

z o t t e r  
CHOCOLATE

2019/20

BEAN  
to BAR





## 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. Grätze

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



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

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## ASSORTMENT 2019/2020



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# z o t t e r CHOCOLATE

Creative, innovative  
and of course organic + fair

Classic Zotter, naturally that's our Hand-scooped Chocolates, which we have created since 1992 by brushing chocolate onto long boards in layers and sprinkling them with nuts and fruit in order to combine aromas as well as creating fusion flavours and taste explosions. 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 cocoa-growing regions in order to meet the farmers and find new fine flavour cocoa varieties. Julia Zotter has just returned from a 3-week trip to Belize and Guatemala. You can read up on her adventure on our Instagram and on page 8 in a short photo reportage. We buy our fine flavour cocoa 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 cocoa 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.



For the new season, we have created 18 new Hand-scooped Chocolates, from classics like Salted Caramel, Tiramisu and Amarena Cherry to a few virtuoso flavours like Seaweed Chocolate and Whisky & Bacon for those with a more adventurous palate. British television was our guest recently and has already broadcast a piece about our Whisky & Bacon chocolate. This extraordinary and delicious creation was invented by our daughter Julia Zotter, along with some of the other new and exciting flavours like the vegan classic Boozy Chocolate Mousse and White Brittle.

Zotter chocolates are popular presents and we have of course also created 6 new gift chocolates, like "Sweet Break", "Chocolate is Happiness" and an "Emoji Choco", for any and every occasion. Our charity chocolate "Chocolate for School" lets you gift double the joy: 50 cents per chocolate bar sold go to a children's aid project in Peru, which enables kids to go to school. We have to date sold 88.778 bars, and 44.389 euros have already been transferred to the project, so we naturally want to keep supporting it this year.

The Labooko series features 6 new, dark single origin chocolates, 4 of them from Africa, where cooperatives have been building which deliver sublime quality cocoa, fair traded. Good things are happening in that neck of the woods, where there used to be massive human rights abuses on cocoa plantations, there are now great alternatives – let us surprise you with amazing cocoa varieties.





# AWARDS 2019

- **Tavoletta d'Oro 2019**

In Italy, Zotter wins the Tavoletta d'Oro 2019 with its Labooko Brazil and joins the stars of the chocolate scene like Amedei and Domori.

- **Zotter is one of the most popular brands**

**Brand ranking: Zotter among the top 10 in Austria**

According to the Brand Asset Valuator (BAV) 2019, some of the 10 most important brands in Austria are internet giants Google, Wikipedia, WhatsApp, Microsoft and – as a sweet little surprise – Zotter in 9th place.

- **The prestigious European Candy Award 2019** is given out by the European Candy Kettle Club to products of extraordinary quality and innovation, and in 2019, this award goes to Zotter chocolates, the first Candy Award going to Austria.

## ALL OUR NOVELTIES AT A GLANCE

### HAND-SCOOPED CHOCOLATES

18 new, Hand-scooped Chocolates, from classic to eccentric

**13 classics:** Amarena Cherry, Champagne + Redcurrant, Peanut Crunch with Salt with whole peanuts, Honey Nuts, Lime and Passion Fruit, Mango Tango, Chestnuts + Rum (using a new recipe), Plum Jam, Salted Caramel, Chocolate Mint, Tiramisu, White Rum / Coconut / Pineapple and Zotter Wine with Muscaris white wine from Zotter's vineyards, pressed in the renowned Silberberg viticulture academy.

**2 vegan classics: Boozy Chocolate Mousse and White Brittle**

**3 crazy new flavours:** Yuzu Citrus from Japan is part tangerine/part lime and the world's top chefs' new favourite ingredient.

**Seaweed + Caramel + Pineapple** – the taste adventure with little bits of caramelised Dulse seaweed from Ireland.

**Whisky & Bacon** – crunchy & boozy: with crispy crackling, praline and Whisky in which smoked bacon rind was steeped. An unusual and inspired creation introduced even on British television, and for which our graphic designer Andreas H. Gratzke has created a brilliant cover featuring Blues Brothers and Marilyn Monroe pigs that are hotter than Miss Piggy.

**6 new gift chocolates:** classics like "All the Best", "Sweet Greetings!", "Sweet Break" and "Chocolate is Happiness" as well as two individual new chocolates: "For...from...", which can be personalised by filling in the blanks and is a gift for any occasion, and an "Emoji Choco" featuring a range of emojis you can tick.

**4 new, Hand-scooped Chocolate-minis as 20g bars:**

Amarena Cherry, Hemp Bonbon, Chocolate Banana and the fabulous Yuzu Citrus.

ALL OUR  
NOVELTIES  
AT A  
GLANCE



## LABOOKO

6 new, dark Labookos:

**100% Madagascar** – a pure, 100% chocolate bar without any superfluous sugar or milk.

**75% Tanzania** – a fine flavour cocoa with a very fruity aroma, created from Amelonado and Criollo beans.

**75% Opus 2019** – the 2019 signature chocolate. A sublime blend using rare cocoa varieties from six countries: Guatemala, Madagascar, Tanzania, Peru, Ghana and Ecuador. Available only for a year.

**72% Ghana** – extraordinary! Amelonado cocoa from Ghana, which already emits its delicious fragrance during the roasting process.

**70% India** – Indian spirit: Malabar forest cocoa from the southern parts of India

**70% Uganda** – classy, hand-selected cocoa

2 new gift chocolates:

**Be Happy** – a sweet milk chocolate and caramel bar with a seductive caramel candy flavour. Great for kids!

**I Love You** – a fruity-red raspberry bar and some dark, Ecuadorian chocolate with a 60% cocoa content

The formerly Single Labooko is now the Labooko Standard:

There are now 4 Labookos available in the standard range with two bars

**40% Soy** – the vegan milk chocolate alternative with a 40% cocoa content.

**White Rice** – the vegan, purely plant-based white chocolate.

**Chocolate for Red Wine** – the perfect chocolate to go with red wine.

**Chocolate for White Wine** – the perfect chocolate to go with white wine.

You can find the entire range with all our new chocolates and old classics in the latest catalogue.

Wishing you lots of fun, Ulrike, Julia, Valerie and Sepp Zotter!

Our very own Michael is on paternity leave and we will be grandparents!

  
Sepp Zotter



# A Visit With The Maya

## JULIA ZOTTER VISITS COCOA FARMERS IN GUATEMALA AND BELIZE

### Why is the direct contact to the cocoa farmers so important to you?

We value a personal relationship with our cocoa farmers very much because we value quality. Cocoa beans are our most important raw materials. We want to know how the farmers cultivate them – and we also want to show personal appreciation for what they do. I think the cocoa farmers should see, smell and taste the chocolate created from their beans in order to understand that the quality of their own product makes a huge difference. It is a great collaboration and we want our farmers to feel responsible and proud to help deliver an amazing product.

### What makes the cocoa from Guatemala so special?

In Guatemala and in Belize, we work with Maya tribes. In Guatemala, 26 different Maya dialects are spoken, and their lifestyle is very aboriginal, traditional and close to nature. There are these hidden valleys in that region, where 200-year-old cocoa trees grow. They no longer yield as many beans as they used to, but we actively support the preservation of these old varieties. In Guatemala, they also grow white cocoa beans that stem from the Criollo bean. Guatemala is very hilly, and each region has its own individual micro-climate impacting the flavour of the cocoa which is grown there. The farms are widely dispersed, and the farmers carry their harvest on foot over hanging bridges and dirt tracks to the buyer, without any pack animals. I've never seen this kind of thing before. And when these farmers are able to actually taste the chocolate we have made from their beans, they very much appreciate its quality and balanced, nutty flavour.

### Belize neighbours Guatemala, and actual Maya live there. Is it impressive to meet the de facto inventors of chocolate?

Yes, absolutely! We all know the Maya from our history lessons, so this is like time travelling. The ancient Mayan dialect is still spoken there, they live a very natural, traditional lifestyle and the social cohesion in the village community is very strong. Belize is very Caribbean and rather flat, so the cocoa aroma profiles of those regions are quite similar. But the farmers don't have massive yields because they mix their crop and grow many other plants on their land in addition to the cocoa beans.

### What is your take-away from this trip?

Definitely the fact that it will be essential to buy raw materials direct and pay fair prices, otherwise the young people of those regions will have zero interest in growing cocoa and will instead emigrate to the cities or to the US. People there have to be able to see big opportunities in order to want to stay where they were born. These traditional communities work very well and will continue to do so in the future, as long as they get paid a fair price for their product.



