per package

Single piece



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.

5 pcs. per package
ARTICLE no. 21032

25 pcs. incl. display
ARTICLE no. 21132



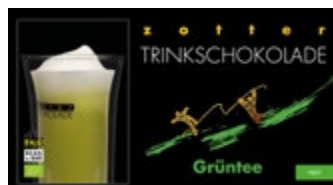
Coffee

Our sweet coffee shot works like a double espresso. This Drinking Chocolate has a very high coffee content. It's made from organic, fair traded coffee beans, which are roasted and then ground at our in-house coffee roastery and eventually combined with pure cocoa butter and raw cane sugar. It's all entirely vegan!

5 pcs. per package
ARTICLE no. 21072

25 pcs. incl. display
ARTICLE no. 21172

● vegan



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.

5 pcs. per package
ARTICLE no. 21410

25 pcs. incl. display
ARTICLE no. 21310

● vegan

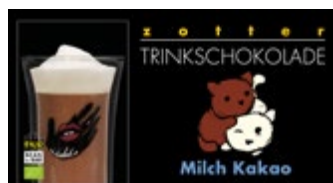


Honey Cinnamon

This creamy white chocolate contains plenty of milk and honey flakes from busy bees. A hint of cinnamon flavour whizzes by.

5 pcs. per package
ARTICLE no. 21041

25 pcs. incl. display
ARTICLE no. 21141



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.

5 pcs. per package
ARTICLE no. 21035

25 pcs. incl. display
ARTICLE no. 21135



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.

5 pcs. per unit
ARTICLE no. 21024

28 pcs. incl. display
ARTICLE no. 21124



AVAILABLE ONLY WITH GERMAN PACKAGING

5 pcs. per package

Single piece



Nut Praline

Homemade hazelnut praline combined with fine dark chocolate with 70% of cacao guarantee – how else could it be – a nutty pleasure!

● vegan

5 pcs. per package
ARTICLE no. 21028

25 pcs. incl. display
ARTICLE no. 21128



Oat Drink + Orange, no sugar added

A fruity, vegan Drinking Chocolate without any added sugar. This chocolate is based on a milk chocolate alternative with a high 60% cacao content. In place of milk we use a delicious oat drink, which has quite a powerful natural sweetness. Adding a fruity component, we've infused it with orange oil, lending it a charming orange flavour and a subtle sweetness more akin to dark chocolate.

● vegan ● sugar alternative

5 pcs. per package
ARTICLE no. 21464

25 pcs. incl. display
ARTICLE no. 21364



Pumpkin Spice

Inspired by the ever-popular pumpkin spice latte, there is now a Drinking Chocolate containing a homemade pumpkin seed praline, aromatic coffee couverture, a little bit of caramel couverture and of course the classic spice mixture of cinnamon, cardamom, cloves and a hint of chilli.

5 pcs. per package
ARTICLE no. 21465

25 pcs. incl. display
ARTICLE no. 21365



Winter Magic –

Almond Coconut with Cinnamon and Orange

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.

● available from October till December

5 pcs. per package
ARTICLE no. 21070

25 pcs. incl. display
ARTICLE no. 21170



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.

5 pcs. per package
ARTICLE no. 21010

25 pcs. incl. display
ARTICLE no. 21110





AVAILABLE ONLY WITH GERMAN PACKAGING

110 g packages containing 5 x 22 g bars

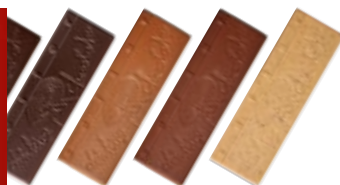
Sales unit: 6 packages

Available in 4 variations

Shelf life: 15 months from production date

ORGANIC + FAIR + BEAN-to-BAR

Variations



Variation Classic

ARTICLE no. 21003

Timeless drinking pleasure: Almond Praline, Bitter Classic, Coffee, Nut Praline, White Vanilla

Five different flavours.
One bar per flavour.



Variation Kids

ARTICLE no. 21034

The magical world of Drinking Chocolate. Caramel, Cinnamon Banana, Honey Cinnamon, Milk Cocoa, White Vanilla

Five different flavours.
One bar per flavour.

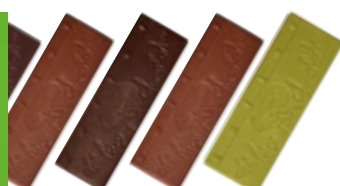


Variation Nut Drinks

ARTICLE no. 21100

The very finest nut compositions turn into five fantastic drinks: Arabian Nights, Pumpkin Spice, Almond Praline, Nut Praline and Nectar of the Gods – with macadamia praline and seductively fragrant tonka

Five different flavours.
One bar per flavour.



Variation Vegan

ARTICLE no. 21098

Vegan variety: five cool drinks – for flavour adventurers who prefer vegetable food and would like to do their bit to save the planet. Arabian Nights, Chilli Bird's Eye, Nut Praline, Oat Drink + Orange and Green Tea.

Five different flavours.
One bar per flavour.

● vegan





AVAILABLE ONLY WITH GERMAN PACKAGING

Gift Set & Accessories



z o t t e r Counter Display for Drinking Chocolate ARTICLE no. 23122 + hand-scooped Chocolate Minis, black

for Drinking Chocolate + hand-scooped Chocolate Minis
15 rows

Size: W: 26 x H: 39 cm x D: 38 cm
Material: wood, colour: black
No screws or bolts, easy to assemble

Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.



Drinking Chocolate glass (6 pieces) ARTICLE no. 23001

Double-walled Drinking Chocolate glass with artwork by Andreas H. Gratzke.
Size: W: 13,5 cm, Ø 6 cm, Volume: 0,2 l

Drinking Chocolate glass (2 pieces) ARTICLE no. 23675

Double-walled Drinking Chocolate glass with artwork by Andreas H. Gratzke.
Size: W: 13,5 cm, Ø 6 cm, Volume: 0,2 l

Drinking Chocolate whisk (6 pieces) ARTICLE no. 23012

The hand-crafted chocolate whisk optimally distributes the Drinking Chocolate in the glass. A feast for the aromas.

Drinking Chocolate tray (6 pieces) ARTICLE no. 23010

The elegant and feather-light stainless steel tray has a contemporary design and small compartments for glass, whisk and the Drinking Chocolate bars.
Size: W: 21 cm, L : 27,5 cm



Drinking Chocolate Set "universal" ARTICLE no. 22203

A gift set with ten classic Drinking Chocolate bars, a double-walled glass featuring our individual Zotter design and a handmade whisk. Ten chocolate drinks with all the trimmings for the serious chocolate connoisseur. 10 Drinking Chocolate bars: Bitter Classic, Coffee, Almond Praline, Nut Praline, White Vanilla, Arabian Nights, Pumpkin Spice, 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

220 g package • sales unit = 4 pcs • shelf life: 15 months from production date



AVAILABLE ONLY WITH GERMAN PACKAGING

Labooko

2 bars in one packaging

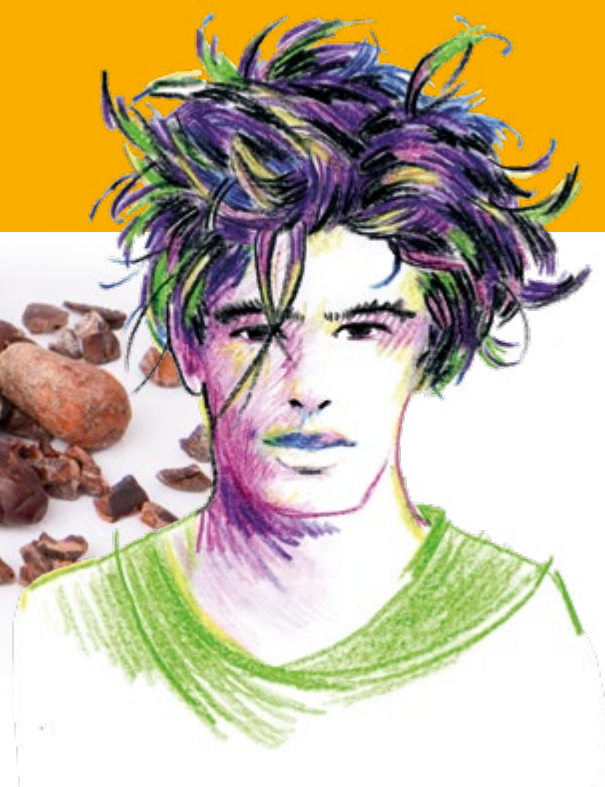
2 x 35 g bars

Sales unit: 10 pcs & 5 pcs

Available in 13 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: dark chocolate, milk chocolate alongside chilli chocolate and fruit bars

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.

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.



MAKING OF Labooko

Watch the video here: www.zotter.at/video-labooko-en
or scan the QR-code.



**ARTICLE no. 20602****75% São Tomé***Conching time: 19 hrs.*

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 chocolatey 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.

Taste notes: very mild for a dark chocolate, red cherries, beautiful roast aroma, good melt, notes of baguettes, slightly astringent finish.

● vegan

**ARTICLE no. 20520****40% Soy**

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!

Taste notes: moderately sweet, almond aroma, mild cacao character, dominant note of liquorice, milky accents, gingerbread spice, spicy-sweet finish with notes of aniseed

● vegan

**ARTICLE no. 20642****Caramel VEGAN**

Our vegan caramel bar: very caramelly, creamy, sweet and tender-melting thanks to pure cocoa butter. Created and produced at the Zotter chocolate factory using freshly caramelised cashews, which are finely milled and mixed with plant-based cashew and rice drinks to make a pure batter. Enhanced with genuine vanilla, a dash of lemon and a pinch of salt.

Taste notes: Caramel, rice, cashew praline and apricot jam

● vegan

**ARTICLE no. 20453****Blackcurrant**

A purple fruit bar tasting wonderfully of the rich blackcurrants it's created with, also containing pure cocoa butter and sweet raw cane sugar. Its stunning colour and very berry flavour are derived entirely naturally from a whole heap of currants. Authentic fruit flavour, very berry, sweet and refreshingly tangy!

