

z o t t e r  
CHOCOLATE



BEAN  
to BAR

FAIR



2020/21



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

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

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

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

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

**You can find our environmental declaration in German online at [www.zotter.at](http://www.zotter.at)**

## STORAGE ADVICE

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

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

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

## ORGANIC SOY LECITHIN

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

## DESIGN

Designed by Andreas H. Gratze

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

[www.zotter.at](http://www.zotter.at)



# CONTENT

## ASSORTMENT 2020/21



Zotter Chocolates	P. 4
All novelties at a glance	P. 5

### OUR ASSORTMENT WITH ENGLISH PACKAGINGS

Hand-scooped Chocolates	P. 9
Pure Labookos	P. 17
<b>NEW</b> Squaring the Circle	P. 26
Drinking Chocolate	P. 31
Choco Lolly	P. 33
Promotion articles + display	P. 37



### OUR ASSORTMENT WITH **GERMAN** PACKAGINGS

Hand-scooped Chocolates	P. 40
Hand-scooped Chocolate Minis	P. 56
Pure Labookos	P. 60
Classic	P. 65
<b>NEW</b> Fruit Bar	P. 69
Mitzi Blue	P. 73
Whole Nuts	P. 79
Praliné	P. 83
Drinking Chocolate	P. 87
Balleros	P. 95
Light Bulbs Fine Couverture	P. 101
Basic Fine Couverture	P. 107
Basic Choco Praline	P. 109
<b>NEW</b> Hammer Choco	P. 113
<b>NEW</b> Endorphins	P. 117
Nashido	P. 121
<b>NEW</b> Nashis	P. 125
Nutting Hills	P. 129
<b>NEW</b> Crema	P. 130
Choco Flakes	P. 134
<b>NEW</b> Cake in a Jar	P. 138
Nibs + Cacao Beans	P. 141
Organic + Fair Coffee	P. 145
Gift sets	P. 149
Promotion articles + displays	P. 155
Declaration of Intent	P. 162

From classic to eccentric

**z o t t e r**  
CHOCOLATE

with style and a sense of humour

All organic + fair of course



**C**lassic Zotter: naturally that's our Hand-scooped Chocolates, which we have created since 1992 by brushing chocolate onto long boards in layers in order to combine aromas as well as creating fusion flavours and taste explosions.

This year, we've again developed many new flavours – in collaboration with my daughter Julia. This time, our focus has been on nuts, praline and classic chocolates. Nut power is the new trend!

At our workshop, there are around 200 employees and two chocolate robots; this is how artisanship meets innovation.

Our family business counts among the most sustainable companies in Austria: we manufacture entirely organic products with fair traded ingredients because we care what happens to our environment and the humans in it. Our production runs on ecopower, our packaging is environmentally friendly, our employees eat for free from an organic menu and much, much more.

We regularly travel to our cacao-growing regions in order to meet the farmers and find new fine flavour cacao varieties. We buy our fine flavour cacao beans directly from the growers and produce our chocolates entirely bean-to-bar, which means each chocolate bar we sell has been created at our workshop, from cacao bean to finished product. The workshop is open to the public so you can experience how chocolate is produced and all the delicious things you can make with it. We love developing new chocolate varieties and constantly researching and trying out new things – that's our passion.



## The New English Selection

We've revised our English-language selection and are focusing on 5 product groups: seductively filled, *Hand-scooped Chocolates*, pure *Labooko* single origin chocolates, the *Squaring the Circle* range featuring sugar alternatives and sugar-free flavours, our *Drinking Chocolate* assortment with 5 different varieties in one box and the sweet *Choco Lolly* for children.

All in all, we offer 30 Hand-scooped Chocolates with English-language packaging. The selection is heavy on classics, pralines and nut varieties. Nuts are very on trend – all over the world and of course also at Zotter's – popular classics with precious ingredients, which you can enjoy as a trendy comfort food. Nuts dominate our new collection.

We open this season with 9 new, Hand-scooped Chocolates – real classics like *Choco Mousse*, available in white, milk and dark chocolate. We also offer wine classics like *White Wine* from our own vineyards and *Sweet Wine "Red"* created by a top winemaker. We are offering moments of nutty indulgence with *Marzipan and Almonds* and *Chestnut + Cranberry*, a fruity and nutty delicacy. New sugar alternatives are featured as well, for example in our crispy *Granola + Fruit* creation, sweetened with maple sugar.

With our charity chocolate *Chocolate Banana*, we are supporting a new project: 50 cents out of every chocolate sold go towards the Caritas children's charity project "Chocolate for School" in Uganda. Our project funds school lunches for 600 primary school children – for some of these pupils it's the only meal of the day – as well as their teachers' salaries and a school canteen expansion and upgrade. We would love for you to support this campaign. Together, we can move mountains. Our Peru project has been completed and has managed to raise a total of 67.000 euros for the Kindernothilfe, a charity for children in need.

Our Labooko range features 30 varieties and an entirely new cacao variety: Zorzal cacao, grown and harvested in a bird sanctuary located in a nature reserve in the Dominican Republic. Our 70% *Nicaragua* chocolate also contains cacao grown in a conservation area. Particularly environmentally conscious is the cacao from Belize, which we have delivered via sailboat. And with our 100% *Maya Cacao*, we've brought a new treasure into the Labooko range: no sugar, just 100% mythical Maya cacao from Belize and Guatemala.

The *Squaring the Circle* range introduces an entirely new chocolate assortment with a focus on sugar-free chocolates and exciting sugar alternatives. Featuring trendy date sugar, erythritol organic, no-calorie sweetener, fructose contained in added bits of mango, two new nut bars and much more. It consists of 13 chocolate varieties, all focusing on the hot topic of sugar.

# AWARDS 2019-2020



- **European Candy Kettle Award 2019**  
For extraordinary quality and innovation
- **The Grand Order of Merit** for services rendered to the province of Styria, presented by governor H. Schützenhöfer
- **Walter Scheel Medal 2019**  
For outstanding contributions to the development of the great European Gastronomic Heritage, presented in Bonn
- **Styrian Panther of Tourism**  
For Zotter's oeuvre
- **Best Employer in Styria 2020**  
Zotter is the overall winner
- **3rd International Pastry Competition 2020**  
11 gold medals and 4 silver medals out of 15 submissions by Zotter, presented by the Food Industry Federal Guild

# ALL THE LATEST AT A GLANCE

## ZOTTER'S NEW 2020/2021 RANGE WITH ENGLISH-LANGUAGE PACKAGING

- Hand-scooped Chocolate – 30 varieties including 9 brand-new ones
- Labooko – 30 varieties including 3 brand-new ones
- **NEW** Squaring the Circle – the new range with exciting sugar alternatives and entirely sugar-free chocolates – all 13 varieties
- Drinking chocolate – all 18 varieties
- Choco Lolly – all 8 varieties

## HAND-SCOOPED CHOCOLATE

9 new, Hand-scooped Chocolates – classic, nutty, hip and with sugar alternatives.

**4 classics: Dark Choco Mousse, Milk Choco Mousse, White Choco Mousse** – to make your heart melt, and **Espresso "Macchiato"** – delicious coffee with a milky side

**2 wine chocolates: Sweet Wine "Red"** – a fruity cuvée from Heinrich, one of Austria's most renowned winemakers, and **White Wine** – created with muscaris grapes from Zotter's own vineyard and pressed in the renowned Silberberg viticulture academy

**2 nut trends: Marzipan and Almonds** – a classic, and **Chestnut + Cranberry** – excitingly fruity and delicate

**1 sugar alternative: Granola + Fruit** – sweetened with maple sugar and vegan

**1 charity chocolate: Chocolate Banana**, flavour unchanged but attached to a new school project in Uganda

## NEW CHOCOLATE RANGE: SQUARING THE CIRCLE

A sweet sensation – the chocolate with trendy sugar alternatives or entirely without sugar. 13 varieties focusing on the hot topic of sugar.

# ALL THE LATEST AT A GLANCE

## LABOOKO

### 3 new Labookos:

**100% Maya Cacao** – a veritable treasure: pure 100% chocolate made with Maya cacao from Belize and Guatemala

**75% Opus 5** – the new selection: a top cuvée with rare cacao varieties from 5 different countries. Limited Edition: only available for the next 12 months.

**70% Peru** – a milk chocolate with an astonishing 70% cacao content: single origin made with cacao from Peru

Flavour changes:

**72% Belize "Sail Shipped Cacao"** and **82% Belize "Sail Shipped Cacao"** – transported from Belize via sailboat. A chocolate with a brilliantly reduced ecological footprint.

**62% Dominican Republic** and **40% Dominican Republic**. New Zorzal cacao, directly from the Zorzal bird sanctuary, amidst a huge conservation area. An environmentally friendly delicacy as a dark, single origin chocolate as well as a sweet milk chocolate.

**Also featuring many new designs**

## NEW PRODUCTS IN OUR GERMAN-LANGUAGE SELECTION

### 6 new, Hand-scooped Chocolates:

**Cola & Popcorn** – the blockbuster choco with Austrian white cola

**Red Wine** – made with wine from renowned Winkler-Hermaden vineyard

**Fig & Port** – a dessert classic

**Pecan and Tamarind** – the American walnut with lemony-fresh tamarind

**Pine Nut Marzipan + Orange** – our first homemade marzipan made from pine nuts: simply delicious

**Xo Ko In** – because chocolate is just the best drug there is

**Also featuring many new designs.**

**4 new, Hand-scooped Chocolate Minis in a 20-gram format:** Dark Choco Mousse, Milk Choco Mousse, White Choco Mousse and Espresso "Macchiato"

**1 new Labooko: 75% São Tomé** – a rare treasure from a small West African island.

### NEW chocolate range: Fruit Bar • fruity, crunchy & entirely natural

Tender-melting fruit: colourful fruit couvertures enhanced with many small bits of fruit that give these delicacies a satisfying crunch. Mega fruit flavour, purely natural. Produced by Zotter, fruit-to-bar. Summer in a snack. Available in 9 varieties, 2 of which are entirely vegan.

**Whole Nuts Relaunch:** all change: new technique, new varieties, new packaging – whole nuts in chocolate, enhanced with a touch of praline. Available in 9 varieties, 4 of which are entirely vegan. Crunchy – nutty – chocolatey.

**Praliné Relaunch:** our new praline range. Tender-melting praline, homemade nut-to-bar, with a high nut content, freshly roasted and with pure cocoa butter. Available in 9 varieties, 4 of which are entirely vegan. With almond and hazelnut classics, trendy hemp praline, the ever-popular salted peanut praline and pumpkin seed praline, the Styrian specialty only available in praline-form from Zotter.

**Balleros: all new design and one new flavour: Peanuts + Salt,** covered in dark chocolate and delicious caramel.

**Light Bulbs Fine Couverture:** when it comes to the couvertures, we're all about these small Light Bulbs, which make measuring (and snacking) very easy. With 6 new varieties, 2 of which sweetened with sugar alternatives like maple sugar and date sugar.

**Nashido Relaunch:** chocolate minis with creamy fillings: now in a bag with 10 little bars, featuring 2 new varieties: hazelnut and peanut.

**NEW Nashis • pure chocolate minis:** now in a bag with 10 little bars. Available in 10 varieties from 100% cacao to white chocolate as well as fruity minis like Strawberry and the vegan Raspberry and Coconut.

**NEW Crema:** Zotter's new spread: 8 fine chocolate mousse varieties which will start your day off sweet. Homemade praline, enhanced with nut oil and turned into a spreadable miracle. Featuring everything from hazelnut to hemp to peanut butter.

**Cacao Beans, Cacao Nibs and Choco Nibs** all come in a new packaging design.

You can find our entire range including all the new products as well as the popular classics in our latest catalogue.

Wishing you all the best and an indulgent season, Julia, Michael, Valerie, Ulrike and Sepp Zotter!



Sepp Zotter

Julia Zotter



HAND-SCOOPED CHOCOLATES • BRUSHED ON LAYER BY LAYER







# Hand-scooped Chocolates

70 g bar

Available in 30 varieties

Shelf life: 5 months from production date



## The Original

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















### **Hand-scooped Chocolates are created layer by layer**

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

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













The filling will sit for another day or two until it is finally allowed to take a chocolate bath: it is covered top to bottom with chocolate to give it our characteristic chocolate coating and then travels to the cooling tunnel and from there straight to the wrapping station where Andreas H. Gratz's beautiful drawings await to envelop each individual bar.



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>Amaretto-Marzipan</b>  <i>Extra Dark Milk Chocolate filled with marzipan and amaretto</i>            La Dolce Vita: marzipan soaked in amaretto, on a layer of homemade almond praline. Almonds sweeten the life – in the marzipan, in the praline and in the almond liqueur whose scent beguiles the senses. Surrounded by dark milk chocolate with 60% of cacao content and a light sweetness of natural sugar.</p>	16263	9006 4030 2432 3	9006 4030 2433 0	9006 4030 2434 7	60% extra dark mountain milk chocolate	+	
 	<p><b>ButterCaramel</b>  <i>Mountain Milk Chocolate with butter caramel filling</i>            A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline whereas crunchy caramel crisps are bustling in between the layers. Everything is covered with Dark Mountain Milk Chocolate.</p>	16056	9006 4030 1852 0	9006 4030 1385 3	9006 4030 1761 5	50% dark mountain milk chocolate		
 	<p><b>Cherry Brandy with Marzipan</b>  <i>Noble Bitter Chocolate filled with marzipan and cherry brandy</i>            A Noble Bitter Chocolate filled with cherry brandy. In the first layer the brandy melts together with marzipan and in the second layer with a light butter ganache.</p>	16097	9006 4030 1170 5	9006 4030 1391 4	9006 4030 1777 6	70% noble bitter chocolate	++	
 	<p><b>Chestnut + Cranberry</b>  <i>Chestnut Milk Chocolate filled with walnut praline and cranberry ganache</i>            For chocolate hunters: a fruity-sweet cranberry filling with small cranberry bits on a seductive sweet walnut praline. It's covered with a homemade sweet chestnut couverture mixed with milk chocolate. Delicate &amp; fruity!</p>	16550	9006 4030 5785 7	9006 4030 5786 4	9006 4030 5787 1	chestnut-milk-couverture		
 	<p><b>Chili Bird's Eye</b>  <i>Noble Bitter Chocolate filled with chili "Bird's Eye" cream</i>            Veritable chocolate culture at its finest. A chocolate ganache made from a blend of milk and dark chocolates, spiced up with a fiery Bird's Eye chili, enhanced with a dash of sugar cane brandy and covered in a fine, bitter chocolate coat with a 70% cacao content.</p>	16049	9006 4030 1835 3	9006 4030 1382 2	9006 4030 1760 8	70% noble bitter chocolate	+	
 	<p><b>Chocolate Banana – Chocolate for School 50 CENTS DONATION</b>            A milk chocolate created with cacao from Uganda with a fruity-sweet banana centre – 50 cents of each chocolate sold go to the "Chocolate for School" Caritas emergency relief project in Uganda. This ensures a school lunch for 600 primary school children – this is often their only meal of the day. It also enables the school to expand their kitchen and to safeguard teachers' salaries.</p>	16553	9006 4030 5930 1	9006 4030 5931 8	9006 4030 5932 5	40% mountain milk chocolate		













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

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

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<b>Coconut + Marzipan</b> <i>Noble Bitter Chocolate filled with marzipan and coconut praline</i> Sweet Dreams: a fine almond marzipan, combined with a crispy coconut praline layer with roasted coconut flakes. Enveloped in dark chocolate with a 70% cacao content. A sweet and completely vegan creation!	16485	9006 4030 5016 2	9006 4030 5017 9	9006 4030 5018 6	70% noble bitter chocolate		VEGAN
 	<b>Dark Choco Mousse</b> <i>Noble Bitter Chocolate filled with chocolate mousse</i> – Incredibly chocolatey and tender-melting. A soft mousse filling with a high-percentage dark chocolate boasting an intense 80% cacao content, it melts immediately while bursting with chocolate aromas. It's covered with a classic dark chocolate with 70% cacao power. Gentle and sweet on the outside and intense on the inside.	16545	9006 4030 5779 6	9006 4030 5780 2	9006 4030 5781 9	70% noble bitter chocolate		
 	<b>Espresso »Macchiato«</b> <i>Noble Bitter Chocolate filled with coffee cream</i> – Flavour bullseye! A creamy, gently sweet coffee ganache with an impactful coffee flavour, mixed with dark chocolate and a dash of milk. It's coated with a wafer-thin layer of white chocolate and covered overall with a classic dark chocolate boasting 70% cacao power.	16544	9006 4030 5782 6	9006 4030 5783 3	9006 4030 5784 0	70% noble bitter chocolate		
 	<b>French White Nougat</b> <i>Dark Milk Chocolate filled with white nougat, pistachios and hazelnuts</i> – French white nougat is a veritable delicacy and extremely difficult to create. We dared to try, produced an otherworldly delicious and sweet white cloud and dunked some chopped pistachios and hazelnuts in it. We added a layer of homemade almond praline and covered the bar in an elegant milk chocolate coat.	16273	9006 4030 2462 0	9006 4030 2463 7	9006 4030 2464 4	60% extra dark mountain milk chocolate		
 	<b>Granola + Fruit</b> <i>Dark Chocolate 70% filled with coconut nougat and fruit</i> Granola power to go: unwrap and enjoy this tender-melting coconut blossom praline with raisins, refreshingly exotic passion fruit bits and crispy rice flakes covered in a wild berry and coconut coat. It's wrapped in dark chocolate with a 70% cacao content and sweetened with maple sugar.	16548	9006 4030 5794 9	9006 4030 5795 6	9006 4030 5796 3	70% noble bitter chocolate with maple sugar		VEGAN
 	<b>Hazelnut Brittle</b> <i>Noble Bitter Chocolate filled with hazelnut praline and hazelnut brittle</i> A tender-melting hazelnut praline made from many dark roasted hazelnuts and pure cocoa butter enhanced with crunchy hazelnut brittle, Bourbon vanilla and cinnamon. Enveloped in dark chocolate with a 70% cacao content and lots of character. Completely vegan!	16476	9006 4030 4892 3	9006 4030 4893 0	9006 4030 4894 7	70% noble bitter chocolate		VEGAN

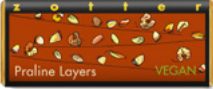





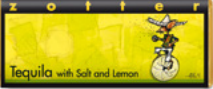





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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>Marc de Champagne + Raspberries</b>  <i>Noble Bitter Chocolate filled with raspberry ganache and Marc de Champagne ganache</i>            Dark chocolate with a 70% cocoa content, filled with a chocolate ganache and enhanced with the finest champagne distillate by Fleury. It's accompanied by a fruity-pink raspberry ganache, its very berry flavour and stunning colour derived entirely naturally from many raspberries.</p>	16469	9006 4030 4871 8	9006 4030 4872 5	9006 4030 4873 2	70% noble bitter chocolate	++	
 	<p><b>Marzipan and Almonds</b>  <i>Mountain Milk Chocolate filled with almond praline and marzipan</i>            A milk chocolate with a 50% cacao content, filled with a tender-melting almond praline made with freshly roasted almonds, enhanced with a hint of white chocolate and topped with a second layer of almond marzipan.</p>	16549	9006 4030 5788 8	9006 4030 5789 5	9006 4030 5790 1	50% dark mountain milk chocolate		
		NEW						
 	<p><b>Milk Choco Mousse</b>  <i>Dark Milk Chocolate filled with milk chocolate mousse</i>            A wonderfully soft filling of tender-melting mousse, this sweet milk chocolate with a 40% cacao content is buttery-fine and delicious. It's hugged by a dark milk chocolate boasting 60% cacao power, offering an exciting contrast.</p>	16541	9006 4030 5791 8	9006 4030 5792 5	9006 4030 5793 2	60% extra dark mountain milk chocolate		
		NEW						
 	<p><b>Nut Delight</b>  <i>Dark Milk Chocolate filled with nuts</i>            The crescendo of nut aromas. Finely ground and roasted hazelnuts, stirred in dark chocolate, mixed with roughly chopped almonds and refined with cinnamon, dive into a breath-taking dark milk chocolate with an astonishing cacao content of 60% that melts in the mouth.</p>	16072	9006 4030 1998 5	9006 4030 1387 7	9006 4030 1766 0	60% extra dark mountain milk chocolate		
 	<p><b>Pistachios</b>  <i>Mountain Milk Chocolate with marzipan and pistachios</i>            Caution – risk of addiction! Pistachios, the very best from Iran, enjoyable as a delicious double: first processed into marzipan and mixed with aniseed tea, then garnished into the almond-praline base layer and encased in aromatic Dark Mountain Milk Chocolate.</p>	16131	9006 4030 1991 6	9006 4030 1386 0	9006 4030 1789 9	50% dark mountain milk chocolate	+	
 	<p><b>Plum Brandy</b>  <i>Noble Bitter Chocolate with plum brandy filling</i>            An extraterrestrial indulgence. A long-stored blue plum brandy gives its name and taste to this dark chocolate.</p>	16084	9006 4030 1800 1	9006 4030 1367 9	9006 4030 1772 1	70% noble bitter chocolate	++	









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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<b>Praline Layers</b> <i>Noble Bitter Chocolate filled with hazelnut praline, walnut praline and pumpkin seeds praline</i> – When nuts melt. A dark chocolate filled with three different types of praline: one layer of hazelnut praline topped by a green pumpkin seed praline and crowned by a tender-melting walnut praline. This nutty classic is completely vegan.	16467	9006 4030 4865 7	9006 4030 4866 4	9006 4030 4867 1	70% noble bitter chocolate		VEGAN
 	<b>Salted Caramel</b> <i>Noble Bitter Chocolate filled with salted caramel and almond praline with salt</i> In the French manner: salted caramel is a French speciality, consisting of a candy-caramel layer elevated with a pinch of salt and a tender-melting almond praline layer enhanced with a bit of dark chocolate and some salt crystals, all covered in dark chocolate with a 70% cacao content.	16507	9006 4030 5284 5	9006 4030 5285 2	9006 4030 5286 9	70% noble bitter chocolate		
 	<b>Sweet Wine »red«</b> <i>Noble Bitter Chocolate filled with Salzberg Beerenauslese red wine ganache and raisins</i> – A red dessert wine ganache made with the ‘Salzberg’ late harvest Beerenauslese by Gernot Heinrich, one of the most renowned vintners in Austria. This fruity premium cuvée made from Blaufränkisch and Zweigelt is mixed with little boozy bits of raisin and covered in more dark chocolate.	16551	9006 4030 5812 0	9006 4030 5813 7	9006 4030 5814 4	70% noble bitter chocolate	++	
		<b>NEW</b>						
 	<b>Tequila with Salt and Lemon</b> <i>Noble Bitter Chocolate filled with tequila ganache and lemon ganache</i> Viva Tequila! Viva la Noche! The Mexican agave spirit is the best means to have a spirited night! Tequila in a milk chocolate ganache, lying on a lemon ganache and a few salt crystals on the Noble Bitter couverture. Chocolate exhilaration!	16277	9006 4030 2474 3	9006 4030 2475 0	9006 4030 2476 7	70% noble bitter chocolate	++	
 	<b>Very Berry</b> <i>White Chocolate with berry filling</i> Berry cravings: blueberries, raspberries and redcurrants melt together to an explosive fruit ganache, in which candied cranberries swirl around. This extremely fruity filling shines through the white chocolate coating.	16326	9006 4030 2870 3	9006 4030 2871 0	9006 4030 2872 7	30% white chocolate		
 	<b>Whisky</b> <i>Noble Bitter Chocolate with whisky cream filling</i> – Elegant & dominant: David Gölls’ Styrian whisky makes quite an entrance in a dark chocolate ganache covered with even more dark chocolate. An elegant, intense whisky distilled in 2012 from regional spelt and matured oak barrels, with a beautiful spice and sophisticated notes of grain on the palate. The perfect chocolate buzz.	16151	9006 4030 1824 7	9006 4030 1378 5	9006 4030 1796 7	70% noble bitter chocolate	++	
		<b>CHANGED TITLE</b>						

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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>White Brittle</b>  <i>White Rice Couverture filled with white chocolate ganache and almond brittle</i>            Not quite so sweet and vegan to boot: a wonderfully crunchy filling made with almond brittle and fine rice flakes in a white chocolate ganache created with a vegan rice couverture, almond paste and almond oil, all covered in a delicious, vegan white rice couverture.</p>	16503	9006 4030 5296 8	9006 4030 5297 5	9006 4030 5298 2	white rice couverture		<b>VEGAN</b>
 	<p><b>White Choco Mousse</b>  <i>White Chocolate filled with white chocolate mousse</i>            Just like a fluffy vanilla pudding. The buttery white chocolate mousse melts on your tongue alongside a satisfying vanilla taste explosion. It's pleasantly sweet and has a delicious, tender melt. Covered in a white chocolate shell.</p>	16542	9006 4030 5815 1	9006 4030 5816 8	9006 4030 5817 5	white-couverture		
 	<p><b>White Wine</b>  <i>Mountain Milk Chocolate filled with Muscaris white wine ganache and raisins</i> – White wine from Zotter's own vineyards in the Styrian Vulkanland – named after the remnants of ancient volcanoes. The wine flows into a chocolate ganache made from white chocolate. With some boozy wine raisins that have previously taken a bath in the white wine. Coated in milk chocolate.</p>	16540	9006 4030 5819 9	9006 4030 5818 2	9006 4030 5820 5	40% mountain milk chocolate	++	
 	<p><b>Yuzu Citrus from Japan</b>  <i>Mountain Milk Chocolate filled with Yuzu citrus ganache</i> – Part tangerine, part lime with a flavour of sun-ripened tangerines – that's Yuzu, the top chefs' new trendy ingredient. We use white chocolate, Yuzu juice from Japan, a dash of tangerine and a bit of lemon juice to create a fruity, refreshing chocolate ganache, and all of this is topped with milk chocolate with a 50% cacao content.</p>	16500	9006 4030 5299 9	9006 4030 5300 2	9006 4030 5301 9	50% dark mountain milk chocolate		

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

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

## GIFT Chocolates

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>For Good Ones – Honey Crunch</b>  <i>White Chocolate filled with honey caramel crisps</i>                      Tasty honey petals hum and crackle in a chocolate-almond cream.                      Coated with White Chocolate</p>	16008	9006 4030 1330 3	9006 4030 1354 9	9006 4030 1738 7	30% white chocolate		
 	<p><b>Happy Birthday – ButterCaramel</b>  <i>Mountain Milk Chocolate with butter caramel filling</i>                      A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline whereas crunchy caramel crisps are bustling in between the layers. Everything is covered with dark Mountain Milk Chocolate.</p>	16019	9006 4030 1002 9	9006 4030 1303 7	9006 4030 1747 9	50% dark mountain milk chocolate		

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

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





# Labooko



2 bars in one packaging  
2 x 35 g bars

Available in 30 varieties

Shelf life: 14 months from production date,  
fruit bars 10 months from production date

## PURE CHOCOLATE VARIETY!

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

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

Alongside the sublime chocolates, there are colourful fruit bars – their stunning hues and delicious flavours derived entirely naturally from fruit alone – and to top it off there's a huge selection of vegan chocolate creations.

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

### Flavour profile

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

































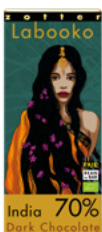

### **Labooko – bean to bar creation of a single origin chocolate**







Each single origin chocolate bar contains noble and rare cacao beans from the best cacao growing regions in the world. Each variety of cacao has its own flavour profile, which we aim to tease out. The entire process – the roasting, the milling, the rolling out and even the conching time – is fine-tuned for each bean variety in order to best bring out its individual character and origin. We have applied our innovative FM (fine mist) roasting method in order to really highlight the cacao's broad aroma. The procedure works by injecting water during the roasting process, which becomes a fine mist that in turn decreases the temperature, making for a gentler roast and vastly improving the cacao's flavour spectrum.

