

COUNTRY PROFILES MANUFACTURERS

There are frequent discussions about which country the best chocolate, the best nougat or the best confectionery comes from. Such a generalization is rather superficial and one can identify the one or other trend to only a limited extent.

Germany

Chocolate

German manufacturers have almost snoozed through the new chocolate culture and left the market to the foreign brands almost without a struggle. The German manufacturers are quite clearly concentrating on the mass market. No matter whether Alfred Ritter, Ludwig Weinrich, Ludwig Schokolade, WAWI or Meybona, all these companies produce, at least in part, away from the bean or from the cocoa liquor, yet supply almost exclusively the retail food industry or discount markets. Ludwig Weinrich, Meybona and Ludwig Schokolade have also specialized in the manufacture of trademarks and their own brand is not widely represented on the market. For Ludwig Weinrich it may not be quite as serious as the company is well represented on the market with two own brands, Björnsted and Vivani. The company Hachez represents an exception. Although Hachez can also be found predominantly in the food trade, the company has preserved some exclusivity. Other chocolate manufacturers are Kessko (starting from the bean), KVB (starting from the bean), Lubeca (starting from the cocoa mass) and Kondima. These companies operate exclusively as suppliers and do not trade with own brands. In this area one can, however, somewhat highlight the quality of Lubeca. Since the beginning of 2011 KVB has been part of the American Cargill Corporation, but continues to produce in two factories in Berlin.

There is also the one or other chocolate manufacturer who manufactures his chocolate for decor products or bulk products of inferior quality and of course foreign companies who also operate factories in Germany.

For a long time, the only micro-batch manufacturer in Germany was Coppeneur. Since 2006 Coppeneur has been starting from the bean. In the meantime there are half a dozen

small manufacturers who start from the bean.

Nougat

The major nougat boom failed to materialize so far. Actually surprising, as this version of confectionery seems to take up top position for popularity with German consumers. Its sales figures are always in the top third, or even right at the top. Yet here as well, the German manufactures are lagging behind when compared to the quality of Italian and French products. Already at the selection stage of the hazelnuts the Italians, but also the French, are far more selective. Nearly every German confectionery company uses nougat from one of the major suppliers. Sometimes larger confectioneries have nougat prepared according to their own recipe but that is rather more unusual. No matter whether you buy layered nougat from Lanwehr, Dreimeister, Imping or another confectionery company – it can happen that all were manufactured with nougat from the same supplier. In the meantime, Coppeneur has a product line for which an own nougat is produced.

Medium-sized confectionery companies buy their nougat, from, among others, Lubeca, Kessko, Lemke and Kondima.

Marzipan

Germany is the land of marzipan. It may also have tradition in other countries, or be popular by now, but a foreign company cannot match the quality of German marzipan. Here too there are exclusively suppliers who deliver to the confectionery companies and the principle of nougat applies here as well: many confectionery companies work with the same manufacturer. The quality of the finished confectionery product can still be extremely varied, as the quality of the best marzipan can be extremely impacted by the addition of more sugar. It also plays a role whether Californian almonds or those from the Mediterranean area were processed. As a rule, the latter are more aromatic but also correspondingly expensive.

Apart from that, the marzipan quality of figures is never really good as a lot of sugar is added due to the required firmness. My tip: you'd best buy marzipan paste in the baking goods department of your supermarket. From the





quality, this is the best marzipan product which is available commercially. The content of sugar is regulated by law and will always be lower than in a finished confectionery company product. The quality of the different manufacturers, whether it's Dr. Oetker, Zentis, Schwartau or own brands from REWE and Co., varies only marginally. The legal provisions regulate the minimum proportion of almonds.

Also beware of the "quality seal" Edelmarzipan (premium marzipan). According to law, marzipan paste may contain maximum 35 % sugar, Edelmarzipan has to be of at least 70 % marzipan paste [exception is the 'Lübecker Edelmarzipan' with a proportion of 90 %]. Accordingly, Edelmarzipan may have a sugar content of 55–60 %. With "normal" marzipan products, the proportion of marzipan paste may be as low as 50 %.

Medium-sized confectionery companies buy their marzipan paste from, among others, Lubeca, Kessko, Lemke, Kondima and Moll.