Taste notes: notes of blackcurrant jam, milky caramel, malt, yoghurt

NEW**ARTICLE no. 20152****For You and Me***Strawberry & 45 % Milk*

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.

Taste notes:

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

**ARTICLE no. 20154****Pieces of Pure Joy***Coconut & 70 % Dark*

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.

Taste notes:

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

● vegan

**ARTICLE no. 20583****72% Ghana***Conching time: 12 hrs.*

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 chocolatey 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.

Taste notes: intense chocolatey, notes of cream, biscuit and liquorice, mild notes of fruit (cherries, lemons, grapefruit), fruity and subtly astringent echoes of grapefruit

● vegan

**ARTICLE no. 20553****68% Togo***Conching time: 16 hrs.*

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!

Taste notes: sweet notes of liquorice and almonds, marzipan, sugared cherries (cherry jam), hint of peach, subtly peppery, finish of fruit and almonds

● vegan

**ARTICLE no. 20428****60% Ecuador***Conching time: 16 hrs.*

The spirit of the Amazon: dive deep into the Amazon rain forest with this sweet, dark chocolate boasting a 60% cacao content. It features Kallari fine flavour cacao, an Arriba Nacional, grown and harvested by indigenous Kichwa families in their holistic Chakra agroforest cultures, protecting species diversity, rain forest health and the Kichwa traditional way of life.

Taste notes: sweet and mild, light echoes of flowers, toffee and caramelised walnuts

● vegan

● new design +
new cooperative

**TANZANIA - A CACAO SAFARI - FILM**

Watch the trailer here: <https://zotter.click/trailer-en> or scan the QR-code.



**ARTICLE no. 20641****50% Tanzania**

The smallholders of the Kokoa Kamili farms welcomed us with an explosion of dance and music. We've tried to incorporate this joyful and happy energy in this milk chocolate with 50% cacao power and a caramelly, creamy flavour profile. Featuring organic Tyrolean mountain milk, genuine vanilla, pure cocoa butter and a mild raw cane sugar sweetness.

Taste notes: notes of milky caramel, almond praline, raisins and shortbread

**ARTICLE no. 20436****45% Peru**

A milk chocolate created as a single origin chocolate with a 45% cacao content. The cacao is grown by the Cacao de Aroma Cooperative in Peru. Organic cacao beans instead of cocaine – with their cacao-growing business, these farmers finally have a legal income source and have managed to free themselves from the shackles of cocaine cultivation. This is an amazing cacao, which we turn into a sweet milk chocolate with the addition of sugar, genuine vanilla and some delicious organic mountain milk from the Tyrol.

Taste notes: 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

**ARTICLE no. 20531****35% Panama**

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 busyness of our modern times.

Taste notes: sweet vanilla milk, caramel, notes of white chocolate, cream, cinnamon

**ARTICLE no. 20645****Chilli medium**

Medium spicy: Bird's Eye is a fiery-hot chilli with a bit of a fruity note. Even a little sprinkle is enough to put some fire underneath this chocolate's delicious tush. The chilli and the cacao beans from Latitude hail from Uganda, and we combine them to produce a medium-hot bean-to-bar chocolate with a 70% cacao content you can enjoy without sweating from your eyes.

Taste notes: medium spicy chilli flavour, dark chocolate with expressive notes of fruit

**NEW**

● vegan



AVAILABLE ONLY
WITH GERMAN PACKAGING

OUR INNOVATION

Labooko

uno

A SWEET GIFT

1 bar
35 g bar
Sales unit: 20 pcs
Available in 2 varieties
Shelf life: 14 months from production date,
ORGANIC + FAIR + BEAN-to-BAR

One single pure Labooko chocolate bar created with sublime quality chocolate, in a beautiful and humorous design and featuring a heart-felt statement, are the perfect gift.



ARTICLE no. 20203

For You
70% Uganda

Conching time: 23 hrs.

A dark single origin chocolate created with the Semuliki signature cacao from Latitude, Uganda. Latitude, a social enterprise and certified B-corporation, is comprised of 2500 small farmers and adheres to the highest environmental, social and transparency standards. Cacao from Uganda is the embodiment of quality!

Taste notes: lovely-jammy fruit character with notes of red berries, strawberries, cherries and blueberries and of fudge and caramel

NEW

● vegan

ARTICLE no. 20208

Thank You
50% Nicaragua

A milk chocolate created, bean-to-bar, as a single origin chocolate with a 50% cacao content. We've used cacao from the Ríos de Agua Viva Cooperative in Nicaragua, alongside precious organic mountain milk from the Tyrol, pure cocoa butter and raw cane sugar. A sweet chocolate with a high cacao percentage, a sublime, almondy cream caramel bonbon flavour and a fabulous melt.

Taste notes: notes of almond caramel, sweet cream and milky coffee

NEW



AVAILABLE ONLY WITH GERMAN PACKAGING

Labooko^{Mini}

10 x 8 g bar = 80 g package

Sales unit: 6 packages

Available in 3 variations

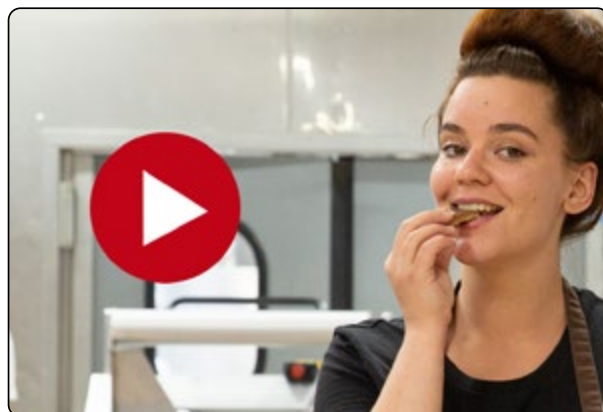
Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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.



Including a
virtual chocolate tasting
with Julia Zotter

**ARTICLE no. 17752****Labooko Mini Variation »Dark Chocolates« – with 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.

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.

● vegan

Flavours:

100% Peru
90% Bolivia
82% Belize »Sail Shipped Cacao«
75% Guatemala
75% Madagascar
72% Haiti
72% Panama
70% Uganda
68% Togo
62% Dominican Republic

**ARTICLE no. 17753****Labooko Mini Variation »Milk Chocolates« – with 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.

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.

Flavours:

35% Panama
40% Dominican Republic
45% Peru
50% Tanzania
60% Nicaragua
70% Peru
White Chocolate
Caramel
Coffee
Coconut

**ARTICLE no. 17754****Labooko Mini Variation »Vegan« – with 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.

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.

● vegan

Flavours:

Coconut
Raspberry Coconut
Rice White
Brazil Nut Praline
Cranberry
Hazelnut Praline
50% Oat Drink
75% Tanzania
72% Ghana
75% São Tomé



AVAILABLE ONLY
WITH GERMAN PACKAGING

OUR INNOVATION

Choccy Vibes

70 g bar

Sales unit: 7 pcs

Available in 5 varieties

Shelf life: 12 months from
production date

ORGANIC + FAIR + BEAN-to-BAR



THE NEW CHOCOLATE WITH CHOCCY NUTS & FRUIT

Brightly dotted & crispy & cheerful

The new chocolate collects veritable brownie points with a colourful decor created with chocolate fruit and choccy nuts. Whole hazelnuts, wild mountain almonds, pumpkin seeds and crispy fruit in vibrant chocolate coats are sprinkled onto these chocolates. The dotted chocolate bars look amazing and will immediately brighten the mood. Crunchy, crispy nuts and fruit toppings meet tender-melting chocolate bars, elevated with praline or a refreshing lemon couverture. Available in 5 different flavours, one of course vegan.

Wrapper
features
product image

The flipside of the wrapper shows a picture of the unwrapped bar, as if the delicious chocolate had already been unwrapped.

Wrapped in paper with organic plastic coating, for our environment.



Caramel Flow

ARTICLE no. 125832

Colourful macadamias & almonds in caramel

A delicious caramel couverture enhanced with caramel almond praline gets way ahead of the competition with its chocolate-covered wild mountain almonds – fair traded, gently roasted, caramelised and coated in milk chocolate. Alongside, some chocolate-covered macadamias in a fruity, purple blackcurrant shell, their stunning colour created with nothing but blackcurrants. Caramelly, crunchy, nutty with a touch of fruit.

NEW

Fruit Crunch

ARTICLE no. 125834

Colourful fruit crispies in white chocolate

A white chocolate elevated with a refreshing lemon couverture, way ahead of the game with its bright, crispy chocolate fruit balls in three different flavours: strawberries in a soft pink strawberry couverture, bits of passion fruit in a sunny passion fruit couverture and blueberries in a dark blue blueberry couverture. The amazing colours are created naturally with nothing but berries and other fruit. Sweet, refreshingly citrusy, with fruity sprinkles.

NEW

Nutty Confetti

ARTICLE no. 125831

Colourful hazelnuts in milk chocolate

A milk chocolate elevated with the softest hazelnut praline and colourful chocolate hazelnuts in three flavours and colours. Freshly roasted, fair traded crunchy hazelnuts in a white chocolate shell, one with fabulous cinnamon, one with a purple dragon fruit coat and one in a bright turmeric yellow with fruity strawberry sprinkles. A nutty, bright and indulgent flavour-hop.

NEW

Pumpkin Hero

ARTICLE no. 125833

Colourful pumpkin seeds in white chocolate

White chocolate with green pumpkin seed praline greenery and sprinkled with vibrant pumpkin seeds in four different chocolate coats: crunchy, freshly roasted pumpkin seeds in white chocolate, in milk chocolate, in a dark chocolate with a 70% cacao content and in a fruity-red raspberry couverture, its stunning colour created with nothing but raspberries alone. Vibrant, sweet and completely Styrian.

NEW

Vegan Vibes

ARTICLE no. 125830

Colourful cranberries & hazelnuts in oat chocolate

Oat chocolate with a 50% cacao content elevated with a tender hazelnut praline and sprinkled with fair traded, gently roasted and caramelised hazelnuts covered with hazelnut praline and dark chocolate. Dried cranberries in a fruity-red chocolate shell made with cranberry couverture bring some colour into the mix. It's nutty, cheekily fruity and entirely vegan.

