

z o t t e r
CHOCOLATE

HOSPITALITY



FAIR*

**BEAN
to BAR**

**AVAILABLE ONLY WITH
GERMAN PACKAGING**

THE PROFESSIONAL RANGE

Zotter chocolate shows your sophistication, allowing you to rise above your competition. Always select for quality! The Zotter brand represents the highest quality and counts among the best and most innovative chocolate producers in the world.

We offer a large selection of chocolate couvertures, pralines and chocolate bonbon shells as well as delicate praline and chocolate baking sticks.

All our products are certified organic + fair traded, and using them will underline your commitment to sustainability and the environment, a factor highly valued by health-conscious and discerning guests. Our supreme-quality products are all created, bean to bar, at our chocolate factory in Austria.

You will also be able to find a variety of sweet welcome gifts and sweet treats for your guests, Drinking Chocolates and coffee for bar and breakfast buffet, your own individual hotel chocolate as a souvenir, and much more.

WHAT YOU GET

- A premium brand
- The highest quality
- Variety
- 100% Organic + Fair*
- 100% Made in Austria
- 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.



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FINE CHOCOLATE COUVERTURE

1000 g couverture in the shape of mini light bulbs
1000 g block
ORGANIC + FAIR* + BEAN-TO-BAR

Fine-flavour couvertures will add delicious taste and variety to your kitchen. We present 8 fine-flavour couvertures with cacao contents from white couverture up to 100% cacao. This pure 100% fine-flavour couverture opens a multitude of possibilities for pastry chefs, as it is such a flexible material - combine it with milk or sugar, stevia, birch sugar or honey to modify sweetness. Our 100% fine-flavour couverture is the perfect secret sauce to elevate your creative ideas.

We offer 4 vegan couvertures as well as 3 innovative fruit couvertures straight from Maison Zotter, that will allow you to create entirely novel colour and flavour variations, such as a bright red strawberry couverture, whose fruity flavour and stunning colour are derived entirely naturally from fruit alone. There's also some food for new thought in the shape of our two fragrant and flavour-intense coffee and caramel couvertures, as well as exciting alternative varieties sweetened just with date and maple sugars. Let us inspire you!

Fine-flavour couvertures are created, **bean-to-bar** – from the bean to the finished product – at Zotter's chocolate factory, and consist of nothing but supreme-quality and fair traded, organic raw materials such as pure cocoa butter without any foreign fats, genuine Bourbon vanilla instead of vanillin, organic mountain milk and fine-flavour cacao with a guarantee of origin, produced by committed cacao farmers who put lots of dedication and love into their work.

Fine flavour couvertures come in a classic block or in the more practical shape of small light bulbs, making tempering and measuring out quantities much easier.



NOTE

DIMENSIONS AND WEIGHT OF A LIGHT BULB
HxWxD: 30 x 25 x10mm
Weight: ~ 3,8 g

A 1000-g-pack contains 250-290 pieces, depending on the variety (dark chocolate is heavier and will yield around 250 pieces, white chocolate is the lightest and will yield around 290 pieces).

You can find instructions for tempering [here](#).

Your Signature Cuvée

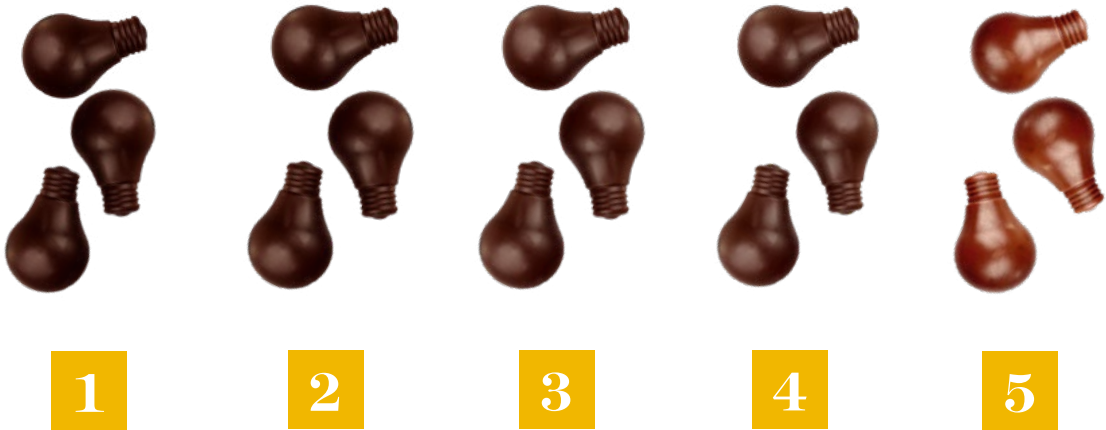
Why not mixing some Light Bulb flavours and creating your very own cuvée.

Example: a chocolate mousse made from
+ 30% Dark Chocolate (80% cacao)
+ 50% Dark Chocolate (70% cacao)
+ 10% Blackcurrant
+ 10% Raspberry

FINE COUVERTURE: LIGHT BULBS

CLASSIC: FROM DARK TO WHITE

1000 g pack
Shelf life 16 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR



1 100% CACAO **ART. NO. 18166**
Fine couverture *vegan, no added sugar*
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.

2 90% DARK CHOCOLATE **ART. NO. 18161**
Fine couverture *vegan*
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.

3 80% DARK CHOCOLATE **ART. NO. 18172**
Fine couverture *vegan*
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.

4 70% DARK CHOCOLATE **ART. NO. 18170**
Fine couverture *vegan*
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.

5 60% DARK CHOCOLATE **ART. NO. 18162**
Fine couverture *vegan*
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.