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

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









Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>82% Belize »Sail Shipped Cacao«</b> Conching time: 21 hrs.</p> <p>Ahoi! Cacao sets sail: this cacao was transported from Belize to Hamburg via sailboat in cooperation with the wonderful Brigantes crew, making it a completely emission-free and sustainable journey. A single origin chocolate with a fantastic life cycle assessment score and an 82% cacao content. The chocolate is just faintly bitter and offers a broad aroma spectrum. Its secret? Genuine Maya cacao.</p>	20492	9006 4030 3262 5	9006 4030 3271 7	9006 4030 3280 9	<p><b>Fragrance notes:</b> nutty notes, accents of dried fruit (plums, cherries)</p> <p><b>Taste notes:</b> nutty praline, cream, accents of caramel, mild notes of spice and fruit: hints of cranberry and plum, intense sour cherry aroma, mild note of tannin in the finish</p>	<p><b>CHANGED TITLE + DESIGN</b></p> <p><b>VEGAN</b></p>
 	<p><b>82% Peru</b> Conching time: 20 hrs.</p> <p>Criollo is the best cacao bean in the world, but unfortunately it has become exceedingly rare. In Peru, a vintage cacao variety has been preserved, and its fruit contains 30% of the legendary white Criollo beans. This bar is a fine cacao blend mixed by Mother Nature herself, conserving a veritable jewel of a cacao source. Enjoy this top of the range single origin chocolate with a surprisingly mild flavour despite a whopping 82% cacao content.</p>	20420	9006 4030 2354 8	9006 4030 2355 5	9006 4030 2776 8	<p><b>Fragrance notes:</b> biscuits, notes of berry</p> <p><b>Taste notes:</b> very mild, nutty, praline, sweet cream, biscuit (lightly spiced), raisins, grapes, lemons, hint of olive. Nutty and fruity finish with a touch of grapefruit</p>	<p><b>CHANGED TITLE + DESIGN</b></p> <p><b>VEGAN</b></p>
 	<p><b>75% Guatemala</b> Conching time: 8 hrs. • FMR (Fine Mist Roasting)</p> <p>A rare cacao variety from Guatemala with a high Criollo content. The indigenous cacao farmers from FEDECOVERA joined forces to protect the Maya legacy and cultivate this rare, regional fine flavour cocoa. Experience this super cocoa, which we have turned into a sublime chocolate using our newly developed fine mist FMR roasting method.</p>	20554	9006 4030 4631 8	9006 4030 4632 5	9006 4030 4633 2	<p><b>Fragrance notes:</b> intense fruity notes of berries, cherries, banana and peach</p> <p><b>Taste notes:</b> mild notes of lightly salted lye roll, sweet spice mix, intense mix of fruit: notes of exotic fruit, berries, cherries, peach, watermelon, mildly peppery, fruity finish</p>	<b>VEGAN</b>
 	<p><b>75% Madagascar</b> Conching time: 22 hrs.</p> <p>Cacao from Madagascar is extremely in demand. There is only one place in the country where cacao is grown – the legendary Sambirano valley. If you'd like to experience veritable flavour fireworks of fruit and caramel, then our Madagascar chocolate is for you. Its multi-layered fruity bouquet, evoking island chocolates, is unforgettable.</p>	20524	9006 4030 3909 9	9006 4030 3910 5	9006 4030 3911 2	<p><b>Fragrance notes:</b> berries, forest fruit, caramelised nuts, echoes of citrus fruit</p> <p><b>Taste notes:</b> dark praline, caramelised lemon, mildly nutty, forest fruit with cream, intense berry aroma, echoes of limes, delicious and mild, nutty finish with notes of caramel cream and wild berries</p>	<b>VEGAN</b>
 	<p><b>75% Opus 5</b> Conching time: 20 hrs.</p> <p>A world tour: experience a top cuvée created with rare cacao varieties from five different countries: Tanzania, Guatemala, Ghana, Brazil and Belize. Each cacao is roasted individually and then combined to produce the ultimate cacao blend, offering its entire, vast cacao panorama. The best of the best.</p> <p><b>Limited Edition: available for only 1 year.</b></p>	20603	9006 4030 5824 3	9006 4030 5825 0	9006 4030 5826 7	<p><b>Taste notes:</b> Tanzania: fruity, red fruit Brazil: gingerbread spice Ghana: chocolatey Guatemala: fruity, tropical Belize: nut praline, sour cherry flavour</p>	<p><b>NEW</b></p> <p><b>VEGAN</b></p>

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>75% Tanzania</b> Conching time: 15 hrs.</p> <p>A veritable cacao safari! A single origin chocolate with 75% cacao from Tanzania. This fine flavour cacao is a Trinitario, a sublime cacao variety with a very fruity aroma, created from Amelonado and Criollo cacao beans. A flavour cocktail of red fruit, berries, apples, plums and tropical fruit, cultivated on small farms in Kokoa Kamili near a beautiful national park.</p>	20584	9006 4030 5376 7	9006 4030 5377 4	9006 4030 5378 1	<p><b>Fragrance notes:</b> spicy gingerbread accents, notes of nuts and cream, crisp notes of fruit (citrus, cherry)</p> <p><b>Taste notes:</b> intense chocolately character, accents of roasted nuts, cream, malt and molasses, expressive fruity aroma (citrus, sour cherry), fruity-tangy finish</p>	<b>VEGAN</b>
 	<p><b>72% Belize »Sail Shipped Cacao«</b> Conching time: 21 hrs.</p> <p>Set sail for the environment! This cacao spent more than two months travelling from Belize to Hamburg on the sailboat Avontuur, a completely emission-free journey. On board the legendary Maya cacao, which we use to create a mild, sweet single origin chocolate with a 72% cacao content. The Maya, a sailboat and organic cacao – a magical mix producing a chocolate which combines tradition with future innovation while flying new flags for environmental protection.</p>	20482	9006 4030 2920 5	9006 4030 2921 2	9006 4030 2922 9	<p><b>Fragrance notes:</b> tender fruit mix, subtle notes of olive and cinnamon</p> <p><b>Taste notes:</b> surprisingly sweet and mild, caramelised nuts, sweet condensed milk, mild floral note, blackberries, a grape hull and malt finish</p>	<b>VEGAN</b>
 	<p><b>72% Brazil</b> Conching time: 11 hrs. • FMR (Fine Mist Roasting)</p> <p>A single origin chocolate with a fruity note, made with fine flavour cacao from Para, where Julia Zotter spent an entire summer with a family of cacao farmers, working with them and learning much of what there is to learn about cacao cultivation. She toiled from morning to night in the middle of the rain forest, in order to learn the perfect fermentation method, which allows the cocoa's full aroma to blossom.</p>	20559	9006 4030 4931 9	9006 4030 4932 6	9006 4030 4933 3	<p><b>Fragrance notes:</b> sweet notes of Christmas with gingerbread and dominoes, dried fruit (cherry, plums, apricots, papaya)</p> <p><b>Taste notes:</b> sweet and mild, caramelised almonds, subtle floral notes as well as hints of toffee and cream (floral marzipan), fruity finish with notes of cherry, red berries and citrus</p>	<b>VEGAN</b>
 	<p><b>72% Peru Chuncho</b> Conching time: 21 hrs.</p> <p>Chuncho, the rare cacao bean from Peru: Chuncho is a bean with a history reaching back centuries. This ancient and rare cacao bean variety is still cultivated today, at an unusual altitude of between 400 and 1.400 metres. We have turned this rare fine flavour cacao into an elegant, multi-layered single origin chocolate.</p>	20552	9006 4030 4625 7	9006 4030 4626 4	9006 4030 4627 1	<p><b>Fragrance notes:</b> fruity and floral, tropical fruit mix, caramelised nuts, salty pretzels</p> <p><b>Taste notes:</b> sweet and mild, lightly salted crackers, nutty notes, cream, exotic fruit (echoes of mango, banana and watermelon), nutty cracker finish</p>	<b>VEGAN</b>
 	<p><b>70% India</b> Conching time: 20 hrs.</p> <p>Indian Spirit: Malabar forest cacao from southern India's water-rich Kerala region. This cacao is grown among many spices and herbal plants and presents with a rich flavour profile. At our in-house bean-to-bar factory, we transform this treasure into a sublime single origin chocolate with 70% cacao power. This cacao bean is cultivated by GoGround Beans, who are very focused on environmental protection.</p>	20585	9006 4030 5382 8	9006 4030 5383 5	9006 4030 5385 9	<p><b>Fragrance notes:</b> intense fruity notes (lovely cherry jam, peach, watermelon), subtle accents of marzipan and spice</p> <p><b>Taste notes:</b> intense chocolate character, subtle roast notes (caramelised cashews), fruity accents (lovely cherry jam, plum puree, peach, watermelon)</p>	<b>VEGAN</b>





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

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
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# MILK CHOCOLATES

		<p><b>80%/20% Milk Chocolate Super Dark, no sugar added (2 x 32,5g)</b></p> <p>A milk chocolate with an 80% cacao content and 20% milk – without any added sugar. A high-percentage milk chocolate for those who want to experience pure cacao power, unleashed and without any sugary distractions. It is only slightly softened with milk.</p>	20545	9006 4030 4483 3	9006 4030 4484 0	9006 4030 4485 7	<p><b>Fragrance notes:</b> intensely chocolatey, notes of praline and cream</p> <p><b>Taste notes:</b> nutty start, lightly salty, notes of praline, roasted nuts, intense praline waffle aroma, subtle notes of milk and fructose, milky-nutty finish</p>
		<p><b>70%/30% Milk Chocolate Dark Style, no sugar added (2 x 32,5g)</b></p> <p>A milk chocolate that dares not to be sweet. With its 70% cacao content, this chocolate plays in the high-percentage, dark chocolate leagues and entirely does away with any sugary sweetness. Lots of cocoa, lots of Tyrolean mountain milk, zero sugar.</p>	20470	9006 4030 2759 1	9006 4030 2760 7	9006 4030 2811 6	<p><b>Fragrance notes:</b> intensely chocolatey, notes of milk and cream, mild suggestions of grape</p> <p><b>Taste notes:</b> nutty start, lightly salty, praline waffle aroma, prominent notes of cream, mild fructose (hint of grape), milky finish of waffle</p>
		<p><b>70% Peru (2 x 32,5g)</b></p> <p>A milk chocolate with a 70% cacao content, 22% milk and 8% raw cane sugar invites you to experience a veritable cacao power display. It's made with Peruvian fine flavour cacao but is surprisingly soft, with a distinct flavour of creamy caramel accompanied by a mild raw cane sugar sweetness.</p>	20600	9006 4030 5540 2	9006 4030 5541 9	9006 4030 5542 6	<p><b>Fragrance notes:</b> intensely chocolatey, nutty, almond scent</p> <p><b>Taste notes:</b> nutty with distinct notes of creamy caramel, mild sweetness, with a strong cacao aroma but very mild and without any acidity</p>
		<p><b>60% Nicaragua</b></p> <p>Around 60% cacao content – it is something extraordinary in a milk chocolate. Normally, only dark chocolates have this much cocoa. This milk chocolate is a genuine chocolate indulgence with its 60% cacao content, enveloped by a little milk and raw cane sugar, which lends it a mild sweetness.</p>	20438	9006 4030 2390 6	9006 4030 2391 3	9006 4030 2790 4	<p><b>Fragrance notes:</b> full-bodied chocolate aroma with notes of toffee, cream, sweet condensed milk and mild suggestions of fruit</p> <p><b>Taste notes:</b> dark drinking chocolate with milk, chocolate brownie with notes of malty caramel, cream, biscuit, hints of grape and suggestion of butter biscuit</p>

NEW

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>50% Nicaragua</b></p> <p>“The best milk chocolate in the world”, was the verdict by renowned chocolate tester Georg Bernardini. “Zotter achieves first place in the milk chocolate category with this very balanced chocolate, which isn’t sweet but also not too bitter and presents with a fabulous melt. A veritable masterpiece.”</p>	20477	9006 4030 2836 9	9006 4030 2837 6	9006 4030 2838 3	<p><b>Fragrance notes:</b> cream, milk, creamy chocolate pudding</p> <p><b>Taste notes:</b> hot chocolate with milk, sweet cream, accents of cocoa, chocolate toffee, caramel, butter biscuit, hints of raisin, chocolate pudding with cream in the finish</p>	
		<b>CHANGED DESIGN</b>					
 	<p><b>40% Dominican Republic</b></p> <p>A sweet milk chocolate with top Zorzal cacao from the Dominican Republic. Zorzal Cacao is a 412-hectare bird sanctuary where the cacao is grown and harvested, and 70% of the surface area has been designated to always remain wild rain forest. A single origin chocolate with a 40% cacao content, which makes a significant contribution to saving the climate. Sweet, chocolatey and deliciously Caribbean.</p>	20435	9006 4030 2384 5	9006 4030 2385 2	9006 4030 2787 4	<p><b>Fragrance profile:</b> sweet condensed milk, mild notes of cacao</p> <p><b>Taste profile:</b> sweet and milky, mild notes of cacao with a balanced, nutty-fruity character</p>	
		<b>CHANGED CACAO + DESIGN</b>					





## WHITE CHOCOLATE

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







Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
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## SPECIAL

		<p><b>Caramel</b></p> <p>A sweet bar tasting seductively of caramel bonbons. The milk is first caramelised, which gives the bar its delicious bonbon flavour. It also contains lots of precious cocoa butter, organic mountain milk from Austria's Tyrol region, Muscovado sugar, which has a natural caramel flavour, and a pinch of salt.</p>	<p>20433</p> <p><b>CHANGED TITLE</b></p>	<p>9006 4030 2380 7</p>	<p>9006 4030 2381 4</p>	<p>9006 4030 2785 0</p>	<p><b>Fragrance notes:</b> caramel biscuit with cinnamon, mild notes of milk  <b>Taste notes:</b> caramel and butter speculoos with cinnamon: caramel milk with cinnamon, caramel bonbon aroma, caramel and cinnamon finish</p>
		<p><b>Coffee</b></p> <p>A marvellously fragrant coffee bar created by roasting Arabica coffee beans from Colombia, Mexico and Peru at our in-house roastery. We combine the freshly ground coffee with cocoa, tender-melting, pure cocoa butter and raw cane sugar and turn this delicious blend into a sweet bar with a magnificent coffee fragrance and a nutty flavour. A must-eat for coffee lovers.</p>	<p>20442</p> <p><b>CHANGED TITLE</b></p>	<p>9006 4030 2398 2</p>	<p>9006 4030 2399 9</p>	<p>9006 4030 2794 2</p>	<p><b>Fragrance notes:</b> café latte, caramel, cream  <b>Taste notes:</b> sweet whole milk and coffee, notes of creamy toffee with a coffee flavour</p>

## FRUIT

		<p><b>Raspberry Coconut</b></p> <p>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.</p>	<p>20562</p>	<p>9006 4030 4940 1</p>	<p>9006 4030 4941 8</p>	<p>9006 4030 4942 5</p>	<p><b>Fragrance notes:</b> intense raspberry aroma, mild notes of coconut, hints of lemon  <b>Taste notes:</b> tangy-sweet raspberry notes, raspberry preserves, hints of coconut milk and lemon</p> <p style="text-align: right;"><b>VEGAN</b></p>
		<p><b>Strawberry</b></p> <p>Tender-melting strawberries: this pink fruit bar has an intense, fresh strawberry smell and flavour and it absolutely delighted renowned chocolate tester Georg Bernardini: "Extremely aromatic, fruity-tangy, excellent melt. Close to perfection." And all we need to create this delicious bar are strawberries, tender-melting cocoa butter, raw cane sugar and a dash of lemon. Its stunning colour and genuine strawberry flavour are derived entirely from many many berries.</p>	<p>20450</p>	<p>9006 4030 2416 3</p>	<p>9006 4030 2417 0</p>	<p>9006 4030 2796 6</p>	<p><b>Fragrance notes:</b> intense strawberry fragrance (strawberry preserves)  <b>Taste notes:</b> chocolate-covered strawberries, mild note of caramel, dominant strawberry aroma, lemons, fruity-lemony finish</p>

**NEW**



# Squaring the Circle

70 g bar

Available in 13 varieties

Shelf life: 14 months from production date

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

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

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

## Our diverse sugar assortment!



### **DATE SUGAR**

An untreated sugar variety made from ground dates. Its flavour presents with mild notes of caramel.

### **ORGANIC SWEETENER (ERYTHRITOL)**

These magical white crystals taste like sugar but have zero calories!






### **MAPLE SUGAR**






This is derived from the sap of the maple tree. Its flavour presents with fine notes of caramel.




### **COCONUT SUGAR**

This is derived from the flowers of the coconut palm. Its flavour presents with beautiful notes of caramel.

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

Variety	Description	Article no.	EAN/piece	EAN/unit	Flavour profile	Remarks
	<p><b>100% Dark Choco, No Added Sugar</b></p> <p>How does chocolate without sugar taste? Try it! Cacao contains many interesting flavours. A chocolate with 100% cacao content presents you with the flavour spectrum of pure cacao: powerful, mildly bitter, with nutty accents and notes of fruit. Embark on a powerful chocolate adventure with a cacao blend of several different fine flavour cacao beans. A cacao bar entirely without sugar.</p>	18600	9006 4030 5349 1	9006 4030 5350 7	<p><b>Flavour profile:</b> roasted nuts, accents of cream, expressive notes of fruit like plums, redcurrants and citrus</p>	<p><b>NEW</b></p> <p><b>VEGAN</b></p>
	<p><b>75% Dark Choco with Organic Sweetener</b></p> <p>Classic chocolate with zero-calorie sweetness: a dark chocolate with a fine flavour blend and a classic 75% cacao content, enhanced with organic sweetener erythritol, which tastes exactly like sugar and has a pleasant sweetness as well as zero calories. Hard to believe, but here is a chocolate that you can snack on without a guilty conscience.</p>	18601	9006 4030 5352 1	9006 4030 5353 8	<p><b>Flavour profile:</b> beautiful cacao roast flavours, intense walnut character, notes of malt caramel and coffee, a subtle spice, mild echoes of plum and a fresh erythritol effect</p>	<p><b>NEW</b></p> <p><b>VEGAN</b></p>
	<p><b>70% Dark Choco with Maple Sugar</b></p> <p>A classic with caramel fireworks: a dark chocolate with a classic 70% cacao content, sweetened with maple sugar. Maple sugar is prepared from the sap of the maple tree by turning it into maple syrup, a very popular condiment in the US and Canada, and subsequently crystallising it. Maple sugar is very similar to regular sugar but at the same time excitingly different.</p>	18602	9006 4030 5354 5	9006 4030 5355 2	<p><b>Flavour profile:</b> an expressive base layer of caramel and maple syrup, notes of cream, chocolate fudge and liquorice as well as subtly fruity accents of grapes as well as olives</p>	<p><b>NEW</b></p> <p><b>VEGAN</b></p>
	<p><b>70%/30% Milk Choco, No Added Sugar</b></p> <p>Milk chocolate with tons of cacao power but no added sugar: a high-percentage milk chocolate with a 70% cacao content, which means as much cacao as you can generally only find in dark chocolates, plus 30% organic mountain milk. That's it! Intensely chocolatey, gently creamy with a mild bitterness.</p>	18603	9006 4030 5356 9	9006 4030 5357 6	<p><b>Flavour profile:</b> intense waffle flavour with accents of chocolate biscuit, cream, caramel and subtle notes of cheesecake</p>	<p><b>NEW</b></p>
	<p><b>60% Milk Choco with Coconut Sugar</b></p> <p>Milk chocolate with lots of cacao power and caramel-flavoured coconut sugar: this milk chocolate and its 60% cacao content could easily play in the league of dark chocolates. It has a full cacao flavour with organic mountain milk and a little coconut sugar which is derived from the flower buds of the coconut tree and has a beautiful caramel flavour.</p>	18604	9006 4030 5358 3	9006 4030 5359 0	<p><b>Flavour profile:</b> intense nut-praline character with a mild, milky accent as well as notes of chocolate cake, caramel, citrus and berries</p>	<p><b>NEW</b></p>

Variety	Description	Article no.	EAN/piece	EAN/unit	Flavour profile	Remarks
	<p><b>50% Milk Choco with Date Sugar</b></p> <p>Milk chocolate with organic date sugar: a milk chocolate with a 50% cacao content, organic mountain milk and trendy date sugar, the new shooting star among the sugar alternatives. It is a natural sugar made from dried, ground dates and it is pretty much as sweet as brown sugar but features mild notes of caramel.</p>	18605	9006 4030 5360 6	9006 4030 5362 0	Flavour profile: intense chocolate milk character, milky caramel, cream, salted peanuts, waffles and dates	
		NEW				
	<p><b>Cashew with Maple Sugar</b></p> <p>A sweet, vegan milk chocolate alternative sweetened with maple sugar – an exciting sugar variety which is obtained by crystallising the sap of the maple tree. This vegan milk chocolate alternative is created with fine flavour cacao beans, cashews and only 20% maple sugar, which we process bean-to-bar to produce an entirely new and delicious creation, pleasantly sweet even without much sugar.</p>	18611	9006 4030 5832 8	9006 4030 5833 5	Flavour profile: a praline-soft body with a very sweet nut butter character: sweet, milky, buttery and still vegan with a very creamy finish. The cashews give this chocolate its buttery-soft texture but are quite subtle in flavour	VEGAN
		NEW				
	<p><b>Coconut Caramel with Coconut Sugar</b></p> <p>A vegan coconut caramel bar with an exciting coconut flavour and a fine, caramelly sweetness. Created from coconut milk, caramelised, finely milled coconut flakes, 40% cacao and coconut sugar which is derived from the flower buds of the coconut tree and develops a beautiful caramel flavour.</p>	18609	9006 4030 5363 7	9006 4030 5364 4	Flavour profile: Everything coconut! Expressive coconut character with notes of caramel, cacao and Amarena cherries	VEGAN
		NEW				
	<p><b>Dark Choco with Coconut &amp; Mango, Sweetened Only with Fruit</b></p> <p>Dark chocolate with tropical fruit: this one is hugely original – dark chocolate enhanced with coconut milk, coconut flakes and pure mangoes ground into a fine powder. It has a surprisingly fruity and excitingly tropical flavour and refreshing, tangy notes of mango. Its mild sweetness is derived entirely from fruit and this heavenly, tender-melting chocolate is completely vegan.</p>	18610	9006 4030 5473 3	9006 4030 5474 0	Flavour profile: beautiful roasted cacao aroma, distinct coconut character with refreshing fructose, subtly sweet and wonderfully well-rounded through addition of the mango	VEGAN
		NEW				
	<p><b>Hazelnut with Date Sugar</b></p> <p>A milk chocolate alternative containing nuts, cacao and trendy date sugar. This is an entirely new bean-to-bar creation which tastes like a nutty milk chocolate. It's made from fine flavour cacao, sweet whey and hazelnuts, has a high cacao content of 50% and contains date sugar, which gives it a mild caramel flavour.</p>	18612	9006 4030 5830 4	9006 4030 5831 1	Flavour profile: creamy-smooth, very well-rounded cacao to nut ratio, a pleasant sweetness alongside a mild, refreshing acidity, intense notes of dark, roasted hazelnuts and a wonderful melt	
		NEW				

Variety	Description	Article no.	EAN/piece	EAN/unit	Flavour profile	Remarks
	<p><b>White Coconut with Organic Sweetener</b></p> <p>Exotic coconut flavour with subtle, zero-calorie sweetener: a white, vegan bar with an exciting coconut scent and flavour. It's subtly sweetened with erythritol, the organic sugar alternative that tastes of sugar but has zero calories and also features white rice couverture and pure cocoa butter for a delicious melt.</p>	18607	9006 4030 5367 5	9006 4030 5368 2	<p><b>Flavour profile:</b> intense, exotic-tropical flavour of coconut and roasted coconut flakes with buttery and creamy accents, mild notes of citrus and a refreshing erythritol effect.</p>	<p><b>NEW</b></p> <p><b>VEGAN</b></p>
	<p><b>White Choco with Maple Sugar</b></p> <p>White chocolate with aromatic maple sugar: a white chocolate bar that's not too sweet. The wonderful mountain milk is noticeable in the foreground as well as the pure cocoa butter that gives the bar its delicious, fine melt. It is subtly sweetened with maple sugar, which features mild notes of caramel and 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.</p>	18606	9006 4030 5369 9	9006 4030 5370 5	<p><b>Flavour profile:</b> intense milky caramel pudding with notes of maple syrup, whipped cream and vanilla as well as echoes of lemon and lime</p>	<p><b>NEW</b></p>
	<p><b>Wild Berry Coconut with Date Sugar</b></p> <p>Fruity and entirely vegan: a purple fruit bar, created from a white coconut couverture and many raspberries and blueberries, which lend this delicious creation its stunning colour and authentic and very berry flavour. It is sweetened with date sugar, the new and trendy ingredient which is made from dried dates and represents a natural sugar alternative with fine notes of caramel. Added to this mix is a dash of lemon and pure cocoa butter for the melt.</p>	18608	9006 4030 5365 1	9006 4030 6366 7	<p><b>Flavour profile:</b> expressive berry mix with refreshing fructose, a subtle coconut milk character, echoes of lemon and a coconut and date finish</p>	<p><b>NEW</b></p> <p><b>VEGAN</b></p>





# Drinking Chocolate

110 g packages containing 5 x 22 g bars

Available in 18 varieties

Shelf life: 14 months from production date

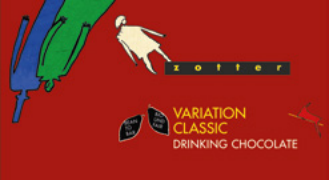

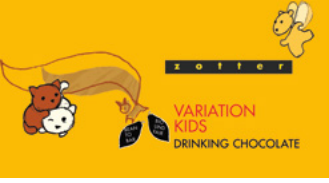



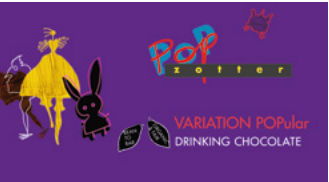





## The Big Bang of the Chocolate Culture

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

# VARIATIONS

(5 pcs. per unit)

	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>Variation Classic</b> Timeless drinking pleasure: Almond Praline, Bitter Classic, Caffè Latte, Nut Praline and White Vanilla.</p> <p>Five different varieties. One bar per variety.</p>	21003	9006 4030 3030 0	9006 4030 3064 5	
 	<p><b>Variation Kids</b> The magical world of Drinking Chocolate: Caramel, Cinnamon Banana, Honey Cinnamon, Milk Cocoa and White Vanilla.</p> <p>Five different varieties. One bar per variety.</p>	21034	9006 4030 3158 1	9006 4030 3159 8	
 	<p><b>Variation Nut Drinks</b> The very finest nut compositions turn into five fantastic drinks: Almond Praline, Cashew Caramel, Hemp Drink, Nectar of the Gods and Nut Praline.</p> <p>Five different varieties. One bar each per variety.</p>	21100	9006 4030 3973 0	9006 4030 3974 7	
 	<p><b>Variation POPular</b> On target for flavour: Coffee Cardamom, Chilli Bird's Eye, Ginger Coconut, Green Tea and Indian Chai.</p> <p>Five different varieties. One bar per variety.</p>	21005	9006 4030 3093 5	9006 4030 3102 4	
 	<p><b>Variation Vegan</b> Five cool drinks for a vegan taste adventure that is another step towards saving the planet: Bitter Classic, Chilli Bird's Eye, Green Tea, Hemp Drink and Nut Praline.</p> <p>Five different varieties. One bar per variety.</p>	21098	9006 4030 3300 4	9006 4030 3302 8	<b>VEGAN</b>





# Choco Lolly

20 g lollipop  
Available in 8 varieties  
Shelf life: 14 months from production date



## Chocolate lollies for kids

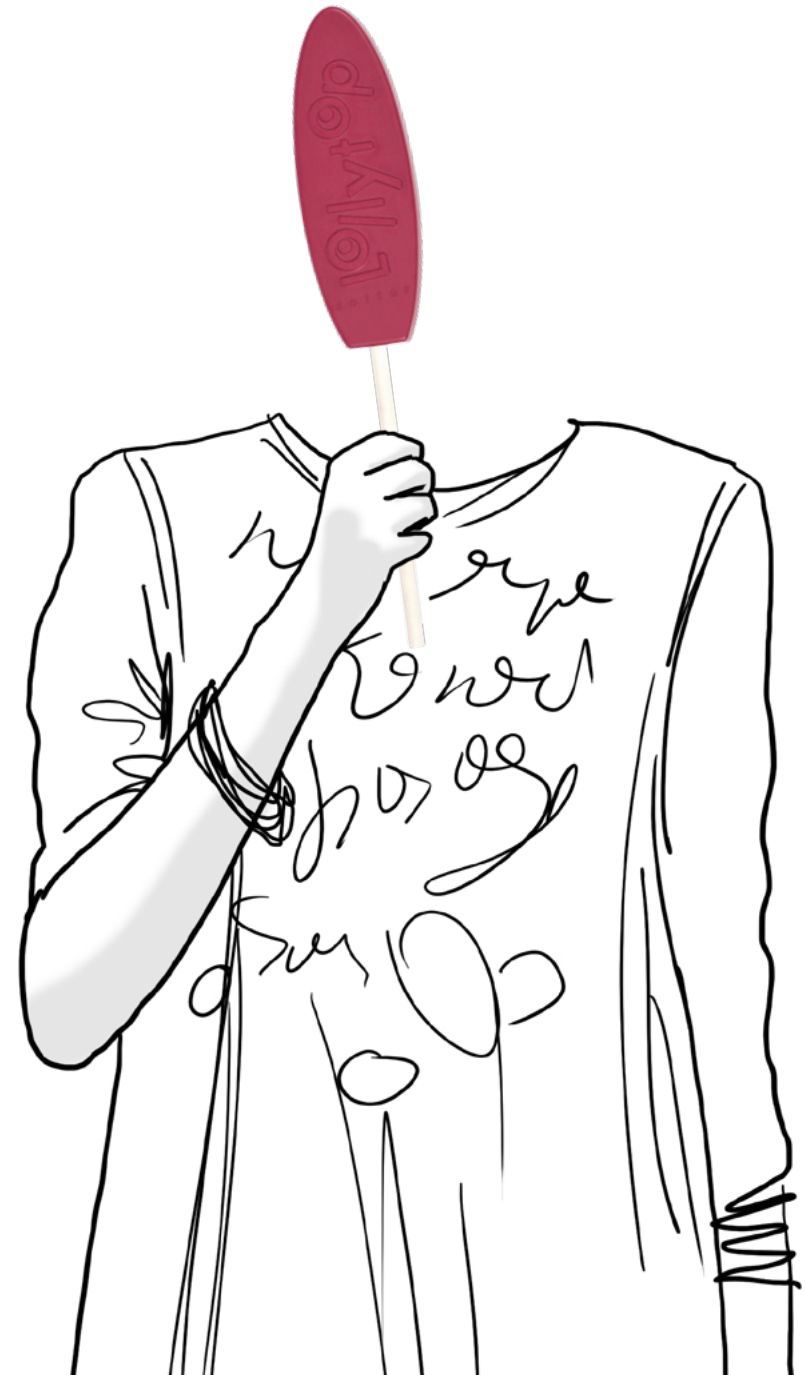
Cuddly on the outside and colourful on the inside since every single Choco Lolly shines in another colour, naturally derived from the fruit, nuts and cocoa.








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





### Choco Lolly

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

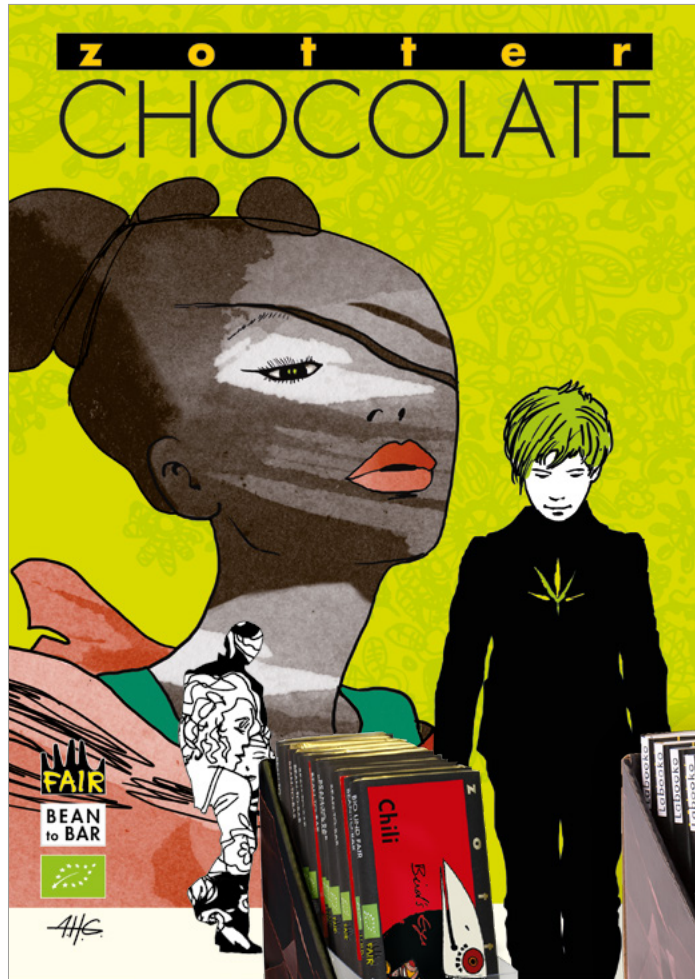


Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
	<p><b>Almond Mouse</b> Homemade simply is the best: Zotter creates an almond praline out of white chocolate which is combined with vanilla and which can hardly be protected against nibbling mice.</p>	25402	9006 4030 3501 5	9006 4030 3520 6	
	<p><b>Banana Tiger</b> 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.</p>	25405	9006 4030 3504 6	9006 4030 3523 7	
	<p><b>Caramel Bear</b> 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.</p>	25411	9006 4030 6136 6	9006 4030 6137 3	
	<p><b>Coconut Monkey</b> 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.</p>	25406	9006 4030 3505 3	9006 4030 3524 4	<b>VEGAN</b>
	<p><b>Milk Hedgehog</b> 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.</p>	25404	9006 4030 3503 9	9006 4030 3522 0	
	<p><b>Raspberry Unicorn</b> 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!</p>	25415	9006 4030 5414 6	9006 4030 5415 3	
	<p><b>Strawberry Bunny</b> 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.</p>	25401	9006 4030 3500 8	9006 4030 3519 0	

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
	<p><b>White Submarine</b> A diving tour into the world of chocolate. Apart from raw cane sugar, this white chocolate contains plenty of valuable cocoa butter and healthy mountain milk.</p>	25403	9006 4030 3502 2	9006 4030 3521 3	
<p><b>PRESENTATION SET</b></p> 	<p><b>Choco Lolly-Starter Package</b> All 8 Choco Lolly varieties including a matching display.</p> <p>That makes 80 lollies in total = lots of happy children. The innovative display system by Werkhaus can be assembled with rubber bands, without any screws. Werkhaus displays are eco-friendly in terms of their material and production and are produced in the Werkhaus workshop that employs mentally handicapped persons.</p> <p>Display size: W x H x D: 21 x 39 x 31 cm</p>	25407	9006 4030 3518 3		







# Promotion Articles + Display





**A great presentation is half the sale!**

**Displays, chocolate dummies, posters and folders.**

We offer free cardboard sales displays for our Hand-scooped Chocolates, Labookos, Whole Nuts and Praliné, various folders about Zotter and posters with decorative designs from Andreas H. Gratz in 3 sizes.