Confectionery

In the beginning, the invention of the hollow ball was a blessing for the German confectioners, as it was easy and clean to manufacture many

different types of confectionery. In the meantime, however, the market has been flooded with products with their help, including many of mediocre or poor quality and the confectionery price has also suffered greatly in retail. As the design creativity, under the guise of filling everything into a hollow ball or a little pot, has suffered greatly, one can, unfortunately, regard this influential trend as more of a curse for the German art of confectionery than anything else. To top it all, the one-shot technique arrived. This was especially popular with German manufacturers but one had to partially accept considerable quality restrictions.

A dilemma for German manufacturers is the use of banal standard chocolate. To all excess, many manufacturers also use the products from one and the same manufacturer – or at least comparable ones: as a rule chocolates from Barry Callebaut, Belcolade or Cargill, companies with a little more quality consciousness, resort to chocolates from Lubeca. The use of Felchlin or Valrhona chocolate is quite rare. German confectioners are today still of the opinion that the focus is on the filling and the chocolate around this can be neglected. What a fatal error!

German confectionery also claims a sometimes extremely long shelf life. This, of course, applies more to the confectionery companies, who not only sell under their own brand in their own shops but who also supply other specialist shops or the food retailers.

With a minimum shelf life of six months in sales, this means that the products need to survive another few weeks or even months in storage. Overall, they are developed so that their shelf life is five to nine months. This, of course, also has consequences for the selection of the raw materials used. You will look in vain for fresh fruit pulps in these fillings. Often, the fillings contain high amounts of alcohol due to the shelf life and the amount of moisture is considerably reduced. Frequently, flavors are used to add flavor and are not always accompanied with real fruit in the form of fruit concentrates. Fruit concentrates are an acceptable alternative to fruit pulp, but can never reach the taste quality of these.

The basis for fillings is usually long-life cream,

however condensed milk or water with milk powder are also used. Fresh cream is almost never used, as it reduces the shelf life considerably. In the worst case scenario, a German confectionery then looks like this:

Manufacturing process one-shot: quality losses as the consistency of the filling needs to be adapted to that of the chocolate during manufacture. Often too thick and irregular chocolate shell.

Long shelf life: reduction of moisture, increase of alcohol content, dispensing with fresh fruits and fruit pulps.

Low price: rationalization of manufacturing processes (e.g. one-shot), inexpensive chocolate as basis, inferior raw materials.

Lack of creativity: limitation of creativity and selection to produce larger quantities, restriction to traditional ball shape.

How can the manufacture of good confectionery be possible under these conditions? Only very few products can be graded as good to very good. The only positive thing about German confectionery is that it definitely has an own identity, one can recognize it immediately. It is to be hoped that one could say the same about its quality one day.



Establishment and factory Alain Ducasse, Paris

France

Chocolate

In France we find a totally different situation than in Germany: very few major and very many small manufacturers. Valrhona is known worldwide and is particularly appreciated by the gastronomy. A. Morin, Bonnat, Pralus, Weiss or Michel Cluizel supply specialist shops at home and in foreign countries and some maintain their own shops. In comparison, Bernachon sells its chocolate nearly exclusively in its own shop in Lyon. Their common denominator is that they also sell their chocolate as couverture for further processing to confectioners, pâtissiers and gastronomes. Unfortunately only a few make use of this fantastic offer.

Cacao Barry was one of the few major producers of the supplier industry and specialized in high quality couverture, but is today a part of the corporate group Barry Callebaut from Switzerland.

The enterprises Chocolaterie du Pecq and Chocolaterie de l'Opera are two smaller companies, which concentrate on supplying the industry and dispense with an own brand. The qualities are good and the nougat products from du Pecq are excellent.

Dark chocolate has always been very popular in France. But to believe that all French people love dark chocolate, is a fallacy. There may be more lovers of this but the greater majority of consumers enjoys the mass products available in the supermarket, just as in other countries. The major difference is that the range of small chocolate manufacturers and chocolatiers is more abundant, more diverse and overall better. Nearly every town has at least one good chocolatier, in larger cities one is often spoilt for choice.

Nougat

Nougat has a long tradition in France and is still very popular. The French nougat is fundamentally different from German and Italian. As a rule, the nuts are roasted very much darker and the nougat itself is often softer with small pieces added. On principle, I rank French nougat as world class.



Confectionery-Bar Alain Ducasse, Paris

Marzipan

In Alsace one can find marzipan products here and there, and the confectioners from Michel Cluizel or Valrhona produce the one or other marzipan confectionery, but in general these are more exotic marginal products in France.

