

z o t t e r CHOCOLATE



FAIR*

BEAN
to BAR

2026/27



100% ORGANIC + FAIR* + BEAN-TO-BAR

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**

FAIR*

**BEAN
to BAR**

FAIR*= during the 2026/27 financial year, 100% of our cacao, cocoa butter, cane sugar and coffee were purchased through fair trade.

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.



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.

ASSORTMENT 2026 / 2027

Zotter Chocolates

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z o t t e r CHOCOLATE

OUR FAMILY BUSINESS IS MARKING A NEW CHOCOLATE CHAPTER

There has been a change in leadership at Zotter – Julia & Michael Zotter have taken over the business and its values.



On the 1st of March 2026, Julia Zotter was named the new Managing Director of the company. She's a master confectioner, top of her class at the renowned »Le Cordon Bleu« culinary school in Paris, and she is supported in heading up the company by her brother Michael, who has pulled the business into the digital age and has future-proofed it. And what about the self-proclaimed chocolate pensioner Josef Zotter?

Those familiar with Sepp Zotter know that he would be miserable on a deserted island, so what does the founder of a company do after 39 years of leading it?

Well, releasing a new master range of course, while leaving the entire rest of the product range to his daughter Julia. A seamless transition mirrored in the variety of our selection. Julia Zotter is releasing innovative new creations such as raspberry and orange caramel and dark chocolate sweetened with cacao pulp, and also ones that are a little bit crazy, like the »Carp Caviar & Jelly Berries« chocolate. And she chose a cheese chocolate, made with Sepp Zotter's traditional recipe, to bring back nostalgic childhood memories.

All are an integral part of the family business. The young leaders contribute a fresh breath of creativity alongside limitless energy and fearlessness, and Sepp and Uli have all the experience necessary to ensure stability. The family business is thriving and evolving, and this transition represents a huge benefit to all.

Julia and Michael have grown up around chocolate and have been a part of business decisions made at the family table for years, such as the biggest investment in the history of the company – the expansion to become a bean-to-bar chocolate factory; a decision made by Julia and Michael, who have known since 2007 that they would one day lead the business into the future. Their foresight and subsequent investment decisions have enabled the company to make huge leaps in competence and know-how.

Tears, estrangement, exile? No, just a seamless transition!

So what has changed? Julia Zotter now has the last word: »One of the things my parents have taught me is that in principle, everything is doable as long as you have a strong foundation to work from: solid values such as organic and fair trade, and a vision we all believe in. That's why I visited our cacao suppliers in Colombia, and our head of bean-to-bar production travelled through Peru – personal contact ensures top quality cacao.

To be honest, I consider myself a genuine team player. Our entire business is carried by its employees, and through team spirit. Many of the people who work for us have known me since I was a child. We're not just a family business because it was founded by a family, but our employees are considered family to us as well, and some of their relatives have now also come to work for us – a career being passed down from parents to their children. This gives our business a hugely valuable core and an enormous source of experience, which we utilise to produce perfect, masterfully crafted chocolates. Please enjoy the new chocolate season!«

Julia Zotter

Michael Zotter

Sepp Zotter

Ulrike Zotter

Valerie Zotter

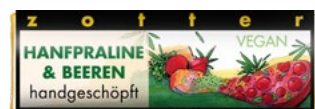
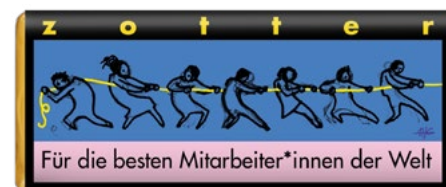
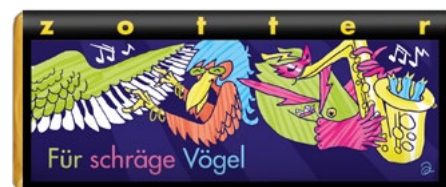
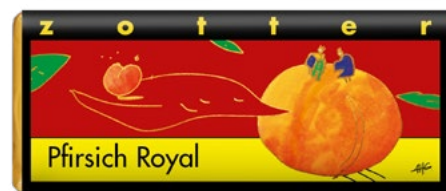
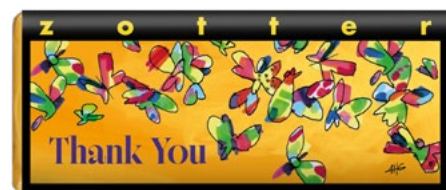


Let's make chocolate!
hand-scooped chocolate – layer by layer



ALL NEW PRODUCTS

13 new hand-scooped chocolates featuring fantastic orange caramel and raspberry caramel, 7 gift chocolates and 4 chocolate minis!



AT A GLANCE



The new Opus cuvée, featuring cacao from indigenous cacao farmers and espresso to enjoy as a treat.



The innovation: a fruity, sweet dark bar, sweetened with cacao fruit. Cacao + cacao pulp = all cacao!



The new Mitzi Blue "Thank you" with milk chocolate, praline, grapes and chocolate-coated nuts.



The new master range by Josef Zotter

Pure Flavour & the Ultimate Indulgence

»NOBLE & TENDER« is a pure chocolate consisting of a variety of flavour components – an indulgence and pure joy.

As delicate as a hummingbird



The latest trendy drink: Ube Coconut Drinking Chocolate – the purple wonder!



Sweet & dark – the Classic with 60% cacao content



Whole hazelnuts coated in dark chocolate are a crunchy treat!

The new Zotter display

Perfect presentation – flexible – expandable



1 Perfect and flexible presentation of all product ranges in vertical and horizontal formats.

2 More space and attention with display complements & photos.



We're happy to help if you'd like to expand your product range.



THE DISPLAY SYSTEM VIDEO

All components and features explained in seconds.
Scan the QR code or click here to watch:
<https://zotter.click/ref-qr-haendler-aufsteller>

3 Easily expandable with a system and frame that catches the eye and creates a cohesive overall look. The display grows with your product range!

→ You can find the Zotter floor display standard (article no. 23745) and all its components on page 60 in the "displays + promotion articles" section.



hand-scooped CHOCOLATES

70 g bar
Sales unit: 10 pcs & 5 pcs
Available in 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 Amalfi lemons, 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



Apricot Vanilla

ARTICLE no. 16672

40% Milk chocolate filled with apricot marzipan and vanilla almond praline, refined with waffle brittle and apricot pieces
Inspired by traditional Austrian apricot dumplings: a fruity, subtly sweet apricot marzipan with lots of small bits of apricot and a strong fruity tanginess accompanied by a tender-melting almond praline, elevated with Bourbon vanilla and finished with some crunchy waffle brittle. Coated in milk chocolate with 40% cacao content.

NEW



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.

eve Reader's Favourite 2026 award



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.

● 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.

● new design



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.

Best Organic Product 2026 award

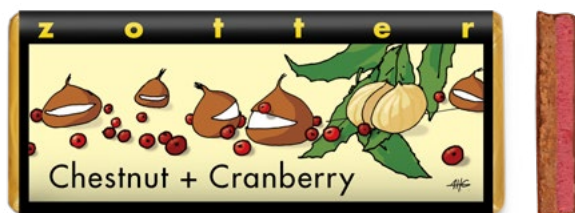


Cherry Brandy with Marzipan

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, refined with rum
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 50% 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.



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.



Date & Cashew

ARTICLE no. 16602

Dark couverture with 100% cacao content filled with dates and cashew praline – Pure fruit, nut and cacao energy, sweetened with dates and date syrup, completely vegan. 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 ● alternative type of sugar



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.

● 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, sweetened with maple sugar and dates: 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
- alternative type of sugar



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.

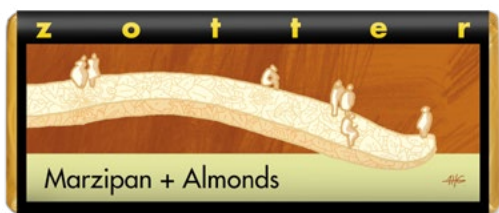


Lemon & Almond

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



Marzipan + Almonds

ARTICLE no. 16549

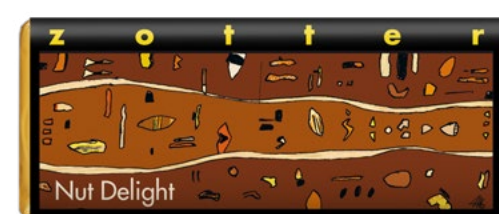
50% Milk chocolate filled with almond praline and marzipan
A milk chocolate with a 50% cacao content, filled with a tender-melting almond praline made with freshly roasted almonds, enhanced with a hint of white chocolate and topped with a second layer of almond marzipan.



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.



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.



Orange Caramel + Coconut

ARTICLE no. 16653

Coconut couverture with cocoa butter and dark chocolate, filled with orange caramel and an almond-coconut-orange ganache – A fruit caramel with some delicious crispies – a sunny, fruity mini-break for passionate snackers: a layer of butter caramel enhanced with orange juice and orange oil atop a homemade almond praline elevated with crispy-crunchy caramelised coconut flakes and fruity bits of orange. The entire yummy creation is then dipped in a dark coconut couverture.

NEW

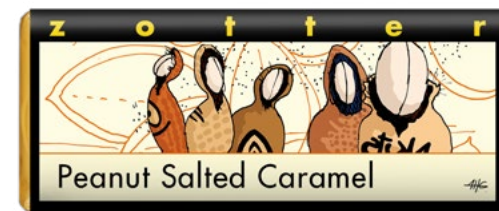


Orange Liqueur

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 homemade orange confit from preserved oranges. It's coated in a yummy milk chocolate with a 40% cacao content.

- contains alcohol



Peanut Salted 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.

● new title

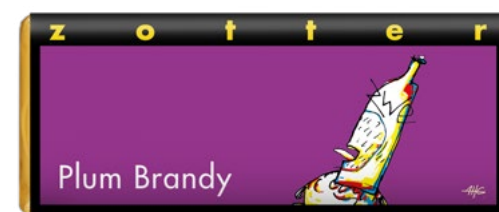


Pistachios

ARTICLE no. 16666

50% Milk chocolate filled with pistachio marzipan and almond praline, refined with roasted pistachios – A dreamy pistachio pairing featuring an irresistibly soft pistachio marzipan made from almond marzipan mixed with small, roasted bits of pistachio and infused with some anise and apricot juice. Underneath, a tender-melting almond praline with some almond brittle and lots of chopped pistachios and all dipped in a delicious milk chocolate with a 50% cacao content.

NEW



Plum Brandy

ARTICLE no. 16084

70% Dark chocolate with plum ganache
An almost extraterrestrial indulgence. Some Göller 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.

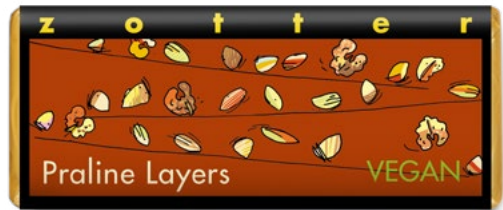
- contains alcohol



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.

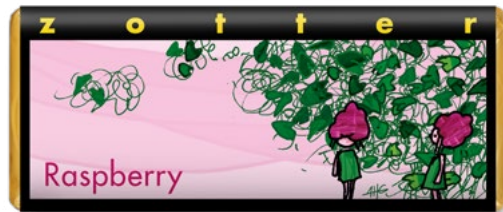


Praline Layers

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 Caramel with Fruit Praline

ARTICLE no. 16655

50% Milk chocolate filled with raspberry caramel and fruit praline
WOW – a pink raspberry dream: With innovative, fruity-red and super soft raspberry caramel, alongside a pink fruit praline layer created from a mix of almond praline, mangos, passion fruit and raspberries, elevated with lots of crunchy raspberry crisps. The beautiful pink colour is derived naturally just from raspberries alone and the treat is dipped in milk chocolate with a 50% cacao content.