NEW

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING

CHEERY & NUTS

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 5 varieties

Shelf life: 10 months from production date

ORGANIC + FAIR

FRUIT-to-BAR + NUT-to-BAR



THE TENDER-MELTING CHOCOLATE & PRALINE DUO WITH A CRUNCH

On the outside, a chocolate shell or colourful fruit couverture, which we create at our chocolate factory, fruit-to-bar, from a piece of fruit to the finished delicacy. The stunning colours are derived entirely naturally from berries and other fruit. On the inside, there are homemade praline variations, which we produce, nut-to-bar, from freshly roasted nuts, pure cocoa butter and a bit of delicious chocolate. You can immediately taste the sublime nut quality and high nut ratio. The whole thing is enhanced with many chopped nuts and crispy bits of fruit for a tasty crunch. For all those who like it fruity, nutty, with a tender melt.

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



Apricot + Pumpkin Seed

ARTICLE no. 25858

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.



Caramel + Pistachio • Almond

ARTICLE no. 25865

Caramel bar with cocoa butter and almond praline with almond and pistachio pieces
Sweet & crunchy: on the outside, a candy-sweet caramel couverture combined with a bit of milk chocolate. On the inside, a dash of white chocolate suffusing a tender-melting almond praline, which we create at our chocolate factory, nut-to-bar, from freshly roasted almonds. Chopped almonds and rich green pistachios are sprinkled throughout the delicious praline as a crunchy surprise.



Cranberry + Hemp

ARTICLE no. 25855

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.

● vegan



Milk Chocolate + Caramel • Orange

ARTICLE no. 25862

Milk chocolate and caramel praline with orange pieces
Sweet & refreshing lemon chocolate indulgence: on the outside, a milk chocolate enhanced with oranges. On the inside, a homemade, tender-melting caramel praline, created, nut-to-bar, from freshly roasted hazelnuts, almonds and muscovado sugar, which naturally presents with intense notes of caramel. As a refreshing zing, we've enhanced the praline with a dash of lemon couverture and lots of crispy bits of orange.



AVAILABLE ONLY WITH GERMAN PACKAGING



Passion Fruit + Brazil Nut

ARTICLE no. 25856

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.



A Big Thank You – Cranberry + Hemp

ARTICLE no. 25848

Cranberry bar with cocoa butter and hemp praline with hemp seeds

A sweet vegan thank you. 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.

NEW

● vegan

10 x 8,5 g bar = 85 g package

Sales unit: 6 packages

Available in 1 variation

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



For Frequent Snackers

ARTICLE no. 37587

Variation with 10 differently filled little chocolate bars

6 small chocolate bars with creamy, fruity and boozy fillings from raspberry to Marc de Champagne, alongside 4 fruit and praline duo flavours from the »Cheery & Nuts« range, such as the soft pink strawberry bar, filled with a homemade cashew praline and chopped cashews. A sweet, indulgent adventure for frequent snackers.

6 Nashido flavours: Raspberry, Redcurrant, Caramel Praline, Peppermint, Marc de Champagne, Hazelnut

4 Cheery & Nuts flavours: Strawberry + Cashew, Apricot + Pumpkin Seed, White Chocolate + Berries, Raspberry + Almond

Ten chocolate bars, each one with a different flavour.

NEW

● contains alcohol



AVAILABLE ONLY WITH GERMAN PACKAGING

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



STYLISH, ROUND AND COLOURFUL

Our Mitzi Blue with a stunning decor

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 decor 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.



Crispy Caramel
Caramel Bar + Caramel Crispies

ARTICLE no. 24126

The sweetest caramel bonbon: a sweet caramel disc with a seductive caramel bonbon flavour, enhanced with tiny caramel crispies and combined with a small, pure caramel disc – to make your day a little sweeter.



Dark Secrets
Dark Choco 70% + 80% + Choco Cacao Nibs

ARTICLE no. 24128

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.

● vegan



Heaven of Love
White Choco + Strawberries + Raspberry Heart

ARTICLE no. 24137

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.



Heavenly Milk
Milk Choco 40% + 50% + Coconut Moon
+ Caramel Star

ARTICLE no. 24127

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.



Rainbow

ARTICLE no. 24177

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.



Rock 'n' Roses

ARTICLE no. 24176

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.



Thank You

ARTICLE no. 24139

Milk Choco + Praline + Grapes

A deliciously sweet way to say "Thank You": a milk chocolate disc created with genuine organic mountain milk from the Tyrol and 40% cacao power, combined with a small, tender-melting hazelnut praline disc. Dotted all over with raisins.



Totally Nuts

ARTICLE no. 24130

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.



AVAILABLE ONLY WITH GERMAN PACKAGING

THE FUSION

70 g bar

Sales unit: 10 pcs

Available in 6 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR



A FUSION OF CHOCOLATE & FRUIT

A new, unprecedented level of chocolate – sublime, tender-melting and refreshingly fruity!

We fuse chocolate – bean-to-bar – with genuine berries and other fruit.

Enjoy exquisitely dark chocolate with a fresh lemon flavour, milk chocolate with notes of raspberry, dark chocolate with tangy notes of sour cherry and much more.

The chocolate flavour is always dominant but alongside, there's a fruity surprise alongside a fabulous melt thanks to the high cocoa butter content.

The Inspiration

Cacao naturally has a wide range of fruit and lemon aromas. Because nature is amazing, we want to emulate her, and that's how we got the idea to enhance the cacao bean's natural aroma profile with genuine berries and other fruit.

The Fusion is made for pure chocolate aficionados, but it's pretty popular even with those who don't usually gravitate towards dark, more bitter chocolates.



Dark Chocolate + Blackcurrant

ARTICLE no. 18651

70% Dark chocolate with blackcurrants

Dark chocolate with a classic 70% cacao content melts into delicious blackcurrants. Exquisite chocolate flavour with fruity, tangy blackcurrant flavour, subtly sweet and tender-melting thanks to the high percentage of pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and juicy blackcurrants.

A new, unprecedented level of chocolate – sublime, tender-melting and with a very berry flavour!



Dark Chocolate + Cranberry

ARTICLE no. 18652

70% Dark chocolate with cranberries

Dark chocolate with a classic 70% cacao content melts into some juicy cranberries. A classic chocolate experience with an excitingly fruity, tangy flavour and subtle sweetness as well as a heavenly melt thanks to pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and ripe cranberries.

A new, unprecedented level of chocolate – chocolatey-bitter, refreshingly tangy, with a very berry flavour, and entirely vegan.

● vegan



Dark Chocolate + Lemon

ARTICLE no. 18655

60% Dark chocolate with lemon

Dark chocolate with a 60% cacao content melts into some tangy lemons. An intense chocolate experience with a mild sweetness, a clear chocolate character and refreshing lemon accompaniment. Tender-melting thanks to deliciously pure cocoa butter and created, bean-to-bar, using fine flavour cacao and some juicy lemons. A new, unprecedented level of chocolate – chocolatey, refreshingly lemony – a veritable masterpiece!



Dark Chocolate + Passion Fruit - Orange

ARTICLE no. 18650

70% Dark chocolate with passion fruit and orange

Dark chocolate with a classic 70% cacao content melts into oranges and passion fruit. A sublime chocolate experience with a refreshingly fruity, tangy lemon flavour, it's a perfect partner to the cacao's natural aroma profile. Subtly sweet with a tender melt thanks to pure cocoa butter and created, bean-to-bar, using fine flavour cacao, oranges and passion fruit.

A new, unprecedented level of chocolate – sublime, tender-melting and refreshingly fruity – an absolute winner!



Dark Chocolate + Sour Cherry

ARTICLE no. 18653

70% Dark chocolate with sour cherries

Dark chocolate with a classic 70% cacao content melts into some tangy sour cherries. A first-rate chocolate character with a fine cocoa butter melt and a cheeky, fruity sour cherry flavour.

Created, bean-to-bar, using fine flavour cacao and some juicy sour cherries.

A new, unprecedented level of chocolate – chocolatey and fruity-sweet – an absolute dream!



Milk Chocolate + Raspberry

ARTICLE no. 18654

40% Milk chocolate with raspberries

Milk chocolate with a 40% cacao content melts into some juicy raspberries. A sweet milk chocolate experience with a fine raspberry flavour, a mild, refreshing fructose and a tender melt thanks to pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and "Fair Berry" raspberries.

A new, unprecedented level of chocolate – milk chocolate with a heavenly berry flavour – a sweet sensation!



AVAILABLE ONLY WITH GERMAN PACKAGING

Classic Chocolate

70 g bar

Sales unit: 10 pcs

Available in 5 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR



Large format chocolate classics

Pure classics in all the classic flavours: white chocolate, milk chocolate and dark chocolate. Alongside our hazelnut and almond classics.

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.

**ARTICLE no. 18567****Almond Brittle**

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.

**ARTICLE no. 18558****Dark Chocolate**

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.

● vegan

**ARTICLE no. 18565****Hazelnut Kiss**

A milk chocolate bar kissed by a tender hazelnut praline created with freshly roasted hazelnuts.

**ARTICLE no. 18557****Milk Chocolate**

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.

**ARTICLE no. 18556****White Chocolate**

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.



AVAILABLE ONLY WITH GERMAN PACKAGING

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: 14 months from production date
ORGANIC + FAIR + NUT-to-BAR



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.

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 (unfolded)





Almond Praline Bar

Almond Praline in Milk Chocolate

ARTICLE no. 28009

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.

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.



Cashew Praline Bar

Cashew Praline in White Chocolate

ARTICLE no. 28010

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!

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.



Hazelnut Praline Bar

Hazelnut Praline in Milk Chocolate

ARTICLE no. 28008

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.

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.