Confectionery

In France, the confectionery quality is very varied. On principle, however, one can speak of a "French style" which is the most frequently copied all over the world. Perhaps it would be more correct to say that the French style often serves as inspiration. No matter whether in the USA, Japan or Belgium – the French style of manufacturing confectionery is the most popular. As a rule, the confectionery mass is poured onto a tray, smoothed flat and is then cut into pieces. This makes it possible to coat the confectionery with a very thin layer of chocolate. The chocolate quality of the confectionery is highly rated in France. Especially the confectioners stand out, who are chocolatiers at the same time and can

therefore use their own chocolate. French confectionery is often based on crème fraîche, but more frequently also on long life cream. Fruit pulps are a popular choice as raw material. In France, alcohol is not used to a great extent – and when, then to produce a really alcoholic variety and not to extend the shelf life. Many confectioners produce confectionery with a shelf life of only two to three weeks, as the products are often sold only in their own shops. Some confectioners also produce confectionery in large quantities and then freeze it. It is then defrosted only according to need – this approach does not necessarily represent a lack of quality. Just as with fruit and vegetables, which are shock frosted when fully ripe, the confectionery retains its flavor and structure and the appearance also remains in perfect condition. Fillings in French confectionery are firmer, yet creamy and with a pleasant melt. Sometimes hollow balls or other shapes are also used in France. In that case the fillings are then also a little softer.

That the mass market is huge also applies to confectionery and many consumers therefore buy their confectionery in the supermarket. Ultimately, France has the better confectionery but also doesn't have to make as many compromises.

The sales price in the specialist shops alone allows the confectioners to use more expensive raw materials.

Belgium

Chocolate

Dear Belgians, you have to be strong and valiant now to read these lines. Those who can't bear the truth, please skip the next paragraphs ...

Belgium has lost its chocolate culture almost completely. At the beginning of the 20th century there were dozens of small chocolate manufacturers. From 1925 on, the company, founded by Eugen Callebaut, which bears his surname, offered the many small manufacturers finished couvertures for further processing. As the Callebaut chocolates were lower in price and often also better than their own chocolates, almost all manufacturers took

advantage of the offer. The manufacturer Callebaut has not existed for a long time now. Since 1996 he's been a part of the Swiss corporate group Barry Callebaut.

At the end of 2014, the time of the research for this issue, there were precisely five chocolate manufacturers in Belgium:

The only manufacturer of the oh so famous Belgian couverture is Belcolade from the Puratos Group. However, it doesn't process any cocoa beans, instead its productions starts with the cocoa mass.

Pierre Marcolini from Brussels is one of three small Bean-to-Bar manufacturers. Benoît Nihant from Embourg has also established himself well and the elitist circle of the Bean-to-Bar manufacturers has recently been widened by Frederic Blondeel from Brussels. In addition, Jean-Philippe Darcis, who also resides in Brussels, is busy with opening a small Bean-to-Bar manufactory. The last in the league of chocolate manufacturers is the company Charlemagne, which, however also starts production from the cocoa mass.

When, therefore, Belcolade is the only chocolate manufacturer and not even produces its chocolate from the bean, what is the worldwide reputation of the fabulous Belgian chocolate based on? Solely and exclusively on the ... past.



Shop Pierre Marcolini in Brussels

Whether Belgian chocolate was ever the best in the world cannot be understood anymore today. It is particularly doubtful whether the Belgian couverture is the best in the world today, as there is not a single Belgian Bean-to-Bar manufacturer who sells couverture!

I do not doubt that Belcolade is able to produce good chocolates, certainly not. But to claim, Belgium manufactures the best chocolates in the world unmasks the originator as pretty clueless.

Nougat & Marzipan

Both nougat and marzipan do not have a rich tradition in Belgium. Both is bought in from suppliers. I am not aware of any company, apart from Pierre Marcolini, which manufactures these products itself.

Confectionery

I will never understand why typical Belgian confectionery has such a high reputation. I associate it with Leonidas, Neuhaus, Guylian or Godiva: simple, sweet chocolate low in flavor, fatty, heavy and sweet fillings with little flavor and taste. I do not count these manufacturers as good confectioners, but definitely as very good companies whose marketing performance deserves great recognition. Building up a good global image with mediocre to below-average products deserves greatest respect.

But there is hope yet: the new generation of confectioners, such as Laurent Gerbaut, Pierre Marcolini, Jean-Philippe Darcis or also Dominique Persoone have recognized that they can produce better products with confectionery in the French style. Particularly Pierre Marcolini, who achieves a very good quality, has already achieved a certain supremacy in Belgium with clever marketing.