NEW



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 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



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.

● 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

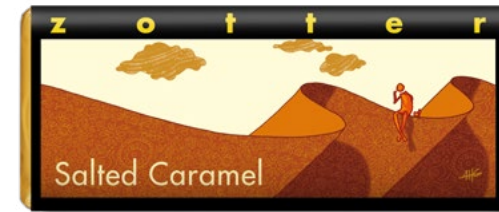


Saffron and Pistachios

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.



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



Thousand Layer Praline

ARTICLE no. 16163

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 dipped in more milk chocolate with a strong 60% cacao content.

NEW



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

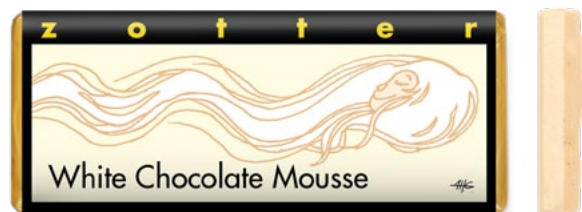


Whisky + Caramel + Pecan

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.

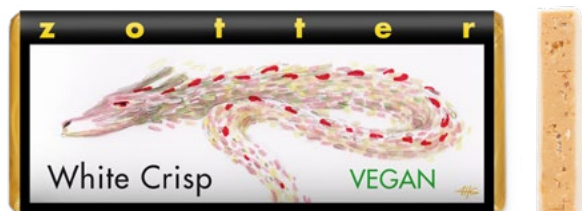
● contains alcohol



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.



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

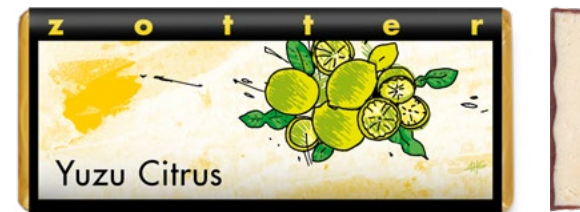


White Nougat with Pistachios & Nuts

ARTICLE no. 16273

60% Dark milk chocolate filled with white nougat, pistachios and hazelnuts – White nougat is a genuine delicacy, and its creation requires a lot of skill and know-how. We are of course more than up to the task and carefully mix honey-sweetened whipped egg whites with chopped pistachios and hazelnuts. Alongside, a layer of homemade almond praline and an elegant milk chocolate coat with an extraordinary 60% cacao content.

● new design + new title



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! – Apricot Vanilla

ARTICLE no. 16670

40% Milk chocolate filled with apricot marzipan and vanilla almond praline, refined with waffle brittle and apricot pieces – A fruity, subtly sweet apricot marzipan with lots of small bits of apricot and a strong fruity tanginess accompanied by a tender-melting almond praline, elevated with Bourbon vanilla and finished with a bit of white chocolate and some crunchy waffle brittle. Coated in milk chocolate with 40% cacao content.

NEW



Congratulations – Thousand Layer Praline

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 flavour title



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



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.

● new design



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 – Vanilla

ARTICLE no. 16669

40% Milk chocolate filled with vanilla ganache and almond praline, refined with almond brittle – A sweet thank you created with chocolate: A milk chocolate filled with a sublime vanilla layer created with genuine Fair Trade vanilla, white chocolate, cream and milk accompanied by an almond praline layer with crispy almond brittle.

NEW



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 crisply, and it's refreshing and entirely vegan to boot!

● vegan



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.
75% Guatemala + 75% Madagascar
70% Uganda + 75% Tanzania

Every year, we offer a new Opus: This year, we are presenting a premium cuvée featuring rare cacao varieties from indigenous cacao farmers in five countries: Belize, Guatemala, Colombia, Panama and Bolivia.

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.



Dark Chocolates



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 ● no added sugar



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 ● no added sugar



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 from Coas, which we've toned down to a very mild aroma by adding lots of cacao 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: chocolatey with fine nutty notes, fresh green hues and echoes of pineapple

● vegan ● no added sugar
● new cooperative



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.

Ahoy! Cacao sets sail: the sailing cargo vessel Avontuur shipped our cacao across the Atlantic from Belize to Hamburg. Her Timbercoast crew utilises wind power for a climate-friendly transport. Aboard: genuine Maya cacao which we turn into a magnificent single origin chocolate with an 82% cacao content and an outstanding environmental footprint. It's barely got any bitter flavour but instead a wonderfully diverse aroma spectrum.

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

● vegan



Dark Chocolates



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 super cacao, 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 ● new design



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. 20647

75% Opus 5

Conching time: 30 hrs.
A top cuvée comprised of rare cacao varieties courtesy of indigenous cacao farmers from 5 different countries: Belize, Guatemala, Colombia, Panama and Bolivia, where cacao is cultivated in the rain forest by Mayas and other indigenous communities. Enjoy this dark, delicious chocolate with 75% cacao power, a traditional pedigree and a mild, nutty and caramelly aroma profile. Seasoned with a bit of cacao fruit, which adds some refreshing fruity tartness to the mix.
Limited edition: available only for one year.
Taste notes: notes of caramelised nuts and chocolate cake alongside fruity apples

NEW

● 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 our environment! It took the sailing cargo vessel Avontuur several weeks to cross the Atlantic from Belize to Hamburg with our amazing Maya cacao aboard. We turn this precious cargo into a mild, sweet single origin chocolate with a 72% cacao content. The Mayas, a sailing ship, organic cacao – a chocolate bridging the gap between tradition & the future. This is how we breathe new life, or shall we say wind, into our commitment to environmental protection!

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

● vegan

Dark Chocolates



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 Rios 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



Milk Chocolates



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

● no added sugar



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

● no added sugar



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 ● no added sugar



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. 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 Rios 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, almond cream caramel bonbon flavour and a fabulous melt.

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

Milk Chocolates



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



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.





White & Special Chocolates



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



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. 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

● vegan

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

● vegan



ARTICLE no. 20442

Coffee

A marvellously fragrant coffee bar created by roasting Arabica coffee beans from Colombia, Mexico, Peru and Ethiopia 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



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



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



Squaring the Circle

70 g bar
Sales unit: 10 pcs
Available in 11 varieties
Shelf life: 14 months from production date
ORGANIC + FAIR* + BEAN-to-BAR



SWEET SENSATION – THE CHOCOLATE COLLECTION FEATURING ALTERNATIVE TYPES OF SUGAR AND BARS WITHOUT ANY ADDED SUGAR

Squaring the Circle features chocolate sweetened with exciting alternative types of sugar like trendy maple sugar, coconut sugar, no-calorie erythritol to no added sugar at all. Some varieties are only sweetened with dates, while another is sweetened with mango.

We proudly present a brand-new sweet and dark bar, made entirely from cacao: 75% Cacao, Sweetened with Cacao Fruit. We use dried cacao pulp, the white flesh of the cacao fruit, beloved by cacao farmers and their children.

All focusing on the subject of sugar, from dark chocolate to sweet coconut caramel, there are many chocolates waiting to be discovered.



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 ● no added sugar



75% Cacao, Sweetened with Cacao Fruit **ARTICLE no. 18621**

Only cacao – pure, fruity & sweet – a fantastic cacao pulp indulgence! An extremely fruity, dark bar consisting solely of cacao. 75% cacao content with 25% dried cacao pulp, the white flesh of the cacao fruit, beloved by cacao farmers and their children. Zotter turns this wondrous flavour into the fruitiest cacao bar, featuring a fruity tartness akin to apples, a beautiful chocolate aroma and a long-lasting melt. Entirely vegan and without any traditional sugar. A must-try!

NEW ● vegan ● alternative type of sugar



75% Cacao, Sweetened with Dates **ARTICLE no. 18614**

A dark bar with a classic 75% cacao content, sweetened with ground dates, which have a high sugar content and develop an elegant caramel flavour. Date powder is the new shooting star among the alternative types of sugar. Entirely vegan with a natural sweetness and without traditional sugar.

● vegan ● alternative type of sugar ● new title



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 ● alternative type of sugar



**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 whole milk from Tyrol. That's it! Intense cacao flavour, pure and simple – subtly bitter with a soft milkiness.

● no added sugar



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 ● alternative type of sugar



**50% Cacao & Milk,
Sweetened with Dates** **ARTICLE no. 18605**

Almost like a milk chocolate, but instead of sugar, we sweeten this delicious bar with ground dates, which have a naturally high sugar content. Dates are often described as a superfood, as they have many precious nutrients. A bar with a 50% cacao content and organic whole milk from the Tyrolean mountains, sweetened with date powder, featuring a surprising chocolate character and notes of milk caramel, salted peanuts, waffles and dates.

● alternative type of sugar ● new title



Cashew with Maple Sugar **ARTICLE no. 18611**

Sweet, praline-soft & vegan: cashew chocolate, sweetened with maple sugar, an exciting form of sugar, made from crystallised maple tree sap. This bean-to-bar vegan chocolate was created by us using fine flavour cacao beans, cashews and maple sugar, resulting in an entirely new creation, at the same time sweet and pleasantly soft.

● vegan ● alternative type of sugar



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 ● alternative type of sugar



**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.

● vegan ● no added sugar



**Wild Berry Coconut,
Sweetened with Dates** **ARTICLE no. 18608**

Fruity and entirely vegan: a fruit bar made from a white coconut couverture and lots of raspberries and blackberries, giving this creation its reddish-brown colour and authentic, very berry flavour. It's sweetened with date powder, finely ground dates, which have a high sugar content and sublime notes of caramel. It's elevated with a dash of lemon and some pure cocoa butter for a beautiful melt.

● vegan ● alternative type of sugar ● new title





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.



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 unmistakable 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



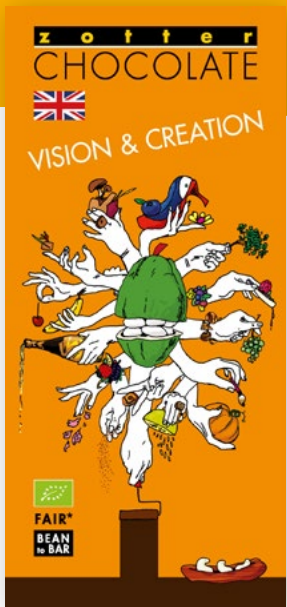
ARTICLE no. 25403

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.

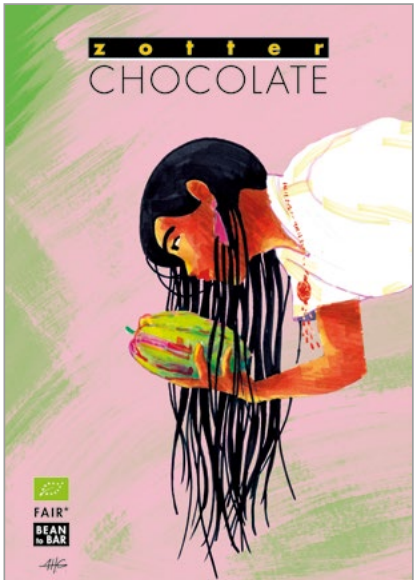


Displays & Promotion Articles

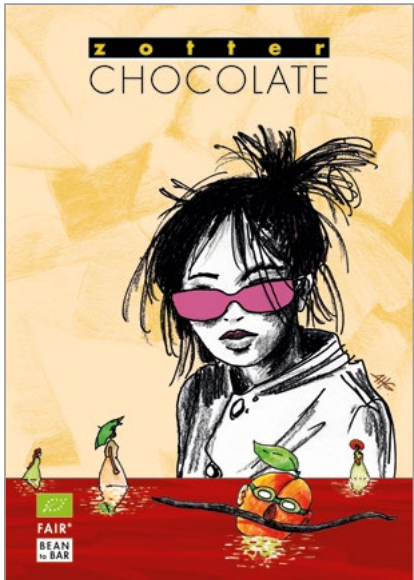


A great presentation is half the sale!
Displays, chocolate dummies, posters and folders.