6

7

8

6

50% MILK CHOCOLATE

ART. NO. 18157

Fine couverture

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.

7

40% MILK CHOCOLATE

ART. NO. 18163

Fine couverture

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.

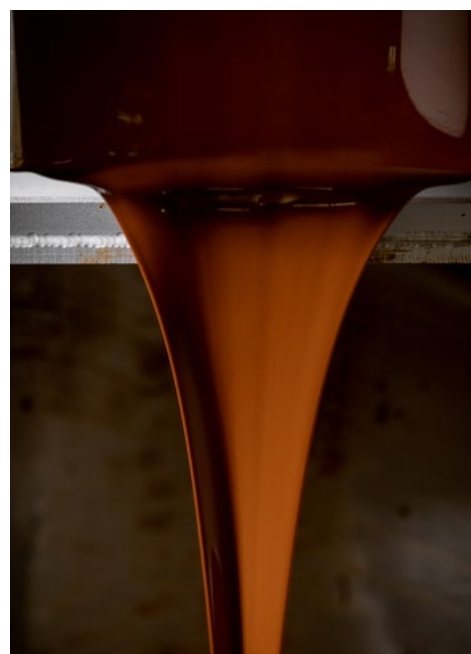
8

WHITE CHOCOLATE

ART. NO. 18175

Fine couverture

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.



FINE COUVERTURE: LIGHT BULBS

PLANT-BASED

1000 g pack
Shelf life 16 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR



VEGAN

9

10

11

12

9

60% CACAO + 40% OAT DRINK, NO SUGAR ADDED

ART. NO. 18182

Fine couverture *vegan, no added sugar*

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.

11

COCONUT

ART. NO. 18168

Fine couverture *vegan*

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.

10

50% OAT DRINK

ART. NO. 18181

Fine couverture *vegan*

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.

12

RICE WHITE

ART. NO. 18171

Fine couverture *vegan*

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.

FINE COUVERTURE: LIGHT BULBS

SPECIAL AND FRUITY

1000 g pack
Shelf life 16 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR



13

14

15

16

17

13

CARAMEL ART. NO. 18167
Fine couverture
A couverture that smells and tastes like a caramel bonbon: 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. Refined with a little cinnamon, salt and genuine vanilla.

14

COFFEE ART. NO. 18165
Fine couverture
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.

15

BLACKCURRANT ART. NO. 18164
Fine couverture
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.

16

RASPBERRY ART. NO. 18176
Fine couverture
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.

17

STRAWBERRY ART. NO. 18160
Fine couverture
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.
The chocolate tester's verdict: "Extremely aromatic, fruity-tangy, excellent melt. Close to perfection."

FINE COUVERTURE: LIGHT BULBS

NO ADDED SUGAR AND ALTERNATIVE TYPES OF SUGAR

1000 g pack
Shelf life 16 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR



1

2

3

4

5

1

100% CACAO ART. NO. 18166
Fine couverture *vegan, no added sugar*
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.

2

75% DARK CHOCOLATE WITH ERYTHRITOL ART. NO. 18159
Fine couverture *vegan, alternative type of sugar*
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.

3

70% DARK CHOCOLATE WITH MAPLE SUGAR ART. NO. 18158
Fine couverture *vegan, alternative type of sugar*
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.

4

60% CACAO + 40% OAT DRINK, NO SUGAR ADDED ART. NO. 18182
Fine couverture *vegan, no added sugar*
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.

5

50% CACAO + MILK, SWEETENED WITH DATES ART. NO. 18169
Fine couverture *alternative type of sugar*
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.

CHOCO DROPS

1000 g pack
Shelf life: 16 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR



1



2



3

1

70% DARK CHOCO **ART. NO. 18198**

Choco Drops *vegan*

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.

2

50% MILK CHOCO **ART. NO. 18199**

Choco Drops

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.

3

WHITE CHOCO **ART. NO. 18200**

Choco Drops

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 OR
AS A TOPPING FOR MUESLI,
GRANOLA, ICE CREAM AND
SUNDRY DESSERTS!



SIZE: 8 mm
DIAMETER



1



2



3



4



5



6

FINE CHOCOLATE COUVERTURE BLOCK

1000 g block
Shelf life: 16 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR

1

100% CACAO **ART. NO. 18151**

Fine couverture *vegan, no added sugar*

Pure cacao power: a couverture with an intense cacao flavour and a sublime fruity-spicy aroma profile, made with cacao from Peru.

A fine-flavour couverture with a 100% cacao content opens many possibilities and allows for genuine freedom to create.

Our chocolate was awarded silver in the Academy of Chocolate Awards, and received top notes (91.90 points) in the international chocolate test.

2

70% DARK CHOCOLATE **ART. NO. 18155**

Fine couverture *vegan*

Dark chocolate at its best: a dark classic featuring a cacao cuvée. 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.

3

60% DARK CHOCOLATE **ART. NO. 18154**

Fine couverture *vegan*

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.

4

50% MILK CHOCOLATE **ART. NO. 18253**

Fine couverture

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.

5

40% MILK CHOCOLATE **ART. NO. 18152**

Fine couverture

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.

6

WHITE CHOCOLATE **ART. NO. 18156**

Fine couverture

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.

PURE PRALINE

1000 g block
Shelf life: 12 months from production date
ORGANIC + FAIR* + NUT-TO-BAR

Our praline collection features classics and rare varieties, all with a supremely seductive melt: 7 pure pralines offering the highest-quality indulgence. Alongside classic flavours such as hazelnut and almond praline, we're also proud to present unique innovations like walnut or the signature green-coloured pumpkin seed praline. 4 of our flavours are vegan and are perfect for creating desserts, cakes, ice cream and bonbon truffles.