Article	Description	Size	Article-No.	EAN/piece
 <p>Motif 1                      Motif 2</p>	<p><b>Poster Image Portrait Format Motif 1 - ENGLISH</b> The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p>	<p>DIN A1 DIN A3 DIN A4</p>	<p>23602 23604 23603</p>	
	<p><b>Poster Image Landscape Format Motif 2 - ENGLISH</b> The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p>	<p>DIN A1 DIN A3 DIN A4</p>	<p>23643 23644 23645</p>	
 <p>samples</p>	<p><b>Chocolate Dummies</b> Ideal for window displays and for decorating. Zotter dummies never melt. Available for free!</p>		<p>23241</p>	<p>9006 4030 9908 6</p>
	<p><b>Leaflet "Vision &amp; Creation" - ENGLISH</b> The Zotter philosophy for all customers who want to know more about Zotter. Available for free!</p> <p><b>Leaflet "Chocolate Experience World" - ENGLISH</b> World of chocolate experience: recommended outing for the entire family. On this exciting tasting tour through the Chocolate Theatre visitors can experience the creation of chocolate live. From the bean to the chocolate bar with lots of creative nibbling stations. In the Edible Zoo they will find animal fun, relaxation and dishes directly from our own pastures and gardens. Available for free!</p> <p><b>Leaflet "Assortment 2020/2021" - ENGLISH</b> Everything from Zotter: the whole range of products in a handy folder-size. Available for free!</p>	<p><b>NEW</b></p>	<p>31102  31318  31482</p>	<p>   9006 4030 3649 4</p>
	<p><b>Drinking Chocolate Table Cards Display</b></p> <p>For everyone serving drinking chocolate: use this display to let your customers know which flavours you are offering! Comes with exchangeable, laminated flavour cards.</p>	<p>W: 13 cm H: 8,2 cm D: 8,5 cm</p>	<p>23653</p>	<p>9006 4030 5245 6</p>

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

# Hand-scooped Chocolates

70 g bar

Available in over 80 varieties

Shelf life: 5 months from production date



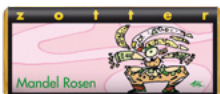

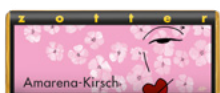

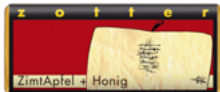





**AVAILABLE ONLY WITH GERMAN PACKAGING**



## The Original



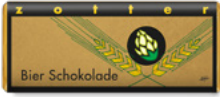









Hand-scooped is a mixture of inventiveness and manual work. The Hand-scooped Chocolates are filled chocolates. The fillings are spread on in layers on long tracks. During this process, up to 6 different layers are combined and coated all around with chocolate. By combining different ingredients such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



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>Almond Praline with Tonkas</b>  <b>Mountain Milk Chocolate filled with almond praline and tonka beans ganache</b>  A very indulgent fragrance: on top of a layer of pure almond praline sits a white ganache made from almond praline and white chocolate enhanced with tonka beans, which emit a seductive scent and top the list of current must-have ingredients for some of the world's top chefs and perfume makers.</p>	16440	9006 4030 4511 3	9006 4030 4512 0	9006 4030 4513 7	50% dark mountain milk chocolate		
 	<p><b>Almond Roses</b>  <b>Mountain Milk Chocolate filled with almond praline and rose marzipan</b>  The love chocolate! Rose marzipan is flirting with home made almond praline in a dark Mountain Milk Chocolate. Sensual &amp; melting with a bouquet of rose petals. A chocolate which enchants the senses.</p>	16271	9006 4030 2456 9	9006 4030 2457 6	9006 4030 2458 3	50% dark mountain milk chocolate		
 	<p><b>Amarena Cherry</b>  <b>Mountain Milk Chocolate with Amarena cherry mousse</b>  In an Amarena-Macarena mood: a fruity Amarena cherry filling with little chunks of Amarena cherries that we've let steep for a while at our own pastry kitchen. All of this deliciousness is enhanced with a cherry couverture, a bit of marzipan and genuine vanilla and covered in a lovely milk chocolate with 50% cacao power.</p>	16510	9006 4030 5266 1	9006 4030 5267 8	9006 4030 5268 5	50% dark mountain milk chocolate		
 	<p><b>Apple Pie</b>  <b>Mountain Milk Chocolate with apple, honey and cinnamon filling</b>  Dried pieces of apple embedded in honey caramel, laid on a layer of cinnamon and white chocolate. Wrapped in an Dark Mountain Milk Chocolate coating.</p>	16177	9006 4030 1850 6	9006 4030 1384 6	9006 4030 1807 0	50% dark mountain milk chocolate	+	
 	<p><b>Apricot Waltz</b>  <b>Light Mountain Milk Chocolate filled with apricot ganache and marzipan</b>  An homage to the famous apricot tree gardens of Lower Austria's Wachau region: a fruity apricot layer, enhanced with apricot brandy, gently sitting on a layer of marzipan, seasoned with a generous dash of apricot brandy and of course some pure apricots. A bit of a boozy mixture that's sweetly seductive.</p>	16404	9006 4030 3855 9	900640303856 6	9006 4030 3857 3	40% mountain milk chocolate	++	
 	<p><b>Arabian Dates with Mint</b>  <b>Dark Milk Chocolate filled with dates and mint ganache</b> – From the tree to the chocolate bar. We have created a deliciously sweet layer made from dates. Then we've added a classic and refreshing mint ganache made from chocolate, mint and a dash of sugar cane brandy, topped the whole bar with a thin milk chocolate layer and covered it in milk chocolate with 60% cacao power.</p>	16041	9006 4030 1211 5	9006 4030 1237 5	9006 4030 1758 5	60% extra dark mountain milk chocolate	++	













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 	<b>Bacon Bits</b> <i>Dark Milk Chocolate filled with hazelnut praline and bacon cracklings</i> Contest of nutty flavours. Cracklings, roasted in a crispy fashion and then caramelised, develop nutty flavours. Hazelnut praline vies with the cracklings for this nutty aroma. Refined with cinnamon and coated in Noble Bitter Chocolate.	16076	9006 4030 1801 8	9006 4030 1368 6	9006 4030 1769 1	60% extra dark mountain milk chocolate		
 	<b>Beer Chocolate</b> <i>Mountain Milk Chocolate filled with beer ganache</i> – For strong guys: Nicobar IPA is an India Pale Ale made at the small, multi-award-winning organic brewery Gusswerk in Salzburg, Austria. It comes in a chocolate ganache made from a caramel couverture, dark chocolate with a 70% cacao content and a bit of hazelnut praline and is covered in milk chocolate with a 50% cacao content.	16416	9006 4030 3876 4	9006 4030 3877 1	9006 4030 3878 8	50% dark mountain milk chocolate	++	<b>CONTAINS GLUTEN</b>
 	<b>Blackcurrant + Macadamia Praline Crunch</b> <i>Dark Milk Chocolate filled with black and red currant ganache, macadamia praline and red millet</i> – Crunchy Poetry: a purple blackcurrant ganache, made from two types of chocolate - white and blackcurrant - on a homemade macadamia praline, which gets a crunchy upgrade with some roasted red millet by Urkornhof. Covered in a milk chocolate boasting 60% cacao power.	16438	9006 4030 4505 2	9006 4030 4506 9	9006 4030 4507 6	60% extra dark mountain milk chocolate		
 	<b>Blueberries on Lemon Cream</b> <i>Noble Bitter Chocolate filled with blueberry ganache and lemon ganache</i> 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.	16446	9006 4030 4529 8	9006 4030 4530 4	9006 4030 4531 1	70% noble bitter chocolate		
 	<b>Blue Poppyseed</b> <i>Mountain Milk Chocolate filled with white chocolate ganache and caramelised blue poppyseed</i> – A white filled-chocolates-ganache with a fine vanilla note, spiced up with small, caramelised blue poppyseed, which was harvested directly in the Waldviertel. Coated in milk chocolate.	16374	9006 4030 3561 9	9006 4030 3562 6	9006 4030 3563 3	40% mountain milk chocolate		
 	<b>Boozy Chocolate Mousse</b> <i>Noble Bitter Chocolate filled with chocolate mousse and rum</i> It's a stroke of vegan genius: a dark chocolate mousse, wonderfully airy and chocolately, with an elegant note of rum, covered in a delicious dark chocolate. The mousse base consists of cashews, which stay politely in the background, however: chocolate and rum have the main spotlight.	16506	9006 4030 5290 6	9006 4030 5291 3	9006 4030 5292 0	70% noble bitter chocolate	++	<b>VEGAN</b>













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 	<p><b>Caipirinha</b>  <i>Mountain Milk Chocolate with Cachaça (sugar cane liqueur) and lime filling</i>            Party mood do Brazil served as a chocolate cocktail. The strong Cachaça (sugar cane liqueur) and flows into a chocolate ganache, below which a slightly sour yet fresh lime ganache vibrates to release the Caipirinha flavour. The Mountain Milk Chocolate with a kick, for all party animals &amp; football gods &amp; Latin lovers.</p>	16321	9006 4030 2876 5	9006 4030 2877 2	9006 4030 2878 9	40% mountain milk chocolate	++	
 	<p><b>Caramel "Fudge"</b>  <i>White Caramel Chocolate filled with almond praline and caramel crisps</i>            Sweet &amp; hip: Fudge is the name of the trendy cream toffee which Americans and Australians adore. Zotter creates a tender almond praline fudge out of caramelised almonds. With caramel crisps and a coating of caramel chocolate.</p>	16227	9006 4030 1628 1	9006 4030 1629 8	9006 4030 1864 3	caramel couverture		
 	<p><b>Caramelised Nuts</b>  <i>Dark Milk Chocolate filled with caramel praline and caramelised nuts</i>            Just like your favourite song, caramelised nuts are an absolute hit. This has a super soft caramel ganache made with delicious caramel praline and caramelised, chopped walnuts, hazelnuts, cashews and Brazil nuts and is covered in milk chocolate with a substantial 60% cacao content.</p>	16269	9006 4030 2450 7	9006 4030 2451 4	9006 4030 2452 1	60% extra dark mountain milk chocolate		
 	<p><b>Cheese – Walnut – Grapes</b>  <i>Dark Milk Chocolate filled with cheese ganache, walnut praline and raisins</i>            A Zotter classic: a cheesy ganache using soft cheese by our neighbouring organic cheesery Deutschmann, enhanced with small, boozy grappa raisins, on a bed of tender-nutty walnut praline, and covered with high-percentage milk chocolate boasting a 60% cacao content.</p>	16403	9006 4030 3849 8	9006 4030 3850 4	9006 4030 3851 1	60% extra dark mountain milk chocolate	+	
 	<p><b>Chequered Cow - Milk Chocolate</b>  <i>Mountain Milk Chocolate filled with chocolate cream</i> – Whilst the assortment of other chocolate makers might include ONE „bizarre“ chocolate variety, Zotter’s has at least ONE pretty normal kind: smooth milk chocolate filled with a cream of smooth Mountain Milk Chocolate as well as the new caramel chocolate.</p>	16280	9006 4030 2483 5	9006 4030 2484 2	9006 4030 2485 9	40% mountain milk chocolate		
 	<p><b>Chestnuts + Rum</b>  <i>Chestnut Milk Chocolate with chestnut filling</i>            Fine, sweet chestnut puree, tender-melting almond praline, honey, Amaretto and a generous dash of rum combine to make a seductive filling, covered with a combination of homemade sweet chestnut couverture and milk chocolate with 40% cacao power.</p>	16519	9006 4030 5337 8	9006 4030 5338 5	9006 4030 5339 2	40% chestnut milk couverture	++	

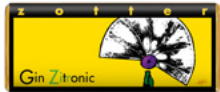











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 	<b>Coffee Toffee</b> <i>Coffee Couverture filled with caramel creme and almond praline</i> A first class bonbon with an exciting play of caramel and coffee aromas: A fine layer of caramel on almond praline, coated in coffee couverture, which develops this brilliant coffee drive because the fair trade arabica coffee beans are turned directly into coffee choco bean-to-bar.	16370	9006 4030 3564 0	9006 4030 3565 7	9006 4030 3566 4	coffee couverture		
 	<b>Cognac + Coffee</b> <i>Coffee Couverture filled with cognac cream</i> – Some Cognac infuses a dark chocolate ganache with a balanced and intense flavour. And in line with its finish, dominated by notes of roasted coffee beans, this beautiful creation is enveloped in a coffee couverture. This makes perfect sense, because here at Zotter, we even make our own coffee at our in-house roastery.	16268	9006 4030 2447 7	9006 4030 2448 4	9006 4030 2449 1	coffee couverture	++	
 	<b>Cola &amp; Popcorn</b> <i>Dark Milk Chocolate filled with cola jelly, cola ganache, almond praline and popcorn</i> – Our blockbuster choco with small, caramelised and lightly salted bits of popcorn in a homemade almond praline. It is topped with a cool cola jelly and a white cola ganache created by cola producer Pedacola from Austria, where the shrub is also grown. Coated with milk chocolate.	16543	9006 4030 5776 5	9006 4030 5777 2	9006 4030 5778 9	60% extra dark mountain milk chocolate		
		<b>NEW</b>						
 	<b>Currant'n'Chili</b> <i>Noble Bitter Chocolate filled with Redcurrant chili cream</i> – The rock number for all those with a sweet tooth has a satisfaction effect: A sourish-fruity berry ganache with currant juice, currant chocolate and a bit of white chocolate. A slight tingle is provided by the thin dark chocolate layer which vibrates with chili. Dipped into a fine dark chocolate.	16356	9006 4030 6141 0	9006 4030 6142 7	9006 4030 6143 4	70% noble bitter chocolate		
 	<b>Fig &amp; Port</b> <i>Dark Chocolate 70% filled with port wine and figs ganache</i> – A timeless classic with a sugar substitute: we use a Portuguese Reserve Ruby Port by Romariz with an extremely fruity flavour, matured in oak barrels, let it flow into a very creamy, dark port ganache and add some bits of fig marinated in port. It's covered in dark chocolate, which is sweetened with maple sugar.	16547	9006 4030 5800 7	9006 4030 5801 4	9006 4030 5802 1	70% noble bitter chocolate with maple sugar	++	
		<b>NEW</b>						
 	<b>Firewood Brandy</b> <i>Fine Dark Chocolate filled with firewood brandy ganache</i> – A wood chocolate made from woodchips from spruze, larch and pine, created using the Barrique technique. For the firewood brandy with its fine, woody flavour, we toast woodchips and marinate them with raw cane sugar brandy, which we subsequently melt into a caramel couverture and milk chocolate for the filling. It's enveloped in dark chocolate.	16406	9006 4030 3834 4	9006 4030 3836 8	9006 4030 3835 1	70% noble bitter chocolate	++	













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 	<b>Gin &amp; Lemon</b> <i>Dark Milk Chocolate filled with gin ganache and lemon cream</i> High trend: the Hands On Gin by Gölles flows into a dark chocolate ganache. This is combined with a zingy and refreshing lemon ganache made from a high-percentage milk chocolate, lemons and a vermouth-enhanced, homemade, sophisticated bitter lemonade. It is covered in dark milk chocolate with a 60% cacao content.	16448	9006 4030 4539 7	9006 4030 4540 3	9006 4030 4541 0	60% extra dark mountain milk chocolate	++		
 	<b>Ginger + Lemon</b> <i>Noble bitter Chocolate filled with gin ganache and lemon cream</i> – High trend: the O.Gin by Farthofer flows into a dark chocolate ganache. This is combined with a zingy and refreshing lemon ganache made from a high-percentage milk chocolate, lemons and a vermouth-enhanced, homemade, sophisticated bitter lemonade. It is covered in dark milk chocolate with a 70% cacao content.	16466	9006 4030 4862 6	9006 4030 4863 3	9006 4030 4864 0	70% noble bitter chocolate	+		
 	<b>Goji Berries in Sesame</b> <i>Soy Couverture filled with goji berries and sesame praline</i> A layer of homemade praline and cracknel. Followed by a green tea ganache of soy couverture and soy drink finely accentuated with touches of coriander and finally a fruity shower of goji berries, the „Happy Berries“, which contain plenty of vitamins, nutrients and invigorating characteristics.	16073	9006 4030 1001 2	9006 4030 1302 0	9006 4030 1767 7	soy couverture		<b>VEGAN</b>	
 	<b>Hazelnut Marzipan</b> <i>Mountain Milk Chocolate with hazelnut filling</i> – A classic with character. A layer of hazelnut marzipan combined with a delicious hazelnut praline. It's enhanced with genuine vanilla, nutmeg, star anise, cinnamon, cloves and a dash of Muskat Ottonel wine, delivering a very special flavour experience with its sublime muscat grape aroma. Covered in milk chocolate.	16083	CHANGED TITLE & DESIGN	9006 4030 1809 4	9006 4030 1371 6	9006 4030 1771 4	50% dark mountain milk chocolate	+	
 	<b>Hemp Bonbon</b> <i>Noble Bitter Chocolate filled with hemp cream</i> The power pack: hemp praline with caramelised hemp seeds full of energy. On top sits a thin layer of white coconut couverture and it's enveloped by dark chocolate with a 70% cacao content. Entirely vegan and entirely delicious!	16477		9006 4030 4895 4	9006 4030 4896 1	9006 4030 4897 8	70% noble bitter chocolate		<b>VEGAN</b>
 	<b>"High on Ideas" Hemp and Schnapps</b> <i>Noble Bitter Chocolate filled with hemp praline and apricot ganache</i> The Flow Choc: two stimulating and inspiring substances combined in a dark chocolate with a 70% cocoa content. A layer of homemade hemp praline made from freshly roasted hemp seeds, of course entirely THC-free, is topped with a boozy apricot ganache made from apricots and Gölles apricot brandy.	16439	9006 4030 4508 3	9006 4030 4509 0	9006 4030 4510 6	70% Nobelschokolade	++		













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 	<b>Honey Crunch</b> <i>White Chocolate filled with honey caramel crisps</i> Chocolate for kids. Tasty honey crisps hum and crackle in a chocolate-almond cream. Coated with White Chocolate.	16147	9006 4030 1837 7	9006 4030 1383 9	9006 4030 1794 3	30% white chocolate		
 	<b>Honey Nuts</b> <i>Mountain Milk Chocolate filled with honey marzipan and almond praline with honey and nut brittle</i> – It's nutty marzipan magic: a heavenly soft almond marzipan layer, sweetened with honey, on a second layer made from tender-melting almond praline enhanced with a bit of white chocolate and honey and nut brittle, covered in milk chocolate with a 50% cacao content.	16508	9006 4030 5275 3	9006 4030 5276 0	9006 4030 5277 7	50% dark mountain milk chocolate		
 	<b>Kir Royal</b> <i>Noble Bitter Chocolate filled with redcurrant ganache and Marc de Champagne ganache</i> – The cocktail chocolate: a premium Marc de Champagne de Fleury - organic and Demeter-certified - in a chocolate ganache made with dark and milk chocolates. Topped with a fruity redcurrant filling enhanced with berries, redcurrant liqueur. Covered in dark chocolate with a 70% cacao content.	16465	9006 4030 4859 6	9006 4030 4860 2	9006 4030 4861 9	70% noble bitter chocolate	++	
 	<b>Lime and Passion Fruit</b> <i>Noble Bitter Chocolate filled with passion fruit ganache and lime ganache</i> A fruity passion fruit ganache enhanced with refreshingly tangy lime juice, accompanied by a fine, white chocolate ganache putting a spring in your step with a bit of polenta, lemon confit, sweet potato and a generous dash of cane sugar brandy, covered in dark chocolate with a 70% cacao content.	16520	9006 4030 5334 7	9006 4030 5335 4	9006 4030 5336 1	70% noble bitter chocolate	+	
 	<b>Mango Tango</b> <i>Noble Bitter Chocolate filled with mango ganache and lemon ganache</i> A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon juice on top of a lemon chocolate layer created with homemade lemon confit and white chocolate. All of it covered in delicious dark chocolate with a 70% cacao content.	16501	9006 4030 5278 4	9006 4030 5279 1	9006 4030 5280 7	70% noble bitter chocolate		
 	<b>Marc de Champagne</b> <i>Noble Bitter Chocolate with Marc de Champagne ganache</i> Glamour choc: 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 70% cacao solids	16112	9006 4030 1430 0	9006 4030 1358 7	9006 4030 1781 3	70% noble bitter chocolate	++	













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 	<p><b>Orange Liqueur</b>  <i>Mountain Milk Chocolate filled with orange cream</i>  A temptation. This Mountain Milk Chocolate creation is enfolded by orange liqueur while marinated and grated orange peel in a finely stirred butter-cream ganache provide the fruity note.</p>	16274	9006 4030 2465 1	9006 4030 2466 8	9006 4030 2467 5	40% mountain milk chocolate	++	
 	<p><b>Orange Marzipan</b>  <i>Mountain Milk Chocolate filled with marzipan and orange liqueur</i>  Breathtaking: orange, the diva of desserts, flows into almond marzipan. Inspired by a few shots of orange liqueur, spread onto a butter ganache and immersed into Smooth Mountain Milk Chocolate.</p>	16226	9006 4030 1626 7	9006 4030 1627 4	9006 4030 1861 2	40% mountain milk chocolate	+	
 	<p><b>Passion Fruit and Caramel with Thyme</b>  <i>Extra Dark Milk Chocolate filled with passion fruit-caramel-thyme ganache</i>  An inspired idea: this dark milk chocolate with 60% cacao solids features a surprisingly fresh and tart passion fruit with caramel chocolate and almond praline ganache, infused with a dash of fragrant thyme oil. Ingenious!</p>	16405	9006 4030 3870 2	9006 4030 3871 9	9006 4030 3872 6	60% extra dark mountain milk chocolate	++	
 	<p><b>Peanut Crunch "with Salt"</b>  <i>Noble Bitter Chocolate filled with peanut praline and whole peanuts</i>  Peanut party: whole peanuts, roasted and lightly salted, dunked in a homemade, airy peanut praline created from peanuts and pure cocoa butter, accompanied by a hint of white chocolate and covered in dark, fine flavour chocolate with a classic 70% cacao content.</p>	16504	9006 4030 5272 2	9006 4030 5273 9	9006 4030 5274 6	70% noble bitter chocolate		
 	<p><b>Peanuts &amp; Berries</b>  <i>Noble Bitter Chocolate filled with cranberry ganache, peanut praline and salt</i>  A fruit and nut duet: dark chocolate with a 70% cacao content filled with fine peanut praline with a crunchy peanut brittle and a subtle pinch of salt, combined with an exciting, fruity-tangy cranberry ganache made from candied cranberries and white chocolate.</p>	16470	9006 4030 4874 9	9006 4030 4875 6	9006 4030 4876 3	70% noble bitter chocolate		
 	<p><b>Pecan and Tamarind</b>  <i>Mountain Milk Chocolate with pecan praline and tamarind ganache</i>  Pecan nuts are a sweet walnut variety. Here, small, roasted bits of pecan jump into a homemade pecan praline. This is topped with a refreshingly tangy tamarind layer with a familiar lemon flavour. It's tender-melting and nutty and tastes of citrus at the same time. Coated in milk chocolate.</p>	16546	9006 4030 5797 0	9006 4030 5798 7	9006 4030 5799 4	50% dark mountain milk chocolate		

**NEW**













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 	<b>Pineapple and Cashew Nuts</b> <i>Mountain Milk Chocolate with cashew praline and pineapple filling</i> The cashew apple – an exceptional phenomenon in botany. Its only seed, which is hard to crack, is hanging down from the apple like a boxing glove. Zotter manufactures a praline from cashew seeds, adds pieces of sun-dried pineapples and coats the creation with Dark Mountain Milk Chocolate.	16057	9006 4030 1010 4	9006 4030 1304 4	9006 4030 1762 2	50% dark mountain milk chocolate		
 	<b>Pine Nut Marzipan + Orange</b> <i>Mountain Milk Chocolate with pine nut marzipan and orange ganache</i> A fruity marzipan miracle: Zotter make their own marzipan! Of course, this is not just any garden-variety stuff, but the finest pine nut marzipan. A fruity orange butter ganache swirls around it, enhanced with a dash of orange liqueur and covered with a milk chocolate boasting a 50% cacao content.	16552	9006 4030 5803 8	9006 4030 5804 5	9006 4030 5805 2	50% dark mountain milk chocolate	+	
 	<b>Plum Marzipan in Rum</b> <i>Extra Dark Milk Chocolate filled with marzipan and rum plums</i> Fruity little drunk things: rum-soaked plums in a marzipan layer, combined with another layer made of caramel praline, seasoned with a little white chocolate and covered in dark milk chocolate, packing a punch with 60% cacao content.	16400	9006 4030 3873 3	9006 4030 3874 0	9006 4030 0375 5	60% extra dark mountain milk chocolate	+	
 	<b>Praline + Cookies</b> <i>Mountain Milk Chocolate with almond hazelnut praline and almond cookies</i> – Crispy cookie chocolate: a milk chocolate with a 50% cacao content, filled with a tender-melting praline created from a combination of two types of almonds, plain and caramelised, plus some hazelnuts. Topped with a layer of crunchy almond cookies.	16468	9006 4030 4868 8	9006 4030 4869 5	9006 4030 4870 1	50% dark mountain milk chocolate		<b>CONTAINS GLUTEN</b>
 	<b>PralineVariation</b> <i>Dark Milk Chocolate filled with almond and hazelnut praline</i> Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Immersed in milk chocolate with 60% of cacao content.	16122	9006 4030 1440 9	9006 4030 1359 4	9006 4030 1785 1	60% extra dark mountain milk chocolate		
 	<b>Pumpkin Seeds with Marzipan</b> <i>Dark Milk Chocolate filled with marzipan and pumpkin seed praline</i> A Styrian classic. Marzipan made with caramelised pumpkin seeds, small pumpkin seed flakes and a generous dash of egg liqueur on a layer of tender-melting pumpkin seed praline. Enveloped in high-percentage milk chocolate with a 60% cacao content.	16100	9006 4030 1310 5	9006 4030 1352 5	9006 4030 1778 3	60% extra dark mountain milk chocolate	+	

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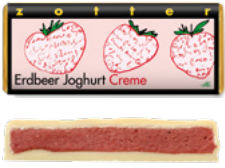




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 	<b>Raspberry</b> <i>Noble Bitter Chocolate with raspberry centre</i> – Looks great and tastes even better: a fruity-pink raspberry ganache, its juicy berry flavour and stunning colour derived entirely from natural raspberries. Very fruity, refreshingly tangy with a fascinatingly authentic berry flavour. Enveloped in a wafer-thin white chocolate layer and covered in fine dark chocolate with a 70% cacao content.	16445	9006 4030 4526 7	9006 4030 4527 4	9006 4030 4528 1	70% noble bitter chocolate		
 	<b>Raspberry Coconut</b> <i>Dark Coconut Couverture with raspberry coconut filling</i> A delicious layer made from raspberries and a raspberry couverture meets a white coconut filling with coconut flakes and notes of genuine vanilla. It's covered in an elegant and exotic coconut coat – a mixture of white coconut couverture and dark chocolate. The ultimate flavour kick!	16087	9006 4030 1066 1	9006 4030 1318 1	9006 4030 1773 8	dark coconut couverture		
 	<b>Red Wine</b> <i>Noble Bitter Chocolate filled with Winkler-Hermaden red wine ganache and raisins</i> – Red wine flush: a dark chocolate ganache infused with 'Olivin', the Winkler-Hermaden Estate's signature wine, which is made from grapes thriving on volcanic soil and which fires up our chocolate in the shape of a powerful "Blue Zweigelt" and few small bits of grape marinated in Olivin.	16373	9006 4030 3579 4	9006 4030 3580 0	9006 4030 3581 7	70% noble bitter chocolate	++	
			<b>CHANGED TITLE &amp; DESIGN</b>					
 	<b>Saffron and Pistachios</b> <i>Mountain Milk Chocolate filled with pistachio marzipan and saffron</i> Hand-picked becomes hand-scooped. A saffron ganache which makes us once again believe in miracles is created out of the stigmas of the crocus saffron, the most expensive spice in the world. Spread onto homemade pistachio marzipan and surrounded twice by a milk couverture with 40% of cacao.	16202	9006 4030 1537 6	9006 4030 1538 3	9006 4030 1819 3	40% mountain milk chocolate	+	
 	<b>Schilcher with Pumpkin Praline</b> <i>Extra Dark Milk Chocolate filled with rosé wine ganache and pumpkin seeds praline</i> – Two Styrian specialties: a ganache made from a crisp Schilcher rosé wine, only produced in Styria, combined with a tender-melting layer of pumpkin seed praline in a characteristic green hue, covered in extra dark milk chocolate with 60% cacao content.	16239	9006 4030 1652 6	9006 4030 1653 3	9006 4030 1876 6	60% extra dark mountain milk chocolate	+	
 	<b>Seaweed + Caramel + Pineapple</b> <i>Noble Bitter Chocolate filled with seaweed caramel and pineapple ganache</i> This is a flavour adventure: a fruity pineapple chocolate ganache, refreshed with a dash of lemon, meets seaweed caramel made from a caramel couverture, almond praline, white chocolate and small, caramelised dulse seaweed flakes. All of it is covered in a delicious dark chocolate.	16509	9006 4030 5263 0	9006 4030 5264 7	9006 4030 5265 4	70% noble bitter chocolate		









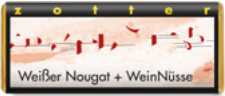



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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p><b>Spiced Marzipan on Cinnamon Praline</b>  <i>Mountain Milk Chocolate filled with spiced marzipan and cinnamon hazelnut praline</i> – The bark of the cinnamon tree, the cinnamon, adds a winter flavour to the homemade hazelnut praline. Spread as a layer on the spiced marzipan and covered with a Mountain Milk couverture, this creation delivers the right spice to the life of a gourmet.</p>	16203	9006 4030 1539 0	9006 4030 1559 8	9006 4030 1821 6	50% dark mountain milk chocolate	+	
	<p><b>Strawberry Yoghurt Cream</b>  <i>Yoghurt Couverture filled with strawberry cream</i>  The lightness of the yoghurt couverture with milky, pleasantly sourish, cheerful and fresh accents meets the aromatic, finely smelling strawberry filling. Coated with a white yoghurt couverture with the typical yoghurt characteristics.</p>	16311	9006 4030 1945 9	9006 4030 1946 6	9006 4030 1947 3	yoghurt couverture		
	<p><b>Thousand Layer Praline</b>  <i>Dark Milk Chocolate filled with hazelnut praline and brittles</i>  Different layers of almond and hazelnut praline in combination with the crunchiness of brittle layers in between. Everything is surrounded by a racy milk chocolate with 60% of cacao content.</p>	16163	9006 4030 1232 0	9006 4030 1258 0	9006 4030 1799 8	60% extra dark mountain milk chocolate		
	<p><b>Tiramisu</b>  <i>Mountain Milk Chocolate filled with mascarpone ganache and coffee ganache with rum</i> – A layer of mascarpone enhanced with almond praline, white chocolate and genuine Bourbon vanilla, with a second, intense coffee chocolate layer made from dark chocolate, a coffee couverture, freshly ground Zotter coffee from our in-house roastery and a generous dash of rum.</p>	16502	9006 4030 5293 7	9006 4030 5294 4	9006 4030 5295 1	50% dark mountain milk chocolate	+	
	<p><b>Typically Austria – Grey Poppy with Walnuts and Cinnamon</b>  <i>Mountain Milk Chocolate filled with grey poppy cream, walnut praline and cinnamon</i> – Cinnamon, that slumbers as a thin layer within the chocolate and encases the caramelised grey poppy seeds, explodes at the palate. Homemade walnut praline dissolves melting, while the grey poppy seed flavour emerges. Austrian art in milk chocolate with a cacao content of 50%.</p>	16319	9006 4030 2855 0	9006 4030 2856 7	9006 4030 2857 4	50% dark mountain milk chocolate		
	<p><b>Walnut Praline</b>  <i>Noble Bitter Chocolate filled with walnut praline</i>  A tender-melting walnut praline made from roasted walnuts, pure cocoa butter and a hint of star anise. Topped with a thin, crunchy layer of vegan white rice couverture and enveloped in dark chocolate boasting a huge 70% of cacao power.</p>	16482	9006 4030 4910 4	9006 4030 4911 1	9006 4030 4912 8	70% noble bitter chocolate		<b>VEGAN</b>



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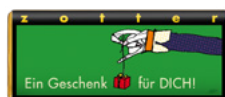







Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>Walnuts with Marzipan</b>  <i>Mountain Milk Chocolate filled with walnuts and marzipan</i>            Freshly roasted and caramelised walnuts are mixed with marzipan and rum and then coated with dark Mountain Milk Chocolate.</p>	16172	9006 4030 1450 8	9006 4030 1360 0	9006 4030 1803 2	50% dark mountain milk chocolate	+	
 	<p><b>Whisky &amp; Bacon</b>  <i>Noble Bitter Chocolate filled with whisky ganache, hazelnut praline and pork cracklings</i> – Crunchy &amp; merry: a dark, fine flavour chocolate with a whisky filling that was steeped with smoked bacon rind, accompanied by a second crunchy layer made from caramelised pork cracklings, hazelnut praline, milk chocolate and a pinch of cinnamon. Extraordinary &amp; rather marvellous!</p>	16497	9006 4030 5239 5	9006 4030 5240 1	9006 4030 5241 8	70% noble bitter chocolate	++	
 	<p><b>White Chocolate with Brittle</b>  <i>White Chocolate filled with almond hazelnut brittles</i>            Crunchy-sweet classic: white chocolate with lots of valuable cocoa butter, mountain milk and raw cane sugar as coating and a creamy filling of crunchy hazelnut and almond brittle puts appreciative smiles not only onto children's faces.</p>	16069	9006 4030 1217 7	9006 4030 1244 3	9006 4030 1765 3	30% white chocolate		
 	<p><b>White Poppy with Cinnamon and Apricot Spirit</b>  <i>Noble Bitter Chocolate filled with white poppy, cinnamon and apricot brandy</i>            A layer of white chocolate and white poppy, enhanced with a touch of cinnamon. Topped by a cream made of Mountain Milk Chocolate and apricot spirit. Coated with Noble Bitter Chocolate.</p>	16175	9006 4030 1140 8	9006 4030 1347 1	9006 4030 1805 6	70% noble bitter chocolate	+	
 	<p><b>White Praline + Wine Nuts</b>  <i>Dark Milk Chocolate filled with white praline and red wine nuts</i>            Freshly roasted walnuts, marinated in red wine and elderflower syrup, turn into super soft, purple wine nuts that are thrown into a light almond praline enhanced with white chocolate, a pinch of cinnamon and a bit of orange oil, all covered in milk chocolate with a 60% cacao content.</p>	16176	9006 4030 1811 7	9006 4030 1373 0	9006 4030 1806 3	60% extra dark mountain milk chocolate	+	
 	<p><b>Wild Berries with Vanilla</b>  <i>Mountain Milk Chocolate filled with wild berries and vanilla</i>            A shooting star. The very idea of a fruity filling consisting of strawberries, blueberries and raspberries with genuine vanilla for the finishing touch before slipping under a milk chocolate couverture creates a tickling feeling. Top fruit chocolate! "It couldn't be better!"</p>	16278	9006 4030 2477 4	9006 4030 2478 1	9006 4030 2479 8	50% dark mountain milk chocolate		

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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>Xo Ko In – Hemp + Blackcurrant + Plum Brandy</b>  <i>A white chocolate filled with hemp praline, blackcurrant couverture and plum brandy ganache</i> – The "Bergl not Ibiza" chocolate has been transformed into pure Xo Ko In, because chocolate is just the best of all drugs.            With a white chocolate couverture on the outside and hemp praline on top of a boozy plum brandy ganache on the inside, it's visually enhanced with a stunning blackcurrant couverture. Chocolate for lift-off!</p>	16554	9006 4030 5988 2	9006 4030 5989 9	9006 4030 5990 5	30% white chocolate	+	
		<b>NEW</b>						

## GIFT CHOCOLATES

 	<p><b>A Gift for YOU! - Marc de Champagne + Raspberries</b>  <i>Noble Bitter Chocolate filled with raspberry ganache and Marc de Champagne ganache</i> – Dark chocolate with a 70% cacao content, filled with a chocolate ganache and enhanced with the finest champagne distillate by Fleury. It's accompanied by a fruity-pink raspberry ganache, its very berry flavour and stunning colour derived entirely naturally from many raspberries.</p>	16481	9006 4030 4907 4	9006 4030 4908 1	9006 4030 4909 8	70% noble bitter chocolate	++	
 	<p><b>A Piece of Pure Joy – Orange Liqueur</b>  <i>Mountain Milk Chocolate filled with orange cream</i>            A temptation. This Mountain Milk Chocolate creation is enfolded by orange liqueur while marinated and grated orange peel in a finely stirred butter-cream ganache provide the fruity note.</p>	16284	9006 4030 2495 8	9006 4030 2496 5	9006 4030 2497 2	40% mountain milk chocolate	++	
 	<p><b>All The Best – Mango Tango</b>  <i>Noble Bitter Chocolate filled with mango ganache and lemon ganache</i>            A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon on a lemon chocolate layer created with homemade lemon confit and white chocolate, all covered in a dark chocolate coat with a 70% cacao content.</p>	16512	9006 4030 5343 9	9006 4030 5344 6	9006 4030 5345 3	70% noble bitter chocolate		
 	<p><b>Chocolate is Happiness – Honey Nuts</b>  <i>Mountain Milk Chocolate filled with honey marzipan and almond praline with honey and nut brittle</i> – Nutty marzipan magic: a heavenly smooth almond marzipan layer, sweetened with honey, on a second layer of tender-melting almond praline enhanced with a bit of white chocolate and honey nut brittle and covered in milk chocolate with a 50% cacao content.</p>	16514	9006 4030 5346 0	9006 4030 5347 7	9006 4030 5348 4	50% dark mountain milk chocolate		











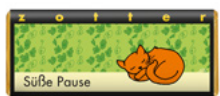

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 	<b>Congratulations – Thousand Layer Praline</b> <i>Dark Milk Chocolate filled with hazelnut praline and brittles</i> Different layers of almond and hazelnut praline in combination with the crunchiness of brittle layers in between. Everything is surrounded by a racy milk chocolate with 60% of cacao content.	16286	9006 4030 2665 5	9006 4030 2666 2	9006 4030 2667 9	60% extra dark mountain milk chocolate		
 	<b>First Aid – White Praline + Wine Nuts</b> <i>Dark Milk Chocolate filled with white praline and red wine nuts</i> This one is made using a sublime formula but is everything but formulaic. Freshly roasted walnuts, steeped in red wine and elderflower syrup and thrown into a light almond praline, enhanced with white chocolate, cinnamon and a bit of orange oil and covered in milk chocolate with a 60% cacao content.	16007	9006 4030 1808 7	9006 4030 1369 3	9006 4030 1737 0	60% extra dark mountain milk chocolate	+	
 	<b>For Busy Bees – Granola + Fruit</b> <i>Dark Chocolate 70% filled with coconut nougat and fruit</i> Granola power to go: unwrap and enjoy this tender-melting coconut blossom praline with raisins, refreshingly exotic passion fruit bits and crispy rice flakes covered in a wild berry and coconut coat. It's wrapped in dark chocolate with a 70% cacao content and sweetened with maple sugar. All 100% vegan.	16285	9006 4030 2498 9	9006 4030 2499 6	9006 4030 2664 8	70% noble bitter chocolate with maple sugar		<b>VEGAN</b>
 	<b>For Odd Birds – Hemp and Schnapps</b> <i>Noble Bitter Chocolate filled with hemp praline and apricot ganache</i> The Flow Choc: two stimulating and inspiring substances combined in a dark chocolate with a 70% cacao content. A layer of homemade hemp praline made from freshly roasted hemp seeds, of course entirely THC-free, is topped with a boozy apricot ganache made from apricots and Gölles apricot brandy.	16016	9006 4030 1290 0	9006 4030 1351 8	9006 4030 1745 5	70% noble bitter chocolate	++	
 	<b>For the Best Dad in the World! – Whisky</b> <i>Noble Bitter Chocolate with whisky cream filling</i> – Whisky for tough guys: a chocolate ganache with Styrian Gölles whisky, distilled from regional spelt in 2012 and matured in oak barrels in order to make a strong entrance with elegant notes of grain on the palate. Covered with dark chocolate with a 70% cacao content. Elegant & powerful.	17225	9006 4030 1491 1	9006 4030 1492 8	9006 4030 1897 1	70% noble bitter chocolate	++	
 	<b>For the Best Employees in the World – Chestnut + Cranberry</b> <i>Chestnut Milk Chocolate filled with walnut praline and cranberry ganache</i> – A sweet thank you for employees who give their best every day: a fruity-sweet cranberry filling with little cranberry bits on a seductive sweet walnut praline. It's covered with a homemade sweet chestnut couverture mixed with milk chocolate. Delicate & fruity!	16458	9006 4030 4569 4	9006 4030 4570 0	9006 4030 4571 7	chestnut-milk-couverture		







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 	<p><b>For The Most Amazing Mum Ever! – Almond Roses</b>  <i>Mountain Milk Chocolate filled with almond praline and rose marzipan</i>  A delightful token of gratitude: sweet rose marzipan on a tender-melting almond praline, hidden in a delicious milk chocolate. In between, there's a rose blossom jelly emitting the finest rose bouquet. A chocolate to bewitch the senses.</p>	16283	9006 40302492 7	9006 4030 2493 4	9006 4030 2494 1	50% dark mountain milk chocolate		
 	<p><b>For You – Praline Variation</b>  <i>Dark Milk Chocolate filled with almond and hazelnut praline</i>  Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Immersed in Extra Dark Mountain Milk Chocolate.</p>	16010	9006 4030 3020 1	9006 4030 1388 4	9006 4030 1740 0	60% extra dark mountain milk chocolate		<b>CHANGED DESIGN</b>
 	<p><b>Get Well Soon – Pineapple and Cashew Nuts</b>  <i>Mountain Milk Chocolate with cashew praline and pineapple filling</i>  The cashew apple - an exceptional phenomenon in botany. Its only seed, which is hard to crack, is hanging down from the apple like a boxing glove. Zotter manufactures a praline from cashew seeds, adds pieces of sun-dried pineapples and coats the creation with dark Mountain Milk Chocolate.</p>	16018	9006 4030 1340 2	9006 4030 1355 6	9006 4030 1746 2	50% dark mountain milk chocolate		
 	<p><b>I Love You – Soooo Much! – Raspberry</b>  <i>Noble Bitter Chocolate with raspberry centre</i> – Filled with love ...  A fruity-pink raspberry ganache, its juicy berry flavour and stunning colour derived entirely from natural raspberries. Very fruity, refreshingly tangy with a fascinatingly authentic berry flavour. Enveloped in a wafer-thin white chocolate layer and covered in fine dark chocolate with a 70% cacao content.</p>	16474	9006 4030 4886 2	9006 4030 4887 9	9006 4030 4888 6	70% noble bitter chocolate		
 	<p><b>Stress Stopper – Blue Poppyseed</b>  <i>Mountain Milk Chocolate filled with white chocolate ganache and caramelised blue poppyseed</i> – Simply switch off and enjoy: a light mountain milk chocolate with a cacao content of 40%, filled with a white filled-chocolates-ganache, which has been refined with a fine vanilla note and small, caramelised poppyseed, which comes directly from the escapist region in the Waldviertel.</p>	16379	9006 4030 3606 7	9006 4030 3607 4	9006 4030 3608 1	40% mountain milk chocolate		
 	<p><b>Sweet Break – Praline + Cookies</b>  <i>Mountain Milk Chocolate with almond hazelnut praline and almond cookies</i>  Have a break and enjoy: a milk chocolate with a 50% cacao content filled with tender-melting praline created with almonds, hazelnuts and caramelised almonds and topped with a layer of crunchy almond cookies.</p>	16515	9006 4030 5314 9	9006 4030 5315 6	9006 4030 5316 3	50% dark mountain milk chocolate		<b>CONTAINS GLUTEN</b>

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 	<p><b>Sweet Greetings – Very Berry</b>  <i>White Chocolate with berry filling</i>            Fruity greetings: blueberries, raspberries and redcurrants blend together to create an explosive fruit ganache with candied cranberries. This incredibly fruity filling shines through this delicacy's delicious white chocolate coat.</p>	16516	9006 4030 5311 8	9006 4030 5312 5	9006 4030 5313 2	30% white chocolate		
 	<p><b>Thank You – Marzipan and Almonds</b>  <i>Mountain Milk Chocolate filled with almond praline and marzipan</i>            A sweet thank you created with chocolate: yummy milk chocolate with a 50% cacao content, filled with a tender-melting almond praline created with freshly roasted almonds and enhanced with a hint of white chocolate. It's topped with a second, delicious marzipan layer.</p>	16281	9006 4030 2486 6	9006 4030 2487 3	9006 4030 2488 0	50% dark mountain milk chocolate		
 	<p><b>With Love – Raspberry Coconut</b>  <i>Coconut Milk Couverture with raspberry coconut filling</i>            An affectionate composition made from raspberry chocolate, raspberry fruits, desiccated coconut and genuine vanilla. Lovingly enwrapped in coconut and milk chocolate - the ultimate taste kick!</p>	16001	9006 4030 1000 5	9006 4030 1301 3	9006 4030 1732 5	dark coconut couverture		

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# Hand-scooped Chocolate Minis



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

20 g bar  
Available in 27 varieties  
Shelf life: 6 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**





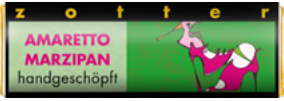















## **A SNACK FOR IMMEDIATE NIBBLING**

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

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



















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





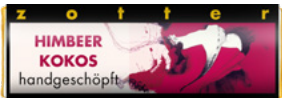















Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<b>Amarena Cherry</b> <i>Dark Mountain Milk Chocolate filled with Amarena cherry mousse</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17977	9006 4030 5317 0	9006 4030 5318 7	
 	<b>Amaretto Marzipan</b> <i>Extra Dark Milk Chocolate filled with marzipan and Amaretto</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17804	9006 4030 1916 9	9006 4030 1965 7	+
 	<b>Blue Poppyseed</b> <i>Mountain Milk Chocolate filled with white chocolate ganache and caramelised blue poppyseed</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17902	9006 4030 4603 5	9006 4030 4604 2	
 	<b>ButterCaramel</b> <i>Dark Mountain Milk Chocolate filled with butter caramel cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17801	9006 4030 1912 1	9006 4030 1967 1	
 	<b>Caramel Fudge</b> <i>White Caramel Chocolate filled with almond praline and caramel crisps</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17912	9006 4030 4583 0	9006 4030 4584 7	
 	<b>Chocolate Banana</b> <i>Mountain Milk Chocolate filled with with banana cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17976	9006 4030 5321 7	9006 4030 5322 4	
 	<b>Cognac + Coffee</b> <i>Coffee Couverture filled with cognac cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17915	9006 4030 4575 5	9006 4030 4576 2	++
 	<b>Currant'n'Chili</b> <i>Noble Bitter Chocolate filled with redcurrant chili cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17914	9006 4030 4605 9	9006 4030 4606 6	
 	<b>Dark Choco Mousse</b> <i>Noble Bitter Chocolate filled with chocolate mousse</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17984	9006 4030 5772 7	9006 4030 5773 4	

**NEW**

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 	<b>Espresso »Macchiato«</b> <i>Noble Bitter Chocolate filled with coffee cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17982 <b>NEW</b>	9006 4030 5774 1	9006 4030 5775 8	
 	<b>Hazelnut Marzipan</b> <i>Mountain Milk Chocolate with hazelnut filling</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17910 <b>CHANGED TITLE &amp; DESIGN</b>	9006 4030 4579 3	9006 4030 4580 9	+
 	<b>HempBonbon</b> <i>Noble Bitter Chocolate filled with hemp praline</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17974	9006 4030 5319 4	9006 4030 5320 0	<b>VEGAN</b>
 	<b>Marc de Champagne</b> <i>Noble Bitter Chocolate with Marc de Champagne ganache</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17913	9006 4030 4587 8	9006 4030 4588 5	++
 	<b>Milk Choco Mousse</b> <i>Dark Milk Chocolate filled with milk chocolate mousse</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17983 <b>NEW</b>	9006 4030 5770 3	9006 4030 5771 0	
 	<b>Milk Cream</b> <i>Mountain Milk Chocolate filled with chocolate cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17908	9006 4030 4589 2	9006 4030 4590 8	
 	<b>NutDelight</b> <i>Dark Milk Chocolate filled with nuts</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17905	9006 4030 4577 9	9006 4030 4578 6	
 	<b>Orange Liqueur</b> <i>Mountain Milk Chocolate filled with orange cream</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17903	9006 4030 4591 5	9006 4030 4592 2	++
 	<b>Plum Brandy</b> <i>Noble Bitter Chocolate with plum brandy filling</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17906	9006 4030 4581 6	9006 4030 4582 3	++

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Variety	Description	Artide no.	EAN/piece	EAN/unit	Remarks
 	<b>Praline Variation</b> <i>Dark Milk Chocolate filled with almond and hazelnut praline</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17803	9006 4030 1914 5	9006 4030 1964 0	
 	<b>Raspberry Coconut</b> <i>Coconut Milk Chocolate with raspberry coconut filling</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17805	9006 4030 1915 2	9006 4030 1963 3	
 	<b>Whisky</b> <i>Noble Bitter Chocolate with whisky cream filling</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17901	9006 4030 4595 3	9006 4030 4596 0	++
 	<b>Thousand Layer Praline</b> <i>Dark Milk Chocolate filled with hazelnut praline and brittles</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17900	9006 4030 4607 3	9006 4030 4608 0	
 	<b>Typically Austria</b> <i>Mountain Milk Chocolate filled with grey poppy cream, walnut praline and cinnamon</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17909	9006 4030 4599 1	9006 4030 4600 4	
 	<b>White Chocolate with Brittle</b> <i>White Chocolate filled with almond hazelnut brittles</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17800	9006 4030 1911 4	9006 4030 1961 9	
 	<b>White Choco Mousse</b> <i>White Chocolate filled with white chocolate mousse</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17985	9006 4030 5768 0	9006 4030 5769 7	
 	<b>Wild Berries with Vanilla</b> <i>Dark Mountain Milk Chocolate filled with wild berries and vanilla</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17806	9006 4030 1917 6	9006 4030 1966 4	
 	<b>Yuzu Citrus</b> <i>Mountain Milk Chocolate filled with Yuzu citrus ganache</i> Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including dispenser box with 25 bars per variety. Box size: W x H x D: 12 x 7 x 16 cm	17975	9006 4030 5323 1	9006 4030 5324 8	

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



# Labooko

2 bars in one packaging  
2 x 35 g bars

Available in 16 varieties

Shelf life: 14 months from production date,  
fruit bars 10 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**

## PURE CHOCOLATE VARIETY!

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

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











Alongside the sublime chocolates, there are colourful fruit bars – their stunning hues and delicious flavours derived entirely naturally from fruit alone – and to top it off, there's a huge selection of vegan chocolate creations.











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







### **Flavour profile**

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


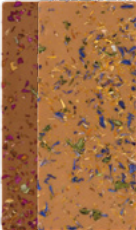






Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>75% São Tomé</b> Conching time: 19 hrs.</p> <p>A rarity: this small, west African island is virtually unknown, but boasts a long and rich cacao tradition. The small farmers of the cooperative CECAQ 11 grow a unique island cacao shaped by its terroir, which has a very chocolately and mildly fruity flavour. A single origin chocolate with a 75% cacao content, surprisingly mild for a dark chocolate, with a fruity-tropical aroma and an excellent melt.</p>	20602	9006 4030 5827 4	9006 4030 5828 1	9006 4030 5829 8	<p><b>Fragrance notes:</b> fruity, dried apricots, baguettes</p> <p><b>Taste notes:</b> very mild for a dark chocolate, red cherries, beautiful roast aroma, good melt, notes of baguettes, slightly astringent finish.</p>	<b>VEGAN</b>
		<b>NEW</b>					
 	<p><b>72% Ghana</b> Conching time: 12 hrs.</p> <p>Extraordinary! Amelonado cacao from Ghana, a bean that starts emitting its delicious scent as early as the roasting process. This cacao has a very intense chocolately flavour with mild notes of cream and fruit. It's an outstanding cacao variety with a very short conching time. Enjoy this single origin chocolate with 72% cacao power – delicious proof that there is exceptional cacao to be had in Africa.</p>	20583	9006 4030 5379 8	9006 4030 5380 4	9006 4030 5381 1	<p><b>Fragrance notes:</b> a mixture of liquorice, nutty praline and spices, mild notes of fruit (cherries, lime)</p> <p><b>Taste notes:</b> intense chocolately, notes of cream, biscuit and liquorice, mild notes of fruit (cherries, lemons, grapefruit), fruity and subtly astringent echoes of grapefruit</p>	<b>VEGAN</b>
 	<p><b>72% Panama</b> Conching time: 22 hrs.</p> <p>Native &amp; Classic: the wonderful Cocabo cacao is cultivated in the traditional manner by indigenous cacao farmers away from the busy-ness of our modern times, under the canopies of the rainforest of Panama. At our in-house workshop, we have turned this aromatic cacao into a sublime single origin chocolate with a sophisticated chocolate flair.</p>	20422	9006 4030 2358 6	9006 4030 2359 3	9006 4030 2777 5	<p><b>Fragrance notes:</b> tender notes of dried fruit (plums, apricots)</p> <p><b>Taste notes:</b> subtle notes of mint, praline, an intense chocolate aroma (cacaoté), mild echoes of cherry, marzipan and a finish of almonds</p>	<b>VEGAN</b>
		<b>CHANGED DESIGN</b>					
 	<p><b>68% Togo</b> Conching time: 16 hrs.</p> <p>It's like that village in Gaul. It's about independence, fairness and environmental protection. Away from the large plantations and supported by gebana, in fields between 0,25 and 1,5 hectares in size, the first organic, fair trade cacao in Togo is being cultivated. A small revolution on the African continent and one of our passion projects!</p>	20553	9006 4030 4628 8	9006 4030 4629 5	9006 4030 4630 1	<p><b>Fragrance notes:</b> sweet bush sour cherries, hints of peach, earthy notes</p> <p><b>Taste notes:</b> sweet notes of liquorice and almonds, marzipan, sugared cherries (cherry jam), hint of peach, subtly peppery, finish of fruit and almonds</p>	<b>VEGAN</b>
 	<p><b>60% Ecuador</b> Conching time: 16 hrs.</p> <p>The Cacao Nacional from Manabi only grows in Ecuador and counts among the best fine flavour cacao varieties in the world. Combined with a sweet 40% of raw cane sugar, this floral cacao aroma will make your palate sing. "Great chocolate with a wonderful Nacional flavour" was the verdict at the international chocolate test.</p>	20428	9006 4030 2370 8	9006 4030 2371 5	9006 4030 2781 2	<p><b>Fragrance notes:</b> sweet dried fruit, raisins with subtle plant notes</p> <p><b>Taste notes:</b> sweet and mild, light echoes of cream and flowers, caramelised walnuts, toffee with hints of grape, finish of caramel</p>	<b>VEGAN</b>
		<b>CHANGED DESIGN</b>					

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>50% Ecuador</b></p> <p>All of Ecuador appreciates the floral character of its traditional Cacao Nacional. It is a bean which has been cultivated in Manabi for a very long time. We combine this rare floral Cacao Nacional with high-quality organic mountain milk from Austria's Tyrol region as well as raw cane sugar to create a high-percentage milk chocolate with a rich 50% cacao content.</p>	20437	9006 4030 2388 3	9006 4030 2389 0	9006 4030 2789 8	<p><b>Fragrance notes:</b> cocoa milk, creamy caramel</p> <p><b>Taste notes:</b> sweet cocoa milk, typical cacaoaté character, butter, sweet cream, mild hint of wild berries, finish is dominated by sweet cream, meadow flowers, cacao and milk</p>	
		<b>CHANGED DESIGN</b>					
 	<p><b>45% Peru</b></p> <p>A milk chocolate created as a single origin chocolate with pure fine flavour cacao from Peru: the local Peruvian Nativo cacao from Oro Verde. Nativo fine flavour cacao consists partly of white beans – the signature feature of the famed Criollo. An absolutely fabulous cacao, which we turn into a sweet milk chocolate using genuine vanilla, sugar and organic mountain milk from the Austrian Tyrol region.</p>	20436	9006 4030 2386 9	9006 4030 2387 6	9006 4030 2788 1	<p><b>Fragrance profile:</b> milk, cream caramel</p> <p><b>Taste profile:</b> sweet and slightly milky, creamy milk caramel, traces of cinnamon spice (butter biscuit with a hint of cinnamon), a sweet finish of caramel with a pinch of salt</p>	
		<b>CHANGED DESIGN</b>					
 	<p><b>40% Soy</b></p> <p>This soy bar has a pretty strong flavour due to its 40% cacao content. Instead of milk powder, we have created this piece of heaven with dried soy powder. We took our time when conching the chocolate so the cocoa butter would blend seamlessly with the soy particles. Alongside cacao and soy, this beautiful creation also features some unrefined raw cane sugar. Entirely plant-based and completely vegan!</p>	20520	9006 4030 3927 3	9006 4030 3928 0	9006 4030 3929 7	<p><b>Fragrance notes:</b> distinct almond aroma with spicy notes (akin to almond gingerbread)</p> <p><b>Taste notes:</b> moderately sweet, almond aroma, mild cacao character, dominant note of liquorice, milky accents, gingerbread spice, spicy-sweet finish with notes of aniseed</p>	<b>VEGAN</b>
 	<p><b>35% Panama</b></p> <p>A sweet single origin chocolate for even the youngest of snackers, with a 35% cacao content, raw cane sugar, organic mountain milk from Austria's Tyrol region, genuine Bourbon vanilla and pure Cocabo cacao, which is cultivated in a traditional manner by indigenous cacao farmers under the canopies of Panama's rainforest, away from the busy-ness of our modern times.</p>	20531	9006 4030 3915 0	9006 4030 3916 7	9006 4030 3917 4	<p><b>Fragrance notes:</b> sweet whole milk, caramel, cinnamon, vanilla</p> <p><b>Taste notes:</b> sweet vanilla milk, caramel, notes of white chocolate, cream, cinnamon</p>	
 	<p><b>Chocolate for Red Wine</b></p> <p>The perfect chocolate to go with red wine. A cacao blend with a 75% cacao content, combined with some fruity blackcurrant couverture and a little bit of cherry chocolate. This chocolate is the perfect accompaniment to red wine and was developed specifically for chocolate and wine tastings. Enjoy this chocolate with a beautiful red and experience for yourself how these flavours inspire each other in the most delicious manner.</p>	20588	9006 4030 5389 7	9006 4030 5390 3	9006 4030 5391 0	<p><b>Fragrance notes:</b> red berries, citrus, mildly fermented notes of red wine</p> <p><b>Taste notes:</b> light notes of olive, cream and button mushrooms, intense fruity accents (red berries, cherries, grapes, raisins, hints of red wine, citrus), hints of spice, fruity-spicy finish</p>	

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>Chocolate for White Wine</b></p> <p>The perfect chocolate accompaniment for white wines. A fine white chocolate, combined with a bit of sweet caramel couverture and some pineapple couverture, a little bit of white chocolate and, last but not least, a tiny pinch of paprika, which gives you a pleasantly tingly feeling. This creation is the ideal chocolate partner for white wines and was developed specifically for chocolate and wine tastings.</p>	20587	9006 4030 5392 7	9006 4030 5393 4	9006 4030 5394 1	<p><b>Fragrance notes:</b> notes of almonds, milky caramel, pineapple, paprika, cinnamon</p> <p><b>Taste notes:</b> sweet almonds, caramel milk with cinnamon, hints of pineapple, slightly spicy note of paprika, finish of caramel with a mild spice flavour</p>	
 	<p><b>Blackcurrant</b></p> <p>A purple fruit bar with a delicious berry flavour, created from pure cocoa butter, all natural, untreated raw cane sugar and many many blackcurrants, which give the bar its beautiful colour and very berry flavour.</p>	20453	9006 4030 2422 4	9006 4030 2423 1	9006 4030 2799 7	<p><b>Fragrance notes:</b> blackcurrants melted with sugar</p> <p><b>Taste notes:</b> mild note of cacao, caramelised raw cane sugar with lemon, intense blackcurrant aroma, notes of lemon, tangy-sweet, fruity finish</p>	
 	<p><b>Raspberry</b></p> <p>Tender-melting, heavenly raspberries. A berry-red fruit bar that tastes wonderfully of fresh raspberries. No wonder, because they 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! With raspberries from "Fair Berry" that supports raspberry mountain farmers in Srebrenica.</p>	20452	9006 4030 2420 0	9006 4030 2421 7	9006 4030 2798 0	<p><b>Fragrance notes:</b> fresh raspberry sorbet</p> <p><b>Taste notes:</b> caramelised sugar with lemon, tangy-sweet fruit notes of raspberry, raspberry jam with suggestions of yoghurt, note of lemon, tangy-sweet finish</p>	<p><b>CHANGED DESIGN</b></p>

# GIFT Chocolates

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>Bouquet of Flowers</b> Almond Roses &amp; Cashew Praline with Meadow Flowers</p> <p>Almond Roses: homemade almond praline made out of roasted and caramelised Spanish almonds and white chocolate that has been covered with rose petals. Cashew Praline with Meadow Flowers: homemade cashew praline enriched by lemon as well as dried daisies, marigolds, and cornflowers. It is hard to resist this chocolate, but then, why should you?</p>	20151	9006 4030 2218 3	9006 4030 2248 0	9006 4030 2406 4	<p><b>Almond Roses:</b> soft roasted flavours, sweet cream, a hint of cinnamon and a well balanced taste of roses that lingers on the palate</p> <p><b>Cashew Praline with Meadow Flowers:</b> buttersweet, prelude of nuts then passing over to herbal notes. Very subtle citric acidity.</p>	
 	<p><b>For You and Me</b> Strawberry &amp; 45 % Milk</p> <p>Strawberry: pure fruit pleasure, bright red colour and an incredible scent –and it's all completely natural. 45% Milk: a milk chocolate with a 45% cacao content, with organic mountain milk from Austria's Tyrol region, raw cane sugar as well as genuine Bourbon vanilla. Produced bean to bar with high quality cacao from Latin America.</p>	20152	9006 4030 2219 0	9006 4030 2249 7	9006 4030 2407 1	<p><b>Strawberry:</b> notes of strawberry preserves with echoes of caramel and lemon</p> <p><b>45% Milk:</b> notes of milky caramel and butter biscuit with a hint of cinnamon</p>	
 	<p><b>Thank you</b> Caramel &amp; Coffee</p> <p>Caramel: milk chocolate with a caramel touch: good Tyrolean mountain milk whose milk sugar is caramelised and therefore develops a wonderful bombon flavour, invaluable cocoa butter, and natural muscovado sugar. Coffee: a sweet milk coffee chocolate: this chocolate wakes you up with the help of freshly ground, fragrant coffee and it melts away smoothly in your mouth.</p>	20448	9006 4030 2412 5	9006 4030 2413 2	9006 4030 2795 9	<p><b>Caramel:</b> notes of caramel biscuit, milk and cinnamon</p> <p><b>Coffee:</b> notes of café latte, toffee and cream</p>	



# Classic Chocolate



70 g bar  
Available in 6 varieties  
Shelf life: 14 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



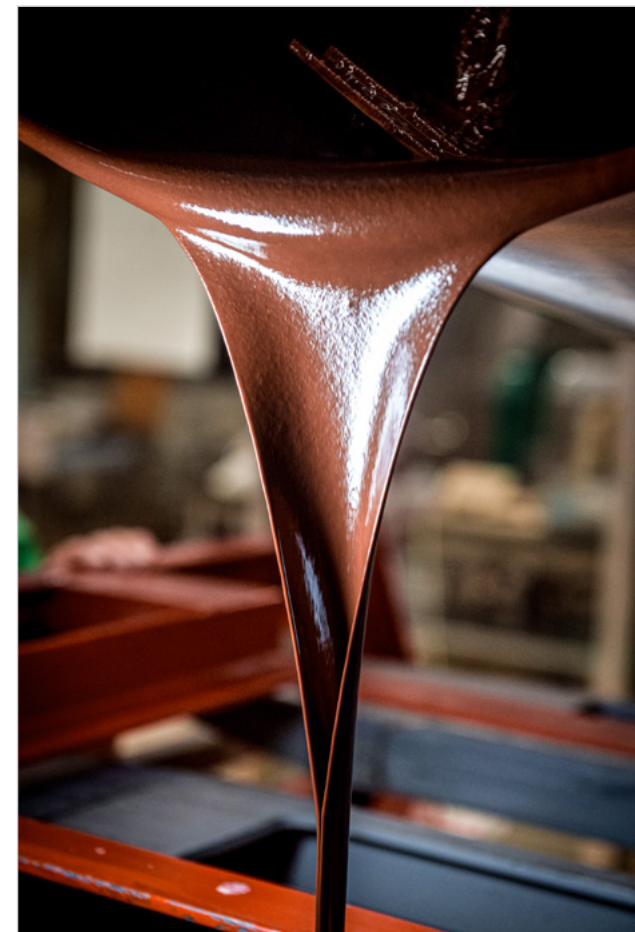
## Large format chocolate classics

Pure, in all the classic flavours: white chocolate, milk chocolate and dark chocolate. Also, some hazelnut and almond classics and a sweet caramel brittle bar.