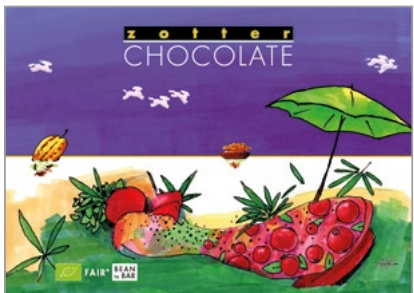
We offer free cardboard sales displays for our hand-scooped chocolates and Labookos, various folders about Zotter and posters with decorative designs from Andreas H. Gratz in 2 sizes.



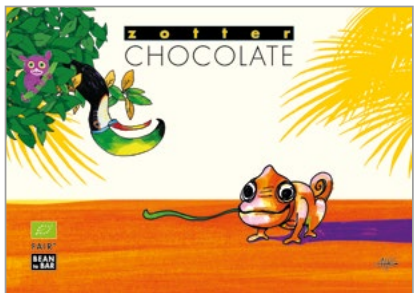
Motif 1, ARTICLE no. 23604



Motif 2, ARTICLE no. 23605



Motif 1, ARTICLE no. 23643

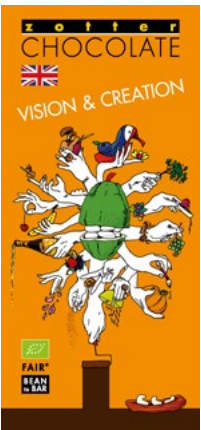


Motif 2, ARTICLE no. 23644



ARTICLE no. 31482
Leaflet "Assortment 2026/2027" - 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!*

A3 Poster Image, portrait format
ENGLISH

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

● new motif

A4 Poster Image, landscape format
ENGLISH

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

● new motif



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, NOBLE & TENDER

Holds 10 bars
Refillable!

Material: carton, colour: black

Size:

W: 6.8 cm

H: 15 cm

D: 17 cm

ARTICLE no. 13377

Sales Display ENGLISH - FOR FREE - 3

For Squaring the Circle, Mitzi Blue

Holds 10 bars
Refillable!

Material: carton, colour: black

Size:

W: 13.5 cm

H: 16 cm

D: 18 cm

ARTICLE no. 23653

**Drinking Chocolate
Table Cards Display**

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

Size:

W: 13 cm

H: 8.2 cm

D: 8.5 cm



Julia Zotter has nothing but cacao on her mind: "In the heart of the world", as the locals call the region, is where she found it.



Straight from the source: the fresh cacao fruit will later be turned into a single-origin chocolate.

Julia Zotter visits the Arhuaco people in Colombia



The indigenous Arhuaco people
make their living from growing cacao.



Even the transport of cacao is traditionally ...

Thanks to cacao cultivation, their
traditional way of life has a future.



White cocoa beans are a sign of Criollo,
some of which is found inside the fruit.



Thanks to this excellent collaboration, the
cacao farmers are secure, and we look
forward to receiving top-quality cacao.





AVAILABLE ONLY WITH GERMAN PACKAGING

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 cherries and hazelnut praline with waffle brittle, 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 with Red Nuts

ARTICLE no. 16667

60% Dark milk chocolate filled with white praline and walnuts nuts in elderberry juice – Julia Zotter's favourite nut choc: a light almond praline enhanced with a bit of white chocolate and orange oil alongside sweet, light walnuts bathed and turned soft and red in cinnamon and elderberry juice before being dipped in delicious chocolate. Covered in milk chocolate with a 60% cacao content.

NEW



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.

● 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.

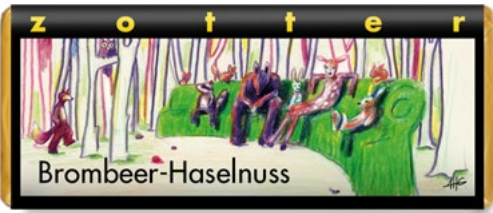
● contains alcohol



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.



Blackberry & Hazelnut

ARTICLE no. 16664

Chestnut milk chocolate filled with blackberry ganache and hazelnut praline – Hazelnuts with a very berry twist: a homemade, tender-melting hazelnut praline and a fruity, crimson blackberry layer elevated with a dash of lemon sit underneath a wafer-thin cranberry couverture and atop a thin milk chocolate layer. It's covered in a homemade chestnut couverture mixed with some more milk choc. Fruity, nutty with a heavenly melt.

NEW



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.



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 crisps. A magnificent bridge between fruity-tangy, crispy lemons and soft, sweet caramel. It's all covered with a homemade, candy-sweet caramel couverture.

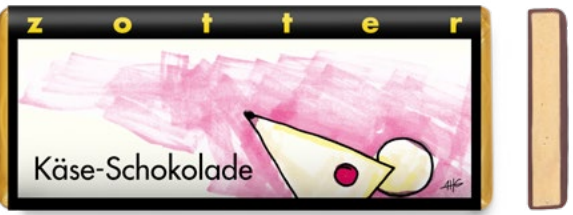


Carp Caviar & Jelly Berries

ARTICLE no. 16678

50% Milk chocolate filled with a carp caviar ganache, refined with berry jelly and almond praline with caramelised poppy seeds – Hofbauer's smoked carp caviar doesn't pop like traditional caviar, but is rich in umami and salty notes, combined with white chocolate. It is served with a fruity red jelly made from strawberries, blackberries, blueberries and raspberries, and a layer of almond praline with caramelised Waldviertel blue poppy seeds.

NEW

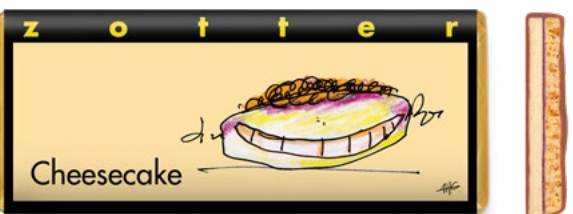


Cheese Chocolate

ARTICLE no. 16665

60% Dark milk chocolate filled with a cheese ganache
Our pure cheese choc makes a comeback: a sweet cheese ganache created with cheese spread made by organic cheese dairy Deutschmann, enhanced with a bit of apple cider vinegar, almond praline and white chocolate. It's dipped in milk chocolate with an astonishing 60% cacao content. This was Julia Zotter's favourite chocolate as a child.

NEW



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.

● new design



Cherry & Nut Waffle

ARTICLE no. 16982

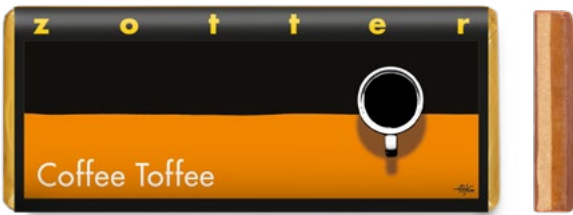
50% milk chocolate filled with cherry ganache and hazelnut praline with crispy waffle brittle – Chocolate poetry: a seductive, red cherry ganache made with sour cherries underneath a wafer-thin white chocolate layer. On top sits a tender-melting hazelnut praline layer with a crispy waffle crunch. It's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



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.

● 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!



Gin & Lemon

ARTICLE no. 16448

60% Dark milk chocolate filled with gin ganache and lemon cream
High trend: the Hands On Gin by Gölls 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 ● new design



Hemp Bonbon & Berries

ARTICLE no. 16663

70% Dark chocolate filled with hemp cream, refined with caramelised hemp seeds and cranberry ganache – A vegan berry and praline duo: a tender-melting hemp praline with caramelised hemp seeds full of energy alongside a bright red, fruity cranberry filling with the tender texture of mousse and a refreshingly berry flavour. It's framed in a wafer-thin rice couverture and dipped in a sublime dark chocolate with a 70% cacao content. Vegan – nutty & fruity!

NEW ● vegan



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.



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



Macadamia + Orange Holy Moly

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.



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, topped with 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.

● new design



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



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. 16668

70% Dark chocolate with maple sugar filled with cashew praline, refined with pineapple, sweetened with dates – Fruity, sweet and without traditional sugar. A dark chocolate sweetened with maple sugar and filled with a fruity, soft pineapple layer featuring some fruity tanginess and small, refreshing bits of pineapple.

Alongside, a cashew praline layer sweetened with ground dates as a substitute to classic sugar, and a cheeky pinch of Timut pepper – not spicy at all but a bit tingly and with an exciting flavour. Entirely vegan.

NEW ● vegan ● alternative type of sugar



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!



Pudding & Cookies

ARTICLE no. 16680

50% Milk chocolate filled with vanilla cream ganache and almond praline, refined with pieces of gingerbread – A soft pudding layer on top, made with whipped cream, white chocolate, vanilla and honey. Down below, lots of homemade gingerbread crumbs made soft by being dipped in a tender-melting almond praline, with an exciting cinnamon and cardamom flavour. Covered in a milk chocolate with a 50% cacao content.

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.



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



Royal Peach **ARTICLE no. 16679**
50% Milk chocolate filled with a peach ganache
The queen of desserts! A soft, creamy peach layer elevated with a dash of lemon and some tender-melting almond praline. This royal creation is crowned with gingerbread spices, cinnamon and star anise, giving it not a festive note, but instead one of a fine compote. Alongside, a wafer-thin white chocolate layer and a milk chocolate coat with a 50% cacao content.

NEW

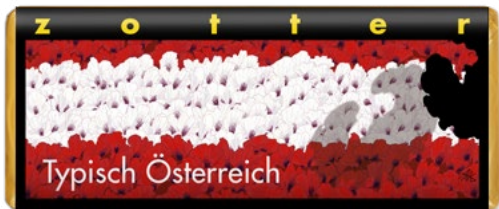


Tanzania – Choc + Cashew Caramel Crispies **ARTICLE no. 16995**
70% Dark chocolate filled with milk chocolate ganache and cashew praline refined with passion fruit pieces and caramel brittle – A tender-melting milk chocolate ganache made with cacao from Kokoa Kamili in Tanzania, alongside a cashew praline layer with spicy, lemony timur 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.



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 – Choc + Banana Lime **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.



Vanilla **ARTICLE no. 16634**
40% Milk chocolate filled with vanilla ganache and almond praline refined with almond brittle – A sweet vanilla chocolate for sweet-tooth snackers big and small. A milk chocolate filled with a sublime vanilla layer created with genuine Fair Trade vanilla, white chocolate, cream and milk accompanied by an almond praline layer with crispy almond brittle.

● new title



Walnuts with Marzipan **ARTICLE no. 16172**
50% Milk chocolate filled with walnuts and marzipan
Walnuts swirling in rum: a milk chocolate with a 50% cacao content, filled with a homemade walnut praline elevated with a bit of walnut brittle and a bit of both milk and dark chocolates, alongside a super soft marzipan layer featuring some walnut brittle, with a subtle flavour enhancement courtesy of dark rum.
● contains alcohol ● new design



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!"