Pure pralines have a very high nut ratio, considerably elevating their quality above run-of-the-mill versions. All of our pralines are produced by us, nut-to-bar, right here at our chocolate factory. We use pure, organic nuts, roast them at various temperatures, and combine them with whole cane sugar and pure cocoa butter, resulting in tender-melting, pure pralines with an intense, nutty profile. They are all certified organic and fair traded.



ALMOND PRALINE, LIGHT
ART. NO. 18079
54% almond content: roasted almonds, pure cocoa butter, whole and raw cane sugars, sweet whey powder, a hint of rose petals and some lemon.



CASHEW PRALINE
ART. NO. 18081
43% cashew content: roasted cashews, pure cocoa butter, whole and raw cane sugars, sweet whey powder, a pinch of rock salt and some lemon.



COCONUT BLOSSOM PRALINE
ART. NO. 18083
vegan, alternative type of sugar
43% coconut content: coconut sugar (25%), desiccated coconut (18%), pure cocoa butter, powdered rice drink and a hint of Bourbon vanilla.



HAZELNUT PRALINE, DARK *vegan*
ART. NO. 18080
44% hazelnut content: dark-roast hazelnuts, pure cocoa butter, whole and raw cane sugars, a pinch of Bourbon vanilla, some cinnamon and rock salt.



MACADAMIA PRALINE
ART. NO. 18084
32% macadamia content: roasted macadamia nuts, pure cocoa butter, whole and raw cane sugars, sweet whey powder, a pinch of rock salt, coriander, cardamom, Bourbon vanilla and seductively fragrant Tonka beans.



PUMPKIN SEED PRALINE *vegan*
ART. NO. 18082
49% pumpkin seed content: roasted Austrian pumpkin seeds, pure cocoa butter, raw cane sugar, a pinch of rock salt – our characteristically green praline.

WALNUT PRALINE *vegan*
ART. NO. 18085
40% walnut content: roasted walnuts, pure cocoa butter, raw cane sugar, powdered rice drink, a pinch of rock salt, cinnamon and star anise.



CHOCOLATE & PRALINE BAKING STICKS

20 g baking stick
LxWxH: 90x18.5x15mm

Sales unit:
box à 50 pieces or
box à 840 pieces

Chocolate Baking Sticks:
shelf life: 16 months from production date
Praline Baking Sticks:
shelf life: 14 months from production date

ORGANIC + FAIR* + BEAN-TO-BAR

Dark chocolate sticks, milk chocolate sticks and fine hazelnut praline sticks, ideal for baking. They're perfect as a sweet filling for croissants and other pastry, they have a sublime flavour and are of the highest raw material quality, straight from Maison Zotter.

PRALINE BAKING STICKS
ART. NO. 17184
47% hazelnut praline, light, 7% roasted bits of hazelnut, size: 3mm, with 2 variations of milk chocolate, one with a 40% and one with a 50% cacao content. Intense hazelnut flavour and a wonderful tender melt thanks to pure cocoa butter.



60% DARK CHOCOLATE BAKING STICKS *vegan*
ART. NO. 17730
Sweet, dark chocolate with a 60% cacao content alongside raw cane sugar and pure cacao butter. Intense chocolate aroma, an amazing melt and at the same time, they're just about sweet enough to make every single customer happy. These chocolate sticks are also entirely vegan.



40% MILK CHOCOLATE BAKING STICKS
ART. NO. 17861
Our classic milk chocolate with a high cacao content of 40% promises an intense chocolate and milk flavour. Using organic whole milk from the Tyrolean mountains, pure cacao butter with a wonderful melt, genuine vanilla and a pinch of salt. This is the magic wand that will turn your run-of-the-mill pastries into chocolate dreams.



CHOCOLATE SHELLS FOR SPHERES & EGGS

Sales unit = 1 carton

Ø 20 mm à 693 pieces (1.6 g ea.)

Ø 24 mm à 630 pieces (2.4 ea.)

Ø 26 mm à 630 pieces (3 ea.)

Ø 29 mm à 504 pieces (4.5 ea.)

Eggs 40 x 25 mm à 378 pieces (6 ea.)

Shelf life: 18 months from production date

ORGANIC + FAIR* + BEAN-TO-SPHERE

Zotter bonbon shells in various sizes or in the shape of an Easter egg, created right at our chocolate factory. Made from the most popular chocolates, fruit couvertures and innovative caramel and coffee couvertures, they're also beautifully designed: bonbon shells made in Austria are created with top quality ingredients such as fine flavour cacao, pure cocoa butter, whole milk from the Tyrolean mountains and genuine vanilla.



70% DARK CHOCOLATE (20 mm)

ART. NO. 13600

70% DARK CHOCOLATE (24 mm)

ART. NO. 10668

70% DARK CHOCOLATE (26 mm)

ART. NO. 13642

70% DARK CHOCOLATE EGGS (40 x 25 mm) ART. NO. 11744

ALL vegan

Available in 3 sizes + as an Easter Egg shell

These bonbon shells are made from dark chocolate with a classic 70% cacao content, raw cane sugar and pure cocoa butter. Excellent chocolate flavour, pleasant sweetness, a tender melt and sublime quality.



50% MILK CHOCOLATE (29 mm)

ART. NO. 13385

Available in 1 size

This bonbon shell is made from milk chocolate with an intense 50% cacao content, aromatic organic whole milk from the Tyrolean mountains, low-fat milk, raw cane sugar, pure cacao butter, a bit of genuine vanilla and a pinch of salt. A tender-melting bonbon shell with a sublime chocolate flavour.