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

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






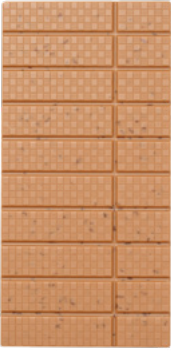
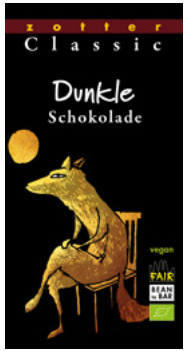




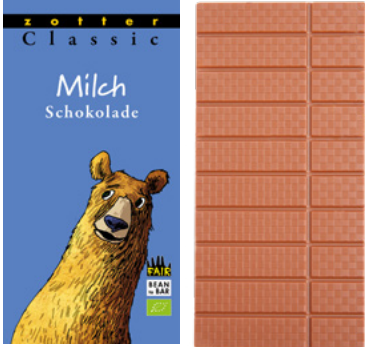

### **Our Classic bars are made bean-to-bar in our workshop**

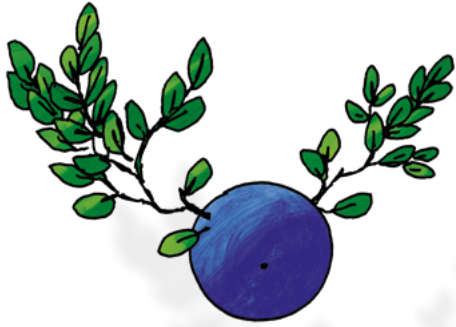
For our Classic line we buy organic and fair trade fine flavour cacao directly from cacao farmers. We regularly travel to the various origins of our cacao, to get a full picture of the cacao quality, the farming, the processing and the living conditions of farmers. Together with the farmers we develop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

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

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

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

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Hazelnut Kiss</b></p> <p>A milk chocolate bar kissed by a tender hazelnut praline created with freshly roasted hazelnuts.</p>	18565	9006 4030 5024 7	9006 4030 5025 4	
	<p><b>Milk Chocolate</b></p> <p>A classic milk chocolate made with sublime ingredients: 40% organic fine flavour cacao, organic Tyrolean mountain milk from the Wilder Kaiser region, raw cane sugar and genuine Bourbon vanilla from Madagascar. Entirely organic and fair trade and created in Zotter's magical bean to bar factory.</p>	18557	9006 4030 4006 4	9006 4030 4651 6	
	<p><b>White Chocolate</b></p> <p>A classic white chocolate for children, teens and all those who love their chocolate sweet. With tender melting cocoa butter, raw cane sugar and genuine Bourbon vanilla from Madagascar - a country offering a lot more than just crazy looking animals. Entirely organic and fair trade and created in Zotter's magical bean to bar factory.</p>	18556	9006 4030 4005 7	9006 4030 4650 9	



**NEW**

# Fruit Bar

70 g bar  
Available in 9 varieties  
Shelf life: 12 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**

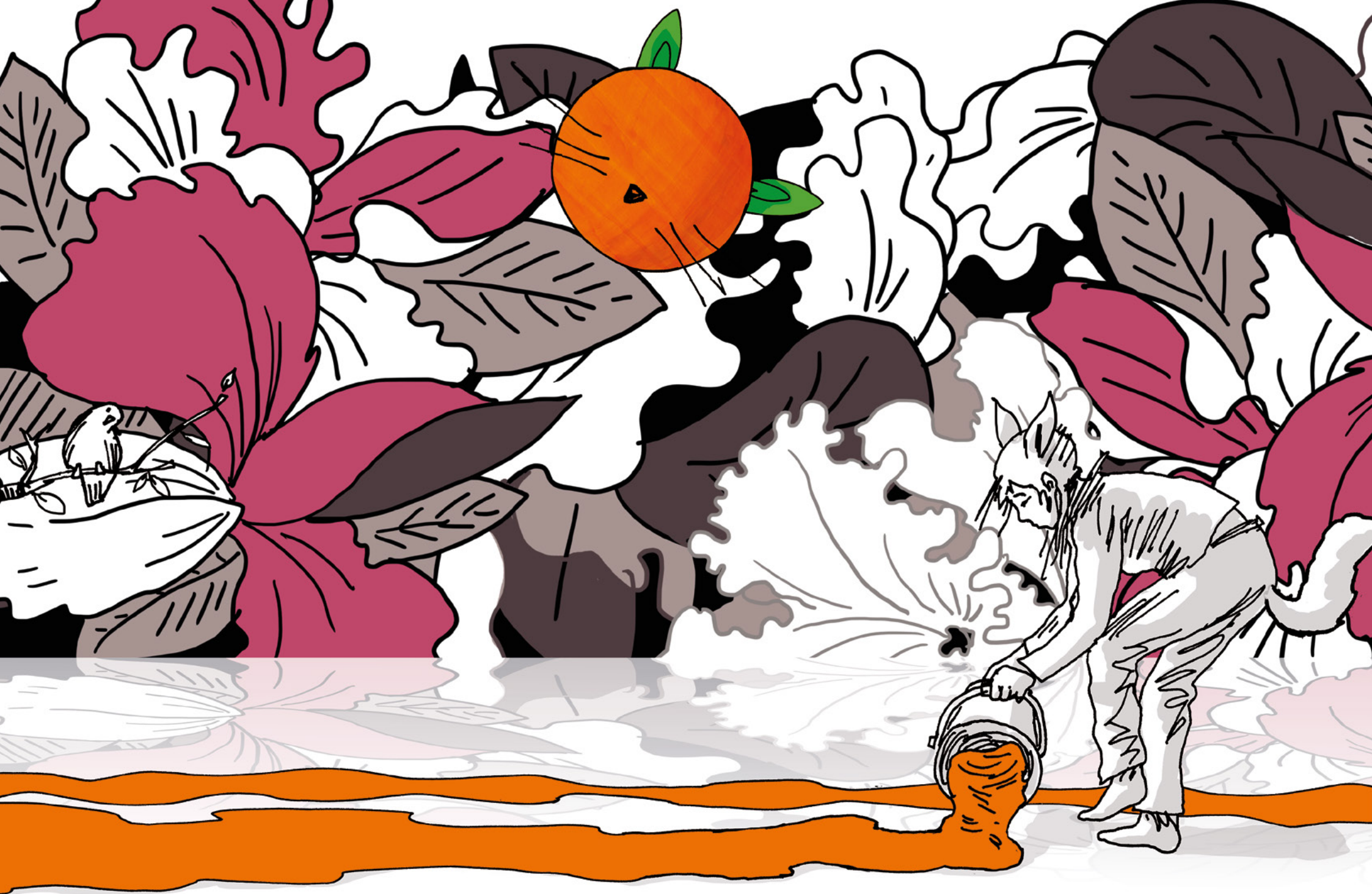


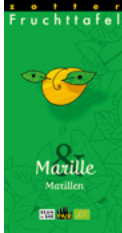


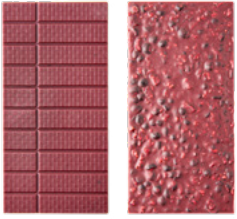

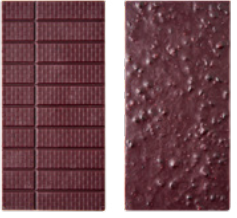

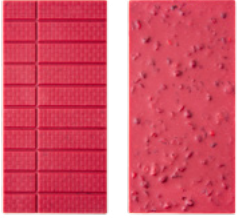


## Fruity, crunchy and all natural










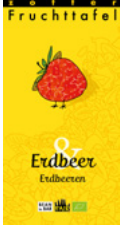


Tender-melting fruit: we turn colourful fruit couvertures made from freeze-dried fruit, raw cane sugar and pure cocoa butter into delicious, soft and fruity dreams. Enhanced with lots of small fruit pieces, which give the bar its crispy crunch as well as stunning colours and a natural fruity flavour, which are derived entirely from berries and other fruit. No artificial flavouring or colouring – purely natural with a huge aroma.

Manufactured fruit-to-bar by Zotter. Summer in a snack, wrapped in a 70g bar with an environmentally friendly packaging of cardboard and organic plastic.





Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>Apricot &amp; Apricots</b> Apricot bar with fruit pieces</p> <p>Sweet, crispy and refreshingly tangy: a delicious apricot couverture sprinkled with crunchy pieces of apricot. It has a beautiful melt thanks to pure cocoa butter and is reminiscent of white chocolate with a fruity touch. Created with freeze-dried apricots.</p>	18576	9006 4030 5903 5	9006 4030 5904 2	
		<b>NEW</b>			
 	<p><b>Blackcurrant &amp; Blackcurrants</b> Blackcurrant bar with fruit pieces</p> <p>The berry whisperer: a purple fruit bar with a fantastic blackcurrant flavour, created from the blackest blackcurrants, pure cocoa butter, untreated raw cane sugar and lots of freeze-dried pieces of blackcurrants. Classic tangy-sweet, with an intense flavour, crunchy berries, a beautiful melt and a subtle sweetness. Its stunning colour and very berry flavour are derived entirely naturally from the many freeze-dried blackcurrants.</p>	18575	9006 4030 5901 1	9006 4030 5902 8	
		<b>NEW</b>			
 	<p><b>Blueberry &amp; Blueberries</b> Blueberry bar with fruit pieces</p> <p>A blueberry miracle: a dark purple blueberry couverture enhanced with lots of crunchy pieces of blueberry – the ones that tint everything around them blue. Very fruity and elegant, with a fantastic blueberry flavour, a subtle sweetness and a super fine melt thanks to pure cocoa butter. Its stunning colour and very berry flavour are derived entirely from freeze-dried blueberries.</p>	18574	9006 4030 5899 1	9006 4030 5900 4	
		<b>NEW</b>			
 	<p><b>Cranberry &amp; Cranberries</b> Cranberry bar with fruit pieces</p> <p>Pure forest magic: a vegan, bright pink cranberry couverture mixed through with crimson, wild cranberries. It's pleasantly tangy, fruity and has a tender melt thanks to pure cocoa butter as well as an intense cranberry finish that's absolutely to die for. Its stunning colour and natural flavour are derived entirely from berries mixed with a bit of white, purely plant-based coconut couverture. It's subtly sweet and created with sunflower lecithin. A supremely elegant vegan fruit bar!</p>	18578	9006 4030 5907 3	9006 4030 5908 0	<b>VEGAN</b>
		<b>NEW</b>			
 	<p><b>Orange &amp; Oranges</b> Orange bar with fruit pieces</p> <p>Summer sun in a bar: a delicious orange couverture enhanced with bits of orange. It has a tender melt thanks to pure cocoa butter, it's on the sweeter side and is accompanied by a fruity-tangy orange flavour with a sublime, tart grand finish of orange zest. A supreme allrounder for orange aficionados in winter and summer.</p>	18577	9006 4030 5905 9	9006 4030 5906 6	
		<b>NEW</b>			

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
  	<p><b>Passion Fruit &amp; Passion Fruits</b> Passion fruit bar with fruit pieces</p> <p>Super exotic! A passion fruit couverture with lots of little pieces of passion fruit, sprinkled all over the bar like confetti, which give this sweet delicacy its crispy crunch. It's subtly tangy, has an amazing melt and is reminiscent of white chocolate with a hint of sunshine. All natural, with pure cocoa butter, raw cane sugar and freeze-dried passion fruit.</p>	18573	9006 4030 5897 7	9006 4030 5898 4	
		<b>NEW</b>			
  	<p><b>Raspberry Coconut &amp; Raspberries</b> Raspberry and Coconut bar with fruit pieces</p> <p>A fruity vegan sensation: a delicious, pink couverture created with a white coconut couverture and many raspberries, festooned with lots of mildly crunchy pieces of raspberry as well as coconut flakes. It has a sublime melt thanks to pure cocoa butter, an intense raspberry flavour and a more subtle one of coconut, with a delicate sweetness and hints of lemon. It has been created with freeze-dried raspberries, which give the bar its authentic flavour and stunning colour. With sunflower lecithin.</p>	18579	9006 4030 5909 7	9006 4030 5910 3	<b>VEGAN</b>
		<b>NEW</b>			
  	<p><b>Raspberry &amp; Raspberries</b> Raspberry bar with fruit pieces</p> <p>A pink raspberry dream: a pure fruit explosion. Melting raspberries, fruity and refreshingly tangy. A pink raspberry couverture with lots of mildly crunchy raspberry pieces and a fabulous melt thanks to pure cocoa butter. Super fruity and subtly sweet. The fruit bar's very berry flavour and stunning colour are derived entirely naturally from freeze dried raspberries.</p>	18580	9006 4030 5947 9	9006 4030 5948 6	
		<b>NEW</b>			
  	<p><b>Strawberry &amp; Strawberries</b> Strawberry bar with fruit pieces</p> <p>A fabulous strawberry aroma! A pink strawberry bar festooned with lots of small, freeze-dried strawberry pieces, which melt in your mouth after a delicious initial crispy crunch. Pure magic! Featuring a subtle hint of citrus and a heavenly melt thanks to pure cocoa butter. The fruit bar's stunning colour and otherworldly strawberry flavour are derived entirely naturally from berries alone.</p>	18572	9006 4030 5895 3	9006 4030 5896 0	
		<b>NEW</b>			





**z o t t e r**

# Mitzi Blue<sup>choco</sup>

65 g disc  
Available in 15 varieties  
Shelf life: 14 months from production date

**AVAILABLE ONLY  
WITH GERMAN PACKAGING**



### **Stylish, round and colourful**






Snazzy titles, cool Zotter design and the trendy Mitzi mix – a small Mini Mitzi dips into every Mitzi. The round chocolate with a surprise effect, imaginative breaking patterns and an environmentally friendly packaging of cardboard and organic plastic. The cellulose foil is made of renewable materials, it is biodegradable and even compostable according to EN 13432.

With product photo on backside of the packaging!


















## Mitzi Blue

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

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Crispy Caramel</b> Caramel Bar + Caramel Crispies</p> <p>The sweetest caramel bonbon: a sweet caramel disc with a seductive caramel bonbon flavour, enhanced with tiny caramel crisps and combined with a small, pure caramel disc – to make your day a little sweeter.</p>	24026	9006 4030 2538 2	9006 4030 2539 9	
	<p><b>Dark Secrets</b> Dark Choco 70% + 80% + Cocoa Nibs</p> <p>Noble &amp; dark: a dark chocolate with a 70% cacao content combined with a small, dark disc with a sublime 80% cacao content, offering a supreme chocolate indulgence. It's enhanced with crunchy, freshly roasted cocoa nibs, the building material of chocolate.</p>	24028	9006 4030 2542 9	9006 4030 2543 6	<b>VEGAN</b>
	<p><b>For "Really" Good Ones</b> Milk Choco + White Choco + Almonds</p> <p>Sweet &amp; crunchy: a milk chocolate disc boasting 50% cacao power combined with a small, sweet white chocolate disc. Scattered all over with crunchy caramelised almond bits.</p>	24087	9006 4030 3955 6	9006 4030 3956 3	
	<p><b>Heavenly Milk</b> Milk Choco + Coconut Moon + Caramel Star</p> <p>Snack on the universe! A milk chocolate disc with a 40% cacao content combined with a small milk choco with a 50% cacao content, it's decorated with a white coconut moon and a sweet caramel star.</p>	24027	9006 4030 2540 5	9006 4030 2541 2	
	<p><b>Heaven of Love</b> White Choco + Strawberries + Raspberry Heart</p> <p>A sweet and romantic choco with a heart: a sweet, white chocolate combined with a small, pink strawberry disc, its stunning colour derived entirely naturally from berries. It's decorated with a raspberry heart and blue cornflower petals.</p>	24037	9006 4030 2586 3	9006 4030 2587 0	

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Hemp Plantation</b>  <b>Milk Choco + Hemp</b>            Let it be! A milk chocolate with 50% cacao power combined with a small hemp praline disc. It's scattered all over with caramelised hemp seeds. Just chill and enjoy – as long as it's still allowed...</p>	24035	9006 4030 2582 5	9006 4030 2583 2	
	<p><b>Hot Stuff</b>  <b>Dark Chilli Choco + Strawberries + Choco Nibs</b>            Something fiery: a dark chocolate boasting 70% cacao power, spicily enhanced with chiltepin chilli and accompanied by a small, red strawberry disc, its phenomenal colour derived entirely from fruit, but its surprisingly spicy flavour produced by some sneaky pepper. Decorated all over with crunchy, dark choco nibs.</p>	24041	9006 4030 2594 8	9006 4030 2595 5	
	<p><b>Jazz + Blues</b>  <b>Dark Choco 80% + Blackcurrant + Chilli Nibs</b>            Groovy chocolate: a dark chocolate with a fat 80% of cacao vibes, jamming with a small, fruity blackcurrant disc, its phenomenal colour derived entirely from berries. Jazzed up all over with small, caramelised cacao nibs enhanced with some funky chilli.</p>	24029	9006 4030 2544 3	9006 4030 2545 0	
	<p><b>Marrakesh</b>  <b>Milk Choco + Almond Praline + Roses</b>            The chocolate straight from Arabian Nights: a milk chocolate with cardamom, ginger and cinnamon, combined with a small almond praline disc enhanced with orange blossom oil. It's decorated all over with fragrant rose petals.</p>	24038	9006 4030 2588 7	9006 4030 2589 4	
	<p><b>Never-ending Strawberry</b>  <b>Strawberry Bar + Yoghurt + Strawberry Pearls</b>            Forever spring: a strawberry disc, its very berry flavour and stunning colour derived entirely naturally from many many berries, smelling of strawberries and of spring. In the middle, a small strawberry disc enhanced with a yoghurt chocolate beckons, and the whole thing is sprinkled all over with small chocolate-dunked strawberry pearls.</p>	24032	9006 4030 2576 4	9006 4030 2577 1	

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
  	<p><b>Pick Me Up</b> Coffee Bar + Caramel + Coffee Flakes</p> <p>Your coffee kick: a tender-melting, very aromatic coffee disc made with freshly ground fair trade coffee from our in-house roastery, combined with a small, sweet caramel chocolate disc and decorated all over with crunchy caramel flakes.</p>	24094	9006 4030 3947 1	9006 4030 3948 8	<b>CONTAINS GLUTEN</b>
  	<p><b>Rock 'n' Roses</b> Milk Choco + Raspberry + Roses</p> <p>Sweet chocolate ballad: a milk chocolate combined with a small raspberry disc with a very berry flavour, its amazing colour derived entirely from many many raspberries. Decorated all over with fragrant rose petals.</p>	24076	9006 4030 2950 2	9006 4030 2951 9	<b>CHANGED RECIPE</b>
  	<p><b>Thank You</b> Milk Choco + Praline + Grapes</p> <p>A sweeter way of saying "Thank you": a milk chocolate disc with a genuine organic, Tyrolean mountain milk and boasting 40% cacao power. It's combined with a fine hazelnut praline enhanced with crunchy hazelnut brittle. Dotted all over with pretty raisins.</p>	24039	9006 4030 2590 0	9006 4030 2591 7	
  	<p><b>Totally Nuts</b> Hazelnut Praline + Cashew Praline + Nuts</p> <p>The nut double: a nutty disc created with a mix of hazelnut praline and milk chocolate, combined with a small cashew praline disc, made directly at our workshop from freshly roasted cashews. It's sprinkled all over with crunchy roasted hazelnuts and walnuts.</p>	24030	9006 4030 2546 7	9006 4030 2547 4	
  	<p><b>White Goddess</b> White Choco + Tonka + Honey Crispies</p> <p>Pure chocolate spirit: a white chocolate enhanced with sweet honey crispies, combined with a small, white chocolate enhanced with Tonka beans. Tonka beans develop a sublime fragrance and are therefore very much in demand by top chefs as well as perfume manufacturers.</p>	24025	9006 4030 2536 8	9006 4030 2537 5	



**Starter kit Mitzi Blue large –  
1 stand-up display, large, rotatable, incl. 150 chocolate discs.**

24055

9006 4030 9931 4

**Including these varieties:**

- Hot Stuff
- For „Really“ Good Ones
- Hemp Plantation
- Jazz & Blues
- Crispy Caramel
- Heaven of Love
- Marrakesh
- Heavenly Milk
- Pick Me Up
- Dark Secrets VEGAN
- Totally Nuts
- Rock 'n' Roses
- Never-ending Strawberry
- Thank You
- White Goddess



# Whole Nuts

70 g bar  
Available in 9 varieties  
Shelf life: 14 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



The chocolate with whole nuts.  
Crunchy and totally nuts.

With a new design!














### **Whole Nuts**

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



Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Almond Whole Nuts</b>  <b>White chocolate with almond praline and whole almonds</b>  Almond mania: whole, freshly roasted almonds dunked in a sublime combination of white chocolate and homemade almond praline. Almonds belong to the rose family, so we wanted to pay a bit of a floral tribute to this fact and added a small pinch of rose petals.</p>	25898	9006 4030 5846 5	9006 4030 5847 2	
		<b>NEW</b>			
	<p><b>Brazil Nut Whole Nuts</b>  <b>A dark chocolate with Brazil nut praline and whole Brazil nuts</b>  The Amazon almond: whole, freshly roasted Brazil nuts, which, as the name reveals, hail from Brazil. They are dunked in sweet, dark chocolate with a 60% cacao content and combined with homemade Brazil nut praline to create a delicious vegan nut indulgence with a smooth, tender melt.</p>	25892	9006 4030 5856 4	9006 4030 5857 1	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Cashew Whole Nuts</b>  <b>A milk chocolate with cashew praline and whole cashews</b>  Sublime bearers of happiness: whole, freshly roasted cashews covered in milk chocolate with a 40% cacao content and enhanced with the finest homemade cashew praline and a subtle pinch of Bourbon pepper. This one is called the champagne of pepper varieties, and it lends our chocolate a mild tingle, just like genuine champagne.</p>	25896	9006 4030 5842 7	9006 4030 5843 4	
		<b>NEW</b>			
	<p><b>Grape + Nut Whole Nuts</b>  <b>Milk chocolate with hazelnut praline, raisins and whole nuts</b>  Crunchy and fruity: whole hazelnuts, almonds, cashews and raisins in milk chocolate and enhanced with homemade hazelnut praline, which makes the whole thing an even nuttier tender-melting miracle.</p>	25897	9006 4030 5848 9	9006 4030 5849 6	
		<b>NEW</b>			
	<p><b>Hazelnut Whole Nuts</b>  <b>A dark chocolate with hazelnut praline and whole hazelnuts</b>  A crunchy classic: whole, freshly roasted hazelnuts in dark chocolate with a 60% cacao content, enhanced with homemade hazelnut praline and a hint of cinnamon and vanilla. In addition, this nutty indulgence is completely vegan.</p>	25899	9006 4030 5840 3	9006 4030 5841 0	<b>VEGAN</b>
		<b>NEW</b>			

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Macadamia Whole Nuts</b>  A milk chocolate with macadamia praline and whole macadamia nuts  The Australian queen of nuts: whole, freshly roasted macadamias, which count among the most expensive nuts in the world, dunked in milk chocolate with a 50% cacao content and enhanced with a sublime, homemade macadamia praline to create a delicious chocolate with a smooth melt.</p>	25893	9006 4030 5854 0	9006 4030 5855 7	
		<b>NEW</b>			
	<p><b>Peanut Whole Nuts</b>  A milk chocolate made with peanut praline and whole peanuts  The American Dream: whole, freshly roasted peanuts in milk chocolate with a 60% cacao content and enhanced with homemade peanut praline and a pinch of salt.</p>	25895	9006 4030 5844 1	9006 4030 5845 8	
		<b>NEW</b>			
	<p><b>Pecan Nut Whole Nuts</b>  A vegan rice couverture with pecan praline and whole pecan nuts  The sweet, American walnut: whole, freshly roasted pecan nuts, a sweet walnut variation, dunked in rice couverture with a 50% cacao content. This rice couverture, a perfect vegan milk chocolate alternative, is enhanced with homemade pecan praline to create a nutty, tender chocolate, which is crunchy, smooth and entirely vegan.</p>	25891	9006 4030 5850 2	9006 4030 5851 9	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Walnut Whole Nuts</b>  A vegan soy couverture with walnut praline and whole walnuts  It's brain food for nutcrackers: whole, freshly roasted walnuts dunked in soy couverture with a 40% cacao content. This soy couverture, a brilliant vegan milk chocolate alternative, is enhanced with homemade walnut praline, which gives it a smoother melt. A chocolate with pleasantly subtle bitter notes of walnut praline – completely vegan and very nutty!</p>	25894	9006 4030 5852 6	9006 4030 5853 3	<b>VEGAN</b>
		<b>NEW</b>			

# Praliné

70 g bar  
Available in 9 varieties  
Shelf life: 12 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



## **The Praliné collection with classics and rarities that melt enticingly in the mouth...**

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

Almond and hazelnut classics as well as modern and innovative praline creations like trendy hemp praline, the ever-popular salted peanut praline and pumpkin seed praline – a Styrian specialty only available in praline-form at Zotter's. We also feature 4 vegan flavours.

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

**New flavours & a new 70-gram format**

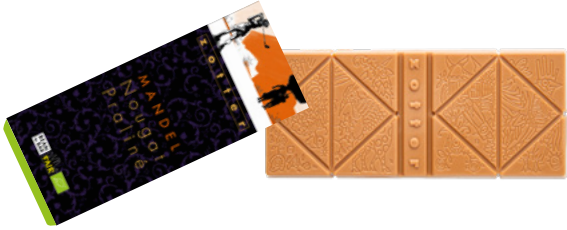



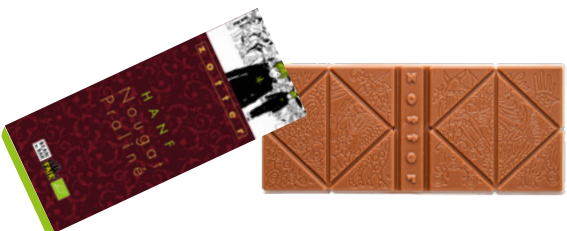






### **Our Praliné is created nut-to-bar**

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

We process pure organic nuts, roast them at different temperatures and combine them with cocoa butter and a little bit of chocolate, turning them into tender-melting praline bars. Then we enhance the praline with couvertures like passion fruit, orange or raspberry for a mildly fruity touch. Praliné is all about variety and a wide spectrum of flavours: hazelnut, almond, hemp, peanut and pumpkin seed – that Styrian specialty only available in praline-form at Zotter's.