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



cocoa beans before roasting



cocoa winnower



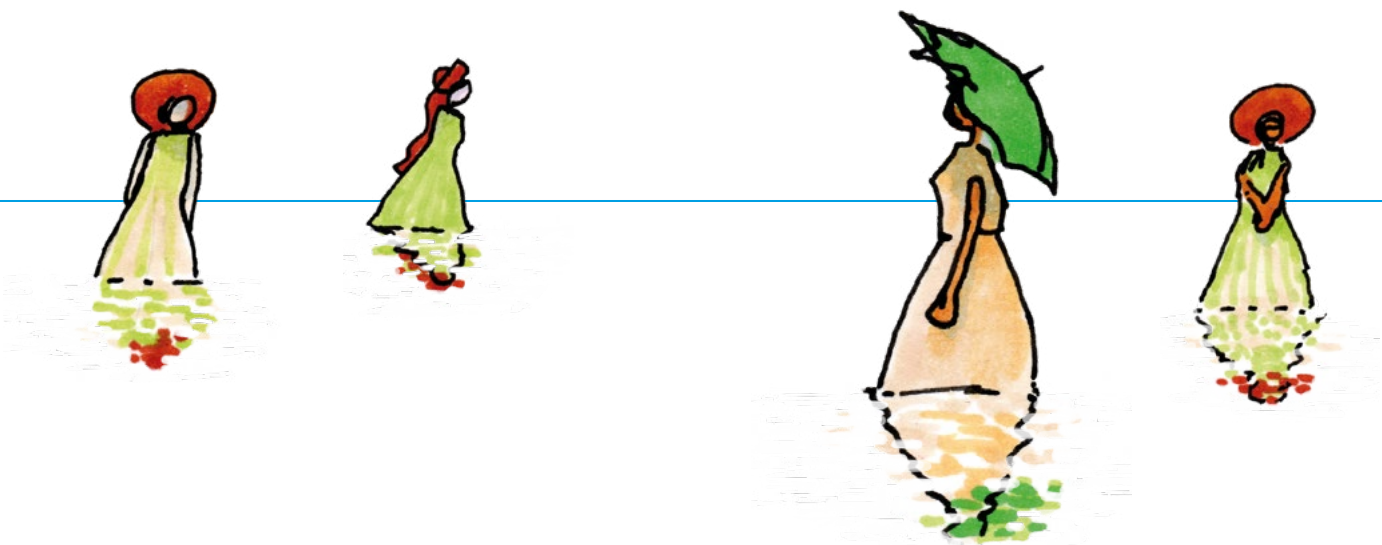
cocoa mass ball mill



chocolate – first stage



roller-refiner





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



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, topped with 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 with Red Nuts **ARTICLE no. 16671**

60% Dark milk chocolate filled with white praline and walnuts nuts in elderberry juice – There's no prescription for this, but there is a fine-tuned recipe: a light almond praline enhanced with white chocolate and orange oil alongside light walnuts bathed and turned soft and red in cinnamon and elderberry juice before being dipped in delicious chocolate. Covered in milk chocolate with a 60% cacao content.

NEW



For Busy Bees (now with a 5-minute break) – Blackberry & Hazelnut **ARTICLE no. 16673**

Chestnut milk chocolate filled with blackberry ganache and hazelnut praline – A brief moment of rest & indulgence: this is a homemade, tender-melting hazelnut praline with a fruity, dark red blackberry layer enhanced with a dash of lemon. It's covered in a homemade chestnut couverture mixed with milk chocolate. Fruity & nutty, this flavour will make you melt.

NEW



For Odd Birds – Currants **ARTICLE no. 16674**

70% Dark chocolate filled with currant ganache
A satisfying jam session for lovers of sweets: a fruity-tangy berry ganache made with red currant juice, blackcurrant couverture and a bit of white choc. A dark, thin chocolate layer with some vibrant chilli gives it a subtle tingle. Covered all over in a dark, fine flavour chocolate.

NEW



For the Best Employees in the World – Almond Praline Intense **ARTICLE no. 16659**

70% Dark chocolate filled with dark chocolate and almond praline
A sweet token of gratitude for employees who always give it their all. A chocolate for a sophisticated palate, filled with an intense almond praline made with dark-roasted almonds, elevated with a bit of fine flavour chocolate with a powerful 80% cacao content and a pinch of salt. Intense, not too sweet and with a wonderful melt. Dipped in dark chocolate with a 70% cacao content, this particular choc is also entirely vegan. **With a golden design feature.**

NEW ● vegan



Get Well Soon – Hemp Bonbon & Berries **ARTICLE no. 16675**

70% Dark chocolate filled with hemp cream, refined with caramelised hemp seeds and cranberry ganache – A small, sweet gift can cure all ills. A tender-melting hemp praline with caramelised hemp seeds full of energy alongside a bright red, fruity cranberry filling with the tender texture of mousse and a refreshingly berry flavour. It's framed in a wafer-thin rice couverture and dipped in a sublime dark chocolate with a 70% cacao content. Vegan – nutty & fruity!

NEW ● vegan



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.

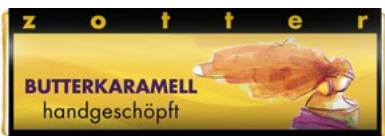
Chocolate Minis are delivered with a display box. Open the box, set it up - done!
25 bars in one box!
Box size: W x H x D: 8.5 x 7.5 x 14 cm (closed)
Box size: W x H x D: 8.5 x 17.5 x 14 cm (unfolded)



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.

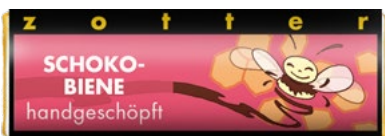
● new design



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.



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



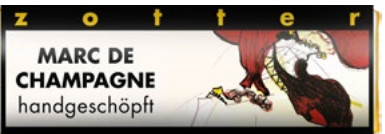
Hemp Bonbon & Berries **ARTICLE no. 18938**
70% Dark chocolate filled with hemp cream, refined with caramelised hemp seeds and cranberry ganache – A vegan berry and praline team: a hemp bonbon with caramelised hemp seeds and a bright red cranberry filling with the creamy texture of mousse. Entirely vegan!

NEW

● vegan



Mango Tango **ARTICLE no. 18892**
70% Dark chocolate filled with mango ganache and lemon ganache – A very fruity filling created with mangos, topped with a lemon chocolate layer, made with homemade lemon confit and white chocolate.
● new design



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



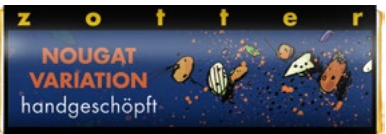
Milk Chocolate Mousse **ARTICLE no. 17983**
60% Dark milk chocolate filled with milk chocolate mousse and milk chocolate ganache – A soft, velvety mousse filling: a but-tery, beautifully melting sweet milk chocolate. At the top, a thinner milk chocolate ganache.

Pistachios **ARTICLE no. 18939**
50% Milk chocolate filled with pistachio marzipan and almond praline, refined with roasted pistachios – A dreamy pistachio duo: a soft pistachio marzipan and an almond praline mixed with chopped, roasted pistachios.

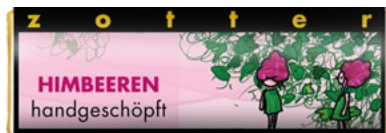
NEW



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

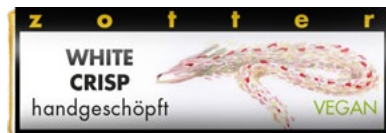


Vanilla **ARTICLE no. 18940**
40% Milk chocolate filled with vanilla ganache and almond praline, refined with almond brittle – A beautiful vanilla layer created with genuine Fair Trade vanilla and white choc alongside an almond praline layer with crispy almond brittle.

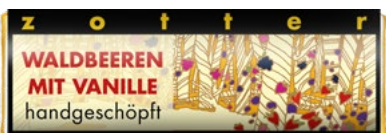
NEW



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

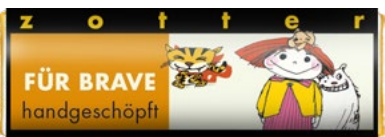


Wild Berries with Vanilla **ARTICLE no. 17806**
50% Milk chocolate filled with wild berries and vanilla
A sublimely fruity chocolate! A very berry filling made with strawberries, blueberries and raspberries on top of a delicious vanilla ganache.

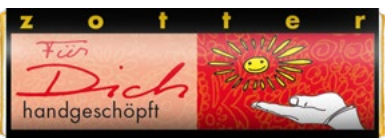


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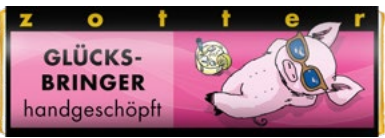
Gift Chocolates



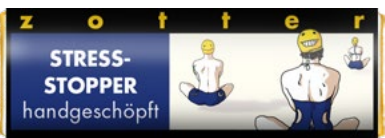
For Good Ones – Choco Bee **ARTICLE no. 17798**
White chocolate filled with honey caramel crisps
For sweet teeth big and small. A white chocolate almond mousse with sweet honey and caramel crisps.



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.

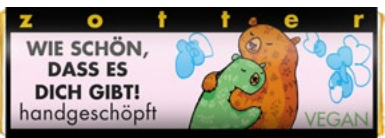


Stress Stopper – Blue Poppy Seed **ARTICLE no. 17799**
40% Milk chocolate filled with white chocolate ganache and caramelised blue poppy seed – Just take a break and enjoy: a sweet bonbon ganache with genuine vanilla, and an almond praline with crackling poppy seed.



Thank You – Vanilla **ARTICLE no. 18941**
40% Milk chocolate filled with vanilla ganache and almond praline, refined with almond brittle – A sweet token of gratitude made from chocolate filled with 2 layers – one vanilla and one almond brittle.

NEW



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!

● vegan



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

Hand-scooped Chocolate Minis with a Buzz **ARTICLE no. 18743**
5 flavours
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 ● new designs

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 & Berries, Hazelnut Brittle, Blueberries & Lemon, Raspberry, Caramel + Lemon, Caramel Praline Crunch, Mango Tango, Marc de Champagne (alc.), Milk Chocolate Mousse, Praline Variation, Pistachios, Rum Coconut (alc.), Praline Layers, Chocolate Banana, Choco Bee, Vanilla, 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 varieties + new designs



»My tip to business colleagues – customers won't be attracted by just a few products, you need a variety of at least 100 different flavours, that's where you'll see increased frequency«

Editor's note: 100 flavours are the equivalent of around 4 Zotter floor displays.

About Christian Mitterlehner

Owner of World Fair Trade Shop Innsbruck, business owner for the past 40 years. Trained as a waiter and chef, studied politics and economics at university. He opened his first store while at the same time being responsible for sales promotions at the World Fair Trade shop umbrella organisation.

Tips, hacks & know-how

by a long-term Zotter retailer

World Fair Trade Shop, Innsbruck

Christian Mitterlehner has been selling Zotter chocolates for 21 years and has now massively increased both his retail space and the range of products on offer. The 300 Zotter flavours on offer at this store now represent the biggest variety in western Austria! He was kind enough to share his experiences in our best practice interview.



The Zotter chocolate universe is perfectly curated and very noticeable.

When did you start selling Zotter products?

That was 21 years ago. When Zotter was listed in connection with the World Fair Trade Shop movement, I met Sepp Zotter, tried his products for the first time, and was immediately enthusiastic. This was before there even was a proper store. In order to be able to finance this business, I enlisted two friends and we did a pop-up shop once a month at the University Hospital in Innsbruck.

What motivated you to focus more and more on Zotter chocolates?