40% MILK CHOCOLATE (20 mm)

ART. NO. 13599

40% MILK CHOCOLATE (24 mm)

ART. NO. 10667

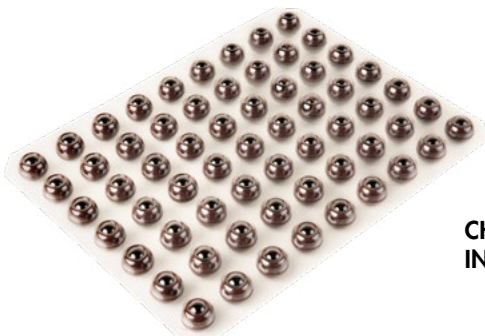
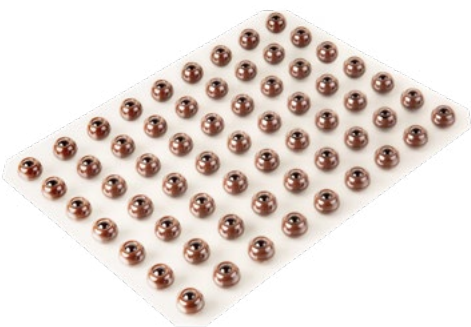
40% MILK CHOCOLATE (26 mm)

ART. NO. 13641

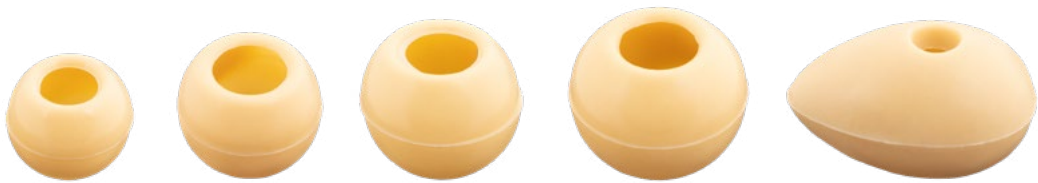
40% MILK CHOCOLATE EGGS (40 x 25 mm) ART. NO. 11745

Available in 3 sizes + as an Easter Egg shell

These bonbon shells are made from milk chocolate with a high 40% cacao content, aromatic whole milk from the Tyrolean mountains, low-fat milk, raw cane sugar, pure cocoa butter, a bit of genuine vanilla and a pinch of salt. They are tender-melting, sweet shells with a beautiful balance of milk and chocolate flavours.



CHOCOLATE BONBON SHELLS
IN BLISTER TRAYS



WHITE CHOCOLATE (20 mm)

ART. NO. 13584

WHITE CHOCOLATE (24 mm)

ART. NO. 10666

WHITE CHOCOLATE (26 mm)

ART. NO. 13640

WHITE CHOCOLATE (29 mm)

ART. NO. 13664

WHITE CHOCOLATE EGGS 40 x 25 mm ART. NO. 11746

Available in 4 sizes + as an Easter Egg shell

These bonbon shells are made from white chocolate with a sublime melt thanks to their high 30% cocoa butter ratio, without any foreign fats but instead superior whole milk from the Tyrolean mountains, raw cane sugar, low-fat milk, sweet whey, whole cane sugar, a bit of genuine vanilla, one pinch of cinnamon and one of salt. To create some veritable flavour artistry.



BLACKCURRANT (24 mm)

ART. NO. 13586

Available in 1 size

This bonbon shell is made from a purple blackcurrant couverture we create with juicy blackcurrants, pure cocoa butter, raw cane sugar and a little bit of low-fat milk. Genuine, intense blackcurrant flavour and a deep, beautiful colour, derived entirely from berries alone.



CARAMEL (24 mm)

ART. NO. 13587

CARAMEL (29 mm)

ART. NO. 13665

Available in 2 sizes

These bonbon shells are made from a candy-sweet caramel couverture, created with tender-melting cocoa butter, milk caramel, caramel sugar, organic whole milk from the Tyrolean mountains, a bit of genuine vanilla and one pinch of cinnamon and one of salt. Delicious toffee shells that can be used as a basis for a variety of popular flavours.

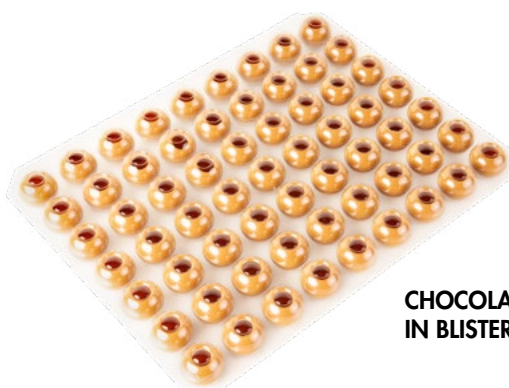


COFFEE (24 mm)

ART. NO. 13585

Available in 1 size

This bonbon shell is made from a homemade coffee couverture with an intense coffee fragrance and taste. We roast the best Arabica coffee beans, then they're ground and blended with pure cocoa butter, raw cane sugar, milk, cocoa mass and seasoned to taste with vanilla, salt and cardamom. Intense coffee flavour, sublime melt.