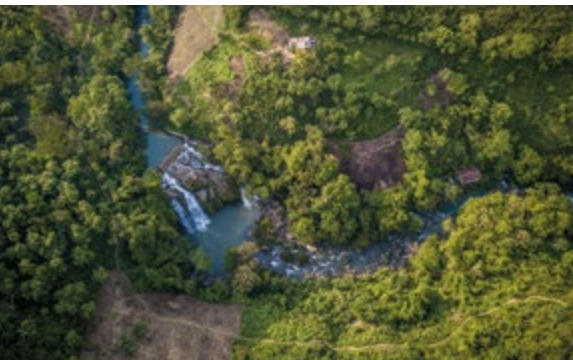




Hand-selected Maya cocoa

Of course, Julia has brought along chocolate for tasting

The Maya lifestyle featuring self-built huts and communal cooking over an open fire



Lots of land with hidden valleys where old cocoa trees still grow

In Guatemala, you can still find white cocoa!

Harvest time at the cocoa garden



HAND-SCOOPED CHOCOLATES • BRUSHED ON LAYER BY LAYER



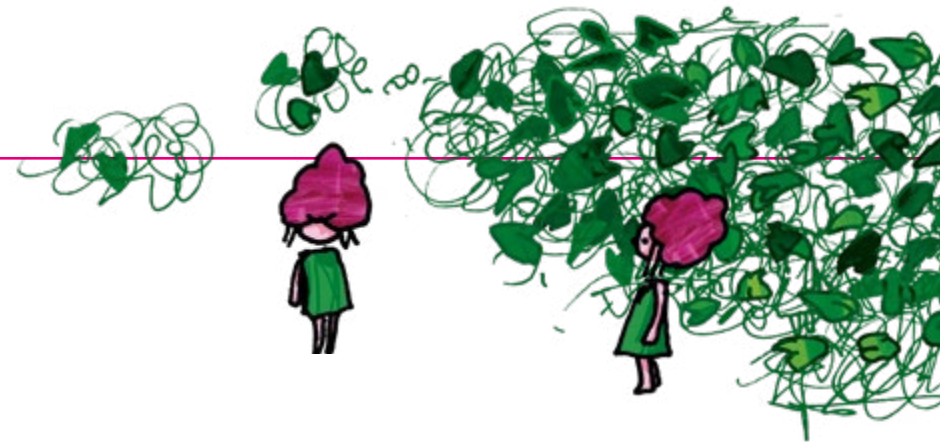
# Hand-scooped Chocolates

70 g bar  
Available in more than 100 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 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 coffee and toffee, 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.







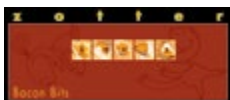



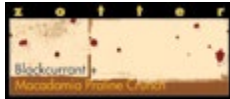

The filling will sit for another day or two until it is finally allowed to take a chocolate bath: it is covered top to bottom with chocolate to give it our characteristic chocolate coating and then travels to the cooling tunnel and from there straight to the wrapping station where Andreas H. Gratzel's 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>A Piece of Forest</b>  <i>Chestnut Milk Chocolate filled with walnut praline and cranberry ganache</i>  The Piece of Forest is filled with a cranberry ganache on home-made praline with walnut oil. This irresistible filling is coated with a chestnut couverture which has been newly developed at Zotters Chocolate Factory.</p>	16205	9006 4030 1543 7	9006 4030 1544 4	9006 4030 1825 4	chestnut milk chocolate		
 	<p><b>Almond Praline with Tonkas</b>  <i>Mountain Milk Chocolate filled with almond praline and tonka beans ganache</i>  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		
 		<b>CHANGED TITLE</b>						
 	<p><b>Almond Roses</b>  <i>Mountain Milk Chocolate filled with almond praline and rose marzipan</i>  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>  <i>Mountain Milk Chocolate with Amarena cherry mousse</i>  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% cocoa power.</p>	16510	9006 4030 5266 1	9006 4030 5267 8	9006 4030 5268 5	50% dark mountain milk chocolate		
 		<b>NEW</b>						
 	<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 home-made 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 cocoa 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>Apple Pie</b>  <i>Mountain Milk Chocolate with apple, honey and cinnamon filling</i>  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	+	
 		<b>CHANGED TITLE</b>						

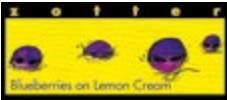











++ Alcohol content over 2%: The alcohol serves as flavour carrier. Only pure distillates without any additions of flavouring agents are used.

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

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<p><b>Apricot Waltz</b>  <i>Light Mountain Milk Chocolate filled with apricot ganache and marzipan</i>  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	++	
		<b>CHANGED DESIGN</b>						
 	<p><b>Arabic Dates with Mint</b>  <i>Dark Milk Chocolate filled with dates and mint ganache</i> – 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% cocoa power.</p>	16041	9006 4030 1211 5	9006 4030 1237 5	9006 4030 1758 5	60% extra dark mountain milk chocolate	++	
 	<p><b>Ayurveda Delights</b>  <i>Soy Couverture filled with sesame praline, ginger and dates</i> – Indian wisdom to sink one's teeth into: ginger, cardamom, coriander, cinnamon and dates are the flavour messengers and aromas of the Indian teaching that treats food as medicine. The ingredients are bathed in a white soy ganache which rests on a layer of sesame praline. Coated with a vegan equivalent of milk chocolate.</p>	16266	9006 4030 2441 5	9006 4030 2442 2	9006 4030 2443 9	soy couverture		vegan
 	<p><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.</p>	16076	9006 4030 1801 8	9006 4030 1368 6	9006 4030 1769 1	60% extra dark mountain milk chocolate		
 	<p><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% cocoa content and a bit of hazelnut praline and is covered in milk chocolate with a 50% cocoa content.</p>	16416	9006 4030 3876 4	9006 4030 3877 1	9006 4030 3878 8	50% dark mountain milk chocolate	++	contains gluten
		<b>CHANGED TITLE + DESIGN</b>						
 	<p><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% cocoa power.</p>	16438	9006 4030 4505 2	9006 4030 4506 9	9006 4030 4507 6	60% extra dark mountain milk 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>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.</p>	16446	9006 4030 4529 8	9006 4030 4530 4	9006 4030 4531 1	70% noble bitter chocolate		
 	<p><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.</p>	16374	9006 4030 3561 9	9006 4030 3562 6	9006 4030 3563 3	40% mountain milk chocolate		
 	<p><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.</p>	16506	9006 4030 5290 6	9006 4030 5291 3	9006 4030 5292 0	70% noble bitter chocolate	++	vegan
		<b>NEW</b>						
 	<p><b>"Boozy Couple" 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.</p>	16439	9006 4030 4508 3	9006 4030 4509 0	9006 4030 4510 6	70% noble bitter chocolate	++	
 	<p><b>Brazil Nut Praline with Jungle Pepper</b>  <i>Extra Dark Milk Chocolate filled with Brazil nut praline and Voatsiperifery pepper</i> – A pure, tender-melting Brazil nut praline using nuts gathered in the wild, topped by a thin white chocolate layer, spiced up with rare ground jungle pepper. This rare black pepper is the champagne of pepper varieties and grows wild in India's national parks.</p>	16420	9006 4030 3867 2	9006 4030 3868 9	9006 4030 3869 6	60% extra dark mountain milk chocolate		
		<b>CHANGED TITLE</b>						
 	<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		

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Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
 	<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 & football gods & Latin lovers.	16321	9006 4030 2876 5	9006 4030 2877 2	9006 4030 2878 9	40% mountain milk chocolate	++	
 	<b>Caramel "Fudge"</b> <i>White Caramel Chocolate filled with almond praline and caramel crisps</i> Sweet & 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.	16227	9006 4030 1628 1	9006 4030 1629 8	9006 4030 1864 3	caramel couverture		
			<b>CHANGED TITLE</b>					
 	<b>Caramelised Nuts</b> <i>Dark Milk Chocolate filled with caramel praline and caramelised nuts</i> This chocolate is like your favourite song on the radio. Caramelised nuts are a hit, with a super soft caramel ganache, a layer of caramel praline and caramelised, coarsely chopped walnuts, hazelnuts and cashew pieces. The cocoa develops wonderful caramel flavours during the roasting, leaving behind a completely harmonious creation.	16269	9006 4030 2450 7	9006 4030 2451 4	9006 4030 2452 1	60% extra dark mountain milk chocolate		
 	<b>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.	16469	9006 4030 4871 8	9006 4030 4872 5	9006 4030 4873 2	70% noble bitter chocolate	++	
 	<b>Champagne + Redcurrant</b> <i>Noble Bitter Chocolate filled with red currant ganache and Marc de Champagne ganache</i> – Marc de Champagne chocolate ganache mixed from dark and milk chocolates, topped with a fruity redcurrant filling made from berries and redcurrant liqueur, a bit of almond praline and some white chocolate. The whole thing is covered in dark, fine flavour chocolate with a 70% cocoa content.	16521	9006 4030 5331 6	9006 4030 5332 3	9006 4030 5333 0	70% noble bitter chocolate	++	
			<b>NEW</b>					
 	<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% cocoa content.	16403	9006 4030 3849 8	9006 4030 3850 4	9006 4030 3851 1	60% extra dark mountain milk chocolate	+	