AVAILABLE ONLY WITH GERMAN PACKAGING

Nutting Hill



25 g praline bar with whole nuts

Sales unit: 25 pcs

1 variety available

Shelf life: 10 months from production date

ORGANIC + FAIR + NUT-to-BAR

The Praline Bar with Whole Nuts

Whole hazelnuts on a homemade almond praline with a pinch of salt manage the trick of being a delicious praline that's not too sweet. The caffeinated guarana in the almond praline and the homemade coffee couverture coat ensure a proper boost of energy, and the coffee was created at our in-house coffee roastery using fair traded organic beans. The silhouette of the mountains made of nuts sticking out of the chocolate inspired the name »Nutting Hill«, our praline snack with crunchy, nutty peaks.



ARTICLE no. 28002

25 bars in one box!

Counter display size:

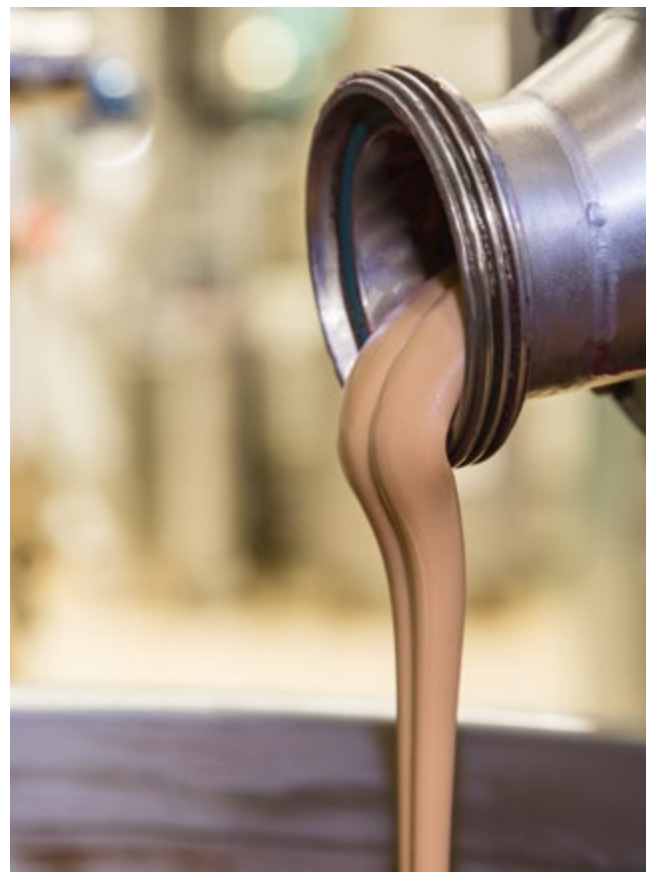
W x H x D: 13.5 x 9 x 19.5 cm (unfolded)

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





Praline – nut-to-bar
created from the nut to the finished praline
at our chocolate factory.





AVAILABLE ONLY WITH GERMAN PACKAGING

balleros

Delightful balls rolled in chocolate



100 g pack

Sales unit: 6 packages

Available in 15 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR

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!



AVAILABLE ONLY WITH GERMAN PACKAGING



Burnt Mountain Almonds

ARTICLE no. 19087

Almonds in 50% milk chocolate

Those fair traded, wild, organic mountain almonds have an intense and natural flavour. They are sustainably dried using solar power, gently roasted, caramelised, and coated in milk chocolate with a 50% cacao content. And, inside of our milk chocolate, they get to meet some delicious organic mountain milk from the Tyrol. A tender-melting snack indulgence with a crunchy finish and authentic almond flavour.

NEW

● new article no. due to a recipe change: allergens



Cashew

ARTICLE no. 19004

Cashews in cashew praline and 50% 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.



Colourful Hazelnuts

ARTICLE no. 19086

Hazelnuts coated in white chocolate refined with cinnamon, curcuma-strawberry powder and dragon fruit powder

Beyond delicious! Fair traded, crunchy roasted hazelnuts coated in white chocolate in three colourful flavour variations: one with fabulous cinnamon, one with purple dragon fruit and one in bright turmeric yellow with fruity strawberry sprinkles.

NEW



Colourful Pumpkin Seeds

ARTICLE no. 19077

Pumpkin seeds in white chocolate, 50% milk chocolate, 70% 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.



Crunchy Praline Bonbons

ARTICLE no. 19063

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.



AVAILABLE ONLY WITH GERMAN PACKAGING



Dates with Coffee

ARTICLE no. 19015

Dates in coffee couverture

A delicious snack for would-be baristas and coffee connoisseurs. Small, sweet bits of date covered in a fragrant, very aromatic coffee couverture. The coffee beans are roasted in-house, ground and turned into a sweet, highly flavourful bean-to-bar coffee couverture. A tender-melting coffee indulgence with sweet dates, an unbeatable combination!

● new recipe + new design



Fruit Crispies

ARTICLE no. 19078

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.



Ginger Coconut

ARTICLE no. 19041

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.

● vegan



Hazelnut

ARTICLE no. 19009

Hazelnuts in hazelnut praline and 70% 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.

● vegan



Nut Variation

ARTICLE no. 19072

Cashews in cashew praline and 50% milk chocolate

Hazelnuts in hazelnut praline and 70% dark chocolate

Almonds in 50% milk chocolate

Macadamias in blackcurrant couverture

Our colourful nut mix: four freshly roasted nut classics enveloped in praline and chocolate.



AVAILABLE ONLY WITH GERMAN PACKAGING



Peanuts + Salt

ARTICLE no. 19076

Salted peanuts covered in caramel couverture and 70% dark chocolate

Crunchy salted peanuts are coated with peanut praline and caramel couverture. The combination of salt and caramel make for an exciting and traditionally French flavour combo with an exhilarating flavour. Coated with a classic dark chocolate. A delicious flavour ambush: salty, sweet, and bitter.



Physalis

ARTICLE no. 19081

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.



Pistachios

ARTICLE no. 19045

Pistachios in almond praline and 50% 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.



Snack Mix VEGAN

ARTICLE no. 19085

Cranberries in cranberry couverture, hazelnuts in hazelnut praline and 70% dark chocolate, ginger in coconut couverture, pumpkin seeds in 70% 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.

● vegan



Sour Cherries

ARTICLE no. 19088

Sour cherries in milk chocolate and sour cherry couverture

Fruity and refreshingly tangy: sour cherries enveloped in tender-melting milk chocolate with a 50% cacao content and coated in a fruity-red cherry couverture. Its stunning red colour is created using nothing but sour cherries.

NEW

● new article no. due to a recipe change: allergens



AVAILABLE ONLY
WITH GERMAN PACKAGING

OUR INNOVATION

Sweet Fruitsies in Chocolate

80 g pack

Sales unit: 4 packages

Available in 4 varieties + 1 mix pack

Shelf life: 8 months from production date

ORGANIC + FAIR + BEAN-to-BAR



Chocolate & fruit, a perfect pairing!

Dried little fruitsies in a crunchy, dark and in a tender, light chocolate coat, brought to you straight from our chocolate factory. Discover super soft dates, crunchy figs, sun-kissed apricots and plums, all organic & fair and unsulphured, so the fruitsies can deploy all of their power. A supreme-quality snack experience – the revival of an absolute classic!

Packaging
features
product image

Now in a single-variety pack
or as a »Sunny Mix« featuring 4 different flavours.



Sunny Mix Figs / Apricots / Plums / Dates

ARTICLE no. 19357

4 different fruit flavours in 4 different, tender-melting chocolate coats: Super soft organic dates covered in a pure, 100% cacao couverture, without any added sugar. Dried organic figs enveloped in a sublime milk chocolate with a 50% cacao content. Dried organic apricots in a white chocolate shell and dried organic plums hugged by a crunchy, dark chocolate coat with a 70% cacao content. Of course, all our dried fruit is unsulphured to retain precious nutrients. It's a colourful mix of sun-kissed fruit in tender-melting, delicious chocolate.

NEW



Dates in 100% Cacao

ARTICLE no. 19355

Super soft, unsulphured organic dates enveloped in a pure 100% cacao couverture without any added sugar. The perfect chocolate coat for these Mazafati dates, which are naturally sweet and entirely offset the bitterness of the 100% cacao couverture. That crunchy homemade chocolate shell represents pure cacao power and is full of precious nutrients. Nature at its most powerful, with scrumptious, pleasantly sweet dates, and all entirely vegan!

NEW

● vegan ● sugar alternative

Figs in Dark Milk Chocolate

ARTICLE no. 19356

Dried organic figs, coated in a sublime milk chocolate with a 50% cacao content. Unsulphured figs, their precious nutrients and their characteristic crispy seeds intact, in a homemade milk chocolate created with the best cacao beans, pure cocoa butter, whole milk straight from the Tyrolean mountains and all-natural raw cane sugar. A milk chocolate with genuine cacao character, its 50% cacao content making it a little bit less sweet. Fruity, crunchy, with a delicious chocolatey melt.

NEW

Apricots in White Chocolate

ARTICLE no. 19353

Dried, unsulphured, organic apricots in a white chocolate shell. Unsulphured apricots look a bit darker, but that doesn't matter to us – they're a lot better for your digestion, and after all – they're dressed in a sweet chocolate coat. Our homemade white chocolate presents with a beautiful caramel accent and is created from pure cocoa butter, all-natural raw cane sugar, whole milk from the Tyrolean mountains, genuine vanilla and a hint of cinnamon. Sweet & tender-melting on the outside, fruity and all about the apricots on the inside.

NEW

Plums in Dark Chocolate

ARTICLE no. 19354

Dried organic plums enveloped in dark chocolate with a 70% cacao content. Sublimely fragrant, soft plums in a dark shell – an absolute classic. Sweetness – perfectly balanced between the fruit and the chocolate shell, created with a homemade dark chocolate made from premium cacao, pure cocoa butter and all-natural raw cane sugar. Sophisticated, classic and fruity.