CHOCOLATE BONBON SHELLS
IN BLISTER TRAYS



The Zotter family
at the cocoa bean
warehouse



The bean-to-bar production space: the conche is in the foreground



cocoa mass ball mill

BEAN-TO-BAR

ZOTTER CHOCOATE FROM THE BEAN TO THE SUBLIME BAR

Our products are 100% made in Austria, and we are one of only a handful of bean-to-bar producers in Europe. We make our chocolate in-house, at our 6000 square metre chocolate factory, from cocoa bean quality checks to roasting, milling and conching, allowing us to adhere to our own high quality standards from raw material to finished product. We buy the highest quality cacao and hand-selected cacao beans. We individually adjust the roasting grade to the respective cacao variety, and we also possess the know-how to develop innovative new products such as a fruity-red raspberry couverture, trendy date sugar couvertures and no-sugar alternatives, and much more.

Watch videos & look at image galleries of our bean-to-bar production here: <https://www.zotter.at/en/about-zotter/production>



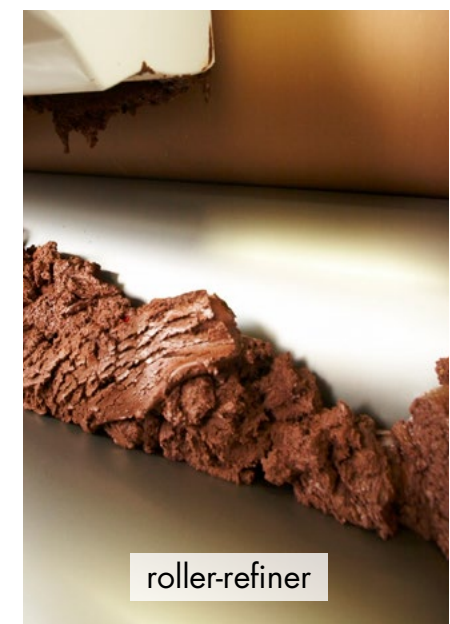
Our production
manager with
cocoa beans
ahead of the
roasting process.



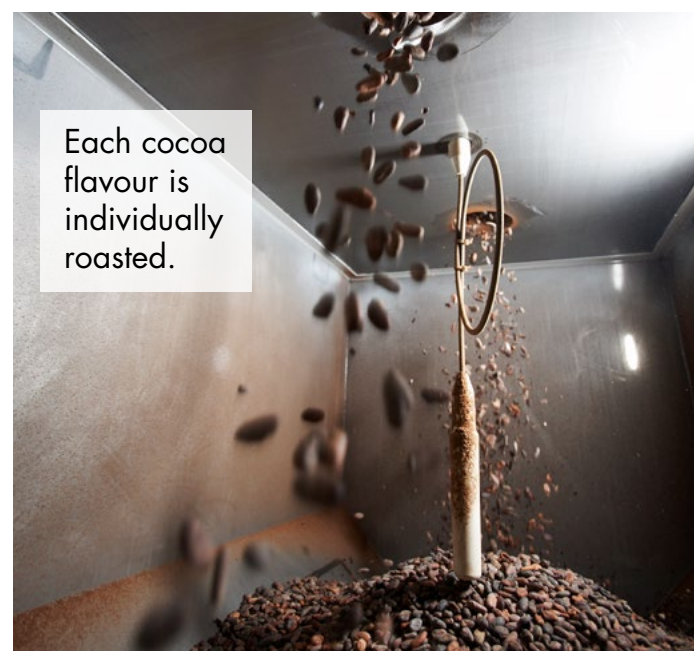
Ingredients such as sugar and
milk are added.



chocolate – first stage



roller-refiner



Each cocoa
flavour is
individually
roasted.



cocoa winnower



The final product after 20-30 hours inside of the conche



The Zotter chocolate is finished and can
be formed into a variety of shapes!

HIGHLIGHTS FOR YOUR DRINKS MENU

By offering your guests **ZOTTER COFFEE** and **DRINKING CHOCOLATE**, they'll be able to enjoy exciting drinks full of flavour, 100% organic and fair traded. Organic and fair-trade products are very popular and will elevate your entire menu.

DRINKING CHOCOLATE BAR

22 g bar
25 bars in bulk incl. display
Shelf life: 15 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR

Xocolatl was the liquid gold of the Incas, Mayas and Aztecs. Julia 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 services and a table card display for the perfect presentation.



100% CACAO,
no sugar added, **vegan**
ART. NO. 21104

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.



ALMOND PRALINE
ART. NO. 21115

A homemade, tender almond praline paired with some white chocolate and a little milk chocolate make for a yummy, nutty-sweet chocolate drink.



ARABIAN NIGHTS
vegan, alternative type of sugar
ART. NO. 21171

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



BITTER CLASSIC **vegan**
ART. NO. 21109

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.



CARAMEL
ART. NO. 21314

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.



CHILLI BIRD'S EYE **vegan**
ART. NO. 21108

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.



CINNAMON BANANA
ART. NO. 21132

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.



COFFEE **vegan**
ART. NO. 21172

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!



HONEY CINNAMON
ART. NO. 21141

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



MATCHA **vegan**
ART. NO. 21310

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.

● new title + new design



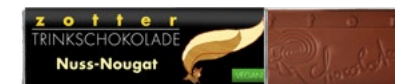
MILK COCOA
ART. NO. 21135

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.



NECTAR OF THE GODS
ART. NO. 21124

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.



NUT PRALINE **vegan**
ART. NO. 21128

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



OAT DRINK + ORANGE,
no sugar added, **vegan**
ART. NO. 21364

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.



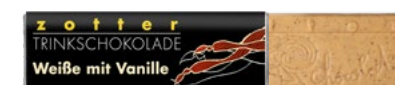
PUMPKIN SPICE
ART. NO. 21365

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.



UBE COCONUT **vegan** **NEW**
ART. NO. 21366

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.



WHITE VANILLA
ART. NO. 21110

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.