For certain, there are other small manufacturers in the whole of Belgium, who manufacture good or even very good qualities. Unfortunately, however, these are usually not known supra-regionally.

In summary, I would like to emphasize once again: There is almost no Belgian couverture, as there is only one Belgian manufacturer of couverture. The reputation of the fantastic



Panorama Zotter Manufaktur Riegersburg, Austria

Belgian confectionery was mainly achieved by four manufacturers of mass products though clever marketing, not through the actually existing small and good confectioners.

Austria

Chocolate

Chocolate manufacture in Austria is relatively rare. There is the company Manner, which manufactures industrial products, but with Zotter there is only one manufacturer of special quality. This packs a punch and can take it up with the best chocolates in the world.

Nougat & Marzipan

Since 2010 Zotter has had some nougat varieties which are very recommendable and so would be the only nougat manufacturer in Austria.



Zotter Manufaktur in Shanghai, China

Confectionery

Similar to Germany, Austrian confectionery does not play a role beyond its borders. Surprising is the good reputation of Viennese confectionery companies such as Demel or Altmann & Kühne, as both process artificial flavorings. The style of the confectionery can, without doubt, be compared to the German style but also with French influence.

Switzerland

Chocolate

The worldwide fame of Swiss chocolate can surely also be attributed to the invention of the conche by the Swiss Rodolphe Lindt. The Swiss milk chocolate owes its glory to Daniel Peter, who may not have invented it, but had a decisive share in its popularity. He was already a successful manufacturer of a chocolate made of cocoa beans, sugar and condensed milk back in 1875. For a long time, his company, which merged with the manufacturer Kohler in 1904, in 1911 with Cailler and in 1929 with Nestlé, was the leading manufacturer of milk chocolate. Today, it is mainly the mass products which dominate the Swiss market. In addition to Nestlé, the most widely known brands are Lindt & Sprüngli, Toblerone and Suchard. Barry Callebaut is also a Swiss enterprise, is however incorrectly classified as a Belgian company due to the name "Callebaut."

In Switzerland there are only a few small

micro-batch manufacturers, Favarge being one of them. There are, however, two very good suppliers of fine couvertures with Carma (is part of the Barry Callebaut AG) and Felchlin. Carma has specialized more in the manufacture of high-quality milk chocolates, Felchlin on the other hand, recognized the potential of special cocoa varieties early on and offers some wonderful chocolates. Felchlin also produces for various brands, such as e.g. Idilio or Original Beans. Both can match the world's best chocolates. There are a few other chocolate manufacturers such as, for example, Maestrani and recently Läderach has also been producing at least a part of its chocolate itself.

Nougat & Marzipan

Both are not Swiss specialties and therefore there is no manufacturer that I am aware of.

Confectionery

Rudolf Läderach is the inventor of the hollow ball – correspondingly, the Swiss confectionery tradition is comparable to that of Germany.

Italy

Chocolate

Italy has a long chocolate tradition. On the one hand there are, of course, the large industrial companies such as Ferrero, but on the other hand small companies such as Venchi, Majani or Caffarel have existed for a long time. The modern style has, however, been characterized by the young creative and innovative companies such as Domori, C-Amaro or Amedei, all three produce from the bean. Slitti also manufactures its own chocolate, however starts from the cocoa mass. Tuscany has established itself as Chocolate Valley, many innovative enterprises have their roots there. The Italian manufacturers all master the refining of couverture. La Molin or Stainer and many others have all developed their own style and occupy every imaginable market niche. Very traditional products come from Sicily and are offered in a good quality, particularly by Antica Dolceria Bonajuto. The current trend of new Bean-to-Bar manufacturers is being completely ignored by the Italians.

With the enterprise ICAM there is also a global player in the supplying industry: ICAM produced the products for the British company Green & Black's exclusively over many years.

Nougat & Marzipan

Nougat has a very long tradition in Italy, Gianduja is an Italian invention, so to speak. As a rule, only Piedmontese hazelnuts are used for its production. Nearly all manufacturers, who produce chocolate straight from the bean, also produce Gianduja. In addition there are companies which produce only Gianduja and no chocolate, such as, for example D. Barbero.

The nougat is usually smooth, firm and creamy with a fine melt. In comparison to German nougat it is characterized by its fine flavors. Many manufacturers also offer spreads on Gianduja basis.