Initially I had a table with jewellery and some arts and crafts behind it on the wall, and I thought it seemed like a museum display. Nice to look at but no one will buy anything, so that's when I placed the Zotter products there and at the same time invested in an a/c unit to prevent our products from spoiling with the sun coming through the large glass front. The wall with Zotter products is now around 6 metres long, with 300 flavours on display, and I think that's the key and also my tip to business colleagues: customers won't be attracted by just a few products, you need a variety of at least 100 different flavours, that's where you'll see increased frequency.

Did the increased space for the Zotter range require building alterations at your store?

I had to tear down and rebuild a wall, sand it and paint it. The house is a listed building, which means there are several guidelines to take into consideration – but the space including the glass front look absolutely beautiful. We installed the background boards to present the different product ranges in vertical, horizontal and square formats and all the chocolate bars and couvertures.

Have you noticed changes in customer behaviour after expanding the product range on offer, and if yes, what are they?

Ever since I've expanded the range, customers are more likely to buy more at once – instead of, say, three bars, they buy five or more, that's been very noticeable.

How has the average transaction value changed?

That's a little bit more difficult to determine, as I also sell fashion and other products, but in general, looking at this and last year, the average transaction value has decreased overall, but Zotter sales have increased. Currently, I have around 10% more customers, and in May, I managed to surpass my Zotter chocolate sales by 20% compared to last year. A month later, this number rose to 30%, despite the June heat we had.

Which products or ranges have proven particularly popular?

Hand-scooped chocolates, and – due to all the tastings and seminars that have been put on – the dark Labookos, especially the super dark ones.

Do you have seasonal peaks? How do you handle those?

Yes of course – at Easter and Christmas, we add additional displays, otherwise I wouldn't be able to fit all the extra products. The end of the school year is also an important marker, as chocolates are perfect gifts for teachers.

What kind of advice would you give other retailers thinking about expanding their Zotter product offerings?

I would say: open with a large range and shout about it. Have a meticulous warehouse management system, that's very important. This can actually be mapped in any inventory management system. You're not going to move mountains with 10 flavours, that's a given.



Drinking chocolates & coffee to go are presented on counter and floor displays.



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 18 varieties + 2 variations
Shelf life: 15 months from production date
ORGANIC + FAIR* + BEAN-to-BAR



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)

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.

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

- 1 WITH A STAND OR HAND BLENDER
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.

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.

● vegan ● no added sugar

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 timut pepper, which isn't sharp-flavoured but has an exciting citrusy zing. Entirely vegan!

● vegan ● alternative type of sugar

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!

● vegan

5 pcs. per package
ARTICLE no. 21072

25 pcs. incl. display
ARTICLE no. 21172



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



Matcha

Matcha still tops all the trend lists, but matcha green tea contains a power already recognised and utilised by the Samurai. The tea leaves are ground to a fine powder and mixed with a rice couverture, turning it into a bright green Drinking Chocolate with a fabulous green tea aroma. This wondrous creation is naturally vegan.

● vegan ● new title + new design

5 pcs. per package
ARTICLE no. 21410

25 pcs. incl. display
ARTICLE no. 21310



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

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 ● no added sugar

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



Ube Coconut

The new colourful trend drink: its beautiful hue comes courtesy of the purple yams root. Ground yams combined with coconut couverture and a dash of lemon makes for a colourful, trendy and completely vegan drink.

Hot tip: combine with milk or a white plant-based drink (such as a rice or soy drink) or enjoy it chilled, on ice.

NEW

● vegan

5 pcs. per package
ARTICLE no. 21466

25 pcs. incl. display
ARTICLE no. 21366



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.



Variaton 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, Matcha, Nut Praline and Oat Drink + Orange.
Five different flavours.
One bar per flavour.
● vegan ● Matcha: new title + new design

Gift Set & Accessories



Zotter Counter Display for Drinking Chocolate + Hand-scooped Chocolate Minis, black **ARTICLE no. 23122**

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. Gratze.
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. Gratze.
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 porcelain tray (4 pieces) **ARTICLE no. 23616**
A stylish porcelain tray for hot chocolate, with space for the Drinking Chocolate glass and a beautiful design by Andreas H. Gratze. A set that allows you to present your Drinking Chocolate to its best advantage.
Size: W: 25 x H: 14 cm

NEW



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 14 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.



Dark Chocolates



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 CEECAQ 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. 20583

72% Ghana

Conching time: 12 hrs.

Extraordinary! Amelonado cacao from Ghana emits a delicious fragrance as early as the roasting process. The finished cacao has a pronounced chocolate flavour, with subtle hues of cream and fine notes of fruit. A sublime cacao which we submit only to a very brief conching time. Enjoy a single origin chocolate with 72% cacao power, made with cacao from ABOCCA, the first certified organic and fair-trade cooperative in Ghana.

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 Cacao Nacional from Manabi only grows in Ecuador and counts among the best fine flavour cocoa varieties in the world. Combined with a sweet 40% of raw cane sugar, this floral cocoa aroma will make your palate sing. "Great chocolate with a wonderful Nacional flavour" was the verdict at the international chocolate test.

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

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING

Milk Chocolates

Special & Gift Chocolates



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 by us as a single origin chocolate with a 45% cacao content. The cocoa beans are cultivated by the Coas cooperative in the south of Peru. It consists of 500 small farms, and the indigenous Asháninka, who specialise in organic Fair Trade cacao, produce a cacao which is absolutely outstanding in its quality and aroma profile and which we turn into a sweet milk chocolate by adding organic Tyrolean mountain milk, genuine vanilla and some sugar.

Taste notes: notes of milk caramel and butter biscuit with a hint of cinnamon

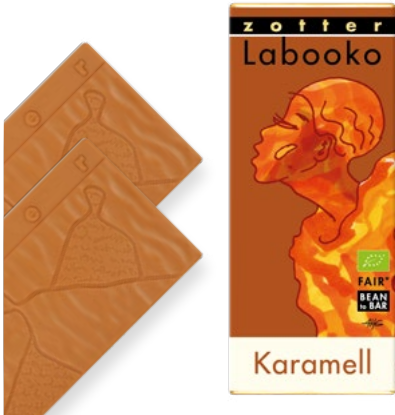
● new cooperative



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. 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. 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. 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

● vegan

Fruit Chocolate



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



ARTICLE no. 20648
Espresso

Coffee in snack form. This highly aromatic coffee bar contains as much flavour and caffeine as a double espresso. Created using organic Fair Trade Arabica coffee beans from Colombia, Mexico, Peru and Ethiopia alongside a pinch of Robusta from India, all roasted and ground in our very own coffee roastery only to be blended with pure cocoa butter, raw cane sugar and a pinch of salt. Entirely vegan – a thrilling creation for coffee lovers.

Taste notes: intense coffee aroma, sweet chestnuts, salted caramel

NEW ● vegan



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

● new cooperative



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



The origin of cacao

Fair traded organic fine flavour cacao from 15 different countries – team spirit & fair trade with our cacao farmers are the basis of our sublime quality products.



Labooko

uno

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

A SWEET GIFT

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

● vegan

ARTICLE no. 20208

Thank You
50% Nicaragua

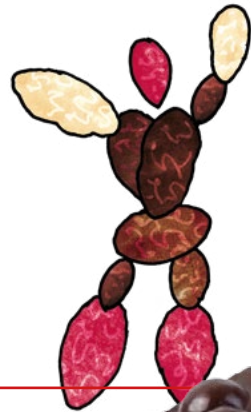
A milk chocolate created, bean-to-bar, as a single origin chocolate with a 50% cacao content. We've used cacao from the Rios de Agua Viva Cooperative in Nicaragua, alongside precious organic mountain milk from the Tyrol, pure cocoa butter and raw cane sugar. A sweet chocolate with a high cacao percentage,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

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



AVAILABLE ONLY WITH GERMAN PACKAGING

Choccy Vibes



70 g bar
Sales unit: 7 pcs
Available in 6 varieties
Shelf life: 12 months from
production date
ORGANIC + FAIR* + BEAN-to-BAR

NEW BOX
PACKAGING

THE NEW CHOCOLATE WITH CHOCY 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 6 different flavours, 2 of course vegan.

Now new in attractive box packaging.



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.



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.



Hazelnut

ARTICLE no. 125835

Hazelnuts in dark chocolate
Dark chocolate with a 70% cacao content, refined with homemade hazelnut praline and sprinkled with whole, long-roasted and caramelised hazelnuts, coated in hazelnut praline and dark chocolate. Classic, crunchy and nutty and completely vegan.

NEW ● vegan



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, 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.



Pumpkin Hero

ARTICLE no. 125833

Colourful pumpkin seeds in green 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.



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 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.

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING

CHEERY & NUTS

70 g bar
Sales unit: 10 pcs & 5 pcs
Available in 10 varieties + 1 variation
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.



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.



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.



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.



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.

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.

● contains alcohol





OUR INNOVATION

AVAILABLE ONLY
WITH GERMAN PACKAGING

NOBLE & TENDER

70 g bar
Sales unit: 10 pcs & 5 pcs
Available in 4 varieties
Shelf life: 14 months from production date
ORGANIC + FAIR* + BEAN-to-BAR
+ NUT-to-BAR + FRUIT-to-BAR



»MASTER MIX«
PURE FLAVOUR & THE ULTIMATE INDULGENCE

Enjoy the good things in life – with chocolate.
Josef Zotter has created a master range »NOBLE & TENDER«
using his 50 years of experience as chef and confectioner.
A pure chocolate consisting of a variety of flavour components – an indulgence and pure joy.
»Nobel« – a fine flavour solid like pure chocolate and
»tender« – like homemade praline alongside subtle notes of fruit.
Moulded into a thick bar with cubed ridges for breaking off small pieces to
enjoy. Chocolatey, with a praline melt and joyful fruity accents.
Sometimes, a certain little something is missing – Zotter adds this skillfully with
a pinch of salt, some cinnamon, a dash of vanilla and a hint of lemon.
Pure and multi-faceted in flavour and an easy, indulgent snack.
This comes in a classic paper sleeve wrapper with a hummingbird design and
almond and passion fruit flower illustrations mirroring its ingredients.

AVAILABLE ONLY WITH GERMAN PACKAGING



NEW Caramel Bar + Almond / Lemon / Salt **ARTICLE no. 25884**
Caramel bar with cocoa butter refined with almond praline, lemons and salt
A pure salted caramel bar with the finest sweet caramel flavour partnered with mild notes
of lemon and salt for a perfect balance and some almond praline to give it a fine melt. A
brilliant mix of sweet, lemony and salty. Piece for piece – the ultimate enjoyment!



NEW Dark Chocolate + Cashew / Raspberry **ARTICLE no. 25874**
70% Dark chocolate refined with cashew praline and raspberries
Pure dark chocolate with a 70% cacao content. The cashew praline allows it to melt
pleasantly on the palate while fruity raspberries show up in the background. A chocolatey-
berry nosh experience, which you'll have a hard time keeping away from.



NEW Milk Chocolate + Hazelnut / Orange / Cinnamon **ARTICLE no. 25873**
40% Milk chocolate refined with hazelnut praline, oranges and cinnamon
A nutty-sweet milk chocolate with a 40% cacao content, tender-melting hazelnut praline
made from freshly roasted hazelnuts and a hint of sunny oranges and a kiss of cinnamon.
Chocolatey-sweet, with nutty and fruity flavours altogether – pure chocolate indulgence
and perfectly cubed for a joyful little treat.



NEW White Chocolate + Macadamia / Passion Fruit **ARTICLE no. 25872**
White chocolate refined with macadamia praline and passion fruit
The purest chocolate with a magical melt bringing you fruity moments of joy. A sweet white
chocolate with a beautiful vanilla flavour, an amazing macadamia praline melt and at the
same time featuring a light, refreshing and fruity passion fruit twist.
Just relax and indulge!