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
	<p><b>Almond Praliné</b></p> <p>Where there's almonds and milk, there are plenty of myths and legends around this bittersweet stone fruit, the almond – which is technically not a nut at all. Zotter transforms these into an otherworldly delicious almond praline enhanced with a fruity orange couverture.</p>	25448	9006 4030 5872 4	9006 4030 5873 1	
		<b>NEW</b>			
	<p><b>Brazil Nut Praliné</b></p> <p>Zotter transforms wild Brazil nuts into a sensuous Brazil nut praline, which melts into a bit of dark chocolate with a 60% cacao content. A white coconut couverture enhances the exotic vibe, and pure cocoa butter gives it a fabulously smooth melt. This praline is entirely vegan.</p>	25443	9006 4030 5882 3	9006 4030 5883 0	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Cashew Praliné</b></p> <p>A homemade, wonderfully tender-melting cashew praline. At Zotter's, we roast our cashews very gently – which is the secret to retaining the fine flavour of a perfectly roasted cashew. We throw a little milk chocolate and a touch of fruity pineapple couverture into the mix to add even more excitement to this delicious praline adventure.</p>	25450	9006 4030 5866 3	9006 4030 5867 0	
		<b>NEW</b>			
	<p><b>Hazelnut Praliné</b></p> <p>The grandmother of all pralines gets a luxury upgrade using organic hazelnuts. We combine this homemade hazelnut praline with a bit of dark chocolate with a 60% cacao content, which delivers a wonderful melt and a delicious hazelnut flavour – and on top of it, this wonderful creation is completely vegan.</p>	25449	9006 4030 5868 7	9006 4030 5869 4	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Hemp Praliné</b></p> <p>A trendy praline made from freshly roasted hemp seeds, of course entirely THC-free, which counts among the oldest and most precious cultivars in the world. It's combined with pure cocoa butter, which gives it its fabulous melt, a little milk chocolate and a fruity apricot couverture.</p>	25446	9006 4030 5874 8	9006 4030 5875 5	
		<b>NEW</b>			

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
	<p><b>Macadamia Praliné</b></p> <p>The transcendental indulgence. The macadamia nut is very popular among gourmets and is often called the “queen of nuts”. Zotter transforms macadamias into a homemade macadamia praline, which melts tenderly into some white chocolate and a fruity passion fruit couverture.</p>	25447	9006 4030 5870 0	9006 4030 5871 7	
		<b>NEW</b>			
	<p><b>Pecan Nut Praliné</b></p> <p>A vegan praline made with freshly roasted pecan nuts, a sweet walnut variety. They are extremely popular and hail from the US, and Zotter transforms them, nut-to-bar, into a delicious praline. It’s enhanced with a bit of white coconut couverture, purely plant-based rice couverture with a 40% cacao content, pure cocoa butter and a touch of coconut raspberry couverture. It’s sublime, vegan praline fun.</p>	25445	9006 4030 5876 2	9006 4030 5877 9	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Pumpkin Seed Praliné</b></p> <p>A green praline with a fine melt made from freshly roasted pumpkin seeds? You can only find this at Zotter’s. Enhanced with a white, vegan rice couverture and Chlorella algae, which you won’t be able to taste, but which add their superfood properties to the mix. It’s entirely vegan and features a heavenly melt thanks to pure cocoa butter.</p>	25442	9006 4030 5880 9	9006 4030 5881 6	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Salted Peanut Praliné</b></p> <p>A homemade peanut praline created with salted peanuts and pure cocoa butter. We add a bit of milk chocolate and a hint of banana couverture to give it a fruity touch. It’ll melt your heart!</p>	25444	9006 4030 5878 6	9006 4030 5879 3	
		<b>NEW</b>			

# Drinking Chocolate







110 g packages containing 5 x 22 g bars  
28 bars in bulk incl. display  
Available in 19 varieties  
Shelf life: 14 months from production date

**AVAILABLE ONLY  
WITH GERMAN PACKAGING**





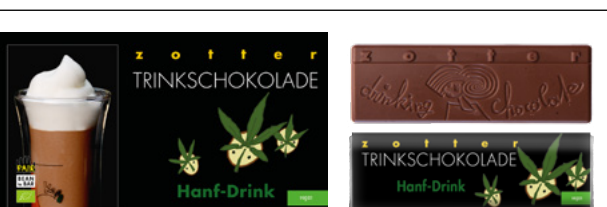
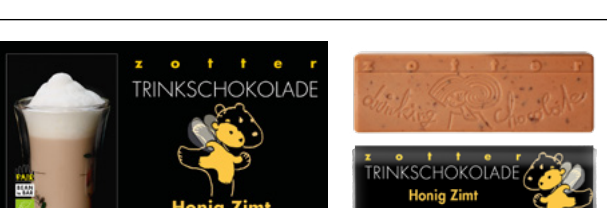








## The Big Bang of the Chocolate Culture

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

Variety (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Almond Praline</b> A homemade, tender almond praline paired with some white chocolate, a little milk choc and a slight hint of orange make for a yummy, nutty-sweet chocolate drink.</p>	21015	9006 4030 3083 6	9006 4030 3094 2	
	<p><b>Bitter Classic</b> Uncompromisingly intense. With a particularly high cacao content from the best cacao varieties of Latin America. These are transformed at the Zotter bean-to-bar Chocolate Factory into a Drinking Chocolate with a high cacao content and plenty of cacao aroma.</p>	21009	9006 4030 3050 8	9006 4030 3066 9	<b>VEGAN</b>
	<p><b>Caffè Latte</b> A sweet eye-opener. Freshly ground coffee from our in-house coffee roastery replaces most of the milk in the white chocolate. What remains is the wonderful melting sensation of cocoa butter with a cacao content of 30% and a distinct coffee aroma, sweetened by raw cane sugar.</p>	21037	9006 4030 3155 0	9006 4030 3156 7	
	<p><b>Caramel</b> A delicious caramel drink: For our caramel chocolate, the milk sugar is caramelised first and then refined with fine Mascobado sugar, which naturally tastes of caramel. This composition, which turns into an intense and irresistible caramel drink in milk.</p>	21413	9006 4030 3971 6	9006 4030 3972 3	
	<p><b>Cashew Caramel</b> Sweet caramel couverture, combined with delicious cashew praline and caramel crisps, which wonderfully dissolve in hot milk. Refined with a mixture of Japanese spices including peppermint, chilli, ginger and pepper.</p>	21039	9006 4030 3151 2	9006 4030 3152 9	
	<p><b>Chilli Bird's Eye</b> Plenty of chilli. "Bird's Eye" chilli is regarded as the original form of chilli and is rare, fiery and full of aromas. This dark Drinking Chocolate with a high cacao content is manufactured from the bean to the bar at the factory. A spicy drink that invigorates the senses.</p>	21008	9006 4030 3003 4	9006 4030 3063 8	<b>VEGAN</b>



Variety (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Cinnamon Banana</b> Cheerful and fruity banana chocolate drink: Josef Zotter added bananas instead of milk to the recipe of this white chocolate. A dash of lemon ensures a fresh taste and the cinnamon a warm spiciness.</p>	21032	9006 4030 3039 3	9006 4030 3051 5	
	<p><b>Coffee Cardamom</b> In this Drinking Chocolate, which mixes milk chocolate and sweet coffee chocolate coating, the cardamom releases its fine interplay of fragrances with citrusy Remarks. Hand-roasted coffee with cardamom tastes phenomenal. In Arabian countries, people have long since spiced up their coffees with cardamom – the Drinking Chocolate for Arabian nights.</p>	21066	9006 4030 2958 8	9006 4030 2959 5	
	<p><b>Ginger Coconut</b> An energising chocolate drink made from a purely plant-based, white coconut chocolate and coconut milk, giving it an exotic, tropical flavour. Added to this Caribbean mix is a dark chocolate with a 70% cacao content and of course some mildly spicy and thoroughly refreshing ginger. This invigorating chocolate drink is purely plant-based and completely vegan.</p>	21022	9006 4030 3084 3	9006 4030 3095 9	<b>VEGAN</b>
	<p><b>Green Tea</b> Even the samurai back in the day made use of the power of matcha green tea. The tea leaves are ground into the finest powder and mixed with white rice chocolate. This then turns into a green drinking chocolate with a fantastic green tea aroma. This creation is of course vegan.</p>	21410	9006 4030 3967 9	9006 4030 3968 6	<b>VEGAN</b>
	<p><b>Hemp Drink</b> Delicious, homemade hemp nougat from roasted hemp seeds, which of course don't contain THC but instead contain many valuable ingredients and have been used as a remedy for a very long time. Hemp simply has cult status. Refined with a dark chocolate with a cacao content of 70%. Combined with soya drink, the hemp turns into a cool power drink that is absolutely vegan.</p>	21411	9006 4030 3969 3	9006 4030 3970 9	<b>VEGAN</b>
	<p><b>Honey Cinnamon</b> This creamy white chocolate contains plenty of milk and honey flakes from busy bees. A hint of cinnamon flavour whizzes by.</p>	21041	9006 4030 3160 4	9006 4030 3161 1	

Variety (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Indian Chai</b> Racy dark chocolate, combined with sweet caramel couverture and refined with extracts from the famous Indian tea India Masala. Intense and spicy with star aniseed, shiitake, cardamom, long pepper and real vanilla.</p>	21040	9006 4030 3149 9	9006 4030 3150 5	
	<p><b>Milk Cocoa</b> Drinking Chocolate for kids and all those with a sweet tooth: sweet chocolate and caramel taste. A combination of dark Mountain Milk Chocolate and a little caramel couverture.</p>	21035	9006 4030 3148 2	9006 4030 3157 4	
	<p><b>Nectar of the Gods</b> The scent of the tonka beans from the Andes is amazingly seductive. No wonder that this aroma is also used in perfumes. The aromatic tonka beans are combined with macadamia praline and maca, the miracle root from Peru, which is said to be an aphrodisiac. Complemented by rose petals, "Bird's Eye" chilli, cardamom, coriander, cinnamon and bourbon vanilla.</p>	21024	9006 4030 3111 6	9006 4030 3078 2	
	<p><b>Nut Praline</b> Homemade hazelnut praline combined with finde dark chocolate with 70% of cacao guarantee – how else could it be – a nutty pleasure!</p>	21028	9006 4030 3040 9	9006 4030 3065 2	<b>VEGAN</b>
	<p><b>White Vanilla</b> White chocolate with plenty of aromatic mountain milk from the happy cows of Tyrolean mountain farmers. Plenty of cocoa butter, unrefined raw cane sugar, sweet almonds and real vanilla melt into a sweet drinking sensation.</p>	21010	9006 4030 3002 7	9006 4030 3062 1	
	<p><b>Winter Magic</b> A hot chocolate for cold, wintery days created with a combination of nutty almond praline and a white coconut and rice couverture. Oranges, cinnamon and gingerbread spices give it some fruity and seasonal accents.</p>	21070	9006 4030 4837 4	9006 4030 4838 1	<b>AVAILABLE OCT. - DEC.</b>



# Xocitto

## 100 %

### chocolate espresso



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

The idea of Xocitto is similar to that of an espresso. Xocitto can be enjoyed simply in its pure form or with sugar and milk added to taste. Entirely individual – just as one prefers it – thus pure chocolate espresso kick or chocolate macchiato or chocolate cappuccino, chocolate affogato and much more.

#### PREPARATION

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

#### VARIETY (5 BARS IN ONE PACKAGING)

















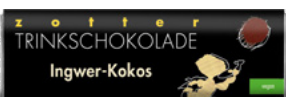





















#### DESCRIPTION


##### Xocitto 100%

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

ARTICLE NO.	EAN/PIECE	EAN/UNIT	REMARKS
21404	9006 4030 3791 0	9006 4030 3792 7	<b>VEGAN</b>

VARIETY bulk (28 pcs. per 22 g)	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>Almond Praline - 28 pcs. incl. display</b> A homemade, tender almond praline paired with some white chocolate, a little milk choc and a slight hint of orange make for a yummy, nutty-sweet chocolate drink.</p>	21115	9006 4030 3088 1	9006 4030 3125 3	
 	<p><b>Bitter Classic - 28 pcs. incl. display</b> Uncompromisingly intense. With a particularly high cacao content from the best cacao varieties of Latin America. These are transformed at the Zotter bean-to-bar Chocolate Factory into a Drinking Chocolate with a high cacao content and plenty of cacao aroma.</p>	21109	9006 4030 3004 1	9006 4030 3024 9	<b>VEGAN</b>
 	<p><b>Caffè Latte - 28 pcs. incl. display</b> A sweet eye-opener. Freshly ground coffee from our in-house coffee roastery replaces most of the milk in the white chocolate. What remains is the wonderful melting sensation and a distinct coffee aroma, sweetened by raw cane sugar.</p>	21137	9006 4030 3140 6	9006 4030 3147 5	
 	<p><b>Caramel - 28 pcs. incl. display</b> A delicious caramel drink: For our caramel chocolate, the milk sugar is caramelised first and then refined with fine Mascobado sugar, which naturally tastes of caramel. This composition, which turns into an intense and irresistible caramel drink in milk.</p>	21314	9006 4030 3976 1	9006 4030 4013 2	
 	<p><b>Cashew Caramel - 28 pcs. incl. display</b> Sweet caramel couverture, combined with delicious cashew praline and caramel crisps, which wonderfully dissolve in hot milk. Refined with a mixture of Japanese spices including pepper-mint, chilli, ginger and pepper.</p>	21139	9006 4030 3135 2	9006 4030 3142 0	
 	<p><b>Chilli Bird's Eye - 28 pcs. incl. display</b> Plenty of chilli. "Bird's Eye" chilli is regarded as the original form of chilli and is rare, fiery and full of aromas. This dark Drinking Chocolate with a high cacao content is manufactured from the bean to the bar at the factory. A spicy drink that invigorates the senses.</p>	21108	9006 4030 3005 8	9006 4030 3025 6	<b>VEGAN</b>
 	<p><b>Cinnamon Banana - 28 pcs. incl. display</b> Cheerful and fruity banana chocolate drink: Josef Zotter added bananas instead of milk to the recipe of this white chocolate. A dash of lemon ensures a fresh taste and the cinnamon a warm spiciness.</p>	21132	9006 4030 3042 3	9006 4030 3056 0	
 	<p><b>Coffee Cardamom - 28 pcs. incl. display</b> In this Drinking Chocolate, which mixes milk chocolate and sweet coffee chocolate coating, the cardamom releases its fine interplay of fragrances with citrusy Remarks. Hand-roasted coffee with cardamom tastes phenomenal.</p>	21166	9006 4030 2954 0	9006 4030 2955 7	
 	<p><b>Ginger Coconut - 28 pcs. incl. display</b> An energising chocolate drink made from a purely plant-based, white coconut chocolate and coconut milk, giving it an exotic, tropical flavour. Added to this Caribbean mix is a dark chocolate with a 70% cacao content and of course some mildly spicy and thoroughly refreshing ginger.</p>	21122	9006 4030 3089 8	9006 4030 3126 0	<b>VEGAN</b>

Variety bulk (28 pcs. per 22 g)	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>Green Tea - 28 pcs. incl. display</b>  Even the samurai back in the day made use of the power of matcha green tea. The tea leaves are ground into the finest powder and mixed with white rice chocolate. This then turns into a green drinking chocolate with a fantastic green tea aroma. This creation is of course vegan.</p>	21310	9006 4030 3975 4	9006 4030 4011 8	<b>VEGAN</b>
 	<p><b>Hemp Drink - 28 pcs. incl. display</b>  Delicious, homemade hemp nougat from roasted hemp seeds, which of course don't contain THC but instead contain many valuable ingredients and have been used as a remedy for a very long time. Hemp simply has cult status. Refined with a dark chocolate with a cacao content of 70%.</p>	21311	9006 4030 3977 8	9006 4030 4012 5	<b>VEGAN</b>
 	<p><b>Honey Cinnamon - 28 pcs. incl. display</b>  This creamy white chocolate contains plenty of milk and honey flakes from busy bees. A hint of cinnamon flavour whizzes by.</p>	21141	9006 4030 3136 9	9006 4030 3143 7	
 	<p><b>Indian Chai - 28 pcs. incl. display</b>  Racy dark chocolate, combined with sweet caramel couverture and refined with extracts from the famous Indian tea India Masala. Intense and spicy with star aniseed, shiitake, cardamom, long pepper and real vanilla.</p>	21140	9006 4030 3137 6	9006 4030 3144 4	
 	<p><b>Milk Cocoa - 28 pcs. incl. display</b>  Drinking Chocolate for kids and all those with a sweet tooth: sweet chocolate and caramel taste. A combination of dark Mountain Milk Chocolate and a little caramel couverture.</p>	21135	9006 4030 3134 5	9006 4030 3141 3	
 	<p><b>Nectar of the Gods - 28 pcs. incl. display</b>  The scent of the tonka beans from the Andes is amazingly seductive. No wonder that this aroma is also used in perfumes. The aromatic tonka beans are combined with macadamia praline and maca, the miracle root from Peru, which is said to be an aphrodisiac. Complemented by rose petals, "Bird's Eye" chilli, cardamom, coriander, cinnamon and bourbon vanilla.</p>	21124	9006 4030 3116 1	9006 4030 3037 9	
 	<p><b>Nut Praline - 28 pcs. incl. display</b>  Homemade hazelnut praline combined with fine dark chocolate with 70% of cacao guarantee – how else could it be – a nutty pleasure!</p>	21128	9006 4030 3011 9	9006 4030 3031 7	<b>VEGAN</b>
 	<p><b>White Vanilla - 28 pcs. incl. display</b>  White chocolate with plenty of aromatic mountain milk from the happy cows of Tyrolean mountain farmers. Plenty of cocoa butter, unrefined raw cane sugar, sweet almonds and real vanilla melt into a sweet drinking sensation.</p>	21110	9006 4030 3013 3	9006 4030 3033 1	
 	<p><b>Winter Magic - 28 pcs. incl. display</b>  A hot chocolate for cold, wintery days created with a combination of nutty almond praline and a white coconut and rice couverture. Oranges, cinnamon and gingerbread spices give it some fruity and seasonal accents.</p>	21170	9006 4030 4787 2	9006 4030 4788 9	<b>AVAILABLE OCT. - DEC.</b>

Variety bulk (28 pcs. per 22 g)	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Xocitto 100 % - 28 pcs. incl. display</b>            Drinking chocolate smoothie: a creamy power drink, which consists 100% of fine South American cacao and is frothed up with hot water directly in the blender. Xocitto can be enjoyed simply in its pure form or with sugar and milk added to taste.</p>	21304	9006 4030 3789 7	9006 4030 3790 3	<b>VEGAN</b>



**28 bars including display.**



# Balleros

Delightful balls rolled in chocolate

100 g pack  
Available in 15 varieties  
Shelf life: 12 months from production date

**AVAILABLE ONLY  
WITH GERMAN PACKAGING**



Dried fruit and roasted nuts rolled in chocolate. Best enjoyed by letting them melt on your tongue, which reveals your piece of Ballero to be a delicious trick. Experience the switch from tender melting chocolate coat to a crunchy inside!

**Wow! A new dimension... in snacking!**

**With a new design!**












## **Balleros**




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





Variety	Description	Article no.	EAN/piece	EAN/unit	Couverture	Remarks
	<p><b>Almond with Rose Petals</b>  <i>Almonds in Mountain Milk Chocolate rolled in a roses-sugar-mix</i>            Sweet Sicilian almonds are mildly roasted and then coated with a thin Mountain Milk Chocolate with 50% of cacao in the balleros drums. The rose petal sugar ensures a flowery entrée.</p>	19019 <b>CHANGED DESIGN</b>	9006 4030 6033 8	9006 4030 6098 7	50% dark mountain milk chocolate	
	<p><b>Crunchy Praline Bonbons</b>  <i>Almond brittle balls in caramel couverture</i>            Fine almond brittle, covered in bonbon-sweet caramel choco, which surprises with a fantastic caramel flavour as it melts and then lets the crunchy almond-mania brittle-ball pop. Cut into delicious pearls without glazing agents.</p>	19063 <b>CHANGED DESIGN</b>	9006 4030 3618 0	9006 4030 3619 7	caramel couverture	
	<p><b>Cashew</b>            Cashews covered in cashew praline and milk chocolate, rolled in cocoa powder            Cashews have a lower fat content than other nuts but boast some real super powers. Zotter roasts the fair traded cashews and covers them in a couverture made from homemade cashew praline and milk chocolate and then rolls them in cocoa powder.</p>	19004 <b>CHANGED DESIGN</b>	9006 4030 6048 2	9006 4030 6107 6	50% dark mountain milk chocolate	
	<p><b>Dates with Coffee</b>  <i>Dates in coffee couverture rolled in coffee powder</i>            An oriental fairytale: dried dates rolled in newly invented coffee chocolate and dusted with coffee powder. Brilliant!</p>	19015 <b>CHANGED DESIGN</b>	9006 4030 6020 8	9006 4030 6026 0	coffee couverture	
	<p><b>Ginger in Coconut</b>  <i>Ginger in Coconut Couverture rolled in a turmeric-sugar-mix</i>            The exotic and sweet spiciness and freshness of Australian ginger rolled in sweet coconut chocolate. Powdered with turmeric powder, which is not only colourful but also possesses Ayurvedic healing powers. An intense firework of tastes.</p>	19041 <b>CHANGED DESIGN</b>	9006 4030 2707 2	9006 4030 2708 9	coconut couverture	<b>VEGAN</b>
	<p><b>Grapes and Nuts</b>  <i>Raisins in Noble Bitter Chocolate rolled in hazelnuts and cinnamon</i>            White grapes rolled in homemade hazelnut praline take a spin in fine dark chocolate with a high cacao content and dip into ground hazelnuts with a touch of cinnamon.</p>	19035 <b>CHANGED DESIGN</b>	9006 4030 6083 3	9006 4030 6084 0	70% noble bitter chocolate	

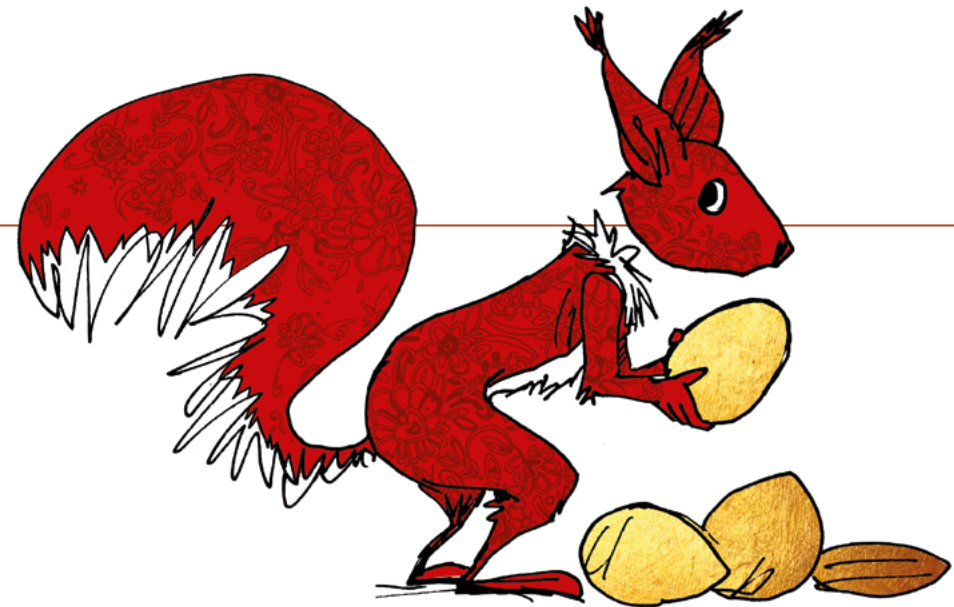
Variety	Description	Article no.	EAN/piece	EAN/unit	Couverture	Remarks
	<p><b>Hazelnut Classic</b>  <i>Hazelnuts in Noble Bitter Chocolate, rolled in dark cocoa powder</i>            Slow-roasted and caramelised hazelnuts rolled in fine dark chocolate with 70% of cacao and dusted with cocoa powder.</p>	19009 <b>CHANGED DESIGN</b>	9006 4030 6032 1	9006 4030 6097 0	70% noble bitter chocolate	<b>VEGAN</b>
	<p><b>NutVariation</b>  <i>Cashews, Hazelnuts, Almonds and Pumpkin Seeds coated with Chocolate</i>            Four freshly roasted nut classics in one pack.</p>	19072 <b>CHANGED DESIGN</b>	9006 4030 4472 7	9006 4030 4473 4	cashew nuts in cashew-praline and 50%, hazelnuts in hazelnut-praline and 70%, almonds in 50%, pumpkin seeds in pumpkin seed-praline and 70%	
	<p><b>Passion Fruit Pearls</b>  <i>Passion fruit pieces in passion fruit couverture</i>            Yellow pearls of fruit: crunchy pieces of passionfruit, rolled in an exotic, yellow passionfruit chocolate with an excitingly fruity and pleasantly refreshing flavour. Shaped into pearls of indulgence.</p>	19061 <b>CHANGED DESIGN</b>	9006 4030 3616 6	9006 4030 3617 3	passion fruit couverture	
	<p><b>Peanuts + Salt</b>  <i>Salted peanuts covered in a caramel couverture and dark chocolate</i> – Crunchy salted peanuts covered in a caramel couverture with a fine bonbon flavour. The combination of salt and caramel offers an exciting, classically French flavour duo with a stimulating taste. It's covered all over with more classic dark chocolate to satisfy all the taste buds – salty, sweet as well as bitter.</p>	19076 <b>NEW</b>	9006 4030 5864 9	9006 4030 5865 6	70% noble bitter chocolate	
	<p><b>Physalis in White Chocolate</b>  <i>Physalis in White Chocolate rolled in lemon sugar</i>            These refreshingly tangy Cape gooseberries make for a sensual, sweet contrast to a tender-melting white chocolate and are sprinkled with lemon sugar. A fruity, tangy, crunchy pleasure.</p>	19024 <b>CHANGED DESIGN</b>	9006 4030 6022 2	9006 4030 6028 4	white couverture	
	<p><b>Pistachios in Almond Praline</b>  <i>Pistachios in Almond Praline and Mountain Milk Chocolate</i>            Deep green pistachios from Iran, surrounded by homemade almond praline, which blissfully melts in the mouth. Dusted with milk chocolate powder. A culinary masterpiece!</p>	19045 <b>CHANGED DESIGN</b>	9006 4030 2717 1	9006 4030 2718 8	50% dark mountain milk chocolate	

Variety	Description	Article no.	EAN/piece	EAN/unit	Couverture	Remarks
	<p><b>Roasted Pumpkin Seeds</b>  <i>Pumpkin seeds in Noble Bitter Chocolate rolled in cocoa powder</i>            A Styrian specialty: freshly roasted pumpkin seeds covered in a tender-melting, green pumpkin seed praline, then rolled in a dark chocolate with a 70% cacao content and dusted with cocoa powder.</p>	19034 <b>CHANGED DESIGN</b>	9006 4030 6081 9	9006 4030 6082 6	70% noble bitter chocolate	
	<p><b>Sour Cherries</b>  <i>Sour cherries in Mountain Milk Chocolate rolled in sour cherry powder</i>            Fruity, slightly sour and fresh: sour cherries coated with dark Mountain Milk Chocolate with a 50% of cacao content and dusted with cherry powder.</p>	19027 <b>CHANGED DESIGN</b>	9006 4030 6035 2	9006 4030 6100 7	50% dark mountain milk chocolate	
	<p><b>Strawberry Pearls</b>  <i>Strawberry pieces in strawberry couverture</i>            Small strawberry pieces rolled in pink strawberry choco, which develops an absolutely incredible strawberry flavour and fine fragrance. The large amount of fruit it contains gives the choco its great colour and authentic flavour - extremely fruity and still delicately melting like chocolate.</p>	19060 <b>CHANGED DESIGN</b>	9006 4030 3614 2	9006 4030 3615 9	strawberry couverture	



*Good food makes for a good person.*

*Josef Zotter*



# Light Bulbs + Bars

## Fine Couverture

130 g pack Light Bulbs available in 21 varieties  
130 g bar available in 6 varieties  
Shelf life: 16 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



### **A CHOCOLATE VARIETY FOR BAKING AND CREATING DELICIOUS DESSERTS**

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

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

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



## Fine Couverture

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

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

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

## When does chocolate have to be tempered?







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







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

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







**You can find step-by-step instructions for melting and tempering chocolate on the inside of the light bulb boxes. And of course, online at [www.zotter.at](http://www.zotter.at)**






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

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









Variety	Description	Weight	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Light Bulbs – 50% Milk Choco with Date Sugar</b> A milk chocolate couverture with a 50% cacao content, organic mountain milk and trendy date sugar, the new shooting star among the sugar alternatives. Date sugar is a natural, untreated sugar made from ground dates which presents with a subtle caramel flavour. And we've shaped all of that into sweet little light bulbs that are perfect for baking, bonbon-making, tempering of chocolate or just as a snack.</p>	130 g pack <b>NEW</b>	18452	9006 4030 5862 5	9006 4030 5863 2	
	<p><b>Light Bulbs – 40% Milk Choco</b> Classic milk couverture with 40% of cacao content and plenty of natural mountain milk promises an intense taste of milk and chocolate. This is supported by raw cane sugar, pure cocoa butter and genuine vanilla. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack <b>NEW</b>	18404	9006 4030 4170 2	9006 4030 4171 9	
	<p><b>Light Bulbs – Raspberry</b> 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.</p>	130 g pack	18433	9006 4030 4188 7	9006 4030 4189 4	
	<p><b>Light Bulbs – Rice White</b> 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.</p>	130 g pack	18023	9006 4030 7112 9	9006 4030 7115 0	<b>VEGAN</b>
	<p><b>Light Bulbs – Soy</b> The vegan version of a classic milk chocolate couverture: instead of milk, we used organic soy - no rain forests were harmed for its harvest - as well as 40% fine cocoa, raw cane sugar and pure cocoa butter enhanced with genuine vanilla, star anise and cinnamon. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18022	9006 4030 7113 6	9006 4030 7116 7	<b>VEGAN</b>
	<p><b>Light Bulbs – Strawberry</b> 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.</p>	130 g pack	18021	9006 4030 7114 3	9006 4030 7117 4	

Variety	Description	Weight	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Light Bulbs – White Choco</b>  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.</p>	130 g pack	18018	9006 4030 7103 7	9006 4030 7104 4	
	<p><b>Light Bulbs – White Rice Coconut, no sugar added</b>  A white, vegan couverture sweetened with an organic sugar substitute. It's a mix of white rice couverture and coconut couverture combined with pure cocoa butter and an organic, erythritol-based sugar alternative, which tastes like sugar but has zero calories. The chocolate is enhanced with a little orange powder, vanilla and a pinch of salt and comes in the shape of small light bulbs. It's perfect for baking, making bonbons or just as a snack.</p>	130 g pack	18450	9006 4030 4622 6	9006 4030 4623 3	<b>VEGAN</b>
	<p><b>Light Bulbs – Wild Berries</b>  A purple fruit couverture combining a raspberry and a blueberry couverture with a surprisingly fruity flavour. The beautiful purple colour is derived entirely from the many berries stuffed into this delicious creation: very fruity, refreshingly tangy, it has a tender-melting texture created with pure cocoa butter. It comes in the shape of small light bulbs. It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.</p>	130 g pack	18028	9006 4030 3982 2	9006 4030 3983 9	



*Little Light Bulbs – perfect for baking or just nibbling.*



Variety	Description	Weight	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>BASIC 100% Couverture – Pure</b> Clarity at its peak: pure chocolate bulk out of 100% of cacao beans and nothing else. Latin American cacao beans from the cooperatives of small farmers are directly roasted in the bean-to-bar manufacture before being ground, rolled and conched. The cacao delivers a brilliant solo performance in this couverture.</p>	120 g	18010	9006 4030 7009 2	9006 4030 7059 7	<b>VEGAN</b>
	<p><b>BASIC 70% Couverture – Noble bitter</b> Dark chocolate at its best: The dark classic with a cacao cuvee from Latin America. 70% of cacao content with a velvety accent promises chocolate enjoyment, pure cocoa butter makes the chocolate melt tenderly and unrefined natural sugar ensures a flattering sweetness.</p>	130 g	18007	9006 4030 7006 1	9006 4030 7056 6	<b>VEGAN</b>
	<p><b>BASIC 60% Couverture – Fine bitter</b> With 60% of cacao content this soft and dark chocolate distinguishes itself through significantly more chocolate aroma than other dark couvertures of that kind. The exotic aromas of the cacao beans are activated with the help of a cacao content of 60%. Coupled with raw cane sugar and pure cocoa butter.</p>	130 g	18006	9006 4030 7005 4	9006 4030 7055 9	<b>VEGAN</b>
	<p><b>BASIC 50% Couverture – Dark Mountain Milk</b> Full chocolate indulgence with a disproportionately high cacao content of 50% offers a chocolate enjoyment with a delicate milk flavour. With pure Mountain Milk Chocolate from the Tyrolean mountain farmers, pure cocoa butter, natural sugar and genuine vanilla.</p>	130 g	18005	9006 4030 7004 7	9006 4030 7054 2	
	<p><b>BASIC 40% Couverture – Smooth Mountain Milk</b> Classic smooth chocolate with 40% of cacao content and plenty of healthy mountain milk produced by the Tyrolean mountain farmers promises an intense taste of milk and chocolate. With unrefined whole cane sugar and raw cane sugar, pure cocoa butter and genuine vanilla.</p>	130 g	18004	9006 4030 7003 0	9006 4030 7053 5	
	<p><b>BASIC White Couverture</b> A high-quality, wonderfully melting white chocolate: 30% of cocoa butter, plenty of aromatic mountain milk from Tyrol, unrefined natural sugar and a pinch of genuine bourbon vanilla.</p>	130 g	18003	9006 4030 7002 3	9006 4030 7052 8	



FOR  
INSPIRATION



# **BASIC** CHOCO PRALINE

for bonbons and baking



130 g bar  
Available in 12 varieties  
Shelf life: 16 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



Tender melting praline made from freshly roasted nuts and seeds, seasoned with chocolate and rendered sublime with added cinnamon, genuine vanilla, coriander 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. You can find a basic bonbon recipe on the flipside of your wrapper.

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



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



Roughly chop the praline bar.



Melt in a double boiler or bain marie at 28°C.



Pour the liquid praline into a high-sided pan.




Let it cool before slicing it into bonbon-sized pieces.



Dust with cocoa. That's it!



Garnish with fruit and whole or chopped nuts.

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

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





**NEW**

# Hammer Choco



100 g pack  
Available in 9 varieties  
Shelf life: 8 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



**NOSTALGIC AND SENSUAL –  
THE HAMMER CHOCOLATE  
WITH THE CRUNCHY BITE!**

Contains whole nuts and lots of fruit! Freshly roasted hazelnuts, pistachios, almonds, walnuts, peanuts and pumpkin seeds dunked in delicious chocolate. As a fruity variation, there's white chocolate with sundry berries and refreshingly exotic fruit as well as two cracking new vegan varieties. In order to get the chocolate into the desired shape, we wield an actual hammer and smash the chocolate into small bits, which we then wrap beautifully in cellophane.

# Our Hammer Chocolate!



We start with our bean-to-bar manufactured chocolate.



We sprinkle with some freshly roasted nuts, pistachios, spices or fruit.








Then we mix in some tempered chocolate.











Pour the whole mix into moulds.



Shape it and brush it. We let it cool down and then we take a big hammer to the chocolate and smash it into bits.