WINTER MAGIC
Almond Coconut with Cinnamon and Orange
ART. NO. 21170

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

A LOVELY EXPERIENCE FOR YOUR GUESTS!



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!

BACKSTAGE: QUICKLY PREPARED



DRINKING CHOCOLATE MIXED

WITH A STAND OR HAND BLENDER

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



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

for Drinking Chocolate + hand-scooped Chocolate Minis
15 rows

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

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



Drinking Chocolate glass (6 pieces) ART. NO. 23001
Double-walled Drinking Chocolate glass with artwork by Andreas H. Gratz. Size: W: 13.5 cm, Ø 6 cm, Volume: 0.2 l

Drinking Chocolate glass (2 pieces) ART. NO. 23675

Drinking Chocolate whisk (6 pieces) ART. 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) ART. NO. 23616
A stylish porcelain tray for hot chocolate, with space for the Drinking Chocolate glass and a beautiful design by Andreas H. Gratz. A set that allows you to present your Drinking Chocolate to its best advantage. Size: W: 25 x H: 14 cm

ART. 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

NEW



6 x
FOR
FREE

OFFER

EXCLUSIVE OFFER FOR NEW CUSTOMERS AND FIRST ORDER

DRINKING CHOCOLATE EQUIPMENT FOR FREE

If you order 6 units of Drinking Chocolate in bulk (in total 150 Drinking Chocolate bars) you will get 6 high quality drinking services for free.

- 6 x drinking service including:
- Drinking glass with Zotter print
 - Drinking Chocolate porcelain tray
 - Handmade whisk
 - Drinking Chocolate table display

Please send us a fax or e-mail with the subject line:
Drinking Chocolate offer for new customers
e-mail: doris.gross@zotter.at
e-mail: andrea.thaler-jesse@zotter.at
fax.: +43-(0)3152-5554 3222

ORGANIC + FAIR COFFEE

FROM THE ZOTTER ROASTERY

ORGANIC + FAIR COFFEE WHOLE BEANS ART. NO. 21305

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.

1000 g bag
Shelf life: 8 months from production date

ESPRESSO GLASS (2 PIECES) ART. NO. 23676

Double-walled glass with artwork by Andreas H. Gratzke.
Dimensions: W: 9 cm, Ø 6.7 cm, Volume: 0.1 l



CACAO NIBS

1000 g pack
Shelf life: 10 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR

FINE FLAVOUR CACAO NIBS *vegan* **ART. NO. 22238**
Roasted fine flavour cacao beans, peeled and chopped to make small, sublime cacao nibs. Pure cacao power. Cacao nibs are the raw ingredient of chocolate and provide pure cacao energy, a sophisticated, crunchy and healthy topping for your creations and breakfast muesli. During roasting, we vary the temperature to bring out the full range of flavours in the cacao.



CREMA

400 g spread in a jar
Shelf life: 14 months from production date
ORGANIC + FAIR* + NUT-TO-SPREAD

The Zotter sandwich spread: 7 sublime praline spreads that will really sweeten up your breakfast buffet. Each praline is created in-house at our chocolate factory using only organic nuts and other organic ingredients.



CASHEW
ART. NO. 19546
vegan, alternative type of sugar
Freshly roasted cashews turn into a liquid cashew praline, 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.



CINNAMON PRALINE
ART. NO. 19549
Nutty and spreadable cinnamon praline made with freshly roasted almonds and hazelnuts, which we turn into a fine praline. It's enhanced for more cream with almond and hazelnut oils and we've also added lemon-fresh verjus, fragrant rose oil and of course some cinnamon for that X-mas feel.
Available from October till December



ALMOND
ART. NO. 19523
Spreadable, nutty almond praline, which has been produced directly in the in-house factory. Creamily refined with almond oil and rose oil, which give the praline cream an elegant note. Rounded off with a fine dash of lemon.



HAZELNUT *vegan*
ART. NO. 19520
Spreadable, nutty hazelnut praline, which has been produced directly in the in-house factory. The taste is refined with a bit of verjuice. This hazelnut praline spread is vegan.



NUT CARAMEL
ART. NO. 19524
We have turned caramelised almonds into a nutty, spreadable almond praline and added the finest hazelnut oil for a deliciously smooth texture.



NUT + CHOCO *vegan*
ART. NO. 19511
A nutty hazelnut praline created directly at our in-house factory with dark roasted hazelnuts, alongside some hazelnut pulp and a bit of dark chocolate with 70% cacao power. It's enhanced with a refreshing dash of verjus.



NUT + CHOCO EXTRA DARK *vegan*
ART. NO. 19521
A lush, spreadable praline mousse with almost 70% hazelnut and the finest praline. It's enhanced with a bit of dark chocolate and extremely nutty, chocolatey and entirely vegan!

GIFTS FOR GUESTS

ORGANIC + FAIR* + BEAN-TO-BAR

A WARM WELCOME ART. NO. 19838

Labooko Mini 62% Dominican Republic *vegan*
A sweet single origin chocolate created with Zorzal cacao from the Dominican Republic. The cacao is harvested in a bird sanctuary founded by Zorzal. 70% of the area have been permanently designated as protected rain forest.
8 g bar, 100 pieces
Shelf life: 12 months from production date



THANK YOU ART. NO. 19826

Labooko Mini Caramel
A sweet little bar with a seductive caramel bonbon flavour. We caramelize the milk to create a beautiful bonbon aroma, then add lots of precious cocoa butter, organic Tyrolean mountain milk, some naturally caramelly muscovado sugar and a small pinch of salt.
8 g bar, 100 pieces
Shelf life: 12 months from production date