AVAILABLE ONLY WITH GERMAN PACKAGING

Mitzi Blue

70 g disc
Sales unit: 10 pcs
Available in 4 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 made from chocolate-coated nuts, caramel crispies, chocolate stars 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 ARTICLE no. 24126

Caramel Bar + Caramel Crispies
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 ARTICLE no. 24128

Dark Choco 70% + 80% + Choco Cacao Nibs
Sophisticated & dark: a dark chocolate with a 70% cacao content combined with a small, dark chocolate disc with a sublime 80% cacao content promise a first class chocolate indulgence, crunchily enhanced with freshly roasted cacao nibs and covered in even more delicious dark chocolate.

● vegan



Heavenly Milk ARTICLE no. 24127

Milk Choco 40% + 50% + Coconut Moon + Caramel Star
Snack on the universe! A milk chocolate disc with a 40% cacao content combined with a small milk choco with a 50% cacao content, it's decorated with a white coconut moon and a sweet caramel star.



Thank You ARTICLE no. 24138

Milk Chocolate + Cashew Praline + Grapes + Nuts
A delicious way to say »Thank You«. A milk chocolate disc with 50% cacao power and organic whole milk from Tyrolean mountain farmers. Sitting in the middle is a small, tender-melting cashew praline disc, and it's decorated all over with raisins and small bits of hazelnut dipped in white chocolate.

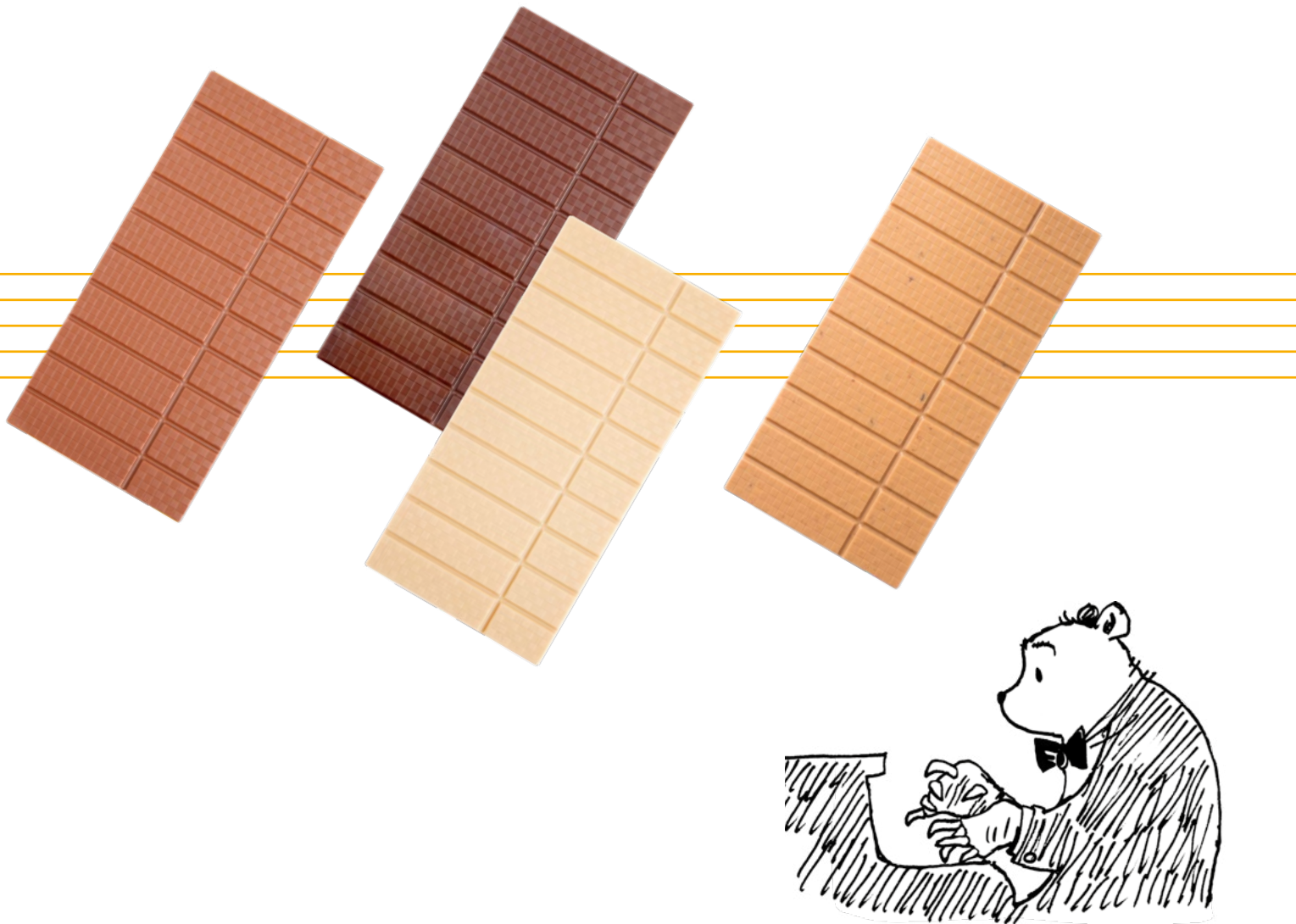
NEW



AVAILABLE ONLY WITH GERMAN PACKAGING

Classic Chocolate

70 g bar
Sales unit: 10 pcs
Available in 6 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. 18558

70% 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. 18596

60 % Dark Chocolate
A sweet, dark chocolate, bringing you the best of both worlds: genuine chocolate flavour thanks to a strong 60% cacao content, but a lovely and gentle sweetness. It doesn't need much to achieve pure happiness: fine flavour cacao, pure cocoa butter and some raw cane sugar – only 3 ingredients, but of sublime quality. Created, bean to bar, at Zotter's chocolate factory.
NEW ● vegan



ARTICLE no. 18557

40% 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. 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. 18565

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



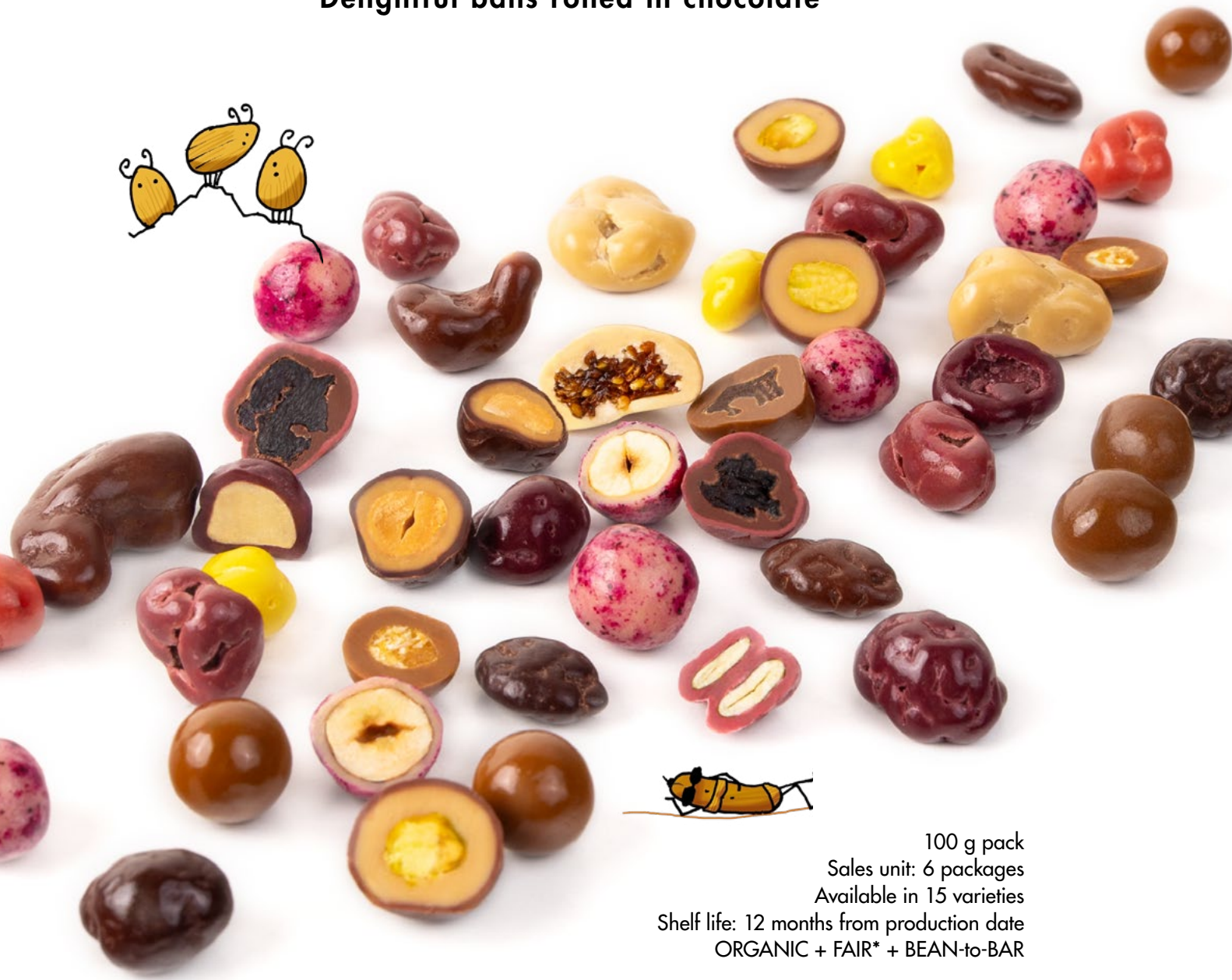
ARTICLE no. 18556

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.



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!



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.



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! 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.



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.



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!



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 turmeric

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.



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.

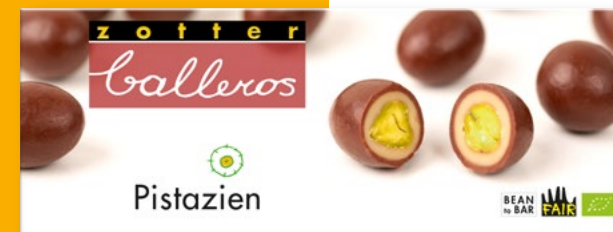


Physalis

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

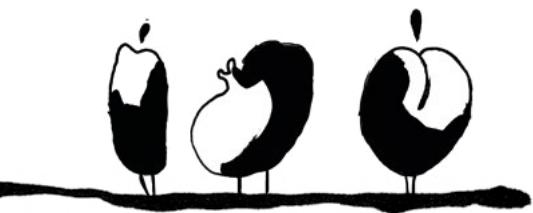
Fruity and refreshingly tangy: sour cherries enveloped in tender-melting milk chocolate with a 50% cacao content and coated in a fruity-red cherry couverture. Its stunning red colour is created using nothing but sour cherries.



AVAILABLE ONLY WITH GERMAN PACKAGING

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!

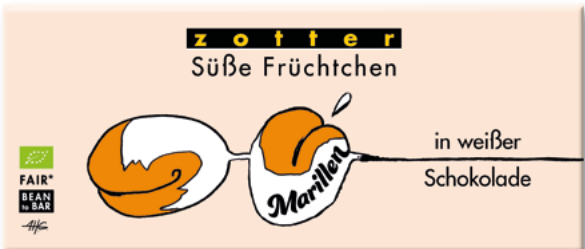
Available as a single-variety pack
or as a »Sunny Mix« featuring 4 different flavours.