NEW

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING

Fine Couverture Light Bulbs + Bars

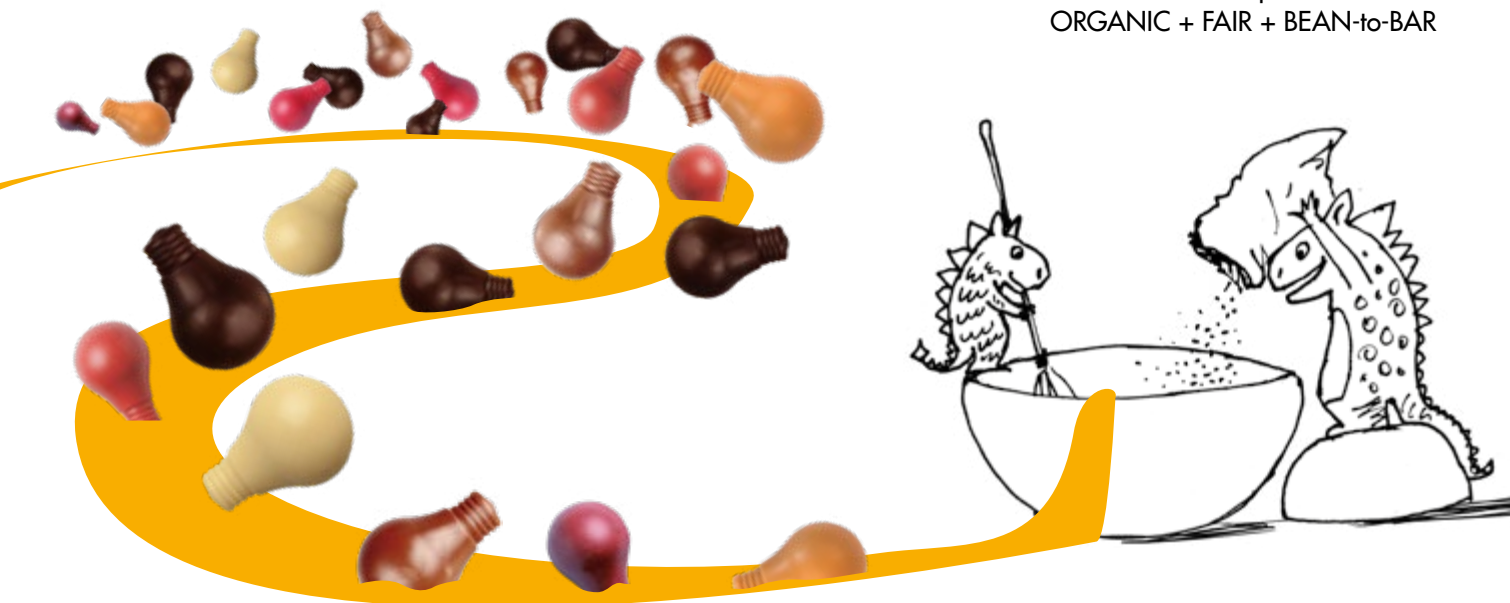
130 g pack Light Bulbs available in 21 varieties

130 g bar available in 6 varieties

Sales unit: 6 packages

Shelf life: 16 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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. 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.



Light Bulbs • Mix

ARTICLE no. 18453

A colourful mix of 6 flavours: small light bulbs created with white chocolate, milk chocolate with a 50% cacao content, dark chocolate with a 70% cacao content, fruity-red raspberry couverture, purple blackcurrant couverture and candy-sweet caramel couverture. All those stunning colours are derived entirely naturally from berries alone. There are 6 flavours in various combinations.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



Light Bulbs – 100% Cacao

ARTICLE no. 18437

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 comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● vegan ● sugar alternative



Light Bulbs – 90% Dark Choco

ARTICLE no. 18438

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.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● vegan



Light Bulbs – 80% Dark Choco

ARTICLE no. 18408

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.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● vegan



75% Dark Choco with Erythritol

ARTICLE no. 18449

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.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● vegan ● sugar alternative



Light Bulbs – 70% Dark Choco

ARTICLE no. 18407

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 cocoa 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.

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING



Light Bulbs – 70% Dark Choco with Maple Sugar

ARTICLE no. 18451

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.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● vegan ● sugar alternative



Light Bulbs – 60% Dark Choco

ARTICLE no. 18406

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 cocoa 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.

● vegan



Light Bulbs – 60% Cacao + 40% Oat Drink, no sugar added

ARTICLE no. 18461

A vegan, mildly sweet milk couverture alternative with a high cacao content. A powerful 60% cacao and 40% oat drink – no sugar added. The oat drink, surprisingly sweet on its own, brings a beautifully subtle sweetness.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● vegan ● sugar alternative



Light Bulbs – 50% Milk Choco

ARTICLE no. 18413

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.

NEW

● new article no. due to a recipe change: allergens



Light Bulbs – 50% Oat Drink

ARTICLE no. 18460

A vegan milk couverture alternative using oat drink instead of milk. Very chocolatey thanks to its 50% cacao content, featuring fine cocoa butter, raw cane sugar, genuine vanilla, a hint of cinnamon and just a sprinkle 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.

● vegan



Light Bulbs – 50% Milk Choco with Date Sugar

ARTICLE no. 18452

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.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● sugar alternative



Light Bulbs – 40% Milk Choco

ARTICLE no. 18404

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.



Light Bulbs – White Choco

ARTICLE no. 18018

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.



Light Bulbs – Coconut

ARTICLE no. 18412

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.

● vegan



Light Bulbs – Rice White

ARTICLE no. 18023

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.

● vegan



Light Bulbs – Caramel

ARTICLE no. 18029

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.



Light Bulbs – Coffee

ARTICLE no. 18027

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.



Light Bulbs – Blackcurrant

ARTICLE no. 18435

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.



Light Bulbs • Raspberry

ARTICLE no. 18433

A red fruit couverture, its natural flavour and beautiful colour derived entirely from berries, with an intense raspberry flavour that's tangy and fruity and not too sweet, and 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.



Light Bulbs – Strawberry

ARTICLE no. 18021

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.



LIGHT BULBS

for bright and chocolatey baking ideas





Fine Couverture Bars



ARTICLE no. 18010

100% Cacao – 120g

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.

● vegan ● sugar alternative



ARTICLE no. 18007

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 cocoa butter the tender melt, and the subtle sweetness is brought to you by raw cane sugar.

● vegan



ARTICLE no. 18006

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.

● vegan



ARTICLE no. 18049

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 cocoa butter, raw cane sugar and genuine vanilla.

NEW ● new article no. due to a recipe change: allergens



ARTICLE no. 18004

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 sweet raw cane sugar, pure cocoa butter and genuine vanilla.



ARTICLE no. 18003

White Chocolate

A high-quality, wonderfully melting white chocolate: 30% of cocoa butter, plenty of aromatic mountain milk from Tyrol, sweet raw cane sugar and a pinch of genuine bourbon vanilla.

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 outside of the light bulb boxes. And of course, online at www.zotter.at





AVAILABLE ONLY WITH GERMAN PACKAGING

Choco Drops

Use for baking and as a muesli, ice cream or dessert topping!

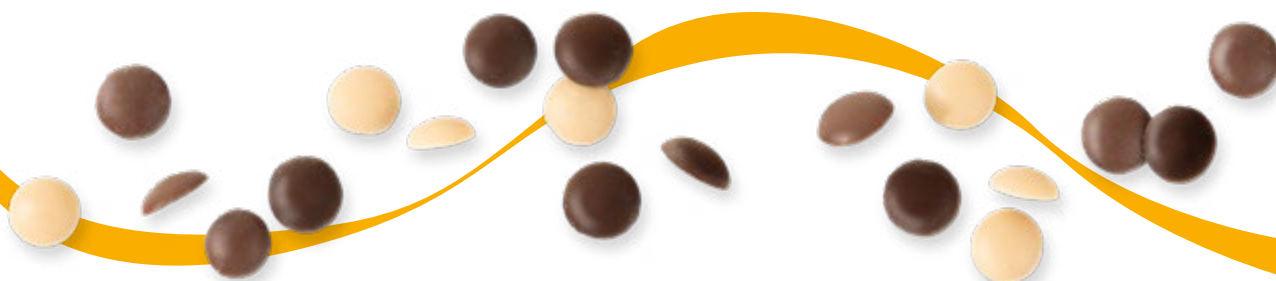
100 g pack

Sales unit: 4 packages

Available in 3 varieties

Shelf life: 16 months from production date

ORGANIC + FAIR + BEAN-to-BAR



These tiny flavour miracles draw their power from only the best of ingredients: fine flavour cacao, Tyrolean mountain milk, pure cocoa butter, raw cane sugar and genuine vanilla.



Choco Drops – 70% Dark Choco

ARTICLE no. 18188

Small, dark chocolate drops with the ultimate chocolate flavour. A 70% cacao content, subtly sweet through raw cane sugar, and tender-melting thanks to pure cocoa butter. Created bean-to-bar at the Zotter chocolate factory using only the finest cacao beans.

Perfect for baking and as a muesli, ice cream or dessert topping!

● vegan



Choco Drops – 50% Milk Choco

ARTICLE no. 18189

Small milk chocolate drops with lots of chocolate flavour. Very chocolatey through a 50% cacao content, also featuring sublime, organic Tyrolean mountain milk, a fine raw cane sugar sweetness, pure cocoa butter and genuine vanilla. Tender-melting and created, bean-to-bar, at the Zotter chocolate factory using only the finest cacao beans.

Perfect for baking and as a muesli, ice cream or dessert topping!



Choco Drops – White Choco

ARTICLE no. 18190

Small white chocolate drops with notes of vanilla and a fantastic melt. Naturally sweet thanks to raw cane sugar and featuring aromatic Tyrolean mountain milk from cows grazing at the foot of the Wilder Kaiser mountain, and no foreign fats. Enhanced with genuine vanilla and a hint of cinnamon. Created bean-to-bar at the Zotter chocolate factory.

Perfect for baking and as a muesli, ice cream or dessert topping!



AVAILABLE ONLY WITH GERMAN PACKAGING

Choco Praline

for bonbons and baking

130 g bar

Sales unit: 6 pcs

Available in 9 varieties

Shelf life: 16 months from production date

ORGANIC + FAIR + NUT-to-BAR



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 9 seductive flavours, 5 of them entirely vegan.



AVAILABLE ONLY WITH GERMAN PACKAGING



Choco Praline Almond

ARTICLE no. 18001

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.