Marzipan however, figures hardly at all and there is little of it on offer.

Confectionery

Although there is a lot of confectionery available in Italy, one cannot really speak of a typical Italian confectionery. In addition to numerous influences from all directions, nougat is most assuredly a much used raw material. Italian confectionery is relatively unknown outside its country's borders and only plays a subordinate role in the culinary world.

Spain

Chocolate

Spain also has a long chocolate tradition. The companies Amatlle, Simón Coll or Chocovic have been around for a long time, Amatlle has been taken over by Simón Coll in the meantime. Unfortunately Simón Coll doesn't produce very good chocolates and there are only a few exceptions under the brand Amatlle. Chocovic was taken over only recently by Barry Callebaut and is no longer active with an own brand. There are only very few micro-batch manufacturers. Qualitatively rather more in the mediocre field, Blanxart wastes quite some potential. Spain is famous for its drinking chocolate which is viscous through the addition of starch. Due to the widespread cultivation of fruits and nuts in

Spain, these ingredients are often processed in chocolate. The current trend of new Bean-to-Bar manufacturers is being completely ignored by the Spaniards.

Nougat & Marzipan

Spanish Turrón, and to a limited extent also marzipan, have a long tradition due to the abundant almond production. Turrón is also being influenced more and more by modern confectioner's art so that companies such as Ludomar have developed some new creations.

Confectionery

Confectionery is also very popular in Spain, however there is no typical Spanish confectionery. Rather, elements from different countries exert their influence.

Enric Rovira and Oriol Balaguer show clear influences from France, Ludomar in comparison, more from Germany. The creative people around Rovira and Balaguer, in particular in and around Barcelona, have successfully introduced and establish the modern confectionery.

England

Chocolate

England has hardly any tradition of chocolate manufacture. The industrial concern Cadbury, a company founded in 1824 in Birmingham with a turnover of by now 50 billion euro, shaped the English market for a very long time. However, the new chocolate boom has also had its effect on England, so we have more and more small micro-batch manufacturers on the island, such as for example Willie's Delectable, Duffy's or Pump Street Bakery.

Nougat & Marzipan

Nougat is popular but is not, or only scarcely, produced in England itself. Marzipan doesn't meet the taste of the British and is hardly produced at all there.

Confectionery

Traditionally, England has barely any good confectionery. Over the last years, numerous creative confectioners have started to produce

good to very good confectionery: William Curley, Demarquette or Paul A. Young, to name just a few. The style is very similar to the French.

USA

Chocolate

Over the last years, the United States have assuredly been the most innovative, most creative and most progressive country. In the meantime, there are more Bean-to-Bar manufacturers in the US than in Europe. The companies Scharffen Berger, Amano, Taza, Rogue Chocolate, Theo, Mast Brothers, Patric Chocolates were only the beginning of a true revolution. A new Bean-to-Bar company is being established nearly on a weekly basis. The trend towards raw chocolate comes mainly from the USA. The market was shaped by Hershey's, which can also explain the love of sweet milk chocolate. In the meantime there are, however, many lovers of dark chocolate. But E. Guittard and Ghirardelli are also companies rich in tradition which produce good chocolate, where E. Guittard should here be definitely highlighted.

Nougat & Marzipan

Nougat and marzipan are not widespread, especially marzipan has a hard time in the USA. Nougat seems to be far more popular by now. I am not aware of any countries which produce nougat or marzipan. That's why the products which are sold there are most likely imported.



Store of Paul A. Young in London

Confectionery

Confectionery is also not a traditional product. For a long time, certain global players such as Godiva and Leonidas determined the market, by now, however, there is at least one good or very good confectioner in every larger city, such as, for example, William Dean, Michael Recchiuti or Fran's, to quote only a few. There is also the fact that European manufacturers are exporting more and more to the USA. The French style is also preferred as model in the USA or one unites different styles. Confectionery from the small confectioners often has only a short shelf life as fruits or fruit pulp are often processed.