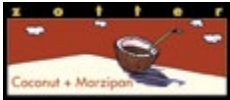

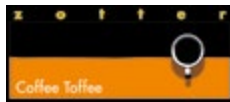









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 	<p><b>Chequered Cow - Milk Chocolate</b>  <i>Mountain Milk Chocolate filled with chocolate cream</i> – Whilst the assortment of other chocolate makers might include ONE „bizarre“ chocolate variety, Zotter’s has at least ONE pretty normal kind: smooth 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>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>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% cocoa power.</p>	16519	9006 4030 5337 8	9006 4030 5338 5	9006 4030 5339 2	40% chestnut milk couverture	++	
		<b>NEW</b>						
 	<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% cocoa content.</p>	16049	9006 4030 1835 3	9006 4030 1382 2	9006 4030 1760 8	70% noble bitter chocolate	+	
		<b>CHANGED DESIGN</b>						
 	<p><b>Chocolate and Mint</b>  <i>Noble Bitter Chocolate filled with mint chocolate ganache</i>  A minty bull's eye: a filling of dark chocolate, milk chocolate and refreshing peppermint oil with a fragrance that will make your palate buzz. It's enhanced with sugar cane brandy, coated in a wafer-thin, fruity strawberry couverture and covered all over in delicious dark chocolate.</p>	16505	9006 4030 5287 6	9006 4030 5288 3	9006 4030 5289 0	70% noble bitter chocolate	+	
		<b>NEW</b>						
 	<p><b>Chocolate Banana "Chocolate for School"</b> 50 CENTS DONATION  A milk chocolate with a 40% cocoa content, filled with a fruity-sweet banana centre – 50 cents of each sold bar will go to the children's charity "Chocolate for School", enabling regular school attendance for Peruvian children, who are made to work at brickyards before they even reach secondary school.</p>	16444	9006 4030 4523 6	9006 4030 4524 3	9006 4030 4525 0	40% mountain milk chocolate		

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 	<p><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% cocoa content. A sweet and completely vegan creation!</p>	16485	9006 4030 5016 2	9006 4030 5017 9	9006 4030 5018 6	70% noble bitter chocolate		vegan
 	<p><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.</p>	16370	9006 4030 3564 0	9006 4030 3565 7	9006 4030 3566 4	coffee couverture		
 	<p><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.</p>	16268	9006 4030 2447 7	9006 4030 2448 4	9006 4030 2449 1	coffee couverture	++	
 	<p><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.</p>	16356	9006 4030 6141 0	9006 4030 6142 7	9006 4030 6143 4	70% noble bitter chocolate		
 	<p><b>Dark Choco Mousse</b>  <i>Noble Bitter Chocolate filled with chocolate mousse</i>            Simply cacao! Dark chocolate, whipped with butter into a light mousse. Very chocolatey and absolutely delicious, with a fantastic melt. It is covered in dark chocolate with a 70% cocoa content. Pure chocolate indulgence.</p>	16235	9006 4030 1644 1	9006 4030 1645 8	9006 4030 1872 8	70% noble bitter chocolate		
 	<p><b>Fake Chocolate – Peanuts and Nettles</b>  <i>Dark Milk Chocolate filled with peanuts praline and stinging nettle jelly</i>            Zotter presents the peanuts and nettles fake chocolate, using ingredients which seem impossible, yet aren't. A nettle jelly dunked into a homemade peanut praline. The nettles don't sting, hence the "fake" title. We've added some chili for a bit of zing. Make chocolate great again!</p>	16450	9006 4030 4545 8	9006 4030 4546 5	9006 4030 4547 2	60% extra dark mountain milk chocolate		













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 	<b>Firewood Brandy</b> <i>Fine Dark Chocolate filled with firewood brandy ganache</i> – A wood chocolate made from woodchips from spruce, 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	++	
 	<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>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% cocoa 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% cocoa 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		vegan
 	<b>Hazelnut</b> <i>Mountain Milk Chocolate with hazelnut filling</i> A classic with a strong character. A layer of hazelnut marzipan combined with hazelnut praline. Refined with nutmeg, star anise, cinnamon and cloves and immersed in dark Mountain Milk Chocolate. The Gewürztraminer ensures a particular experience of taste.	16083	9006 4030 1809 4	9006 4030 1371 6	9006 4030 1771 4	50% dark mountain milk chocolate	+	







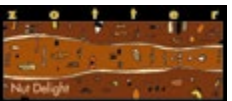





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 	<b>Hazelnut Brittle</b> <i>Noble Bitter Chocolate filled with hazelnut praline and hazelnut brittle</i> A tender-melting hazelnut praline made from many dark roasted hazelnuts and pure cocoa butter enhanced with crunchy hazelnut brittle, Bourbon vanilla and cinnamon. Enveloped in dark chocolate with a 70% cocoa content and lots of character. Completely vegan!	16476 <b>CHANGED TITLE</b>	9006 4030 4892 3	9006 4030 4893 0	9006 4030 4894 7	70% noble bitter chocolate		vegan
 	<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% cocoa content. Entirely vegan and entirely delicious!	16477	9006 4030 4895 4	9006 4030 4896 1	9006 4030 4897 8	70% noble bitter chocolate		vegan
 	<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 <b>CHANGED TITLE</b>	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% cocoa content.	16508 <b>NEW</b>	9006 4030 5275 3	9006 4030 5276 0	9006 4030 5277 7	50% dark mountain milk chocolate		
 	<b>Lemon Mousse</b> <i>Mountain Milk Chocolate filled with lemon cream</i> – The British lemon way: the lemons are melting! A milk chocolate filled with a tender-melting lemon butter ganache, homemade by mixing a typically English lemon curd, white chocolate, butter, a dash of grappa and a bit of lime juice. Enveloped in a very thin, dark chocolate cover and then dunked in delicious milk chocolate.	16472	9006 4030 4880 0	9006 4030 4881 7	9006 4030 4882 4	40% mountain milk 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% cocoa content.	16520 <b>NEW</b>	9006 4030 5334 7	9006 4030 5335 4	9006 4030 5336 1	70% noble bitter chocolate	+	





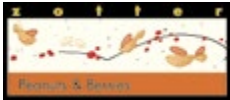







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 	<b>Mango Tango</b> <i>Noble Bitter Chocolate filled with mango ganache and lemon ganache</i> A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon juice on top of a lemon chocolate layer created with homemade lemon confit and white chocolate. All of it covered in delicious dark chocolate with a 70% cocoa content.	16501	9006 4030 5278 4	9006 4030 5279 1	9006 4030 5280 7	70% noble bitter chocolate		
		<b>NEW</b>						
 	<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% cocoa solids	16112	9006 4030 1430 0	9006 4030 1358 7	9006 4030 1781 3	70% noble bitter chocolate	++	
 	<b>Mousse au Chocolat "Piura" 82%</b> <i>Dark Chocolate filled with chocolate mousse – Criollo chocolate rush!</i> A dark chocolate cream made from fine Peruvian Piura cocoa with a high percentage of Criollo. Experience supreme cocoa, whipped with butter to a lightly frothy chocolate mousse and of course covered with a dark Piura chocolate with an intense 82% cocoa content. Pure chocolate power!	16441	9006 4030 4514 4	9006 4030 4515 1	9006 4030 4516 8	82% dark chocolate Piura		
 	<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 cocoa content of 60% that melts in the mouth.	16072	9006 4030 1998 5	9006 4030 1387 7	9006 4030 1766 0	60% extra dark mountain milk chocolate		
 	<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.	16274	9006 4030 2465 1	9006 4030 2466 8	9006 4030 2467 5	40% mountain milk chocolate	++	
 	<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.	16226	9006 4030 1626 7	9006 4030 1627 4	9006 4030 1861 2	40% mountain milk chocolate	+	