FOR YOU ART. NO. 17797

Hand-scooped Chocolate Minis: Praline Variation
60% Dark milk chocolate filled with almond and hazelnut praline. A light almond praline on a dark hazelnut praline, elevated with crunchy chopped hazelnut brittle.
20 g bar, 25 pieces incl. display
Shelf life: 6 months from production date



NICE TO SEE YOU! ART. NO. 18933

Hand-scooped Chocolate Minis: Raspberry
70% Dark chocolate with raspberry centre. Stunning design and a very berry flavour: a fruity-pink raspberry ganache, its amazing colour derived just from raspberries alone. Very fruity, refreshingly tangy, with the mouth-watering flavour of genuine berries.
20 g bar, 25 pieces incl. display
Shelf life: 6 months from production date



NEW

THANK YOU ART. NO. 18941

Hand-scooped Chocolate Minis: Vanilla
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.
20 g bar, 25 pieces incl. display
Shelf life: 6 months from production date



THANK YOU ART. NO. 24297

Mini Mitzi 50% Milk Chocolate
A sweet token of gratitude! One small milk chocolate disk boasting 50% cocoa power, featuring organic Tyrolean mountain milk, pure cocoa butter, raw cane sugar, genuine vanilla and a pinch of salt. Created, bean-to-bar, at our Zotter chocolate factory.
10 g bar, 50 pieces
Shelf life: 14 months from production date



MANY THANKS ART. NO. 18618

Squaring the Circle Mini
Coconut Caramel with Coconut Sugar
vegan, alternative type of sugar
A vegan coconut caramel bar with an exciting coconut flavour and a sublime caramelly sweetness – a composition of coconut milk, finely milled desiccated coconut, 40% cacao and coconut sugar.
10 g bar, 50 pieces
Shelf life: 14 months from production date



TURNDOWN CHOCOLATES

ORGANIC + FAIR* + BEAN-TO-BAR

SWEET THINGS FOR THE PILLOW – LET THE DREAM VACATION BEGIN.

GOOD NIGHT ART. NO. 17200

Labooko Mini 50% Tanzania
A milk chocolate with 50% cacao from the Kokoa Kamili cooperative, alongside some organic Tyrolean mountain milk, genuine vanilla, pure cocoa butter and a mild sweetness from some raw cane sugar.
8 g bar, 100 pieces
Shelf life: 12 months from production date

● new design



SWEET DREAMS ART. NO. 17199

Labooko Mini White Chocolate
Tender-melting white chocolate for your smaller guests: parents really appreciate this little gift for the kiddos – naturally it's entirely organic and fair traded, using pure cocoa butter and the finest organic mountain milk.
8 g bar, 100 pieces
Shelf life: 12 months from production date

● new design



SWEET DREAMS ART. NO. 24298

Mini Mitzi Caramel
A sweet disc tasting seductively of caramel bonbons. It also contains lots of precious cocoa butter, organic whole milk from Austria's Tyrol region, muscovado sugar, which has a natural caramel flavour, and a pinch of salt.
10 g bar, 50 pieces
Shelf life: 14 months from production date

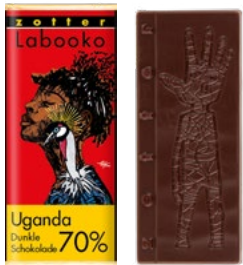
● new design + new variety



LABOOKO MINIS

8 g bar
Sales unit: 100 pieces
Shelf life: 12 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR

PURE CHOCOLATES
A SMALL GIFT FOR GUESTS & GIVEAWAY



70% UGANDA *vegan*
ART. NO. 19815
A dark chocolate from Latitude in Uganda. 70% cacao content – a true classic!



62% DOMINICAN REPUBLIC *vegan*
ART. NO. 19802
A mild dark chocolate created with Zorzal cacao, 62% cacao content. Zorzal supports a local bird sanctuary.



45% PERU
ART. NO. 19814
A milk chocolate created with Peruvian cacao from Cacao de Aroma, 45% cacao content.



40% DOMINICAN REPUBLIC
ART. NO. 19810
A milk chocolate using first-rate Zorzal cacao with a 40% cacao content. Zorzal supports a local bird sanctuary.



CARAMEL
ART. NO. 19818
A sweet bar with a seductive caramel bonbon flavour.



COFFEE
ART. NO. 19812
A wonderfully fragrant coffee bar with an intense coffee flavour, a mild sweetness and a delicious tender melt.



WHITE CHOCOLATE
ART. NO. 19828
A traditional white chocolate with class: created, bean-to-bar, using aromatic, organic whole milk from Tyrolean mountain farms.

CHEERY & NUTS MINIS

8.5 g bar
Sales unit: 100 pieces
Shelf life: 10 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR

FRUIT & PRALINE DUO WITH A CRUNCH
A SMALL GIFT FOR GUESTS & GIVEAWAY



APRICOT + PUMPKIN SEED
ART. NO. 25870
Apricot bar with cocoa butter and pumpkin seed praline with pumpkin seed pieces



RASPBERRY + ALMOND
ART. NO. 25869
Raspberry bar with cocoa butter and almond praline with almond pieces



STRAWBERRY + CASHEW
ART. NO. 25868
Strawberry bar with cocoa butter and cashew praline with cashew pieces



WHITE CHOCOLATE + BERRIES
ART. NO. 25871
White chocolate and fruit praline with fruit pieces

LABOOKO UNO

35 g bar
Sales unit: 20 pieces
Shelf life: 14 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR

PURE CHOCOLATE AS A GIFT &
SWEET TOKEN OF GRATITUDE FOR GUESTS



ART. NO. 20203
FOR YOU
70% Uganda *vegan*

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



ART. NO. 20208
THANK YOU
50% Nicaragua

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

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



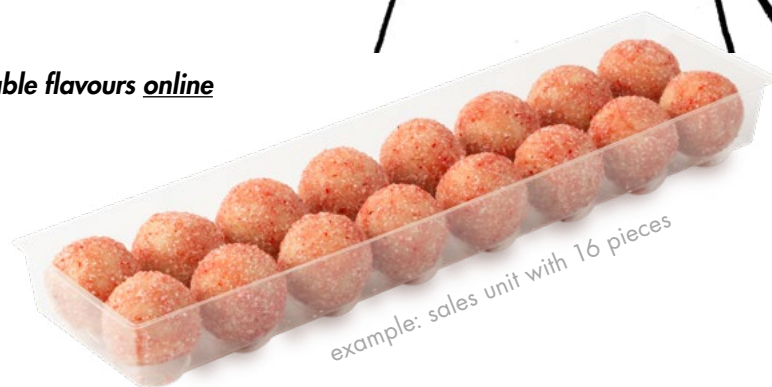
BIOFEKT ORGANIC BONBONS

SWEET WELCOME GIFTS FOR YOUR GUESTS

Sales unit: 16 pieces per flavour
Shelf life: 4 months from production date
ORGANIC + FAIR* + BEAN-TO-BAR

Guests always appreciate a little treat, so why not welcome them to the room with a delicious bonbon on their pillow. Such a sweet little surprise is effective and represents a level of sophistication in your hospitality, especially when the treat is 100% organic + fair traded, and 100% made in Austria.

You can find all information about available flavours [online](#)



example: sales unit with 16 pieces



YOUR INDIVIDUAL CHOCOLATE

YOUR INDIVIDUAL WRAPPER + YOUR VERY OWN DESIGN

Sweet advertising and tasteful marketing

Design a very unique chocolate for your own hotel, shop or reception area. You create the design, we deliver the finished product.

Offering your individually branded hotel chocolate makes for a sweet, original and sustainable souvenir reflecting your individual style and taste.

Hand-scooped chocolates are popular Austrian souvenirs and represent the country's high organic and fair-trade standards as well as Austria's serious culinary culture.

Pick your favourite among our most popular flavours – from Marc de Champagne to raspberry coconut to butter caramel. You create the design and we do the rest.

Additional info:

you can find flavours, prices and templates [online](#)

If you would like a taste, as it were, we're happy to send you a tailor-made offer!

YOUR CONTACT:

Your Zotter team
 phone: +43 3152 5554-3200
edition@zotter.at

MORE ZOTTER PRODUCTS

WWW.ZOTTER.AT

HAND-SCOOPED CHOCOLATES



YOU CAN FIND MORE THAN 100 OTHER FLAVOURS [HERE!](#)

SQUARING THE CIRCLE



YOU CAN FIND 10 MORE FLAVOURS [HERE!](#)

LABOOKO



YOU CAN FIND 50 OTHER FLAVOURS [HERE!](#)

CHOCO LOLLY

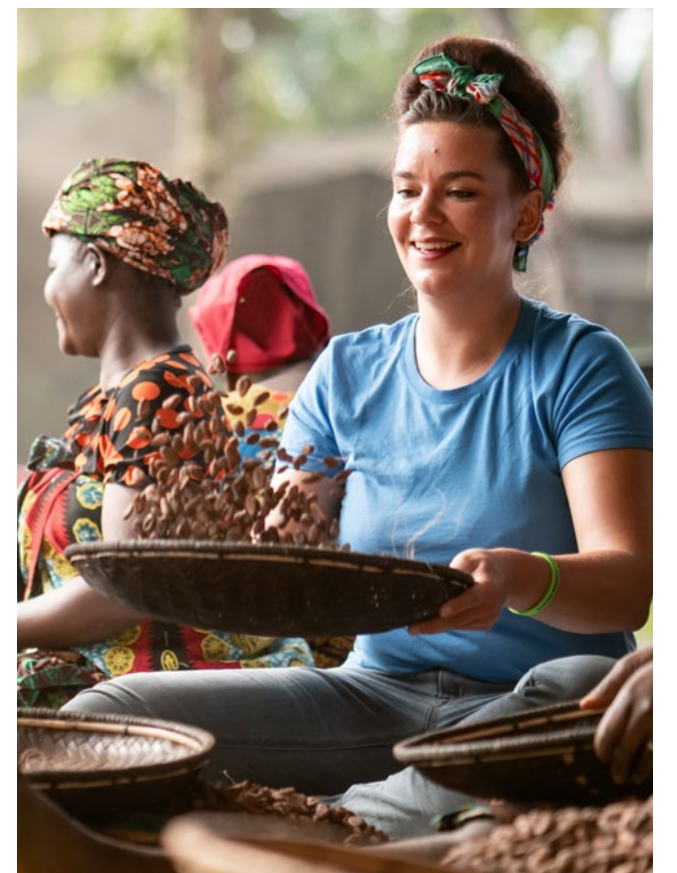


YOU CAN FIND 7 MORE FLAVOURS [HERE!](#)



ORGANIC & FAIR

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.





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.

z o t t e r
CHOCOLATE

z o t t e r Schokolade GmbH

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schokolade@zotter.at • www.zotter.at

Commercial register no.: Regional civil court ZRS Graz

VAT no.: ATU 53816900

Zotter Experience World

Mon - Sat: 9 am - 7 pm

Closed on Sundays and public holidays.

**WE'RE LOOKING FORWARD TO
YOUR ORDERS**