Choco Praline Cashew

ARTICLE no. 18039

A tender melting praline made from freshly roasted cashew nuts, white chocolate and milk chocolate, seasoned with a pinch of cinnamon.

Choco Praline Coconut Blossom

ARTICLE no. 18046

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.

● vegan ● sugar alternative

Choco Praline Hazelnut

ARTICLE no. 18002

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.

● vegan

Choco Praline Hemp

ARTICLE no. 18037

A vegan praline made from freshly roasted hemp seeds and a purely rice-based milk chocolate alternative boasting a rich 50% cacao content.

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING



Choco Praline Macadamia

ARTICLE no. 18042

A fine praline made from roasted macadamia nuts and white chocolate, seasoned with a little cardamom, coriander and seductively fragrant tonka beans.



Choco Praline Peanut

ARTICLE no. 18041

An exquisite praline made from freshly roasted peanuts and milk chocolate with a 40% cacao content, subtly seasoned with Bird's Eye chilli.



Choco Praline Pumpkin Seed

ARTICLE no. 18044

A praline with a green hue made from freshly roasted Styrian pumpkin seeds and a white rice chocolate. Purely plant-based and vegan.

● vegan



Choco Praline Walnut

ARTICLE no. 18043

An exquisite praline made from freshly roasted walnuts and rice couverture, seasoned with star anise. Purely plant-based and vegan.

● 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





AVAILABLE ONLY WITH GERMAN PACKAGING

Endorphins

Mood in bonbon shape

Available in 2 sizes: 24 g or 48 g box

Sales unit: 8 packages

Shelf life: 4 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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. We create the chocolate shells for our bonbons ourselves, right here at our chocolate factory. Everything is homemade – the shells, the creamy fillings, the colourful and fruity as well as the chocolatey coats. Our homemade spheres are now available in a pretty bonbon stick – a wonderful and delicious gift.



ARTICLE no. 26849

**Endorphins Fruity Magic
(3 bonbons)**

3 handmade, organic, alcohol-free bonbon balls with fruity and Caribbean-flavoured centres.

Varieties: Strawberry Endorphin, Coconut Endorphin, Passion Fruit Endorphin



ARTICLE no. 17893

**Endorphins Intoxicating
(3 bonbons)**

3 organic, handmade bonbons with intoxicating centres.

Varieties: Marc de Champagne Endorphin, Whisky Endorphin, Tequila Endorphin

● contains alcohol



ARTICLE no. 26850

**Endorphins Sweet Gold
(3 bonbons)**

3 handmade, organic, alcohol-free bonbon balls in 3 different flavours within one stylish bonbon stick. Sweet and golden like honey and caramel, with pumpkin seeds and pumpkin seed praline, the real Styrian gold.

Varieties: Caramel Endorphin, Honey Endorphin, Pumpkin Seed Endorphin



ARTICLE no. 17895

**Endorphins Wine Collection
(3 bonbons)**

3 organic, handmade bonbons with intoxicating centres.

Varieties: Rosé Wine Endorphin, White Wine Endorphin, Red Wine Endorphin,

● contains alcohol



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 17894

Endorphins Intoxicating (6 bonbons) – incl. sales display box
6 organic, handmade bonbons with intoxicating centres.

Varieties: Marc de Champagne Endorphin
 Whisky Endorphin
 Tequila Endorphin
 Vodka Endorphin
 Rum Endorphin
 Cognac Endorphin

● contains alcohol



ARTICLE no. 26851

Endorphins Sweet Joy (6 bonbons) – incl. sales display box
6 handmade, organic, alcohol-free bonbon balls in 6 different flavours boasting sweet and fruity centres.

Varieties: Strawberry Endorphin
 Coconut Endorphin
 Passion Fruit Endorphin
 Caramel Endorphin
 Honey Endorphin
 Pumpkin Seed Endorphin



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 17896

Endorphins Wine Collection (6 bonbons) – incl. sales display box
6 organic, handmade bonbons with wine centres.

Varieties: Rosé Wine Endorphin
 White Wine Endorphin
 Red Wine Endorphin

● contains alcohol

We create our chocolate shells ourselves, come up with innovative fillings and dress every single bonbon in its individual chocolate coat, by hand.





AVAILABLE ONLY
WITH GERMAN PACKAGING

OUR INNOVATION

Choc 'n' Roller Colourful Caramel Bonbons

58 g package
Sales unit: 6 pcs
Available in 1 variation
Shelf life: 6 months
from production date
ORGANIC + FAIR + BEAN-to-BAR



Colourful Caramel Mix

ARTICLE no. 26921

Caramel with some colour!

Large bonbon balls filled with delicious liquid caramel and tender-melting praline, in four different flavours and wrapped in a beautiful gift box, featuring surprising and innovative flavours like raspberry caramel and apricot caramel.

4 flavours:

Raspberry Caramel + Caramel Praline

Apricot Caramel + Pumpkin Seed Praline

Butter Caramel + Almond Praline

Salted Caramel + Hazelnut Praline

NEW



AVAILABLE ONLY WITH GERMAN PACKAGING



Raspberry Caramel + Caramel Praline

Ball of pink: The pink foil contains a sweet, pink caramel ball covered with a fruity-red raspberry couverture and filled with a liquid and deep red raspberry caramel atop an almond caramel praline enhanced with a bit of fragrant rose oil. It's simply magical, fruity and sweet, and its stunning colour was created naturally with nothing but raspberries.



Apricot Caramel + Pumpkin Seed Praline

Ball of green: the green foil contains a white chocolate ball covered with a bright yellow apricot couverture and filled with a fruity, liquid apricot caramel atop a homemade green pumpkin seed praline. Simply fruity, sweet and pumpkin-seed-tastic. Its stunning green colour was created naturally with nothing but pumpkin seeds.



Butter Caramel + Almond Praline

Ball of bronze: the bronze foil contains a milk chocolate ball covered with a bright yellow caramel couverture and filled with a soft, liquid butter caramel atop a tender-melting almond praline. Simply chocolatey and tender-melting, a caramelly seduction.



Salted Caramel + Hazelnut Praline

Ball of gold: the golden foil contains a milk chocolate ball covered with nutty, fragrant hazelnut praline and a hint of dark chocolate, filled with a fine, liquid salted caramel atop a tender-melting hazelnut praline. Caramelly, nutty, tender – simply dazzling, with a delicate and elegant balance of saltiness and sweetness.





AVAILABLE ONLY WITH GERMAN PACKAGING

Nashido

the thin, creamy, filled chocolate bars

10 x 8,5 g bar = 85 g package

Sales unit: 6 packages

Available in 6 varieties + 1 variation

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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 Marc de Champagne to fruity cream varieties like raspberry or redcurrant or nutty praline flavours like hazelnut. Nashidos have a slim, sophisticated shape and melt in your mouth very quickly, making them a delicious indulgence.

6 single-flavour bars in a bag and another variation containing 10 different flavours: 6 Nashidos + 4 Cheery & Nuts



For Frequent Snackers

ARTICLE no. 37587

Variation with 10 differently filled little chocolate bars
6 small chocolate bars with creamy, fruity and boozy fillings from raspberry to Marc de Champagne, alongside 4 fruit and praline duo flavours from the »Cheery & Nuts« range. A sweet, indulgent adventure for frequent snackers.

6 Nashido flavours: Raspberry, Redcurrant, Caramel Praline, Peppermint, Marc de Champagne, Hazelnut

4 Cheery & Nuts flavours: Strawberry + Cashew, Apricot + Pumpkin Seed, White Chocolate + Berries, Raspberry + Almond

Ten chocolate bars, each one with a different flavour.

NEW

● contains alcohol

**Caramel Praline****ARTICLE no. 37504***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 bon-bon-sweet, fragrant caramel couverture.

**Hazelnut****ARTICLE no. 37501***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!

● vegan

**Marc de Champagne****ARTICLE no. 37582***10 dark chocolates filled with Marc de Champagne cream*

Pop those corks! Wafer-thin dark chocolates filled with a chocolate mousse created with white chocolate and a soft pink raspberry couverture, enhanced with the finest champagne distillate from Fleury, the world's first Demeter-certified champagne producer. The chocolates are coated in dark chocolate with a 70% cacao content.

● contains alcohol

● new recipe

**Peppermint****ARTICLE no. 37500***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!

● vegan

**Raspberry****ARTICLE no. 37579***10 milk chocolates filled with raspberry mousse*

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.

**Redcurrant****ARTICLE no. 37502***10 white chocolates filled with a redcurrant mousse*

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.



AVAILABLE ONLY WITH GERMAN PACKAGING

Crema

sweet bread spread

130 g spread in a jar

Sales unit: 4 pcs

Available in 8 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR



The sweet Zotter spread.

Fine praline creams, chocolate creams, caramel cream, green pumpkin seed cream, cashew cream as a sugar alternative and our crunchy cream with brittle will all make your day a little sweeter.

Entirely ORGANIC + FAIR.



AVAILABLE ONLY WITH GERMAN PACKAGING



Crema Almond

ARTICLE no. 19526

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!



Crema Cashew

ARTICLE no. 19543

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!

● vegan ● sugar alternative



Crema Crunchy Nut

ARTICLE no. 19547

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!



Crema Hazelnut

ARTICLE no. 19525

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!

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING



Crema Nut Caramel

ARTICLE no. 19527

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!



Crema Nut + Choco

ARTICLE no. 19535

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.

● vegan



Crema Nut + Choco extradark

ARTICLE no. 19528

The praline mousse by Zotter for your breakfast roll. A lush, spreadable praline mousse with almost 70% hazelnut and the finest praline, created at our chocolate factory, nut-to-bar, from the humble nut to the sophisticated praline. It's enhanced with a bit of dark chocolate and extremely nutty, chocolatey and entirely vegan!

● vegan



Crema Pumpkin Seed

ARTICLE no. 19548

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.

● vegan





AVAILABLE ONLY WITH GERMAN PACKAGING

CHOCO FLAKES

70 g pack
Sales unit: 6 packages
Available in 1 variety
Shelf life: 8 months from production date
ORGANIC + FAIR + BEAN-to-BAR



Crunch yourself happy!

Our chocolate flakes have rizz!