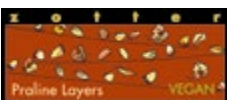





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 	<p><b>Passion Fruit and Caramel with Thyme</b>  <i>Extra Dark Milk Chocolate filled with passion fruit-caramel-thyme ganache</i>  An inspired idea: this dark milk chocolate with 60% cocoa solids features a surprisingly fresh and tart passion fruit 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% cocoa content.</p>	16504	9006 4030 5272 2	9006 4030 5273 9	9006 4030 5274 6	70% noble bitter chocolate		
		<b>NEW</b>						
 	<p><b>Peanuts &amp; Berries</b>  <i>Noble Bitter Chocolate filled with lingonberry ganache, peanut praline and salt</i>  A fruit and nut duet: dark chocolate with a 70% cocoa content filled with fine peanut praline with a crunchy peanut brittle and a subtle pinch of salt, combined with an exciting, fruity-tangy lingonberry ganache made from candied lingonberries and white chocolate.</p>	16470	9006 4030 4874 9	9006 4030 4875 6	9006 4030 4876 3	70% noble bitter chocolate		
		<b>CHANGED TITLE</b>						
 	<p><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.</p>	16057	9006 4030 1010 4	9006 4030 1304 4	9006 4030 1762 2	50% 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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 	<b>Plum Jam</b> <i>Noble Bitter Chocolate filled with plum jam, white chocolate ganache and rum</i> A homemade, very fruity plum jam enhanced with pure cocoa butter and a dash of rum, combined with a tender-melting, boozy white chocolate ganache with some more rum and covered in dark chocolate with a 70% cocoa content.	16499	9006 4030 5281 4	9006 4030 5282 1	9006 4030 5283 8	70% noble bitter chocolate	++	
		<b>NEW</b>						
 	<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% cocoa 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% cocoa 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		contains gluten
		<b>CHANGED TITLE</b>						
 	<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>CHANGED TITLE</b>						
 	<b>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 milk chocolate with 60% of cocoa content.	16122	9006 4030 1440 9	9006 4030 1359 4	9006 4030 1785 1	60% extra dark mountain milk chocolate		
		<b>CHANGED TITLE</b>						
 	<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% cocoa content.	16100	9006 4030 1310 5	9006 4030 1352 5	9006 4030 1778 3	60% extra dark mountain milk chocolate	+	

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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% cocoa 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> An affectionate composition made from raspberry chocolate, raspberry fruit, desiccated coconut and genuine vanilla. Lovingly enwrapped in coconut and milk chocolate.	16087	9006 4030 1066 1	9006 4030 1318 1	9006 4030 1773 8	dark coconut couverture		
 	<b>Red Wine "Olivin by Winkler-Hermaden"</b> <i>Noble Bitter Chocolate filled with chocolate-red wine-ganache and raisins</i> A dark chocolate ganache, soaked in Olivin, the prime wine of the Winkler Hermaden winery, which grows on volcanic rock and fires up the chocolate as powerful Blauer Zweigelt red wine and as pomace brandy. Mixed with a few small grape bits, dripped in Olivin, the Olivin bombs.	16373	9006 4030 3579 4	9006 4030 3580 0	9006 4030 3581 7	70% noble bitter chocolate	++	
 	<b>Red Wine "Beerenauslese"</b> <i>Noble Bitter Chocolate filled with "Salzberg Beerenauslese" red wine ganache and raisins</i> – A red wine ganache from the Salzberg Beerenauslese by Gernot Heinrich, one of Austria's most renowned organic vintners. The fruity Blaufränkisch and Zweigelt cuvee hails from a prime location, is blended into a dark chocolate ganache and covered in some more dark chocolate.	16402	9006 4030 3840 5	9006 4030 3841 2	9006 4030 3842 9	70% noble bitter chocolate	++	
 	<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 home-made pistachio marzipan and surrounded twice by a milk couverture with 40% of cocoa.	16202	9006 4030 1537 6	9006 4030 1538 3	9006 4030 1819 3	40% mountain milk chocolate	+	
 	<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% cocoa content.	16507	9006 4030 5284 5	9006 4030 5285 2	9006 4030 5286 9	70% noble bitter chocolate		







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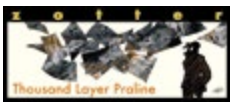





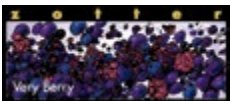



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	<p><b>Schilcher with Pumpkin Praline</b>  <i>Extra Dark Milk Chocolate filled with rosé wine ganache and pumpkin seeds praline</i> – Two Styrian specialties: a ganache made from a crisp Schilcher rosé wine, only produced in Styria, combined with a tender-melting layer of pumpkin seed praline in a characteristic green hue, covered in extra dark milk chocolate with 60% cocoa content.</p>	16239 <b>CHANGED TITLE</b>	9006 4030 1652 6	9006 4030 1653 3	9006 4030 1876 6	60% extra dark mountain milk chocolate	+	
	<p><b>Scotch Whisky "Highland Harvest"</b>  <i>Noble Bitter Chocolate with whisky cream filling</i>            More dominance: the Scotch Whisky leaves a distinct flavour and underlines the dry, acidulous taste of the Noble Bitter Chocolate with its smoky aromas. A perfect combination completely in line with the Scottish tradition.</p>	16151	9006 4030 1824 7	9006 4030 1378 5	9006 4030 1796 7	70% noble bitter chocolate	++	
	<p><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 dulce seaweed flakes. All of it is covered in a delicious dark chocolate.</p>	16509 <b>NEW</b>	9006 4030 5263 0	9006 4030 5264 7	9006 4030 5265 4	70% noble bitter chocolate		
	<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 home-made 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 <b>CHANGED TITLE</b>	9006 4030 1539 0	9006 4030 1559 8	9006 4030 1821 6	50% dark mountain milk chocolate	+	
	<p><b>"Sting" Red Edition</b>  <i>Noble Bitter Chocolate filled with red wine ganache</i> – Red wine made by rock legend Sting. Sting found a new passion in Tuscany: the organic Il Palagio vineyard. A dark chocolate with Sting's "When We Dance" red wine plus a chocolate ganache and raisins soaked in wine, a little blackcurrant couverture and a dash of grappa. Wine, chocolate and music – what more do you need?</p>	16464	9006 4030 4856 5	9006 4030 4857 2	9006 4030 4858 9	70% noble bitter 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		











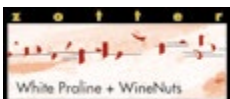

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 	<b>Tequila with Salt and Lemon</b> <i>Noble Bitter Chocolate filled with tequila ganache and lemon ganache</i> Viva Tequila! Viva la Noche! The Mexican agave spirit is the best means for getting seriously drunk. Tequila in a milk chocolate ganache, 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>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 cocoa content.	16163	9006 4030 1232 0	9006 4030 1258 0	9006 4030 1799 8	60% extra dark mountain milk chocolate		
 	<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.	16502	9006 4030 5293 7	9006 4030 5294 4	9006 4030 5295 1	50% dark mountain milk chocolate	+	
 	<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. Home-made walnut praline dissolves melting, while the grey poppy seed flavour emerges. Austrian art in milk chocolate with a cocoa content of 50%.	16319	9006 4030 2855 0	9006 4030 2856 7	9006 4030 2857 4	50% dark mountain milk 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>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 cocoa power.	16482	9006 4030 4910 4	9006 4030 4911 1	9006 4030 4912 8	70% noble bitter chocolate		vegan











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 	<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.	16172	9006 4030 1450 8	9006 4030 1360 0	9006 4030 1803 2	50% dark mountain milk chocolate	+	
 	<b>Whisky &amp; Bacon</b> <i>Noble Bitter Chocolate filled with whisky ganache, hazelnut praline and pork cracklings</i> – Crunchy & 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 & rather marvellous!	16497	9006 4030 5239 5	9006 4030 5240 1	9006 4030 5241 8	70% noble bitter chocolate	++	
		<b>NEW</b>						
 	<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.	16503	9006 4030 5296 8	9006 4030 5297 5	9006 4030 5298 2	white rice couverture		vegan
		<b>NEW</b>						
 	<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.	16069	9006 4030 1217 7	9006 4030 1244 3	9006 4030 1765 3	30% white chocolate		
 	<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.	16175	9006 4030 1140 8	9006 4030 1347 1	9006 4030 1805 6	70% noble bitter chocolate	+	
 	<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% cocoa content.	16176	9006 4030 1811 7	9006 4030 1373 0	9006 4030 1806 3	60% extra dark mountain milk chocolate	+	
		<b>CHANGED TITLE + DESIGN</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 Rum / Coconut / Pineapple</b>  <i>Dark Coconut Couverture filled with pineapple coconut ganache and rum ganache</i> – This Caribbean chocolate mixture made from coconut milk, pineapple chocolate, small bits of pineapple, coconut flakes and a dash of lemon is accompanied by a rum ganache created with dark and milk chocolates and covered in a mixture of milk chocolate and white coconut couverture.</p>	16522	9006 4030 5340 8	9006 4030 5341 5	9006 4030 5342 2	dark coconut couverture	+	
		<b>NEW</b>						
 	<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		
 	<p><b>Yuzu Citrus</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% cocoa content.</p>	16500	9006 4030 5299 9	9006 4030 5300 2	9006 4030 5301 9	50% dark mountain milk chocolate		
		<b>NEW</b>						
 	<p><b>Zotter Espresso</b>  <i>Smart Bitter Chocolate filled with coffee cream</i>  A veritable flavour bullseye! A creamy ganache soaked in a strong espresso, brewed from Zotter's own organic and fair trade coffee made with Mexican and Colombian Arabica coffee beans. Enveloped in an 80% chocolate, guaranteeing quite an intense cocoa experience.</p>	16279	9006 4030 2480 4	9006 4030 2481 1	9006 4030 2482 8	80% smart bitter chocolate		
 	<p><b>Zotter Wine</b>  <i>Mountain Milk Chocolate filled with Muscaris white wine ganache and raisins</i>  The white wine hails from Zotter's own vineyards in the Styrian Vulkanland. This Zotter wine flows into a chocolate ganache made from white and milk chocolates and is accompanied by boozy raisins that have previously taken a bath in said white wine. All of this is covered in a milk chocolate coat.</p>	16517	9006 4030 5302 6	9006 4030 5303 3	9006 4030 5304 0	40% mountain milk chocolate	++	
		<b>NEW</b>						