Packaging
features
product image



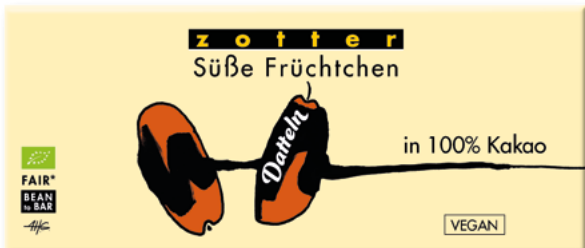
Sunny Mix
Figs / Apricots / Plums / Dates
4 different fruit flavours in 4 different, tender-melting chocolate coats: Super soft organic dates covered in a pure, 100% cacao couverture, without any added sugar. Dried organic figs enveloped in a sublime milk chocolate with a 50% cacao content. Dried organic 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 design

ARTICLE no. 19357



Apricots in White Chocolate ARTICLE no. 19353

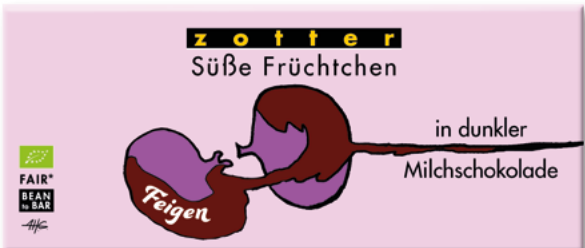
Dried, unsulphured, organic apricots in a white chocolate shell. Unsulphured apricots look a bit darker, but that doesn't matter to us – they're a lot better for your digestion, and after all – they're dressed in a sweet chocolate coat. Our homemade white chocolate presents with a beautiful caramel accent 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.



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!

● vegan ● no added sugar



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.



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.

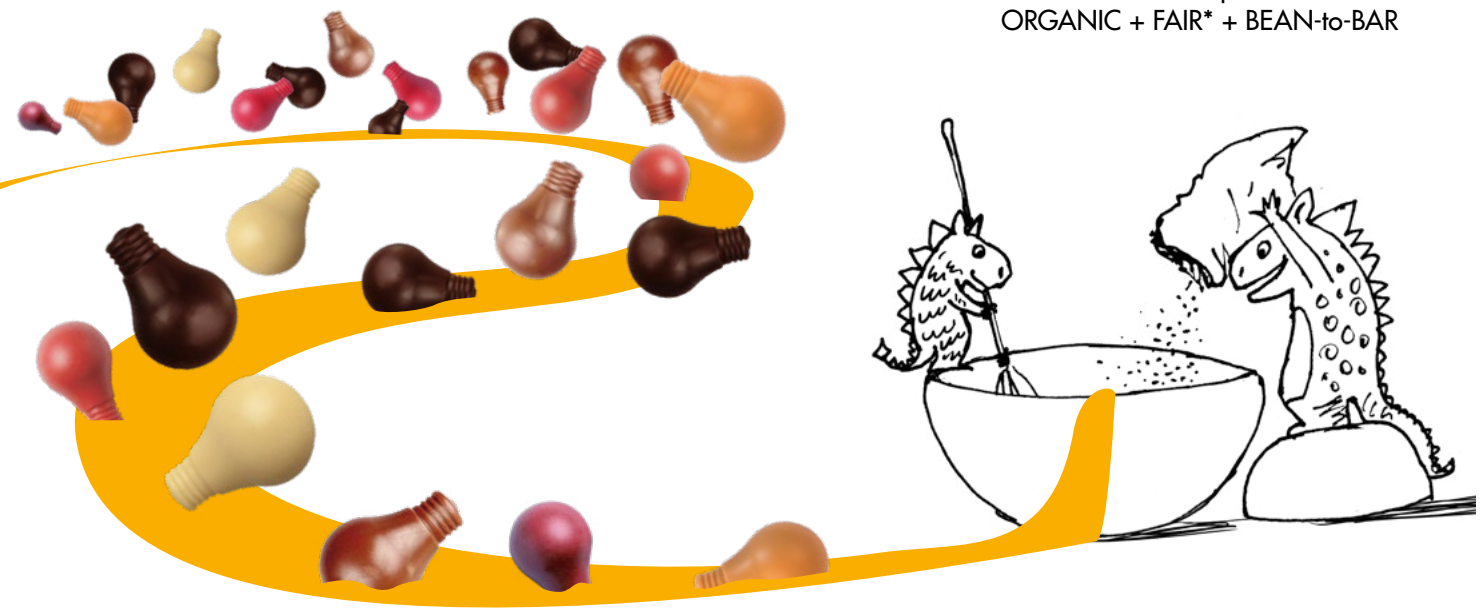
● vegan



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 ● no added sugar



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 Erythrit 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 ● alternative type of sugar



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



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 ● alternative type of sugar



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 ● no added sugar



Light Bulbs – 50% Cacao + Milk, Sweetened with Dates **ARTICLE no. 18452**

A couverture with a 50% cacao content and organic whole milk from the Tyrolean mountains, sweetened with date powder – ground dates with a naturally high level of sweetness and mild notes of caramel. It's similar to a milk choc, but sweetened with dates instead of traditional white 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.

● alternative type of sugar ● new title



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.



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 – 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



AVAILABLE ONLY WITH GERMAN PACKAGING



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





AVAILABLE ONLY WITH GERMAN PACKAGING

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 ● no added sugar



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.



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. 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.

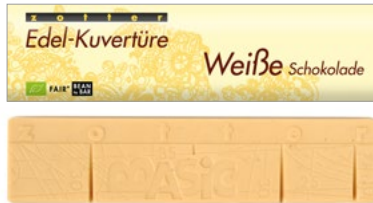


ARTICLE no. 18006

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. 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.**

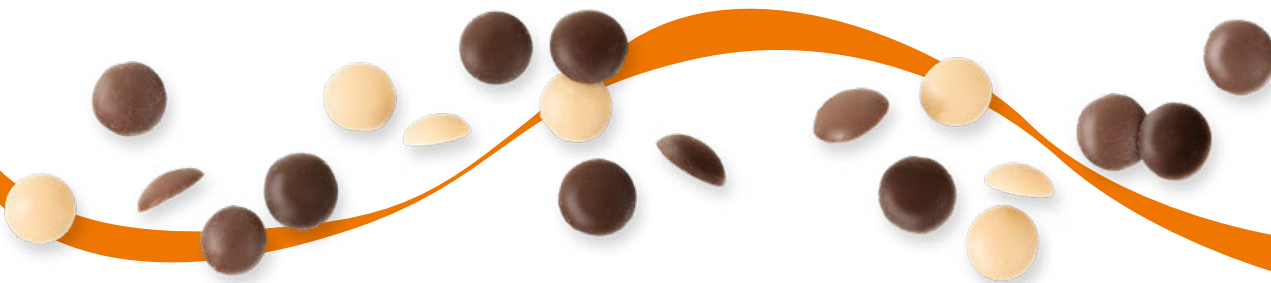
You can find step-by-step instructions for melting and tempering chocolate on the outside of the light bulb boxes. And of course, online at www.zotter.at



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 ● new design



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!

● new design



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!

● new design



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.



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



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.

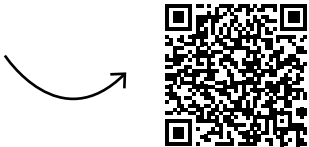


Dust with cocoa. That's it!



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.

Sales unit for 6 Endorphins includes a cardboard display box.
Dimensions of the display: W: 11.2 x H: 16.6 x D: 20 cm



ARTICLE no. 26849

**Endorphins Fruity Magic
(3 bonbons)**

3 handmade, organic, alcohol-free bonbon balls with fruity and Caribbean-flavoured centres.
Varieties: Strawberry Endorphin, Passion Fruit Endorphin, Heart Cherry Endorphin

● new varieties



ARTICLE no. 17893

**Endorphins Intoxicating
(3 bonbons)**

3 organic, handmade bonbons with intoxicating centres.
Varieties: Whisky Endorphin, Marc de Champagne Endorphin, Raspberry Endorphin

● contains alcohol ● new varieties



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:
- Cognac Endorphin
 - Gin Endorphin
 - Rum Endorphin
 - Whisky Endorphin
 - Marc de Champagne Endorphin
 - Raspberry Endorphin

● contains alcohol ● new varieties



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
 - Passion Fruit Endorphin
 - Heart Cherry Endorphin
 - Caramel Endorphin
 - Honey Endorphin
 - Pumpkin Seed Endorphin

● new varieties



Endorphins
The perfect interaction of chocolate know-how & craftsmanship



All homemade: from shells to creamy fillings all the way to colourful, fruity and chocolatey coats.





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 3 varieties
Cacao Nibs + Cacao Beans, shelf life:
10 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!



ARTICLE no. 17391

Cacao Beans Madagascar

Freshly roasted premium cacao from Madagascar with a fruity, lemony aroma. Whole beans, pure cacao power.

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

NEW ● vegan

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 power for a quick snack the way they like them in Latin America, or use them to enhance savoury dishes, mueslis and desserts.

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING

ORGANIC + FAIR Coffee

500 g pack & 1000 g pack
Sales unit: 1 pack
Shelf life: 8 months from production date
ORGANIC + FAIR*



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 Colombia, Mexico, Peru, Ethiopia and India and buy the coffee from the farmers at fair prices. This offers coffee pleasure which is not at the farmers' expense.



ARTICLE no. 21312
Organic + Fair Coffee
Whole Beans

500 g bag
● new title

ARTICLE no. 21305
Organic + Fair Coffee
Whole Beans

1000 g bag
● new title

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, Peru and Ethiopia 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.

ARTICLE no. 23676
Espresso glass (2 pieces)
Double-walled glass with artwork by
Andreas H. Gratzke.
Dimensions: W: 9 cm, Ø 6.7 cm, Volume: 0.1 l



ARTICLE no. 23536
Espresso glass (6 pieces)
Double-walled glass with artwork by
Andreas H. Gratzke.
Dimensions: W: 9 cm, Ø 6.7 cm, Volume: 0.1 l





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



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: Vanilla (hand-scooped chocolate)
- Apricot + Pumpkin Seed (Cheery & Nuts Mini)
- Raspberry + Almond (Cheery & Nuts Mini)
- Peppermint (filled Nashido)
- Redcurrant (filled Nashido)
- 75% Guatemala (Labooko Mini)
- 35% Panama (Labooko Mini)
- Caramel (Labooko Mini)
- Hazelnut Praline (Labooko Mini)

136 g package • sales unit = 4 pcs

Shelf life: 6 months from production date

● new varieties + new design

2



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)
- Apricot + Pumpkin Seed (Cheery & Nuts Mini)
- Strawberry + Cashew (Cheery & Nuts Mini)
- Raspberry (filled Nashido)
- Caramel Praline (filled Nashido)
- 80% Colombia (Labooko Mini)
- 72% Panama (Labooko Mini)
- 60% Nicaragua (Labooko Mini)
- 50% Tanzania (Labooko Mini)

136 g package • sales unit = 4 pcs

Shelf life: 6 months from production date

● new varieties



AVAILABLE ONLY WITH GERMAN PACKAGING

3



4



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)
82% Belize »Sail Shipped Cacao« (Labooko Mini)
62% Dominican Republic (Labooko Mini)
60%/40% Cacao-Oat Drink, no sugar added (Labooko Mini)
Coconut (Labooko Mini)
Espresso (Labooko Mini)
Raspberry-Coconut (Labooko Mini)

135 g package • sales unit = 4 pcs
Shelf life: 6 months from production date

● vegan ● 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: Thousand Layer Praline
(hand-scooped chocolate)
Apricot + Pumpkin Seed (Cheery & Nuts Mini)
Strawberry + Cashew (Cheery & Nuts Mini)
Caramel Praline (filled Nashido)
Raspberry (filled Nashido)
75% São Tomé (Labooko Mini)
70% Uganda (Labooko Mini)
60% Nicaragua (Labooko Mini)
Coconut (Labooko Mini)

136 g package • sales unit = 4 pcs
Shelf life: 6 months from production date

● new varieties

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)
Strawberry + Cashew (Cheery & Nuts Mini)
White Chocolate + Berries (Cheery & Nuts Mini)
Peppermint (filled Nashido)
Hazelnut (filled Nashido)
75% Tanzania (Labooko Mini)
72% Ghana (Labooko Mini)
62% Dominican Republic (Labooko Mini)
Caramel (Labooko Mini)

136 g package • sales unit = 4 pcs
Shelf life: 6 months from production date

● new varieties



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:

- 75% Opus 5 (Labooko)
- Crispy Caramel (Mitzi Blue)
- 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)
- 70% Nicaragua (Labooko Mini)
- 70% Peru (Labooko Mini)
- 70% Uganda (Labooko Mini)
- 60% Nicaragua Milk Chocolate (Labooko Mini)
- 50% Oat Drink (Labooko Mini)
- 50% Tanzania Milk Chocolate (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)
- Apricot + Pumpkin Seed (Cheery & Nuts Mini)
- Strawberry + Cashew (Cheery & Nuts Mini)

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

● new varieties



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.