Japan

Chocolate

The Japanese chocolate scene is shaped by imported goods. Foreign chocolatiers and confectioners enjoy a high reputation in Japan, in part comparable with true stars. As chocolatier or confectioner, it is not unusual that one holds an autograph session during the Salon du

Chocolat just before Valentine's Day. The Japanese (both men and women) love to get the packaging signed and the joint photo is, of course a highlight for every "fan." Among the high-quality Japanese Bean-to-Bar chocolates, the brand 100%ChocolateCafe from Meiji enjoys a dominating position: innovative, creative and of high quality. These products can also hold their own against imported goods. Another Bean-to-Bar manufacturer is Emily's Chocolate, which has only been producing since the beginning of 2011 and whose products are definitely interesting. Japanese consumers are very critical, the packaging has to be aesthetic as well. But once a Japanese likes something, his total devotion is focused on it.

Nougat & Marzipan

Nougat is also very popular in Japan, marzipan is also known in Japan due to the long tradition of German confectioners. Nonetheless, marzipan is not really a popular product and one can find it relatively seldom. Both is probably sold in Japan purely as imported article.



Chocolate store and Illy-Espresso bar 2lbeans in New York

Confectionery

Confectionery is the most important chocolate product in Japan. Quite clearly, the French confectionery is the most popular version. The Salon du Chocolat is probably headed to 80 % by French confectioners. But some Japanese colleagues do join in. They have perfectly understood how to not just copy the French confectionery, but also to develop it further. I personally like to eat Japanese confectionery, especially since the Japanese understand far better how to process Japanese raw materials and ingredients in confectionery according to European tradition. Many Japanese confectioners have learnt their trade in France or have undergone further training there. The Japanese always process very high quality raw materials, the choice of the chocolate is also made very thoughtfully. Here, the good confectioners prefer the products from Valrhona, Domori or Michel Cluizel.



Masato Asahi from Minimal Chocolate, Tokio, Japan with fresh roasted Cacao-Nibs

The rest of the world

Across the world there are more and more Bean-to-Bar manufacturers. No matter whether in Ecuador, Venezuela, Columbia or Madagascar. Over the last years, new Bean-to-Bar companies were established in many countries. Listing them all is impossible here. Many countries, which were not taken into consideration individually, have their own specialties. Nonetheless the listed countries must be highlighted due to the number of specialties, their prominence and popularity as well as their market dominance.

The best chocolate in the world

It is often said, the best chocolate comes from the country X, the best confectionery from country Y. These are often statements which cannot be proven and which one should treat with caution. Of course, such a comprehensive tasting as I have conducted can show a trend. But with chocolate and confectionery, I find it hard to highlight a single country as the world's best. Every country has a special character for itself and by now I like products from many different countries and from different manufacturers. A generalization is absolutely not possible.

Consumption per capita of chocolate products in an international comparison (in kg)

Countries	2007	2008	2009	2010	2011	2012
A	6,92	6,52	6,26	6,61	7,05	8,20
B	9,77	7,86	6,05	5,79	7,30	5,51
BG	2,55	2,44	2,26	1,18	0,69	0,55
D	9,32	9,27	9,19	9,31	9,75	9,69
DK	7,40	7,66	6,95	7,72	7,85	7,64
EST	7,74	7,11	5,44	6,15	7,45	7,47
E	2,82	2,37	2,50	3,00	2,64	2,69
FIN	7,23	6,65	6,58	6,94	6,51	6,82
F	4,56	3,96	3,59	3,67	3,96	3,94
GR	2,84	3,51	2,59	2,81	1,86	1,97
H	3,53	3,36	3,39	3,27	2,89	2,72
I	2,75	2,75	2,89	3,07	3,25	2,80
IRL	2,31	2,60	2,35	2,28	4,63	3,28
LT	6,14	5,89	5,24	5,40	5,46	5,81
PL	4,07	4,99	4,86	3,51	3,17	2,74
P	1,29	2,34	2,16	1,91	1,95	2,13
RO	1,77	1,79	2,24	1,87	2,00	1,99
SLO	4,51	5,05	5,31	5,49	5,34	4,99
SK	2,92	3,50	1,76			
S	8,25	8,10	7,73	8,39	7,82	8,20
UK	11,98	10,50	8,86	9,46	7,45	7,97
EU total	5,49	5,25	4,90	4,95	4,97	4,74
EFTA						
CH	10,47	10,77	10,35			10,63
N	9,44	9,65	9,45			9,30
EU + EFTA total	5,60	5,37	5,02	5,08	4,92	4,87
USA	5,18	5,14	5,28	5,29	5,30	ca. 5,50
Australien						ca. 5,90
Kanada						ca. 3,90
Japan						ca. 1,90

Source Reference: CAO BISCO



Production and Shop Bright Chocolate, Bright, Australia