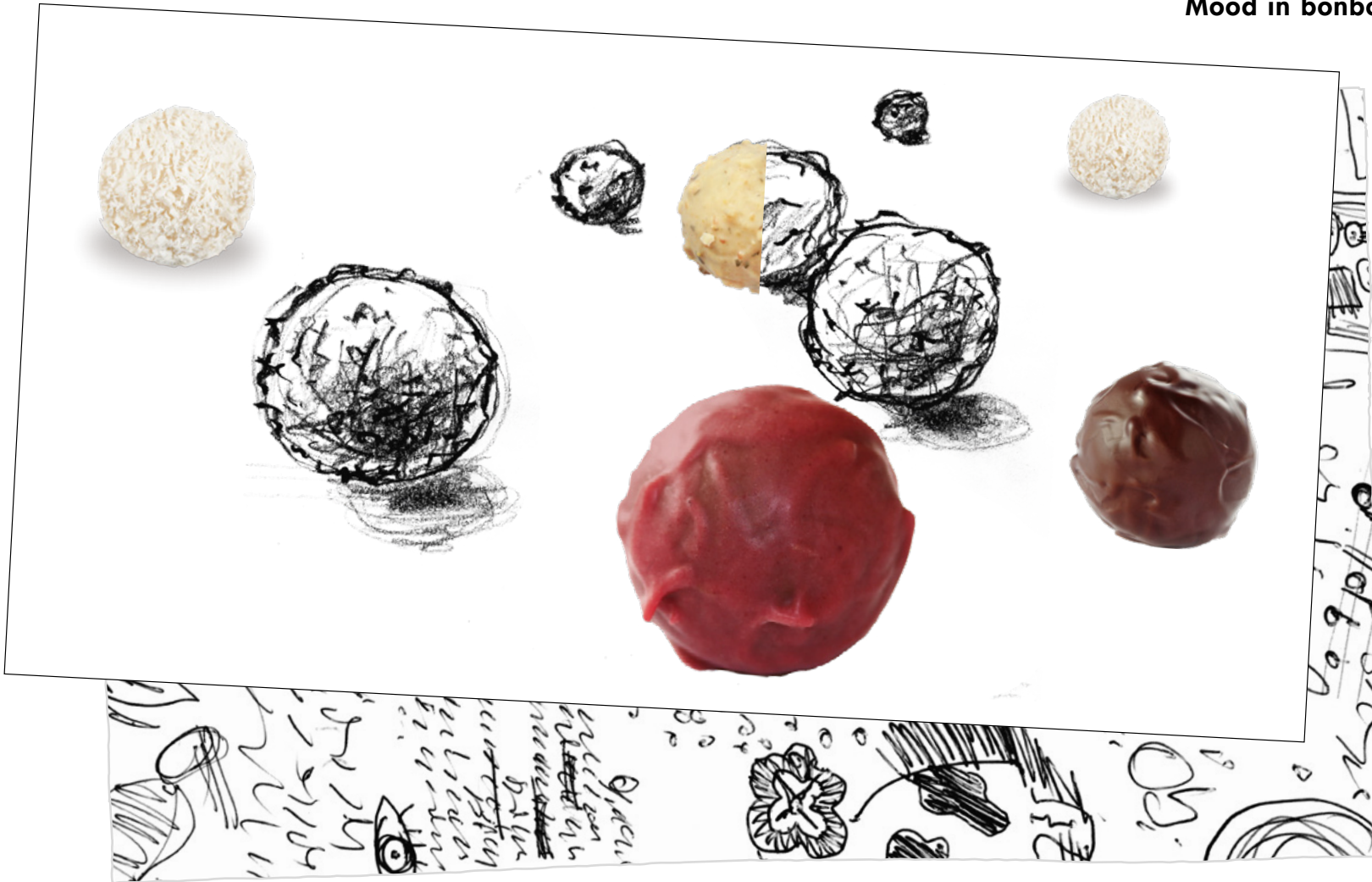
Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Berry Mix – Strawberry, Blueberry, Raspberry</b></p> <p>Sweet &amp; very berry: white chocolate pieces full of crispy berries. Bits of strawberry, blueberry and raspberry make this fruity chocolate dream even sweeter. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	<p>18720</p> <p><b>NEW</b></p>	<p>9006 4030 5004 9</p>	<p>9006 4030 5188 6</p>	
	<p><b>Caramel Bar with Almonds</b></p> <p>Sweet &amp; nutty: caramel bar pieces with a seductively sweet caramel bonbon flavour, enhanced with lots of crunchy bits of almond. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	<p>18723</p> <p><b>NEW</b></p>	<p>9006 4030 5007 0</p>	<p>9006 4030 5189 3</p>	
	<p><b>Coconut Bar with Oranges and Passion Fruit</b></p> <p>Sweet &amp; vegan: vegan white chocolate pieces made from a coconut couverture developing a sublime and exotic flavour, enhanced with lots of fruity and crunchy bits of orange and passion fruit. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	<p>18724</p> <p><b>NEW</b></p>	<p>9006 4030 5008 7</p>	<p>9006 4030 5190 9</p>	<p><b>VEGAN</b></p>
	<p><b>Dark Choco 70% with Pumpkin Seeds and Walnuts</b></p> <p>Sophisticated &amp; nutty: dark chocolate pieces with lots of crunchy pumpkin seeds and freshly roasted walnuts. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	<p>18721</p> <p><b>NEW</b></p>	<p>9006 4030 5005 6</p>	<p>9006 4030 5193 0</p>	<p><b>VEGAN</b></p>
	<p><b>Dark Choco 60% with Salted Peanuts</b></p> <p>Dark &amp; nutty: dark chocolate pieces with lots of crunchy, slightly salted peanuts. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	<p>18728</p> <p><b>NEW</b></p>	<p>9006 4030 5117 6</p>	<p>9006 4030 5192 3</p>	

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>Fruity Cocktail – Strawberry, Passion Fruit, Apricot</b></p> <p>White &amp; fruity: white chocolate pieces with lots of crunchy bits of strawberry, passion fruit and apricot. A sweet, fruity cocktail! Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	18722	9006 4030 5006 3	9006 4030 5187 9	
		<b>NEW</b>			
 	<p><b>Milk Choco 40% with Hazelnuts</b></p> <p>Classic &amp; nutty: milk chocolate pieces with lots of freshly roasted, crunchy hazelnuts. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	18725	9006 4030 5009 4	9006 4030 5186 2	
		<b>NEW</b>			
 	<p><b>Milk Choco 50% with Grapes and Nuts</b></p> <p>Fruity &amp; crunchy: milk chocolate pieces with lots of sweet raisins and freshly roasted hazelnuts. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	18726	9006 4030 5012 4	9006 4030 5191 6	
		<b>NEW</b>			
 	<p><b>White Choco with Pistachios and Almonds</b></p> <p>Sweet &amp; crunchy: white chocolate pieces with lots of crunchy almonds and rich, green pistachios. Seductive and nostalgic, this cracker of a chocolate has a crunchy bite!</p>	18727	9006 4030 5013 1	9006 4030 5185 5	
		<b>NEW</b>			

**NEW**

# Endorphins

Mood in bonbon shape



Available in 2 sizes:  
24 g or 48 g box  
Shelf life: 4 months from production date

**AVAILABLE ONLY  
WITH GERMAN PACKAGING**



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



## Endorphins




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



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

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

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

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

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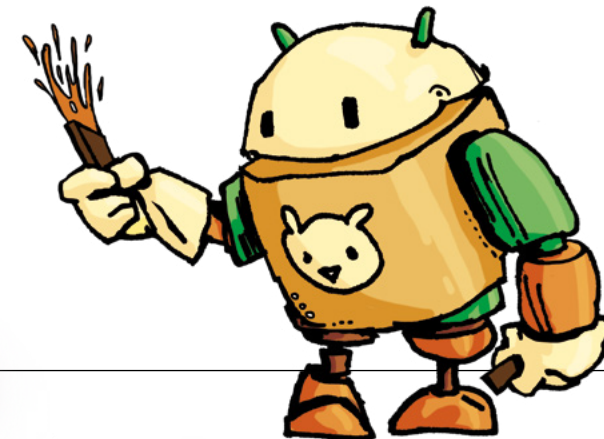


# Nashido

the thin, creamy, filled chocolate bars

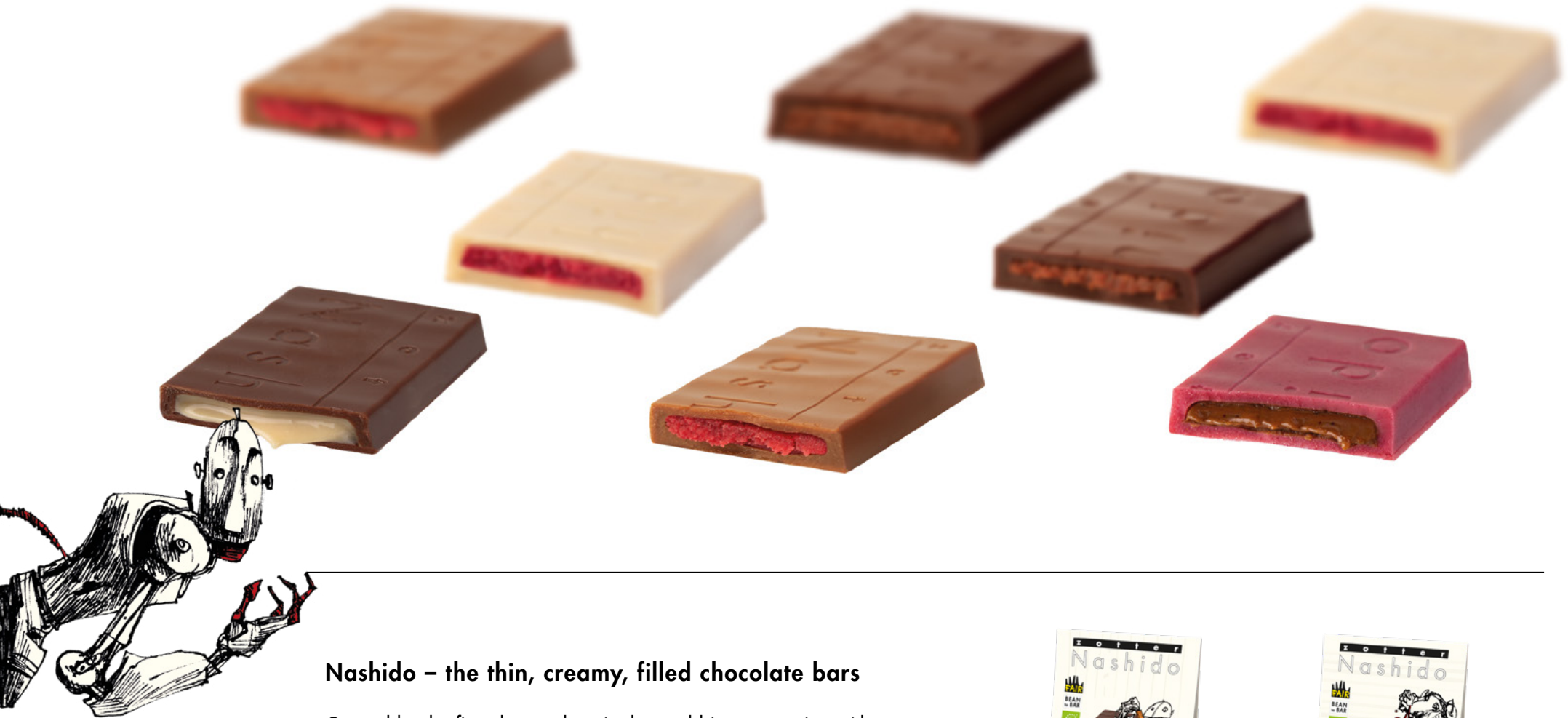
10 x 8,5 g bar = 85 g package  
Available in 10 varieties  
Shelf life: 6 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



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













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













## Nashido – the thin, creamy, filled chocolate bars

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



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

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

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



**NEW**

*nashis*

**Pure Mini Chocolates**

10 x 7g bars = 70g pack

Available in 10 varieties

Shelf life: 12 months from production date,  
fruit bars 10 months from production date

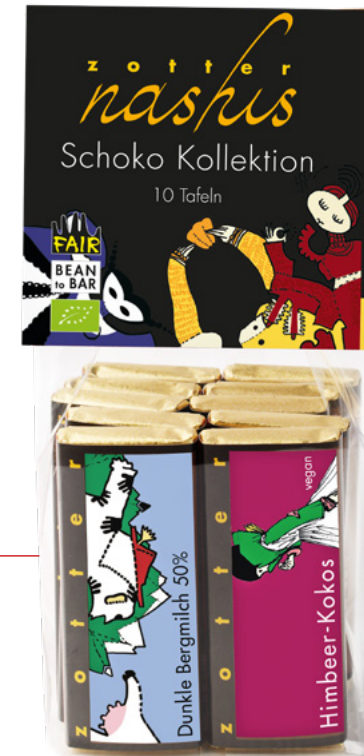
**AVAILABLE ONLY WITH GERMAN PACKAGING**






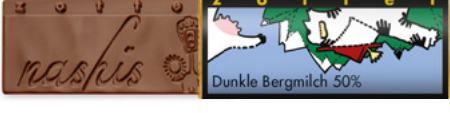







10 pure mini chocolates – a small, fine delicacy for all those who love their chocolate snacks small and perfect for sharing. In classic flavours with varying cacao contents, and as very berry fruit bars.

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

# 10 bars in one bag!

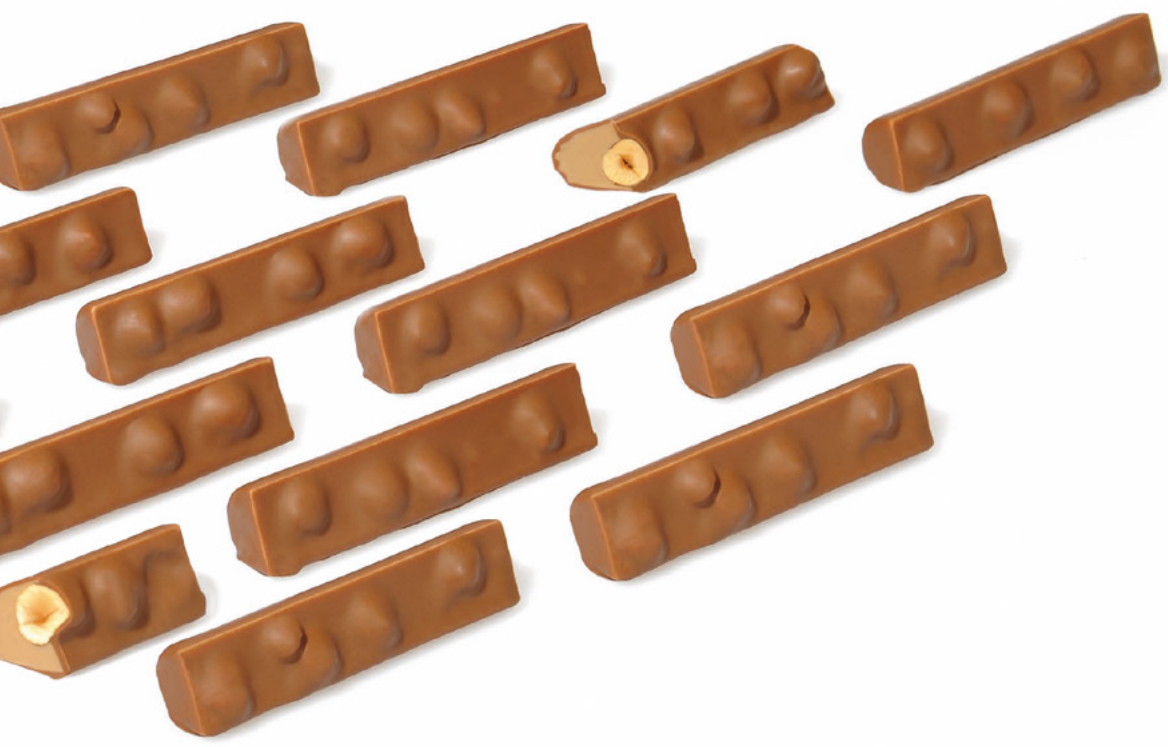


Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Nashis Dark Chocolate 100%</b></p> <p>The force of cacao. Pure chocolate power. 10 chocolates with a 100% cacao content, intense, bitter, natural, no added sugar. Roasted fine flavour cacao beans are turned, bean-to-bar, into cacao power packs by Zotter.</p>	27339	9006 4030 5951 6	9006 4030 5952 3	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Nashis Dark Chocolate 90%</b></p> <p>10 chocolates with a 90% cacao content. The flavour of pure, high quality cacao softened with just a bit of sugar. The full cacao aroma spectrum – dark, exotic, daring. Cacao without any distractions.</p>	27338	9006 4030 4714 8	9006 4030 4753 7	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Nashis Dark Chocolate 80%</b></p> <p>10 dark chocolates with an 80% cacao content promise an intense cacao indulgence with just a subtle raw cane sugar sweetness and a fine melt thanks to pure cocoa butter. Created bean-to-bar by Zotter.</p>	27340	9006 4030 5953 0	9006 4030 5954 7	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Nashis Dark Chocolate 70%</b></p> <p>10 dark chocolate classics with a 70% cacao content. Created bean-to-bar using fine flavour cacao varieties with exquisite chocolate aromas, pure cocoa butter for a sublime melt and a bit of raw cane sugar as a sweet companion.</p>	27341	9006 4030 5955 4	9006 4030 5956 1	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Nashis Dark Chocolate 60%</b></p> <p>10 dark chocolates with a 60% cacao content are a pleasant combination of classic cacao aroma and a playful raw cane sugar sweetness. A dark, sweet chocolate classic.</p>	27342	9006 4030 5957 8	9006 4030 5958 5	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Nashis Milk Chocolate 50%</b></p> <p>10 classic milk chocolates with a high 50% cacao content and lots of precious mountain milk from organic mountain farms in the Austrian Tyrol region promise an intense milk and chocolate flavour. Created bean-to-bar and in-house at Zotter's factory.</p>	27343	9006 4030 5959 2	9006 4030 5960 8	
		<b>NEW</b>			

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Nashis White Chocolate</b></p> <p>10 sophisticated white chocolates with a wonderful melt: cocoa butter, lots of aromatic organic mountain milk from the Austrian Tyrol region, unrefined raw cane sugar and a pinch of genuine vanilla turn these little bars into a sublime indulgence.</p>	27335	9006 4030 4718 6	9006 4030 4750 6	
		<b>NEW</b>			
	<p><b>Nashis Caramel</b></p> <p>10 sweet caramel bars with a seductive caramel bonbon flavour, created with caramelised milk and sublime Muscovado sugar, which has natural notes of caramel. Enhanced with pure cocoa butter, a bit of genuine vanilla, a little cinnamon and a pinch of salt.</p>	27344	9006 4030 5961 5	9006 4030 5962 2	
		<b>NEW</b>			
	<p><b>Nashis Strawberry</b></p> <p>10 rosy pink strawberry bars with a wonderful strawberry scent and intense strawberry flavour. Their stunning colour and fresh berry flavour are derived entirely naturally from lots of berries, which melt dreamily in your mouth thanks to pure cocoa butter. It's a fruity-tangy strawberry indulgence with a fresh dash of lemon.</p>	27345	9006 4030 5963 9	9006 4030 5964 6	
		<b>NEW</b>			
	<p><b>Nashis Raspberry Coconut</b></p> <p>10 cheeky, fruity-red and completely vegan raspberry bars. A simple but delicious mix of white coconut couverture and lots of raspberries. Their stunning colour and cool flavour are derived entirely naturally from raspberries. Subtly sweet and very fruity with a beautiful melt thanks to pure cocoa butter. Sheer fruit magic!</p>	27346	9006 4030 5965 3	9006 4030 5966 0	<b>VEGAN</b>
		<b>NEW</b>			
	<p><b>Nashis Chocolate Collection</b></p> <p>Chocolate mix featuring 10 different flavours. Absolute chocolate variety – chocolate snacking with a diverse twist.</p> <p>1 bar per flavour each: Dark Chocolate 100%, Dark Chocolate 90%, Dark Chocolate 80%, Dark Chocolate 70%, Dark Chocolate 60%, Milk Chocolate 50 %, Caramel, Strawberry, White Chocolate, Raspberry Coconut</p>	27347	9006 4030 5949 3	9006 4030 5950 9	
		<b>NEW</b>			



# Nutting Hills



25 g bar

Available in 1 variety

Shelf life: 8 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



## The praline bar with nut-hills in chocolate

Whole hazelnuts on homemade almond praline. The caffeine containing guarana in the almond praline and the homemade coffee chocolate coating provide the energy boost. Refined with a pinch of salt, which leaves an excitingly salty finish after the sweetness.

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



**25 bars in one box!**

Counter display size:  
W x H x D: 13.5 x 9 x 19.5 cm

Article No.

28002

EAN/piece

9006 4030 1974 9

EAN/unit

9006 4030 1975 6

**NEW**

# Crema

sweet bread spread

130 g spread in a jar  
Available in 8 varieties  
Shelf life: 14 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**








The bread spread by Zotter.  
Fine praline creams, chocolate creams,  
peanut butter und caramel butter  
sweeten your day.




Entirely **ORGANIC + FAIR.**

*The finer the creation,  
the greater the indulgence.*

*Arthur Schopenhauer*



Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Crema Almond</b></p> <p>Spreadable, nutty almond praline, which has been produced directly in the in-house factory. Creamily refined with self-pressed almond oil and rose oil, which give the praline cream an elegant note. Rounded off with a fine dash of lemon. Simply spread on your bread and start your day with pleasure!</p>	19526 <b>NEW</b>	9006 4030 5077 3	9006 4030 5970 7	
	<p><b>Crema Butter Caramel</b></p> <p>A sweet glow-up for your breakfast bun. A very creamy butter caramel spread, created from caramelised sugar, whipping cream, butter, white chocolate and a pinch of salt. A fine, natural caramel that will make your day that bit sweeter.</p>	19534 <b>NEW</b>	9006 4030 5836 6	9006 4030 5976 9	
	<p><b>Crema Choco</b></p> <p>The chocolate cream from Zotter for your morning toast. A spreadable chocolate cream made from dark chocolate with 70% cacao power, produced directly from the bean in our chocolate factory, refined with a bit of homemade hazelnut praline. Chocolatey, nutty and very exquisite! Also, this chocolate cream is entirely vegan.</p>	19528 <b>NEW</b>	9006 4030 5078 0	9006 4030 5972 1	<b>VEGAN</b>
	<p><b>Crema Hazelnut</b></p> <p>Spreadable, nutty hazelnut praline, which has been produced directly in the in-house factory. The taste is refined with a bit of verjuice. Verjuice is a French invention, it is the juice of green, unripe grapes, which tastes very lemon-fresh and keeps the hazelnut praline fresh. Furthermore, this hazelnut praline cream is vegan. Simply spread on your bread and begin your day with a chocolate breakfast!</p>	19525 <b>NEW</b>	9006 4030 5075 9	9006 4030 5969 1	<b>VEGAN</b>
	<p><b>Crema Hemp</b></p> <p>A wicked bread spread made from the finest hemp praline, which is produced directly in the in-house factory. Creamily refined with hemp oil. This way you can start your day with the power of hemp, of course without THC but with lots of natural energy. Think green and eat vegan. Simply spread on your bread and start your day relaxed!</p>	19529 <b>NEW</b>	9006 4030 5074 2	9006 4030 5973 8	<b>VEGAN</b>

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Crema Nut Caramel</b></p> <p>We have turned caramelised almonds into a nutty, spreadable almond praline and added the finest hazelnut oil for a deliciously smooth texture. Smear onto a thick slice of bread and start the day with a chocolately breakfast!</p>	<p>19527</p> <p><b>NEW</b></p>	<p>9006 4030 5076 6</p>	<p>9006 4030 5971 4</p>	
	<p><b>Crema Nut + Choco</b></p> <p>Zotter's chocolate and nut mousse for your breakfast bun. A nutty hazelnut praline created directly at our in-house factory with dark roasted hazelnuts, alongside some hazelnut pulp and a bit of dark chocolate with 70% cacao power. It's enhanced with a refreshing dash of verjus. Verjus originates in France and is made by pressing green, unripe grapes and resembles an alcohol-free lemon wine. This is a deliciously sweet and vegan praline mousse.</p>	<p>19535</p> <p><b>NEW</b></p>	<p>9006 4030 5837 3</p>	<p>9006 4030 5977 6</p>	<p><b>VEGAN</b></p>
	<p><b>Crema Peanut Butter</b></p> <p>Creamy energy for your breakfast bun. We grind roasted peanuts, add peanut oil and turn this mix into a delicious peanut mousse. No need for anything else! Pure, sublime nut power!</p>	<p>19532</p> <p><b>NEW</b></p>	<p>9006 4030 5834 2</p>	<p>9006 4030 5974 5</p>	



# Choco Flakes

70 g pack  
Available in 5 varieties  
Shelf life: 8 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



## Nibble yourself happy!

### The cool chocolate flakes crackle merrily!

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

Featuring wheat flakes in a raspberry couverture, maize flakes in a caramel couverture, vegan rice flakes in a green tea coat and much, much more.

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















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

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

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

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

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



Maximising humaneness is probably  
the biggest profit.

*Josef Zotter*



**NEW**

# Cakes in a jar

100 g cake in a jar  
Available in 5 varieties  
Shelf life: 12 months from production date

**AVAILABLE ONLY WITH GERMAN PACKAGING**



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

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

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

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








### **Welcome to our cake workshop**

We've installed a cake workshop, where we produce small but sublime cakes in jars using our own chocolate as well as organic ingredients like Bourbon vanilla and homemade praline. We use freshly milled flour, cold-ground in the ZENTROFAN wholefood mill. This gentle milling process retains all the nutrients of organic grains.

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



Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Birthday Cake with Candle</b>  <b>Marble cake with dark chocolate</b>            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, rum, genuine Bourbon vanilla and homemade orange confit to the customary eggs, sugar, butter and freshly milled ZENTROFAN wholemeal flour.</p>	19629 <b>NEW</b>	9006 4030 4069 9	9006 4030 4070 5	+ <b>CONTAINS GLUTEN</b>
	<p><b>Dark Chocolate Cake</b>  <b>Cake with dark chocolate</b>            A soft, dark chocolate cake made with chocolate with a cacao content of 80%, fine little almond bits, a bit of honey and a shot of chocolate liqueur, which Zotter produces with the aid of Gölles.            Altogether very fine, chocolaty and moist. With butter, cream, sugar, eggs and freshly ground ZENTROFAN wholemeal flour.</p>	19602 <b>NEW</b>	9006 4030 3463 6	9006 4030 3665 4	+ <b>CONTAINS GLUTEN</b>
	<p><b>Hazelnut Praline</b>  <b>Hazelnut praline cake</b>            A cake for all nut fans! Composed from homemade hazelnut praline, which we make from fine organic hazelnuts, hazelnut marrow and dark chocolate with a cacao content of 70%, which then turns into a light and creamy cake when combined with butter, raw cane sugar, eggs, cream and freshly ground ZENTROFAN wholemeal flour.</p>	19626 <b>NEW</b>	9006 4030 3996 9	9006 4030 3997 6	<b>CONTAINS GLUTEN</b>
	<p><b>Milk Chocolate Cake</b>  <b>Cake with milk chocolate, biscuit pieces and cashews</b>            Yummy! A creamy-soft brownie that contains great mountain milk chocolate with a cacao content of 40% and of course lots of delicately melting butter as well. Spiced up with small roasted cashew nut bits and biscuit chunks made from white and dark chocolate, which were dipped in milk and keep the brownie nice and moist. And not to forget a hint of cinnamon, a bit of ZENTROFAN wholemeal flour, sugar, eggs and real vanilla.</p>	19613 <b>NEW</b>	9006 4030 3550 3	9006 4030 3670 8	<b>CONTAINS GLUTEN</b>
	<p><b>White Chocolate Cake</b>  <b>Cake with white chocolate</b>            A sublime cake with white chocolate, genuine vanilla and lots of small, roasted bits of almond. It's enhanced with sprinkles of chocolate biscuit dunked in an almond drink that keep the cake fresh. And of course there's butter, a bit of ZENTROFAN wholemeal flour and eggs.</p>	19614 <b>NEW</b>	9006 4030 3551 0	9006 4030 3757 6	<b>CONTAINS GLUTEN</b>

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

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



# Nibs + Cacao beans

100 g pack

Available in 9 varieties

Shelf life:

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

12 months from production date (*Choco Nibs*)

**AVAILABLE ONLY WITH GERMAN PACKAGING**



## **Pure cacao power**

Roasted whole cacao beans and small, crunchy cacao nibs to use as nibbly snacks like they do it in Latin America or to enhance dishes and desserts.

**NEW**

## **Choco Nibs**

Crunchy cacao nibs covered in chocolate, in 5 different flavours from dark to raspberry to white.

**In a new packaging design!**












### **Whole cacao beans and small cacao nibs are always in stock**

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

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

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

Variety	Description	Weight	Article-No.	EAN/piece	EAN/unit	Remarks
	<p><b>Cacao BEANS Ecuador</b> Freshly roasted Arriba supreme quality cacao from Ecuador with its characteristically floral aroma. Whole beans, pure cacao power.</p> <p>Don't forget to peel the cacao beans before enjoying them!</p>	100 g pack	17390	9006 4030 5028 5	9006 4030 5029 2	VEGAN
			CHANGED PACKAGING			
	<p><b>Cacao BEANS Madagascar</b> Freshly roasted supreme quality cacao from Madagascar with a dominant fruity aroma, notes of citrus and a pleasant acidity. Whole beans, pure cacao power.</p> <p>Don't forget to peel the cacao beans before enjoying them!</p>	100 g pack	17391	9006 4030 5030 8	9006 4030 5031 5	VEGAN
			CHANGED PACKAGING			
	<p><b>Cacao BEANS Peru</b> Freshly roasted supreme Oro Verde cacao from Peru with a distinctly fruity and nutty aroma. Whole beans, pure cacao power.</p> <p>Don't forget to peel the cacao beans before enjoying them!</p>	100 g pack	17381	9006 4030 5026 1	9006 4030 5027 8	VEGAN
			CHANGED PACKAGING			
	<p><b>NIBS – natural</b> Roasted Manabi-Inti Select cacao beans from Ecuador, peeled and chopped into nice little cacao nibs. Pure cacao energy which can be nibbled immediately, as Latin Americans would do, or used to refine dishes and desserts.</p>	100 g pack	22237	9006 4030 2763 8	9006 4030 2764 5	VEGAN
			CHANGED PACKAGING			
	<p><b>Caramel Choco Nibs</b> <i>Splints of Cacao Beans (nibs) in caramel couverture</i> Freshly roasted, crunchy cacao nibs, those fine bits of cacao bean, covered in a tender-melting caramel couverture with a fabulous caramel bonbon flavour. Pure cacao energy, wrapped in sweetness.</p>	100 g pack	19448	9006 4030 5941 7	9006 4030 5942 4	
			NEW			
	<p><b>Dark Choco Nibs 70%</b> <i>Splints of Cacao Beans (nibs) in Noble Bitter chocolate</i> Freshly roasted, crunchy cacao nibs, those energy-boosting bits of cacao bean, enveloped in dark chocolate with a 70% cacao content and huge character. Shaped into delicious pearls of indulgence.</p>	100 g pack	19443	9006 4030 5937 0	9006 4030 5938 7	VEGAN
			NEW			

Variety	Description	Weight	Article-No.	EAN/piece	EAN/unit	Remarks
	<p><b>Milk Choco Nibs 40%</b>  <i>Splints of Cacao Beans (nibs) in Mountain Milk Chocolate</i>            Freshly roasted, crunchy cacao nibs that are pure cacao energy, rolled in a sweet milk chocolate with a 40% cacao content made from organic mountain milk from Austria's Tyrol region. Shaped into pearls of indulgence.</p>	100 g pack	19447 <b>NEW</b>	9006 4030 5943 1	9006 4030 5944 8	
	<p><b>Raspberry Choco Nibs</b>  <i>Splints of Cacao Beans (nibs) in Raspberry Couverture</i>            Freshly roasted, crunchy cacao nibs, those energy-boosting bits of cocoa, covered in a pink raspberry couverture, their stunning colour and very berry flavour derived entirely from fruit. A sensual, crunchy pleasure!</p>	100 g pack	19446 <b>NEW</b>	9006 4030 5939 4	9006 4030 5940 0	
	<p><b>White Choco Nibs</b>  <i>Splints of Cacao Beans (nibs) in White Chocolate</i>            Freshly roasted, crunchy cacao nibs, the building blocks of chocolate, covered in a sweet and tender-melting white chocolate. A crispy pleasure.</p>	100 g pack	19445 <b>NEW</b>	9006 4030 5945 5	9006 4030 5946 2	





# Zotter Organic + Fair Coffee



250g, 500g, 1000g pack  
Shelf life: 8 months from production date

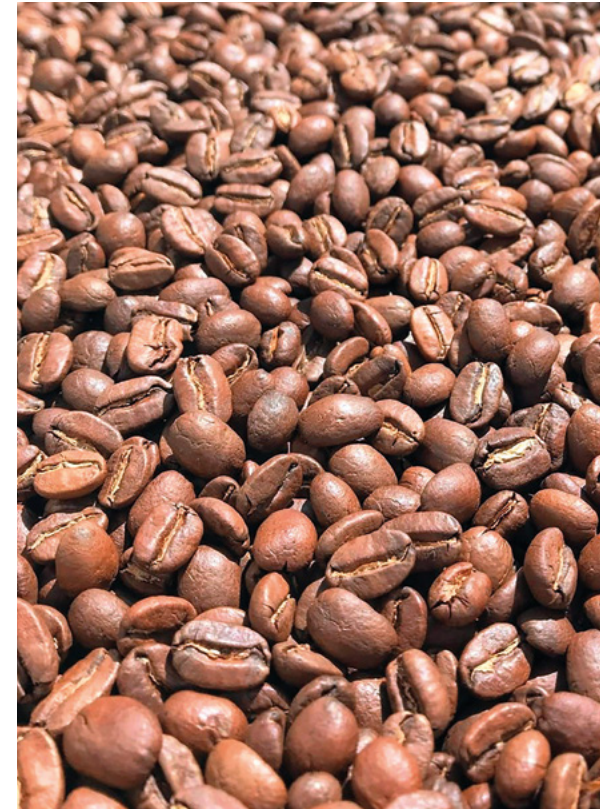
**AVAILABLE ONLY WITH GERMAN PACKAGING**



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

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










### **This is how we roast our coffee**

In our in-house coffee roasting house, we roast the coffee beans very slowly at a low temperature until the first crack. This leads to a coffee with little acid and lots of 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. Furthermore, this roasting method is also more digestible because the indigestible tannic acid (chlorogenic acid) is broken down.