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# GIFT Chocolates

	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Coating	Alc.	Remarks
	<p><b>A Gift for YOU! - 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>	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% cocoa content.</p>	16512	9006 4030 5343 9	9006 4030 5344 6	9006 4030 5345 3	70% noble bitter chocolate		
		<b>NEW</b>						
	<p><b>Applause, Applause! – Champagne + Redcurrants</b>  <i>Noble Bitter Chocolate filled with redcurrant ganache and Marc de Champagne ganache</i> – A standing ovation please: sublime Marc de Champagne flows into a chocolate ganache and is topped with a fruity redcurrant filling made from berries and redcurrant liqueur, a bit of almond praline and white chocolate. All of this is covered in a fine flavour chocolate coat with a 70% cocoa content.</p>	16475	9006 4030 4889 3	9006 4030 4890 9	9006 4030 4891 6	70% noble bitter chocolate	++	
		<b>CHANGED TITLE</b>						
	<p><b>Bravo! Amazing! – Praline Layers</b>  <i>Noble Bitter Chocolate filled with hazelnut praline, walnut praline and pumpkin seeds praline</i> – 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.</p>	16478	9006 4030 4898 5	9006 4030 4899 2	9006 4030 4900 5	70% noble bitter chocolate		vegan
		<b>CHANGED TITLE</b>						
	<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% cocoa content.</p>	16514	9006 4030 5346 0	9006 4030 5347 7	9006 4030 5348 4	50% dark mountain milk chocolate		
		<b>NEW</b>						













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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 cocoa content.	16286 <b>CHANGED TITLE</b>	9006 4030 2665 5	9006 4030 2666 2	9006 4030 2667 9	60% extra dark mountain milk chocolate		
 	<b>Emoji Choco – Almond Praline with Tonkas</b> <i>Mountain Milk Chocolate filled with almond praline and tonka beans ganache</i> Say it with emojis – kisses, happiness, a wink or tears of goodbye. A white ganache made from almond praline and white chocolate enhanced with seductively fragrant tonka beans, on a layer of pure almond praline and covered in milk chocolate with a 50% cocoa content.	16511 <b>NEW</b>	9006 4030 5305 7	9006 4030 5306 4	9006 4030 5307 1	50% 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% cocoa content.	16007 <b>CHANGED TITLE</b>	9006 4030 1808 7	9006 4030 1369 3	9006 4030 1737 0	60% extra dark mountain milk chocolate	+	
 	<b>For... from ... – Coconut + Marzipan</b> <i>Noble Bitter Chocolate filled with coconut praline and marzipan</i> The individual chocolate for every occasion. A sublime almond marzipan, combined with a crispy coconut praline layer with grated, roasted coconut and covered in dark chocolate with a 70% cocoa content. A sweet and entirely vegan creation!	16513 <b>NEW</b>	9006 4030 5308 8	9006 4030 5309 5	9006 4030 5310 1	70% noble bitter chocolate		vegan
 	<b>For Busy Ones – Caramelised Nuts</b> <i>Dark Milk Chocolate filled with caramel praline and caramelised nuts</i> This chocolate is like your favourite song on the radio. Caramelised nuts are a hit, with a super soft caramel ganache, a layer of caramel praline and caramelised, coarsely chopped walnuts, hazelnuts and cashew pieces. The cocoa develops wonderful caramel flavours during the roasting, leaving a completely harmonious creation.	16285	9006 4030 2498 9	9006 4030 2499 6	9006 4030 2664 8	60% extra dark mountain milk chocolate		
 	<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	16008 <b>CHANGED TITLE</b>	9006 4030 1330 3	9006 4030 1354 9	9006 4030 1738 7	30% white chocolate		













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 	<b>For Late Risers – Zotter Espresso</b> <i>Smart Bitter Chocolate filled with coffee cream</i> Awakens and revives – coffee and chocolate! A creamy ganache soaked with strong espresso, brewed from Zotter’s own coffee blend, which consists of Mexican and Columbian Arabica coffee beans. Covered with chocolate with a cocoa content of 80%, which guarantees an intense cocoa pleasure.	16213	9006 4030 1560 4	9006 4030 1561 1	9006 4030 1843 8	80% smart bitter chocolate		
 	<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% 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.	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! – Scotch Whisky</b> <i>Noble Bitter Chocolate with whisky cream filling</i> Whisky for nerves of steel: a chocolate ganache infused with a Scottish Whisky. With its smoky aroma, it’s a perfect partner to a dark chocolate with a 70% cocoa content. Strong-flavoured, just like the Scottish tradition demands.	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! - Nut Delight</b> <i>Dark Milk Chocolate filled with nuts</i> – A nut aroma crescendo. A tender-melting hazelnut praline made from many dark roasted hazelnuts enhanced with bits of roasted cashews, almonds and hazelnuts and a hint of cinnamon and Bourbon vanilla. It’s covered in milk chocolate with a full-bodied 60% cocoa content.	16458	9006 4030 4569 4	9006 4030 4570 0	9006 4030 4571 7	60% extra dark mountain milk chocolate		
			<b>NEW DESIGN</b>					
 	<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.	16283	9006 40302492 7	9006 4030 2493 4	9006 4030 2494 1	50% dark mountain milk chocolate		
 	<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.	16010	9006 4030 3020 1	9006 4030 1388 4	9006 4030 1740 0	60% extra dark mountain milk chocolate		
			<b>CHANGED TITLE</b>					

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 	<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.	16018	9006 4030 1340 2	9006 4030 1355 6	9006 4030 1746 2	50% dark mountain milk chocolate		
 	<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.	16019	9006 4030 1002 9	9006 4030 1303 7	9006 4030 1747 9	50% dark mountain milk chocolate		
 	<b>Have a Great Trip – Lime and Passion Fruit</b> <i>Noble Bitter Chocolate filled with passion fruit and lime ganache</i> – A fruity and refreshing travel snack: a fruity passion fruit ganache enhanced with lime juice accompanied by a fine, white chocolate ganache that will put a spring in your step with a bit of polenta, sweet potato, lemon confit and a generous dash of sugar cane brandy, covered in delicious dark chocolate with a 70% cocoa content.	16483	9006 4030 4986 9	9006 4030 4987 6	9006 4030 4988 3	70% noble bitter chocolate	+	
 	<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% cocoa content.	16474	9006 4030 4886 2	9006 4030 4887 9	9006 4030 4888 6	70% noble bitter chocolate		
 	<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 cocoa 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.	16379	9006 4030 3606 7	9006 4030 3607 4	9006 4030 3608 1	40% mountain milk chocolate		
 	<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% cocoa content filled with tender-melting praline created with almonds, hazelnuts and caramelised almonds and topped with a layer of crunchy almond cookies.	16515	9006 4030 5314 9	9006 4030 5315 6	9006 4030 5316 3	50% dark mountain milk chocolate		contains gluten





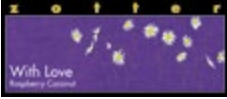

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 	<p><b>Sweet Greetings – Very Berry</b>  <i>White Chocolate with berry filling</i>            Fruity greetings: blueberries, raspberries and redcurrants blend together to create an explosive fruit ganache with candied lingonberries. This incredibly 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		
		<b>NEW</b>						
 	<p><b>Thank you – 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>	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

20 g bar  
Available in 24 varieties  
Shelf life: 6 months from production date

AVAILABLE ONLY WITH GERMAN PACKAGING

















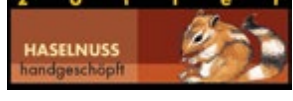















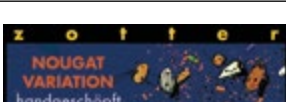





## A SNACK FOR IMMEDIATE NIBBLING













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. Hand-scooped Chocolate Minis now come in 24 different flavours and are dressed in those classic and sophisticated wrappers, just like the big, hand-scooped bars.