Crunchy, fruity and very chocolatey: our flaky snack collection. Also perfect as a cheeky yogurt, ice cream and dessert topping or to sprinkle on your breakfast muesli. Looks perfect – tastes perfect!



Choco Flakes Mix

ARTICLE no. 19344

Corn flakes in dark chocolate, caramel couverture, white rice couverture with green tea powder and wheat flakes in raspberry couverture.

4 flavours: sweet caramel flakes, fruity-red raspberry flakes, green tea flakes and dark chocolate flakes – all the beautiful colours are derived entirely naturally from raspberries and green tea. A deliciously crunchy, chocolatey snack!



AVAILABLE ONLY WITH GERMAN PACKAGING

Cake in a jar

95 g cake in a jar

Sales unit: 6 pcs

Available in 2 variations

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



The very first organic and fair cake

that can be conjured – poof! – directly from the jar onto the plate!
Or you can eat it directly from the jar with a spoon.

The cake tastes as if freshly baked and is even better when it is briefly heated up, according to instructions.

The shelf life of the cake is 1 year - entirely without preservatives, simply by bottling it. 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 cake is of course ideal for one-person households.



ARTICLE no. 19629

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.



ARTICLE no. 19634

Marble Cake

Marble cake with dark chocolate

A classic: marble cake, created with half light and half dark batter, enhanced with dark chocolate with a 60% cacao content, genuine Bourbon vanilla and homemade, refreshing orange confit and the usual suspects of eggs, sugar, butter and wheat flour.



AVAILABLE ONLY WITH GERMAN PACKAGING

Cacao Nibs + Cacao Beans

100 g pack

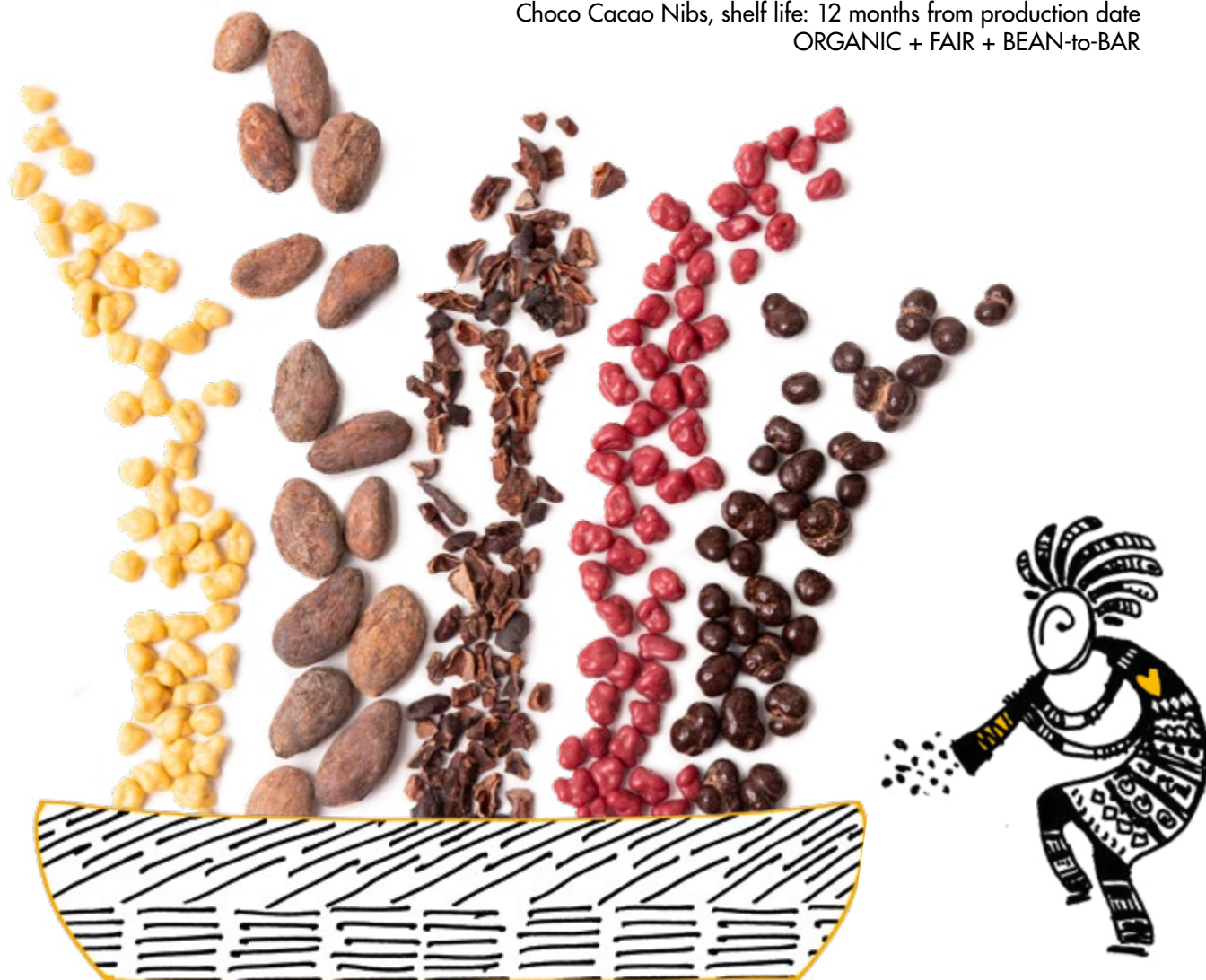
Sales unit: 6 packages

Available in 4 varieties

Cacao Nibs + Cacao Beans, shelf life: 10 months from production date

Choco Cacao Nibs, shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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 Cacao Nibs in the Mix

Crunchy cacao nibs covered in dark chocolate as well as a colourful Choco Cacao Nibs Mix with 2 flavours in one pack, coated with white chocolate and raspberry couverture. The Choco Cacao Nibs can be used as decoration or just as a snack.



ARTICLE no. 17381

Cacao Beans Peru

Freshly roasted top cacao from Peru with an intense aroma. Whole beans, pure cacao power.

Don't forget to peel the cacao beans before snacking!

● vegan



ARTICLE no. 22237

Cacao Nibs

Roasted fine flavour cacao beans, peeled and chopped to make small, sublime cacao nibs. Pure cacao powder for a quick snack the way they like them in Latin America, or use them to enhance savoury dishes, mueslis and desserts.

● vegan



ARTICLE no. 19443

Dark Choco Cacao Nibs

Splints of cacao beans (nibs) in 70% dark chocolate

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.

● vegan



ARTICLE no. 19452

Raspberry + White Choco Cacao Nibs

Splints of cacao beans (nibs) in raspberry couverture and white chocolate

Cacao 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 Cacao Nibs as a topping or decoration for desserts, cakes and muesli!



AVAILABLE ONLY WITH GERMAN PACKAGING

Coffee

500 g pack & 1000 g pack
Shelf life: 8 months from production date



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

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.



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 21312

**Coffee
Whole Beans**

500 g bag

ARTICLE no. 21305

**Coffee
Whole Beans**

1000 g bag

COFFEE WHOLE BEANS

from the Zotter coffee roastery – mild, with a long roasting time

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.



Espresso glass (2 pieces)

Double-walled glass with artwork by Andreas H. Gratze.
Dimensions: W: 9 cm, Ø 6,7 cm, Volume: 0,1 l

ARTICLE no. 23676

Espresso glass (6 pieces)

Double-walled glass with artwork by Andreas H. Gratze.
Size: W: 9 cm, Ø 6,7 cm, Volume: 0,1 l

ARTICLE no. 23536



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.



On your marks, get set – party!

A handy gift: mixed sets with large and small chocolates for birthdays and other festivities, as a sweet token of gratitude or simply as a »Stress Stopper«, these are an elegant, practical and always popular gift.

And no one will complain if they receive more than one.



1

ARTICLE no. 22561

Zotter Mix Thank You

Gift set with 9 chocolates:

- 1 hand-scooped »Thank You« chocolate,
- 2 Cheery & Nuts bars – the fruit and praline duo,
- 2 filled Nashido bars and 4 pure Labooko Minis.

Flavours:

Thank You,
flavour: Marzipan + Almonds (hand-scooped chocolate)
Strawberry + Cashew (Cheery & Nuts Mini)
Apricot + Pumpkin Seed (Cheery & Nuts Mini)
Caramel Praline (filled Nashido)
Raspberry (filled Nashido)
Coffee (Labooko Mini)
82% Belize »Sail Shipped Cacao« (Labooko Mini)
45% Peru (Labooko Mini)
70% Uganda (Labooko Mini)

136 g package • sales unit = 4 pcs

Shelf life: 6 months from production date

● new varieties

2

ARTICLE no. 22562

Zotter Mix Happy Birthday

Gift set with 9 chocolates:

- 1 hand-scooped »Happy Birthday« chocolate,
- 2 Cheery & Nuts bars – the fruit and praline duo,
- 2 filled Nashido bars and 4 pure Labooko Minis.

Flavours:

Happy Birthday,
flavour: Candied Almonds (hand-scooped chocolate)
Strawberry + Cashew (Cheery & Nuts Mini)
White Chocolate + Berries (Cheery & Nuts Mini)
Raspberry (filled Nashido)
Hazelnut (filled Nashido)
60% Nicaragua (Labooko Mini)
Caramel (Labooko Mini)
62% Dominican Republic (Labooko Mini)
Coconut (Labooko Mini)

136 g package • sales unit = 4 pcs

Shelf life: 6 months from production date

● new varieties



3

ARTICLE no. 22563

Zotter Mix Congratulations

Gift set with 9 chocolates:

1 hand-scooped »Congratulations« chocolate,
2 Cheery & Nuts bars – the fruit and praline duo,
2 filled Nashido bars and 4 pure Labooko Minis.