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



# Coffee

	Description	Weight	Article no.	EAN/piece	EAN/unit of 6 pcs	Remarks
	<p><b>zotter Organic + Fair Coffee</b> WHOLE BEANS from the Zotter roastery for all those who like mild, long roast coffee.</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	250 g pack	21301 <b>NEW</b>	9006 4030 1727 1		
	<p><b>zotter Organic + Fair Coffee</b> WHOLE BEANS from the Zotter roastery for all those who like mild, long roast coffee.</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	500 g pack	21302	9006 4030 1925 1		
	<p><b>zotter Organic + Fair Coffee</b> WHOLE BEANS from the Zotter roastery for all those who like mild, long roast coffee.</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	1000 g pack	21303	9006 4030 1926 8		
	<p><b>zotter Organic + Fair Coffee</b> WHOLE BEANS from the Zotter roastery for all those who like mild, long roast coffee.</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	500 g bag	21312 <b>NEW</b>	9006 4030 4756 8		
	<p><b>zotter Organic + Fair Coffee</b> WHOLE BEANS from the Zotter roastery for all those who like mild, long roast coffee.</p> <p>Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico and Peru with an added 10% of Indian Robusta for the espresso. Each coffee variety used in this coffee is roasted separately and according to its typicity. The separate soft charge roasting process produces a coffee with low acidity and heaps of aroma.</p>	1000 g bag	21305 <b>NEW</b>	9006 4030 5079 7		

Gifting means giving something away  
that you'd rather keep for yourself.

*Selma Lagerlöf*



# Gift Sets

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






**AVAILABLE ONLY WITH GERMAN PACKAGING**














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

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












Variety	Description	Article no.	EAN/piece	Remarks
	<p><b>Zotter 01 »A Gift for YOU!«</b>            Gift box with 1 chocolate:            »A Gift for YOU!«, flavour: Marc de Champagne + Raspberries (Hand-scooped Chocolate)</p>	29177	9006 4030 6166 3	++
		<b>NEW</b>		
	<p><b>Zotter 02 »Thank You«</b>            Gift set with 2 chocolates:            »Thank You«, flavour: Marzipan and Almonds (Hand-scooped Chocolate)            Grape + Nut Whole Nuts, flavour: milk chocolate with whole nuts and raisins</p>	29178	9006 4030 6167 0	
		<b>NEW</b>		
	<p><b>Zotter 03 »With Love«</b>            Gift set with 3 chocolates:            »With Love«, flavour: Raspberry Coconut (Hand-scooped Chocolate)            Almond Whole Nuts, flavour: white chocolate with whole almonds            40% Dominican Republic, pure milk chocolate with 40% cacao content (Labooko)</p>	29179	9006 4030 6168 7	
		<b>NEW</b>		
	<p><b>Zotter 04 »All The Best«</b>            Gift set with 4 chocolates:            »All The Best«, flavour: Mango Tango (Hand-scooped Chocolate)            Hazelnut Whole Nuts, flavour: dark chocolate with whole hazelnuts            75% São Tomé, pure single origin chocolate with 75% cacao content (Labooko)            Salted Peanut Praliné</p>	29180	9006 4030 6169 4	
		<b>NEW</b>		
	<p><b>Zotter 05 »Chocolate is Happiness«</b>            Gift set with 5 chocolates:            »Chocolate is Happiness«, flavour: Honey Nuts (Hand-scooped Chocolate)            Cashew Whole Nuts, flavour: milk chocolate with whole cashews            72% Belize »Sail Shipped Cacao«, pure single origin chocolate with 72% cacao content (Labooko)            Almond Praliné            Milk Choco Mousse (Hand-scooped Chocolate)</p>	29181	9006 4030 6170 0	
		<b>NEW</b>		

Variety	Description	Article no.	EAN/piece	Remarks
	<p><b>Labooko 05 – DARK + MILK</b>  3 dark chocolates: 82% Belize »Sail Shipped Cacao«, 75% Opus 5 und 62% Dominican Republic  2 milk chocolates: 50% Ecuador und 45% Peru</p> <p>5 pure Labooko chocolates in a gift box: regional cacao blends with different character.  High-percentage chocolate pleasure including dark and milk chocolates.</p>	20406	9006 4030 2042 4	
				<b>CHANGED VARIETIES</b>
	<p><b>Labooko 05 – FRUIT + MILK</b>  2 fruit chocolates: Strawberry, Raspberry-Coconut VEGAN  3 milk chocolates: Fine White, Caramel and 40% Dominican Republic</p> <p>5 pure Labooko chocolates in a gift box: Zotter turns fruits into chocolate and invents new, sensual chocolate varieties.</p>	20478	9006 4030 2839 0	
				<b>CHANGED VARIETIES</b>
	<p><b>Drinking Chocolate Set "universal"</b>  Five classic drinking chocolate bars, one drinking chocolate glass with the Zotter design and a double glass wall, and a hand-made little whisk for the perfect drinking chocolate ceremony.</p> <p>5 x drinking chocolate bars, 5 varieties: Almond Praline, Bitter Classic, Caffè Latte, Nut Praline and White Vanilla</p> <p>Packaged in a decorative gift box. Gift box dimensions: W: 22 x H: 17.4 x D: 7 cm</p>	22203	9006 4030 3476 6	
	<p><b>Book: „Headstand with fresh fish. My life - my beliefs“ from Josef Zotter</b>  <i>The biography of an unconventional Thinker. Extended and updated new edition.</i>  The unbelievable success story of Josef Zotter. Composed as a dialogue between Josef Zotter and the journalists Wolfgang Wildner and Wolfgang Schober, 328 pages (published in 2015).</p>	22310	9783 9503 4612 1	<b>AVAILABLE IN GERMAN</b>
	<p><b>Recipe Book: „Zettelwirtschaft“ from Josef Zotter</b>  <i>Josef Zotters personal Recipe Collection</i>  More than 100 irresistible dessert and cake recipes with Zotter chocolate.  The book is brimming with innovative ideas for Gugelhupf, the Austrian answer to the cupcake, which you can fill with delicious creams, mousse cubes, an on-trend modern dessert, lots of inspiring fruity decorations, crunchies and cake that can be preserved and stored for parties. And, of course, also with lots of toppings and baking tips.  An individual recipe card is provided for each recipe, just like they do at Josef Zotter's, plus a recipe card file so you can use the recipes flexibly: make notes, file favourite recipes at the front, take them along when you shop or make a present of some of them to friends.  Book box with recipe cards and gift bow, 136 pages. ISBN 978-3-901921-48-3</p>	22316	9783 9503 4613 8	<b>AVAILABLE IN GERMAN</b>

Variety	Description	Weight	Article-No.	EAN/piece	EAN/unit	Remarks
 <p>Shelf life: 12 months from production date</p>	<p><b>Nashis Dark Collection</b> Chocolate variety in a gift box with 12 pure mini chocolates. The world of fine dark chocolate in one pack. A mini trip with increasing cacao percentages. <b>2 bars per variety: Dark Chocolate 60%, Dark Chocolate 65%, Dark Chocolate 70%, Dark Chocolate 80%, Dark Chocolate 90%, Dark Chocolate 100%</b></p>	12x7g pure bars	22037 <b>LIMITED QUANTITY</b>	9006 4030 8057 2	9006 4030 8060 2	<b>VEGAN</b>
 <p>Shelf life: 10 months from production date</p>	<p><b>Nashis Fruit Collection</b> Chocolate variety in a gift box with 12 pure mini chocolates. Fruit high with red, pink, orange and dark purple bars. And best of all: both look and taste come all naturally from the large amount of fruit in each bar. <b>2 bars per variety: Banana, Coconut, Mango, Raspberry, Blackcurrant and Strawberry</b></p>	12x7g pure bars	22034 <b>LIMITED QUANTITY</b>	9006 4030 8030 5	9006 4030 8044 2	
 <p>Shelf life: 12 months from production date</p>	<p><b>Nashis Milk Collection</b> Chocolate variety in a gift box with 12 pure mini chocolates. The finest milk chocolate bars with increasing cacao percentages. A delightful foray from white chocolate to mountain milk chocolate with high cacao content. <b>2 bars per variety: Caramel, Milk Chocolate 35%, Milk Chocolate 40%, Milk Chocolate 50%, Milk Chocolate 60%, White Chocolate</b></p>	12x7g pure bars	22036 <b>LIMITED QUANTITY</b>	9006 4030 8056 5	9006 4030 8058 9	
 <p>Shelf life: 12 months from production date</p>	<p><b>Nashis Vegan Collection</b> Chocolate variety in a gift box with 12 pure mini chocolates. Vegan chocolate variety in one pack with innovative, purely vegetable-based milk chocolate alternatives and white chocolates. <b>2 bars per variety: Coconut, Raspberry Coconut, Rice, Rice White, Soy, Soy White</b></p>	12x7g pure bars	22099 <b>LIMITED QUANTITY</b>	9006 4030 8241 5	9006 4030 3316 5	<b>VEGAN</b>
	<p><b>Hand-scooped Minis Collection • 12 Flavours</b></p> <p>12 hand-scooped little chocolates in many different seductive flavours like Marc de Champagne, Raspberry and Coconut and Butter Caramel, wrapped in a sophisticated gift box.</p> <p>Flavours: Blue Poppyseed, ButterCaramel, Nut Delight, Hemp Bonbon, Plum Brandy, Raspberry and Coconut, Marc de Champagne, Orange Liqueur, Thousand Layer Praline, Wild Berries with Vanilla, Whisky, White Chocolate with Brittle</p>		24959	9006 4030 4691 2		++
	<p><b>Hand-scooped Minis Collection • 24 Flavours</b></p> <p>24 small, hand-scooped chocolate miracles in all different flavours presented in a sophisticated gift box. An indulgent and seductive flavour smorgasboard featuring Raspberry and Coconut, Orange Liqueur and many more.</p> <p>Flavours: Amarena Cherry, Amaretto-Marzipan, Blue Poppyseed, ButterCaramel, Caramel Praline, Chocolate Banana, Cognac and Coffee, Currant'n'Chili, Espresso »Macchiato«, Nut Delight, Hemp Bonbon, Hazelnut Marzipan, Plum Brandy, Raspberry and Coconut, Marc de Champagne, Milk Cream, Praline Variation, Orange Liqueur, Thousand Layer Praline, Typically Austria, Wild Berries with Vanilla, Whisky, White Chocolate with Brittle, Yuzu Citrus</p>		24986	9006 4030 4840 4		++



Article	Description	Remarks	Article no.	EAN/piece
	<p><b>Empty gift box</b> for Hand-scooped chocolates and Labooko chocolates with a transparent slipcase made from organic plastic.</p> <p><b>Box empty zotter 01 green</b> – for 1 chocolate</p> <p><b>Box empty zotter 01 cream white</b> – for 1 chocolate</p>		<p>32437</p> <p>32438</p>	<p>9006 4030 5047 6</p> <p>9006 4030 5048 3</p>
	<p><b>Box empty zotter 02 cream white</b> – for 2 chocolates</p> <p><b>Box empty zotter 02 green</b> – for 2 chocolates</p>		<p>12320</p> <p>12318</p>	<p>9006 4030 5042 1</p> <p>9006 4030 5040 7</p>
	<p><b>Box empty zotter 03 brown</b> – for 3 chocolates</p> <p><b>Box empty zotter 03 cream white</b> – for 3 chocolates</p> <p><b>Box empty zotter 03 green</b> – for 3 chocolates</p>		<p>32439</p> <p>32442</p> <p>32440</p>	<p>9006 4030 5049 0</p> <p>9006 4030 5052 0</p> <p>9006 4030 5050 6</p>
	<p><b>Box empty zotter 04 brown</b> – for 4 chocolates</p> <p><b>Box empty zotter 04 cream white</b> – for 4 chocolates</p> <p><b>Box empty zotter 04 red</b> – for 4 chocolates</p>		<p>32443</p> <p>32446</p> <p>32445</p>	<p>9006 4030 5053 7</p> <p>9006 4030 5056 8</p> <p>9006 4030 5055 1</p>
	<p><b>Box empty zotter 05 brown</b> – for 5 chocolates</p> <p><b>Box empty zotter 05 cream white</b> – for 5 chocolates</p> <p><b>Box empty zotter 05 green</b> – for 5 chocolates</p> <p><b>Box empty zotter 05 red</b> – for 5 chocolates</p>		<p>12321</p> <p>12324</p> <p>12322</p> <p>12323</p>	<p>9006 4030 5043 8</p> <p>9006 4030 5046 9</p> <p>9006 4030 5044 5</p> <p>9006 4030 5045 2</p>
	<p><b>Chocolate drawer large – empty</b>  To fulfil everyone’s desire, we also offer the chocolate drawer. The chocolate drawer is a gift box with a pull-out drawer, which contains a lot of chocolate – what else would you expect? The chocolate drawer provides lots of space and serves well as an exquisite present.  Size: W: 285 x D: 140 x H: 65 mm  Possible filling with Hand-scooped Chocolates, Labooko, Mitzi Blue, Drinking Chocolate, Choco Lollys, Pralinés, balleros and many more.</p> <p><b>Chocolate drawer small – empty</b>  Size: W: 220 x D: 145 x H: 70 mm  Possible filling with Hand-scooped Chocolates, Labooko, Mitzi Blue, Drinking Chocolate, Choco Lollys, Pralinés, balleros and many more.</p>		<p>23369</p> <p>31512</p>	<p>9006 4030 9943 7</p> <p>9006 4030 9963 5</p>



Article	Description	Article no.	EAN/piece	Remarks
	<p>The gift box for 1 Hand-scooped chocolate or 1 Labooko chocolate with a handy magnetic catch is available in 3 colours.</p> <p>zotter ClipClap-Box Single brown – empty</p> <p>zotter ClipClap-Box Single orange – empty</p> <p>zotter ClipClap-Box Single red – empty</p>	<p>31224</p> <p>31223</p> <p>31222</p>	<p>9006 4030 8097 8</p> <p>9006 4030 8096 1</p> <p>9006 4030 8095 4</p>	<p>Possible filling with either 1x Hand-scooped chocolate or 1x Labooko</p>
	<p>The gift box for 2 Hand-scooped chocolates or 2 Labooko chocolates with a handy magnetic catch is available in 4 colours.</p> <p>zotter ClipClap-Box Double blue – empty</p> <p>zotter ClipClap-Box Double brown – empty</p> <p>zotter ClipClap-Box Double orange – empty</p> <p>zotter ClipClap-Box Double red – empty</p>	<p>31231</p> <p>31229</p> <p>31228</p> <p>31227</p>	<p>9006 4030 8104 3</p> <p>9006 4030 8102 9</p> <p>9006 4030 8101 2</p> <p>9006 4030 8100 5</p>	<p>Possible filling with Hand-scooped chocolates as well as Labooko</p>
	<p>The gift box for 3 Hand-scooped chocolates or 3 Labooko chocolates with a handy magnetic catch is available in 5 colours.</p> <p>zotter ClipClap-Box Triple blue – empty</p> <p>zotter ClipClap-Box Triple brown – empty</p> <p>zotter ClipClap-Box Triple green – empty</p> <p>zotter ClipClap-Box Triple orange – empty</p> <p>zotter ClipClap-Box Triple red – empty</p>	<p>31236</p> <p>31234</p> <p>31235</p> <p>31233</p> <p>31232</p>	<p>9006 4030 8094 7</p> <p>9006 4030 8092 3</p> <p>9006 4030 8093 0</p> <p>9006 4030 8091 6</p> <p>9006 4030 8090 9</p>	<p>Possible filling with Hand-scooped chocolates as well as Labooko</p>





# Promotion Articles + Displays










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




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

Article	Description	Size	Article-No.	EAN/piece	Remarks
	<p><b>zotter Cool Bag Large</b> The handy and fashionable cool bag for the summer. Without cooling pad.</p> <p><b>zotter Cool Bag Small</b> The handy and fashionable cool bag for the summer. Without cooling pad.</p>	<p>W: 49cm H: 29cm D: 21cm</p> <p>W: 46cm H: 26cm D: 10cm</p>	<p>23637</p> <p><b>CHANGED DESIGN</b></p> <p>23636</p> <p><b>CHANGED DESIGN</b></p>		
	<p><b>zotter Paper Bags Large with handle</b> <i>(1 Pack = 200 bags)</i> Printed with a Zotter - design</p> <p><b>zotter Paper Bags Medium with handle</b> <i>(1 Pack = 350 bags)</i> Printed with a Zotter - design</p> <p><b>zotter Paper Bags Small with handle</b> <i>(1 Pack = 500 bags)</i> Printed with a Zotter - design</p>	<p>W: 32cm H: 40cm D: 12cm</p> <p>W: 23cm H: 27cm D: 11cm</p> <p>W: 18cm H: 21cm D: 8cm</p>	<p>23657</p> <p>23576</p> <p>23575</p>	<p>9006 4030 5858 8</p> <p>9006 4030 9966 6</p> <p>9006 4030 9967 3</p>	



Article	Description	Size	Article-No.	EAN/piece
 <p>Motif 1                      Motif 2</p>	<p><b>Poster Image Portrait Format Motif 1 - GERMAN</b> The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p>	<p>DIN A1 DIN A3 DIN A4</p>	<p>23217 23516 23515</p>	
	<p><b>Poster Image Landscape Format Motif 2 - GERMAN</b> The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p>	<p>DIN A1 DIN A3 DIN A4</p>	<p>23640 23641 23642</p>	
 <p>Samples</p>	<p><b>Chocolate Dummies</b> Ideal for window displays and for decorating. Zotter dummies never melt. Available for free!</p>		<p>23241</p>	<p>9006 4030 9908 6</p>
 <p>Samples</p>	<p><b>Leaflet "Vision &amp; Creation" - GERMAN</b> The Zotter philosophy for all customers who want to know more about Zotter. Available for free!</p>		<p>30464</p>	<p>9006 4030 3650 0</p>
	<p><b>Leaflet "Choco Shop Theatre" - GERMAN</b> World of chocolate experience: recommended outing for the entire family. On this exciting tasting tour through the Chocolate Theatre visitors can experience the creation of chocolate live. From the bean to the chocolate bar with lots of creative nibbling stations. In the Edible Zoo they will find animal fun, relaxation and dishes directly from our own pastures and gardens. Available for free!</p>		<p>30438</p>	
	<p><b>Leaflet "Assortment 2020/2021" - GERMAN</b> Everything from Zotter: the whole range of products in a handy folder-size. Available for free!</p>	<p><b>NEW</b></p>	<p>30550</p>	<p>9006 4030 3649 4</p>
	<p><b>Drinking Chocolate Table Cards Display</b> For everyone serving drinking chocolate: use this display to let your customers know which flavours you are offering! Comes with exchangeable, laminated flavour cards.</p>	<p>W: 13 cm H: 8,2 cm D: 8,5 cm</p>	<p>23653</p>	<p>9006 4030 5245 6</p>

Article	Description	Size	Article-No.	EAN/piece
	<p><b>Sales Display GERMAN - FOR FREE</b> for Hand-scooped Chocolates, Labookos, Praliné and Whole Nuts Holds 8 bars Material: carton</p>	<p>W: 6,8 cm H: 15 cm D: 17 cm</p>	<p>23631</p>	<p>9006 4030 4855 8</p>
	<p><b>Zotter Acrylic Glass Display counter – 8 varieties, transparent – counter vertical</b>  For Hand-scooped Chocolates, Balleros, Whole Nuts and BASiC Couverture 8 rows, max. 80 bars  Material: acrylic, colour: transparent Click system</p>	<p>W: 33,5 cm H: 42 cm D: 20 cm</p>	<p>23101</p>	<p>9006 4030 9901 7</p>
	<p><b>Zotter Display – 12 varieties, claret-red – counter horizontal</b>  For Hand-scooped Chocolates, Whole Nuts 12 trays, max. 120 bars. Material: wood, colour: claret No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 53 cm H: 17 cm D: 37 cm</p>	<p>23103</p>	<p>9006 4030 9921 5</p>
	<p><b>Zotter Display – 12 varieties, claret-red – counter vertical</b>  For Labookos and Praliné 6 trays, holds 12 flavours, max. 120 bars Expandable: using the free expansion board, it is suitable for Mitzi Blues and Squaring the Circle Material: wood, colour: claret No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 33 cm H: 57,5 cm D: 21 cm</p>	<p>23106</p>	<p>9006 4030 9924 6</p>

Article	Description	Size	Article-No.	EAN/piece
	<p><b>Zotter Counter Display, black</b></p> <p>For all Zotter products like Hand-scooped Chocolates, Labookos, Squaring the Circle, Mitzi Blues, Classics, Fruit Bar, Drinking Chocolate packagings, Balleros and more.</p> <p>Material: wood, colour: black No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 32 cm H: 57 cm D: 32 cm</p>	<p>23652</p>	<p>9006 4030 5246 3</p>
	<p><b>Replacement compartment for zotter Counter Display - black – FOR FREE</b></p> <p>Material: wood, colour: black No screws or bolts, easy to assemble</p>		<p>23649</p>	
	<p><b>Zotter Counter Display for Drinking Chocolate + Hand-scooped Chocolate Minis, black</b></p> <p>15 rows</p> <p>Material: wood, colour: black No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 26 cm H: 39 cm D: 38 cm</p>	<p>23122</p>	<p>9006 4030 9927 7</p>
	<p><b>Zotter Display – 36 varieties, claret-red – free-standing</b></p> <p>For Hand-scooped Chocolates and Labookos Holds 36 flavours, max. 360 bars Expandable: using the free expansion board, it is suitable for Squaring the Circle and Mitzi Blues Material: wood, colour: claret No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 34 cm H: 181 cm D: 36 cm</p>	<p>23107</p>	<p>9006 4030 9925 3</p>

Article	Description	Size	Article-No.	EAN/piece
	<p><b>Zotter Mixed Display, claret-red – free-standing</b></p> <p>For Hand-scooped Chocolates, Labookos, Balleros, Praliné,  Holds 16 (hand-scooped) flavours + 3 rows for 12 (Labooko) flavours on top, max. 280 bars  In the lower double trays, you can also display drinking chocolates, Balleros, BASiC couvertures and Whole Nuts.  Expandable: using the free expansion board, it is suitable for Squaring the Circle and Mitzi Blues as well</p> <p>Material: wood, colour: claret  No screws or bolts, easy to assemble  Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	W: 34 cm H: 181 cm D: 36 cm	23108	9006 4030 9934 5
	<p><b>Expansion Board, claret-red – FOR FREE</b></p> <p>Suitable for 4 different products, such as Labooko, Squaring the Circle, Mitzi Blue and Praliné, to add to the Mixed Display, Zotter Display Red for 12 and 36 varieties. Holds 4 flavours.</p> <p>Material: wood, colour: claret  No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	W: 30 cm D: 13,5 cm	10924	
	<p><b>Zotter Universal Display, Black – free-standing</b></p> <p>For all Zotter products  6 trays, adjustable in height</p> <p>Material: spruce, colour: black  No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	W: 32 cm H: 167 cm D: 37 cm	23639	



Article	Description	Size	Article-No.	EAN/piece
 <p><b>ROTATES!</b></p>	<p><b>Mitzi Blue Display free-standing, large</b></p> <p>For Mitzi Blues and Squaring the Circle Holds 150 bars, 30 trays for 5 bars each Rotates!</p> <p>Material: wood, colour: multi-coloured No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 35 cm H: 159 cm D: 35 cm</p>	<p>23111</p>	<p>9006 4030 9930 7</p>
	<p><b>Mitzi Blue Top Sign – FOR FREE</b></p> <p>Material: wood, colour: multi-coloured No screws or bolts, easy to assemble</p> <p><b>Squaring the Circle Top Sign – FOR FREE</b></p> <p>Material: wood, colour: multi-coloured No screws or bolts, easy to assemble</p>		<p>10616</p> <p><b>NEW</b></p> <p>13233</p> <p><b>NEW</b></p>	
	<p><b>Choco Lolly Display – 8 varieties</b></p> <p>For Choco Lolly Holds 40 lollies, 40 click notches, 8 flavours à 5 lollies</p> <p>Material: wood, colour: multi-coloured No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.</p>	<p>W: 30,5 cm H: 40,5 cm D: 28,5 cm</p>	<p>23634</p>	<p>9006 4030 4692 9</p>

In light of the Covid crisis, it has become clear that we can't go back to the way it was before the virus, nor would we want to.

This concerns us as individuals as well as groups, teams, businesses, corporations and society as a whole. We have therefore formulated a

# DECLARATION OF INTENT

It should reflect our worries but also the hopes and goals we think are worth fighting for.



### What the Covid crisis has taught us:

- We have realised that all of humanity, all of us, are in the same boat.
- We have rediscovered the importance of regional issues, but without losing sight of the big picture.
- We have understood that only solidarity and working together will have the desired effects for everyone.
- We have demonstrated our capacity for change. As individuals and as a community.
- We have seen that it's not too late yet. We have suffered and worried. In return, Mother Nature's regenerative power has given us hope.

### Now the goal must be to shape the rebooting of societies and economies according to these lessons and tackle our next big endeavours:

- Stop climate change – relieve the pressure on our environment – end global injustices, wars, poverty and hunger.

#### This is how:

- By creating economies that yield to the rules of life and humanity and enable each and every one of us to thrive and live our lives with dignity.
- By fostering solidarity and practicing fairness on all levels among societies and nations.

#### This will lead to a more human world for all, characterised by:

- Ecological fairness – a fair distribution of resources.
- Social fairness – a fair distribution of necessary and meaningful tasks.
- Economic fairness – a fair distribution of property and assets.
- Political fairness – a fair distribution of agency in decision-making.



**We, the signatories, are convinced of a favourable outcome. The chances for success have never been as big as they are now. This is why we have formulated the following**

#### DEMANDS

- Adherence to carbon neutrality up to the year 2040 (as stipulated in the government's programme).

This means:

- Cut GHG (greenhouse gas) emissions in half by the year 2030 or reduce them by 5% per year from the year 2020 onwards.
- Reduction of our ecological footprint and a sustainable use of natural resources by closing the material life cycle.

**To ensure the success of these goals, the financial means earmarked for economic recovery have to be invested in the following transformative steps:**

- Social ecologisation of the financial and tax systems inclusive of
  - CO2 certificates costing at least 300 euros each.
  - Unbureaucratic and unconditional support without repayment demands for people living in poverty.
  - Co-financing of these support payments by the wealthy, the finance sector and international corporations.
- Reducing energy demand and expanding the renewable energy sector instead of maintaining our dependency on fossil fuels.
- Creating a low-carbon circular economy and removing subsidies that are harmful to the climate, as outlined in the climate referendum.
- The devolution of economic cycles in order to reduce dependency on imports and increase economic resilience.
- Sustainable food production and nutrition – fostering and subsidising the switch to ecological farming.
- Supporting biodiversity and reforestation of climate-resilient, close-to-nature forests.
- The ecologisation of housing (in particular in building restorations and renovations) as well as the ecologisation of mobility (in particular in transport infrastructure like rail, bus, cycle paths and pedestrian networks).
- A comprehensive, transformative education on an individual and institutional basis as a foundation for a healthy lifestyle with low resource demand.

## Initiators

Friedrich Hinterberger (Club of Rome – Austrian Chapter, SERI, University of Applied Arts)

Wolfgang Pekny («Plattform Footprint»)

Gerhard Frank (Puparium)

## Primary Signatories

- Hannes Swoboda (President of Club of Rome, Austrian Chapter)
- Hans Rupp (Club of Rome Carnuntum)
- Helga Kromp-Kolb (climate scientist)
- Franz Fehr (UniNetZ)
- Ulrich Brand (University of Vienna)
- Ilja Trojanow (author)
- Robert Menasse (author)
- Lisa Muhr (Economy for the Common Good)
- Christian Felber (Economy for the Common Good)
- Peter Weish (Nature and Biodiversity Conservation Union and Forum Wissenschaft & Umwelt – the forum for environment & science)
- Michael Schwingshackl (<Plattform Footprint>)
- Harald Orthaber (FLi/zfs)
- Sibylla Zech (Vienna University of Technology)
- Hans Holzinger (Robert Jungk Library)
- Alfred Strigl (Plenum/ÖIN)
- Martina Prechtl-Grundnig (Erneuerbare Energie Österreich – Renewable Energy Austria)
- Johannes Gutmann (Sonnentor)
- Josef Zotter (Chocolatier)
- Günther Humer (Oberösterreichische Zukunftsakademie – Academy for Future Science, Upper Austria)
- Karin Mottl (Energy park Bruck/Leitha + Werner Lampert (prüfnach))



- Olivia Herzog (WWF)
- Reinhard Uhrig (GLOBAL2000)
- Barbara Huterer (SOL)
- Ilse Kleinschuster (Initiative Zivilgesellschaft – Initiative for civil society)
- Sabine Kriechbaum (author, producer)
- Erwin Wagenhofer (film director)
- Christoph Drexel (Vorarlberg for Future)
- Johannes Brandl (SPES Zukunftsakademie – SPES Academy for Future Science)
- Tanja and Martin Tragler (organic farmers, Schlierbach)
- Ernst Gugler (printing pioneer)
- Isolde Schönstein (ARGE SVA)
- Wolfgang Mader (Otelo)
- Robert Rogner (Society for Relational Ethics)
- Heinz Fuchsig (Austrian Medical Chamber)
- Norbert Lux (Green Brands Austria)
- Constanze Weiser (greenskills)
- Petra Seibert (BOKU-Met)
- Wolfgang Kromp (Risk researcher)
- Ingomar Glatz (University of Innsbruck, Scientist4Future)
- Susanne Wolfsohn (art therapist)
- Stefan Giljum (University of Economics and Business)
- Renate Brandner-Weiß (Energy Roundtable, Waldviertel region)
- Gerda Grossauer (teacher)

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