Including dispenser box with 25 bars per variety.

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> Dark Mountain Milk Chocolate filled with Amarena cherry mousse 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 <b>NEW</b>	9006 4030 5317 0	9006 4030 5318 7	
 	<b>Amaretto Marzipan</b> Extra Dark Milk Chocolate filled with marzipan and Amaretto 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> Mountain Milk Chocolate filled with white chocolate ganache and caramelised blue poppyseed 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> Dark Mountain Milk Chocolate filled with butter caramel cream 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> White Caramel Chocolate filled with almond praline and caramel crisps 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 <b>CHANGED TITLE</b>	9006 4030 4583 0	9006 4030 4584 7	
 	<b>Chocolate Banana</b> Mountain Milk Chocolate filled with with banana cream 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 <b>NEW</b>	9006 4030 5321 7	9006 4030 5322 4	
 	<b>Cognac + Coffee</b> Coffee Couverture filled with cognac cream 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> Noble Bitter Chocolate filled with redcurrant chili cream 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 <b>CHANGED TITLE</b>	9006 4030 4605 9	9006 4030 4606 6	
 	<b>Hazelnut</b> Dark Mountain Milk Chocolate with hazelnut filling 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	9006 4030 4579 3	9006 4030 4580 9	+

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<b>HempBonbon</b> <b>Nobel Bitter Chocolate filled with hemp praline</b> 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 <b>NEW</b>	9006 4030 5319 4	9006 4030 5320 0	vegan
 	<b>Marc de Champagne</b> <b>Noble Bitter Chocolate with Marc de Champagne ganache</b> 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 Cream</b> <b>Mountain Milk Chocolate filled with chocolate cream</b> 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> <b>Dark Milk Chocolate filled with nuts</b> 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> <b>Mountain Milk Chocolate filled with orange cream</b> 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> <b>Noble Bitter Chocolate with plum brandy filling</b> 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	++
 	<b>Praline Variation</b> <b>Dark Milk Chocolate filled with almond and hazelnut praline</b> 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 <b>CHANGED TITLE</b>	9006 4030 1914 5	9006 4030 1964 0	
 	<b>Raspberry Coconut</b> <b>Coconut Milk Chocolate with raspberry coconut filling</b> 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>Scotch Whisky</b> <b>Noble Bitter Chocolate with whisky cream filling</b> 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	++

Variety	Description	Artide no.	EAN/piece	EAN/unit	Remarks
 	<b>Thousand Layer Praline</b> Dark Milk Chocolate filled with hazelnut praline and brittles 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 <b>CHANGED TITLE</b>	9006 4030 4607 3	9006 4030 4608 0	
 	<b>Typically Austria</b> Mountain Milk Chocolate filled with grey poppy cream, walnut praline and cinnamon 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> White Chocolate filled with almond hazelnut brittles 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>Wild Berries with Vanilla</b> Dark Mountain Milk Chocolate filled with wild berries and vanilla 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> Mountain Milk Chocolate filled with Yuzu citrus ganache 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 <b>NEW</b>	9006 4030 5323 1	9006 4030 5324 8	
 	<b>Zotter Espresso</b> Smart Bitter Chocolate filled with coffee cream 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	17802	9006 4030 1913 8	9006 4030 1962 6	

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# Nashido

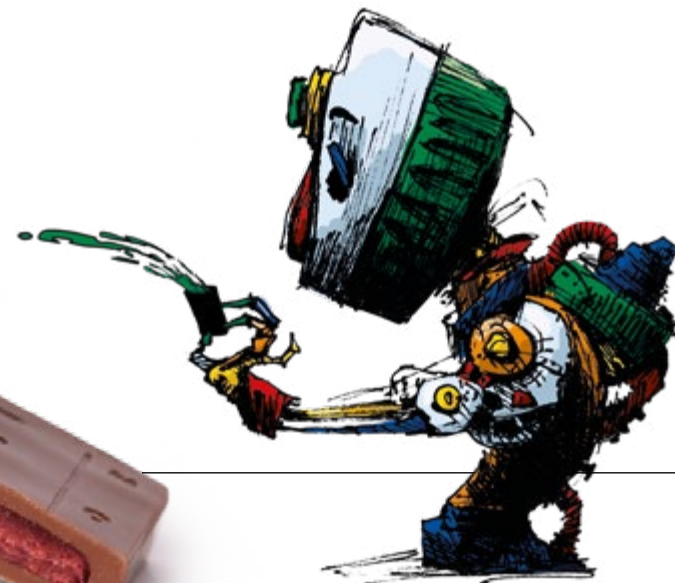
the thin, creamy, filled chocolate bars

8 x 8,5 g bar = 68 g package

Available in 9 varieties

Shelf life: 6 months from production date

AVAILABLE ONLY WITH GERMAN PACKAGING









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




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

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> 8 caramel bars filled with a Muscovado praline</p> <p>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>	17504	9006 4030 3991 4	9006 4030 4040 8	
	<p><b>For Frequent Snackers</b> Variation of 8 different filled chocolate bars</p> <p>8 small chocolate bars with creamy fruity and boozy fillings, from raspberry to red wine, make for a sweet, indulgent adventure ideal for habitual snackers. Eight different flavours; one small bar each.</p> <p>Flavours: Marc de Champagne, grappa, raspberry, redcurrant, caramel praline, peppermint, red wine, whisky</p>	17525	9006 4030 4614 1	9006 4030 4615 8	+
	<p><b>Grappa</b> 8 dark chocolates filled with grappa mousse</p> <p>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% cocoa content and a mild character.</p>	17580	9006 4030 4971 5	9006 4030 4972 2	++
	<p><b>Marc de Champagne</b> 8 dark chocolates filled with Marc de Champagne mousse</p> <p>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% cocoa content.</p>	17582	9006 4030 4978 4	9006 4030 4979 1	++
	<p><b>Peppermint</b> 8 dark 70% chocolates filled with a white mint mousse</p> <p>Refreshing &amp; sophisticated: wafer-thin, dark chocolates filled with a white, fragrant mint mousse. A classic in dark chocolate with a 70% cocoa content and plenty of cocoa character.</p>	17500	9006 4030 3993 8	9006 4030 4036 1	vegan
	<p><b>Raspberry</b> 8 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% cocoa content.</p>	17579	9006 4030 4965 4	9006 4030 4966 1	

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Redcurrant</b> 8 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>	17502	9006 4030 3986 0	9006 4030 4038 5	
	<p><b>Red Wine</b> 8 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% cocoa content, embellished with a blackcurrant couverture.</p>	17583	9006 4030 4982 1	9006 4030 4983 8	+
	<p><b>Whisky</b> 8 milk chocolates filled with whisky mousse</p> <p>Single Malt: wafer-thin milk chocolates filled with a classic chocolate ganache made from milk and dark chocolates, enhanced with Scottish Single Malt Whisky. Enveloped in milk chocolate with a 50% cocoa content.</p>	17581	9006 4030 4975 3	9006 4030 4977 7	++

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+ 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

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...

In the Labooko line we present premium cocoa from the best cocoa regions of the world. Each chocolate contains a cocoa rarity with its own history: be it Mayan cocoa from Belize or Peruvian cocoa, which is cultivated by indigenes in the middle of the rain forest and secures the traditional life of the tribes. In addition to that, there are also lots of colourful fruit chocolates, whose great colours and tastes come all naturally from the fruits they contain, as well as a large 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.
















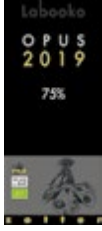



### **Labooko – bean to bar creation of a single origin chocolate**










Each single origin chocolate bar contains noble and rare cocoa beans from the best cocoa growing regions in the world. Each variety of cocoa 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 FMR (fine mist) roasting method in order to really highlight the cocoa'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 cocoa's flavour spectrum.









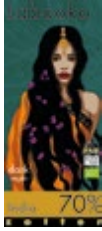

We produce small batches and focus on flavour diversity in order to demonstrate how exciting the world of cocoa can be. Our Labookos were big winners at the Academy of Chocolate Awards in London, collecting several awards and receiving top marks in the international chocolate test.