Flavours:

Congratulations,
flavour: Waffle Brittle (hand-scooped chocolate)
White Chocolate + Berries (Cheery & Nuts Mini)
Raspberry + Almond (Cheery & Nuts Mini)
Peppermint (filled Nashido)
Hazelnut (filled Nashido)
75% Guatemala (Labooko Mini)
Caramel (Labooko Mini)
60% Nicaragua (Labooko Mini)
72% Panama (Labooko Mini)

136 g package • sales unit = 4 pcs

Shelf life: 6 months from production date

● new varieties + new design

4

ARTICLE no. 22564

Zotter Mix Stress Stopper

Gift set with 9 chocolates:

1 hand-scooped »Stress Stopper« chocolate,
2 Cheery & Nuts bars – the fruit and praline duo,
2 filled Nashido bars and 4 pure Labooko Minis.

Flavours:

Stress Stopper,
flavour: Blue Poppy Seed (hand-scooped chocolate)
Apricot + Pumpkin Seed (Cheery & Nuts Mini)
Raspberry + Almond (Cheery & Nuts Mini)
Peppermint (filled Nashido)
Redcurrant (filled Nashido)
Coffee (Labooko Mini)
82% Belize »Sail Shipped Cacao« (Labooko Mini)
75% Tanzania (Labooko Mini)
40% Dominican Republic (Labooko Mini)

136 g package • sales unit = 4 pcs

Shelf life: 6 months from production date

● new varieties



AVAILABLE ONLY WITH GERMAN PACKAGING

5



5

ARTICLE no. 22573

Zotter Mix Thank You for You!

Gift set with 9 vegan chocolates:

1 hand-scooped »Thank You for You!« chocolate,
2 filled Nashido bars and 6 pure Labooko Minis.

Flavours:

Thank You for You!,

flavour: Lemon & Almond (hand-scooped chocolate)

Hazelnut (filled Nashido)

Peppermint (filled Nashido)

50% Oat Drink (Labooko Mini)

Raspberry - Coconut (Labooko Mini)

Cranberry (Labooko Mini)

Brazil Nut Praline (Labooko Mini)

70% Uganda (Labooko Mini)

Coconut (Labooko Mini)

135 g package • sales unit = 4 pcs

Shelf life: 6 months from production date

NEW

● vegan

ARTICLE no. 22203

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, Coffee, Almond Praline, Nut Praline, White Vanilla, Arabian Nights, Pumpkin Spice, 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

220 g package • sales unit = 4 pcs • shelf life: 15 months from production date



ARTICLE no. 22310

**Book: »Headstand with fresh fish.
My life - my beliefs« by Josef Zotter**

The biography of an unconventional Thinker. Extended and updated new edition. 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).

● only available in German



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 22460

A Cacao Journey Around the World

A gift set with 26 different chocolate flavours. Immerse yourself in a whole world of chocolate and experience the different flavours and varieties of cacao.

Flavours:

NEW: 77% Opus 5 (Labooko)
 Dark Chocolate + Blackcurrant (The Fusion)
 ButterCaramel (hand-scooped Chocolate Mini)
 Caramel + Lemon (hand-scooped Chocolate Mini)
 Praline Layers (hand-scooped Chocolate Mini)
 Raspberry (hand-scooped Chocolate Mini)
 100% Peru (Labooko Mini)
 90% Bolivia (Labooko Mini)
 75% Guatemala (Labooko Mini)
 75% Madagascar (Labooko Mini)
 75% São Tomé (Labooko Mini)
 75% Tanzania (Labooko Mini)
 72% Haiti (Labooko Mini)
 70% Peru (Labooko Mini)
 70% Uganda (Labooko Mini)
 60% Nicaragua Milk Chocolate (Labooko Mini)
 50% Oat Drink (Labooko Mini)
 50% Tanzania (Labooko Mini)
 45% Peru Milk Chocolate (Labooko Mini)
 40% Dominican Republic Milk Chocolate (Labooko Mini)
 35% Panama Milk Chocolate (Labooko Mini)
 Coconut (Labooko Mini)
 Coffee (Labooko Mini)
 Raspberry Coconut (Labooko Mini)
 Rice White (Labooko Mini)
 White Chocolate (Labooko Mini)

380 g package • sales unit = 4 pcs • shelf life: 6 months from production date

● new variety



From innovative design to the finished chocolate – more than 230 employees do their very best every single day to make your sweet, snacky dreams come true.





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.

symbol pictures



ARTICLE no. 23575

zotter Paper Bags Small with handle

(1 Pack = 400 bags)

Printed with a Zotter design

W: 18 x H: 21 x D: 7 cm

● new design + changed size



ARTICLE no. 23576

zotter Paper Bags Medium with handle

(1 Pack = 350 bags)

Printed with a Zotter design

W: 23 x H: 27 x D: 11 cm

● new design



ARTICLE no. 23657

zotter Paper Bags Large with handle

(1 Pack = 200 bags)

Printed with a Zotter design

W: 32 x H: 40 x D: 12 cm

● new design



Leaflet "Vision & Creation"

ARTICLE no. 30464

The Zotter philosophy for all customers who want to know more about Zotter.
Available for free!

Leaflet "Experience World"

ARTICLE no. 30438

World of chocolate experience: recommended outing for the entire family.
Available for free!

Leaflet "Assortment 2025/2026"

ARTICLE no. 30550

Everything from Zotter: the whole range of products in a handy folder-size.
Available for free!

● new content



1



1

ARTICLE no. 23639

z o t t e r Universal Display, black – free-standing

For all Zotter products

6 trays, adjustable in height

Material: spruce, colour: black

No screws or bolts, easy to assemble

Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

Size:

W: 32 cm

H: 167 cm

D: 37cm



2

ARTICLE no. 23649

**Replacement compartment for z o t t e r Universal Displays
- FOR FREE**

For all Zotter products

Expansion for the zotter Universal Display, black (no. 1)
and zotter Counter Display, black (no. 3).

Material: acrylic, colour: transparent

No screws or bolts, easy to assemble

Size

W: 32 cm

D: 14 cm



3

4



3

zotter Counter Display, black

ARTICLE no. 23652

Size:

W: 32 cm

H: 57 cm

D: 32 cm

For all Zotter products like hand-scooped chocolates, Labookos, Cheery & Nuts, Choccy Vibes, Mitzi Blue, Classic, Squaring the Circle, The Fusion, Drinking Chocolate packagings, balleros and more.

3 trays, adjustable in height

Material: wood, colour: black

No screws or bolts, easy to assemble

Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

4

zotter Acrylic Glass Display counter – 8 varieties – counter vertical

ARTICLE no. 23101

Size:

W: 33.5 cm

H: 42 cm

D: 20 cm

For hand-scooped chocolates, Cheery & Nuts, balleros, Fine Couverture, Choco Praline

8 rows, max. 80 bars

Material: acrylic, colour: transparent

Click system



5



6



7

5 Choco Lolly Display – 8 varieties

For Choco Lolly
Holds 40 lollies, 40 click notches
Material: wood, colour: multi-coloured
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

● new design

ARTICLE no. 23634

Size:
W: 30.5 cm
H: 40.5 cm
D: 28.5 cm

6 z o t t e r Counter Display for Drinking Chocolate + hand-scooped Chocolate Minis, black

for Drinking Chocolate + hand-scooped Chocolate Minis
15 rows
Material: wood, colour: black
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

ARTICLE no. 23122

Size:
W: 26 cm
H: 39 cm
D: 38 cm

7 z o t t e r Display – 12 varieties – counter vertical – FOR FREE

For Labookos, Cheery & Nuts, hand-scooped chocolates
6 trays, holds 12 flavours, max. 120 bars
Material: wood, colour: claret-red
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

ARTICLE no. 23106

Size:
W: 33 cm
H: 57.5 cm
D: 21 cm



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 23631

Sales display GERMAN - FOR FREE - 1

for hand-scooped chocolate, Labooko, Cheery & Nuts

Holds 10 bars
Refillable!
Material: carton, colour: black

Size:
W: 6.8 cm
H: 15 cm
D: 17 cm



ARTICLE no. 23683

Sales Display GERMAN - FOR FREE - 2

For Classic or Drinking Chocolate packages

Holds 10 bars
Refillable!

Material: carton, colour: black

Size:
W: 9.5 cm
H: 21 cm
D: 18 cm



ARTICLE no. 23682

Sales Display GERMAN - FOR FREE - 3

For Mitzi Blue, Squaring the Circle, The Fusion

Holds 10 bars
Refillable!

Material: carton, colour: black

Size:
W: 13.5 cm
H: 16 cm
D: 18 cm



front

back



ARTICLE no. 23637

zotter Cool Bag Large

The handy and fashionable cool bag for the summer. Without cooling pad.

W: 49 cm
H: 29.5 cm
D: 20.5 cm

● new design

ARTICLE no. 23636

zotter Cool Bag Small

The handy and fashionable cool bag for the summer. Without cooling pad.

W: 45.5 cm
H: 25.5 cm
D: 9.5 cm

● new design



front



back



AWARDS

- **Best organic product 2025**

Labooko 50% Oat Drink, sampled and awarded this distinction by the readers of the organic produce magazine "Schrot & Korn".

- **Primus Award 2024**

Zotter wins this economic award given out by the Kleine Zeitung daily newspaper, in the category "applied sustainability".

- **EUSALP Energy Award 2024**

Zotter receives an award at the annual international forum "Energy Transition in SME's". EUSALP is a strategic alliance of alpine countries and includes Austria, Germany, Italy, France, Slovenia, Switzerland and Liechtenstein.

- **Brand Excellence 2024**

1st prize for Zotter in the category "most sustainable brand" in Styria, Austria.

- **Environmental Management Award 2023**

Zotter is honoured for the best sustainable business development strategy in Berlin and Vienna.

- **Market test "Chocolate 2022"**

Zotter won 1st place in the categories "top brand" and "innovation".

- **Best Employer in Styria 2022**

Zotter takes first place in the overall ranking for the third time in a row.

- **"Golden Clock" by the Sweets Global Network in Hamburg, 2022**

This award counts among the most significant in the confectionery business.

- **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.

- **AUSTRIAN SDG AWARD 2020**

sustainability prize in the category "company".



More awards:

www.zotter.at/en/awards

z o t t e r CHOCOLATE

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Zotter Experience World

Mon - Sat: 9 am - 7 pm

Closed on Sundays and public holidays.