Displays & Promotion Articles

A top-class presentation boosts sales!
We offer displays, free displays, giant chocolate
dummies, posters, leaflets, bags and more.

THE NEW DISPLAY

ARTICLE no. 23745

Zotter Floor Display Standard

Perfect and flexible placement of all product
groups in vertical and horizontal formats.

22 rows (incl. 44 hooks), freestanding
Perfect for displaying hand-scooped chocolates

Expandable: For square and vertical formats,
there is a board (article no. 23743) in which you
can display Labookos, Mitzis, Squaring the Circle,
Cheery & Nuts and more.

Extensible: With the floor display complement,
you gain a further 11 rows...
You can easily connect the floor display to others
and expand it gradually.

Cool features such as photos & frames

Durable material: wood, colour: black
Easy to assemble.

Werkhaus displays are environmentally friendly in
both materials and manufacturing and are
produced at the Werkhaus integration workshop.

Size: W: 34 cm x H: 170 cm x D: 48.5 cm



ARTICLE no. 23743

Board for Floor Display

1 piece, full-length board for presenting
square and vertical formats for the Zotter floor
display. For Labooko, Cheery & Nuts, Mitzi Blue,
Squaring the Circle and Classic. **Compatible with
the new model – not suitable for the previous
model.** Size: W: 32 x H: 13 x D: 3.5 cm

Extra components for floor display

Not compatible with the previous model!

Make the most of your display

ARTICLE no. 23744

MORE SPACE

Floor Display Complement

A half-display unit used as a sideboard provides more display space
for new product ranges, new arrivals and photos that spark interest.

11 extra rows or 8 extra rows + 1 photo

or 5 extra rows + 2 photos ...

1 unit, without hooks, sideboard only

Material: wood

Note: Can only be used in conjunction with the floor display unit;
cannot be set up on its own.

Please order hooks separately (article no. 23742), max. 22 pieces.

Size W: 20 cm x H: 170 cm x D: 48.5 cm



ARTICLE no. 23742

Hook for Floor Display

1 piece, plastic hook, transparent for the Zotter
floor display and the floor display complement

Photos & Chalkboard for Floor Display

3 designs and a chalkboard to write on, designed to catch
the eye. Interchangeable and easy to hang up.

1 piece each. Size: W: 19,8 x H: 27 cm

Let us
advise you –
we'll put together
a bespoke offer
for you!



Photo 1 for Floor Display
ARTICLE no. 23115



Photo 2 for Floor Display
ARTICLE no. 23116



Photo 3 for Floor Display
ARTICLE no. 23117



Chalkboard to write on
for Floor Display
ARTICLE no. 23746



Let us
advise you –
we'll put together
a bespoke offer
for you!

Frame for the floor display and the floor display complement

Not compatible with the previous model!

ARTICLE no. 23747
Frame Starter Set for Floor Display
Includes 2 side frames + 1 top frame, standard

ARTICLE no. 23748
Top Frame Extension
for Floor Display
Size: W: 10 x H: 34 cm

ARTICLE no. 23749
Top Frame Extension
for Floor Display Complement
Size: W: 10 x H: 20 cm

Expand your range systematically
You can easily expand your range by connecting
several floor displays and the floor display
complement together. The frame with the cacao
fruit print showcases your range and ensures a
consistent overall look.



Large Dummy
This giant bar in XXL format for your shop
window and shop is hard to miss. Made of
paper, it won't melt. Available in:
10 hand-scooped varieties &
5 Labooko varieties
Size: W: 43 x H: 18 x D: 4 cm

NEW



ARTICLE no. 23750



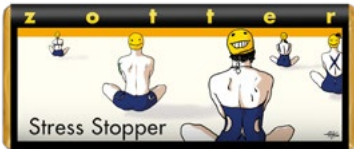
ARTICLE no. 23753



ARTICLE no. 23755



ARTICLE no. 23760



ARTICLE no. 23762



ARTICLE no. 23752



ARTICLE no. 23754



ARTICLE no. 23756



ARTICLE no. 23761



ARTICLE no. 23766



ARTICLE no. 23768



ARTICLE no. 23767



ARTICLE no. 23771



ARTICLE no. 23769



ARTICLE no. 23770



ARTICLE no. 25407
Choco Lolly Starter Package

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

Werkhaus's innovative display system can be
assembled entirely without screws, using rubber
rings. Werkhaus displays are made from wood, are
environmentally friendly and manufactured entirely in
Germany.

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



1

1 **ARTICLE no. 23652**

Zotter Counter Display, black

For all Zotter products like hand-scooped chocolates, Labookos, Cheery & Nuts, Choccy Vibes, Mitzi Blue, Classic, Squaring the Circle, NOBLE & TENDER, 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.

Expandable: Replacement compartments for the Zotter counter display (article no.: 23649) can be ordered FREE OF CHARGE.

While stocks last!

Size:

W: 32 cm

H: 57 cm

D: 32 cm



2

2 **ARTICLE no. 23101**

Zotter Acrylic Glass Counter Display – 8 varieties

For hand-scooped chocolates, Cheery & Nuts, Choccy Vibes, NOBLE & TENDER, balleros, Fine Couverture, Choco Praline

8 rows, max. 80 bars

Material: acrylic, colour: transparent

Click system

Size:

W: 33.5 cm

H: 42 cm

D: 20 cm



3

3 **ARTICLE no. 23634**

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.

Size:

W: 30.5 cm

H: 40.5 cm

D: 28.5 cm



4

4 **ARTICLE no. 23122**

Zotter 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.

Size:

W: 26 cm

H: 39 cm

D: 38 cm



5

5 **ARTICLE no. 23106**

Zotter Display – 12 varieties – claret – FOR FREE

For Labookos, Cheery & Nuts, hand-scooped chocolates, NOBLE & TENDER

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.

Size:

W: 33 cm

H: 57.5 cm

D: 21 cm

While stocks last!



ARTICLE no. 23631

Sales display GERMAN - FOR FREE - 1

for hand-scooped chocolate, Labooko, Cheery & Nuts, NOBLE & TENDER

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 Classic bars or
7 Drinking Chocolate packages
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

Holds 10 bars
Refillable!

Material: carton, colour: black

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



ARTICLE no. 23653

Drinking Chocolate Table Cards Display

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

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



front

back

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



symbol pictures

ARTICLE no. 23575

zotter Paper Bags Small with handle

(1 pack = 400 bags)
Printed with a Zotter design
W: 18
H: 21
D: 7 cm

● new design

ARTICLE no. 23576

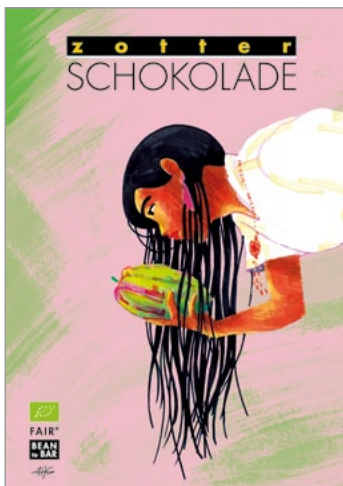
zotter Paper Bags Medium with handle

(1 pack = 350 bags)
Printed with a Zotter design
W: 23 cm
H: 27 cm
D: 11 cm

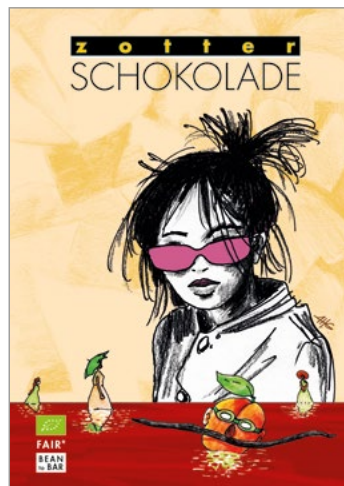
ARTICLE no. 23657

zotter Paper Bags Large with handle

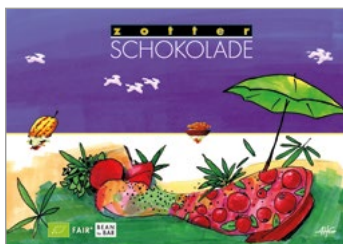
(1 pack = 200 bags)
Printed with a Zotter design
W: 32 cm
H: 40 cm
D: 12 cm



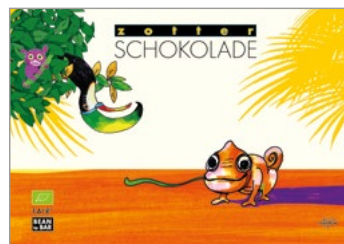
Motif 1, ARTICLE no. 23635



Motif 2, ARTICLE no. 23711



Motif 1, ARTICLE no. 23713



Motif 2, ARTICLE no. 23714



ARTICLE no. 30550

Leaflet "Assortment 2026/2027"
GERMAN

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

● new content



ARTICLE no. 30464

Leaflet "Vision & Creation"
GERMAN

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



ARTICLE no. 30438

Leaflet "Experience World"
GERMAN

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



ARTICLE no. 23241

Chocolate Dummies – hand-scooped chocolates, Cheery & Nuts, NOBLE & TENDER – GERMAN

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

ARTICLE no. 23403

Chocolate Dummies – Labooko – GERMAN

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

**A3 Poster Image, portrait format
GERMAN**

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

● new motif

**A4 Poster Image, landscape format
GERMAN**

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

● new motif



AWARDS

• **Top Innovative Business 2026**

Trend, the Austrian economic weekly, in collaboration with Statista, an independent market and consumer research institute, presents a group of genuine role models in innovation as well as an official ranking of the 100 most innovative businesses in Austria.

• **Best Organic Product 2026**

Hand-scooped Caramel Praline Crunch, sampled and awarded this distinction by the readers of the organic produce magazine "Schrot & Korn".

• **Best Employer in Styria 2025**

Zotter takes first place in the overall ranking as "Best Employer in Styria" for the fourth time. Zotter stands out for its commitment to the environment, its working atmosphere and its family-friendly policies.

• **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".

• **"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

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TO YOUR ORDERS