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 cocoa to your palate, entirely without unnecessary sugar or milk add-ons. An authentic cocoa indulgence, powerful and natural. Experience the aroma explosion of this fruity-citrusy cocoa from Madagascar, shaped by the terroir of an island that has some of the most fascinating biodiversity 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, lingonberries), notes of citrus and salt</p>	vegan
		<b>NEW</b>					
 	<p><b>100% Peru (2 x 32,5g)</b> Conching time: 34 hrs.</p> <p>The cocoa solo: a chocolate with a 100% cocoa content – the palate will only taste cocoa and nothing else. Created with a very mild Peruvian cocoa, no added sugar or other ingredients. Just Peru – we have visited its shores many times and have grown to love and appreciate its people and its cocoa.</p>	20417	9006 4030 2348 7	9006 4030 2349 4	9006 4030 2774 4	<p><b>Fragrance notes:</b> spicy (pepper, paprika), earthy, red fruit</p> <p><b>Taste notes:</b> subtly bitter, notes of nuts and wood, cream, lightly salty, plum-flavoured fructose, mildly astringent finish</p>	vegan
 	<p><b>96% High-End (2 x 32,5g)</b> Conching time: 34 hrs.</p> <p>96% cocoa 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 cocoa has centre stage, a beautiful blend made from Peruvian cocoa 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>	vegan
 	<p><b>90% Bolivia (2 x 32,5g)</b> Conching time: 22 hrs.</p> <p>A single origin chocolate with 90% cocoa and 10% raw cane sugar for all those who like clear lines and don't do compromises. It's created with El Ceibo cocoa – a rare bean only available in very small batches. We travelled to Bolivia, met up with the cocoa farmers and were given this unique cocoa. A rare cocoa 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, lingonberries, woody finish, mildly astringent with a little bit of fructose</p>	vegan
 	<p><b>82% Belize</b> Conching time: 21 hrs.</p> <p>An edible piece of Maya culture. The Maya are the forefathers of chocolate culture. There are only very few of them left in Belize, but they are still cultivating cocoa. We visited them and were in awe of the absolutely unique cocoa legacy they are preserving. Experience a single origin chocolate with 82% cocoa content – a piece of authentic chocolate history.</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 lingonberry and plum, intense sour cherry aroma, mild note of tannin in the finish</p>	vegan

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>82% Peru Criollo Blend</b> Conching time: 20 hrs.</p> <p>Criollo is the best cocoa bean in the world, but unfortunately it has become exceedingly rare. In Peru, a vintage cocoa variety has been preserved, and its fruit contains 30% of the legendary white Criollo beans. This bar is a fine cocoa blend mixed by Mother Nature herself, conserving a veritable jewel of a cocoa source. Enjoy this top of the range single origin chocolate with a surprisingly mild flavour despite a whopping 82% cocoa 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>	vegan
 	<p><b>75% Ecuador Seversal</b> Conching time: 9 hrs. • FMR (Fine Mist Roasting)</p> <p>La selección: Arriba Nacional – the famous fine flavour cocoa which only grows in Ecuador and has a very special floral aroma represents a super-selection by the SEVERSAL family business. This is the best of the best, a special selection directly from the source, which we have turned into a floral single origin chocolate with a 75% cocoa content.</p>	20555	9006 4030 4634 9	9006 4030 4635 6	9006 4030 4636 3	<p><b>Fragrance notes:</b> plant notes (flowers, grass), roasted nuts, hints of fermented fruit</p> <p><b>Taste notes:</b> very mild, nutty praline, caramel, café latte, echoes of fermented fruit, finish of coffee with lots of dark Gianduja with a lingering aftertaste</p>	vegan
 	<p><b>75% Guatemala</b> Conching time: 8 hrs. • FMR (Fine Mist Roasting)</p> <p>A rare cocoa variety from Guatemala with a high Criollo content. The indigenous cocoa 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>	vegan
 	<p><b>75% Madagascar</b> Conching time: 22 hrs.</p> <p>Cocoa from Madagascar is extremely in demand. There is only one place in the country where cocoa 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> 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>	vegan
 	<p><b>75% Opus 2019</b></p> <p>The supreme chocolate of 2019. Experience the finest blend using rare cocoa varieties from six different countries: Guatemala, Madagascar, Tanzania, Peru, Ghana and Ecuador. Each cocoa is roasted individually and then added to the ultimate cocoa blend, offering up an entire panorama of cocoa flavours. It's the best of the best.</p> <p><b>Limited Edition: Only available for one year</b></p>	20589	9006 4030 5371 2	9006 4030 5372 9	9006 4030 5375 0	<p><b>Fragrance notes:</b> intense notes of wild berries (blueberries, blackberries) and of apples, caramel malt and nuts</p> <p><b>Taste notes:</b> accents of almond and cream, notes of almond marzipan, hints of sweet spices, caramel-tinged notes of jammy wild berries with caramelised apples and astringent notes of grape</p>	vegan











**NEW**











Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>75% Peru Oro Verde</b> Conching time: 24 hrs.</p> <p>A single origin chocolate evoking the spirit of the indigenous world. Created with a blend of Peruvian cocoa beans and indigenous Peruvian Nativo cocoa from El Oro Verde. Nativo fine flavour cocoa features a proportion of white beans – a signature mark of the legendary Criollo bean.</p>	20525	9006 4030 3903 7	9006 4030 3904 4	9006 4030 3905 1	<p><b>Fragrance notes:</b> nutty, mildly spicy with accents of coffee, dried apricot</p> <p><b>Taste notes:</b> mildly nutty, caramelised nuts, creamy, dried fruit (in particular stone fruit, apricots), finish of nuts and apricot jam</p>	vegan
 	<p><b>75% Tanzania</b> Conching time: 15 hrs.</p> <p>A veritable cocoa safari! A single origin chocolate with 75% cocoa from Tanzania. This fine flavour cocoa is a Trinitario, a sublime cocoa variety with a very fruity aroma, created from Amelonado and Criollo cocoa 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>	vegan
 	<p><b>72% Belize Special</b> Conching time: 21 hrs.</p> <p>Created with cocoa from the Caribbean, specifically the beautiful Central American country of Belize, home to the last of the Maya, the forefathers of chocolate, who still cultivate cocoa beans today. That's where we made our cocoa movie "The gold of the Maya", that's where we shared some traditional drinking chocolate and that's the inspiration for this chocolate – an indulgence full of myths and tradition.</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>	vegan
 	<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 cocoa from Para, where Julia Zotter spent an entire summer with a family of cocoa farmers, working with them and learning much of what there is to learn about cocoa 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>	vegan
 	<p><b>72% Ghana</b> Conching time: 12 hrs.</p> <p>Extraordinary! Amelonado cocoa from Ghana, a bean that starts emitting its delicious scent as early as the roasting process. This cocoa has a very intense chocolately flavour with mild notes of cream and fruit. It's an outstanding cocoa variety with a very short conching time. Enjoy this single origin chocolate with 72% cocoa power – delicious proof that there is exceptional cocoa 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>	vegan











Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>72% Panama</b> Conching time: 22 hrs.</p> <p>Native &amp; Classic: the wonderful Cocabo cocoa is cultivated in the traditional manner by indigenous cocoa 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 cocoa 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>	vegan
 	<p><b>72% Peru Chunchu</b> Conching time: 21 hrs.</p> <p>Chuncho, the rare cocoa bean from Peru: Chuncho is a bean with a history reaching back centuries. This ancient and rare cocoa bean variety is still cultivated today, at an unusual altitude of between 400 and 1.400 metres. We have turned this rare fine flavour cocoa 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>	vegan
 	<p><b>72% Peru "Cocoa not Cocaine"</b> Conching time: 22 hrs.</p> <p>San Martin used to be infamous for the cultivation of cocaine, but now the farmers of the young "Cacao de Aroma" cooperative cultivate organic cocoa – a great opportunity for them, an incredibly important project and a chance for us to lend our support! The movie "Cocoa not Cocaine" is currently playing at our chocolate theatre.</p>	20529	9006 4030 3912 9	9006 4030 3913 6	9006 4030 3914 3	<p><b>Fragrance notes:</b> red berries (raspberries, strawberries), grapes, roasted nuts</p> <p><b>Taste notes:</b> intense malt aroma, mild notes of roasted nuts, malty chocolate character with hints of nuts and cream, subtle suggestions of grapes and olives, malty-nutty finish</p>	vegan
 	<p><b>72% Peru Malingas Special</b> Conching time: 5 hrs. • FMR (Fine Mist Roasting)</p> <p>In Peru's Piura valley, a very rare vintage cocoa grows around the little village of Malingas. It is distinctly related to Ecuador's Arriba cocoa bean, but presents a milder, fruitier aroma with a flavour of red berries, lemon and passionfruit. An old, very unusual variety, which we turn into a pure single village chocolate.</p>	20558	9006 4030 4928 9	9006 4030 4929 6	9006 4030 4930 2	<p><b>Fragrance notes:</b> red fruit, red berries, citrus (lemon, grapefruit et al), sweet spices</p> <p><b>Taste notes:</b> white toast, roasted nuts, notes of liquorice and marzipan, earthy forest notes, caramel, red berries, passionfruit, citrus, earthy finish with a mild spiciness and citrus</p>	vegan
 	<p><b>70% India</b> Conching time: 20 hrs.</p> <p>Indian Spirit: Malabar forest cocoa from southern India's water-rich Kerala region. This cocoa 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% cocoa power. This cocoa 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>	vegan











**NEW**













Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>70% Nicaragua • Sail Shipped Cocoa</b> Conching time: 19 hrs.</p> <p>Ahoy! Cocoa sets sail: this cocoa travelled by sailboat from Nicaragua all the way to Hamburg. For the first time in 20 years, a cargo sailing vessel has docked at the Port of Hamburg, carrying our precious cocoa, which was transported across the ocean entirely sustainably and with zero emissions by the amazing Brigantes and Timbercoast crews. A single origin chocolate with an outstanding ecobalance!</p>	20560	9006 4030 4934 0	9006 4030 4935 7	9006 4030 4936 4	<p><b>Fragrance notes:</b> dried fruit with hints of fermentation, nutty with notes of malt and caramel</p> <p><b>Taste notes:</b> roasted nuts and malt, caramel and subtle notes of cream and fruit (jammy dried fruit, specifically berries and raisins), notes of malt and nuts with hints of fruit in the finish</p>	vegan
 	<p><b>70% Uganda</b> Conching time: 9 hrs. • FMR (Fine Mist Roasting)</p> <p>This dark, single origin chocolate was created with cocoa from Uganda's Mountains of the Moon. 1000 small farmers cultivate our fair traded organic cocoa on the slopes of this mythical mountain range. They grow hand-selected, large cocoa beans they call "Selection Noir de Noir" – mild and full of flavour: a cocoa 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>	vegan
 	<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 cocoa 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>	vegan
 	<p><b>62% Dominican Republic</b> Conching time: 16 hrs.</p> <p>Hand-selected cocoa from Yacao in the Dominican Republic. Only the best beans are picked for this wonderful dark chocolate. Enjoy this mild, Caribbean island cocoa, which we have turned into a dark choc with a 62% cocoa content – very sweet, just like the humans of Latin America love it.</p>	20426	9006 4030 2366 1	9006 4030 2367 8	9006 4030 2779 9	<p><b>Fragrance notes:</b> earthy, raisins</p> <p><b>Taste notes:</b> very sweet and mild, notes of nuts, caramel and an intense raisin aroma, cacaoité, suggestions of coffee, slightly grassy, sweet caramel finish</p>	vegan
 	<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 cocoa varieties in the world. Combined with a sweet 40% of raw cane sugar, this floral cocoa aroma will make your palate sing. "Great chocolate with a wonderful Nacional flavour" was the verdict at the international chocolate test.</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>	vegan

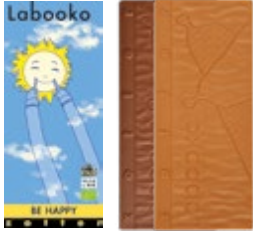
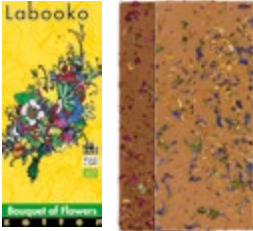


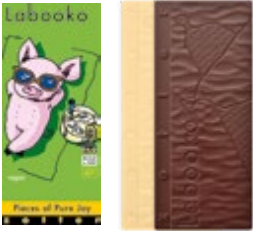
Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>80%/20% Milk Chocolate Super Dark, no sugar added (2 x 32,5g)</b></p> <p>A milk chocolate with an 80% cocoa content and 20% milk – without any added sugar. A high-percentage milk chocolate for those who want to experience pure cocoa 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 chocolately, 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% cocoa 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 chocolately, 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>60% Milk Chocolate Nicaragua</b></p> <p>Around 60% cocoa 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% cocoa 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>	
 	<p><b>50% Milk Chocolate 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% cocoa 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 cacaoté character, butter, sweet cream, mild hint of wild berries, finish is dominated by sweet cream, meadow flowers, cocoa and milk</p>	
 	<p><b>50% Milk Chocolate 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>	CHANGED DESIGN

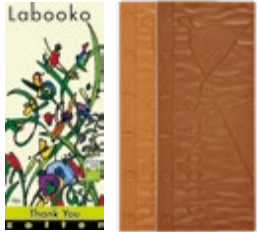
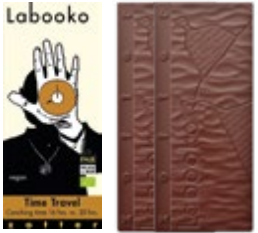
Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>45% Milk Chocolate Peru</b></p> <p>A milk chocolate created as a single origin chocolate with pure fine flavour cocoa from Peru. We've travelled to Peru several times and know many of the cocoa farmers, who cultivate our amazing cocoa beans, personally. We take these precious goods, add organic mountain milk from Austria's Tyrol region, genuine vanilla and sugar and turn it into a sweet, delicious milk chocolate.</p>	20436	9006 4030 2386 9	9006 4030 2387 6	9006 4030 2788 1	<p><b>Fragrance notes:</b> milk, creamy caramel</p> <p><b>Taste notes:</b> sweet and milky, creamy, milky caramel, mild, spicy notes of cinnamon (butter biscuit with a hint of cinnamon), finish of sweet caramel with a pinch of salt</p>	
 	<p><b>40% Milk Chocolate Dominican Republic</b></p> <p>A sweet milk chocolate created with a mild Hispaniola cocoa from Yacao in the Dominican Republic. This island is an El Dorado for organic cocoa, and the best beans are selected especially for this single origin chocolate with a 40% cocoa content. Sweet with a delicious Caribbean flavour.</p>	20435	9006 4030 2384 5	9006 4030 2385 2	9006 4030 2787 4	<p><b>Fragrance notes:</b> sweet condensed milk, mild notes of cocoa</p> <p><b>Taste notes:</b> milky-sweet, toffee bonbons, slight liquorice accent, sweet finish with a hint of salt</p>	
 	<p><b>40% Soy</b></p> <p>This soy bar has a pretty strong flavour due to its 40% cocoa 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 cocoa 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 cocoa character, dominant note of liquorice, milky accents, gingerbread spice, spicy-sweet finish with notes of aniseed</p>	vegan
 	<p><b>35% Milk Chocolate Panama</b></p> <p>A sweet single origin chocolate for even the youngest of snackers, with a 35% cocoa content, raw cane sugar, organic mountain milk from Austria's Tyrol region, genuine Bourbon vanilla and pure Cocabo cocoa, which is cultivated in a traditional manner by indigenous cocoa 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>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>	vegan

Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>Fine White Chocolate Reduced Sugar</b></p> <p>A white chocolate with just a little bit of sugar – a composition of 40% mountain milk, 40% pure cocoa butter and just 20% raw cane sugar. Your garden variety white chocolate would consist of 20% cocoa butter, 14% milk and 60% sugar, but 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>	
 	<p><b>Rice White</b></p> <p>The equivalent of white chocolate using a special process to deliver an unbelievable melting texture. Instead of milk, rice powder is mixed, milled and conched with pure cocoa butter and raw cane sugar. Finished with real vanilla. With sunflower lecithin. Entirely plant-based and completely vegan!</p>	20523	9006 4030 3924 2	9006 4030 3925 9	9006 4030 3926 6	<p><b>Fragrance notes:</b> vanilla rice pudding</p> <p><b>Taste notes:</b> sweet, cocoa butter aroma with a hint of salt, sweet rice pudding with lots of vanilla</p>	vegan
 	<p><b>Caramel Milk</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>	20433	9006 4030 2380 7	9006 4030 2381 4	9006 4030 2785 0	<p><b>Fragrance notes:</b> caramel biscuit with cinnamon, mild notes of milk</p> <p><b>Taste notes:</b> caramel and butter speculoos with cinnamon: caramel milk with cinnamon, caramel bonbon aroma, caramel and cinnamon finish</p>	
 	<p><b>Chocolate for Red Wine</b></p> <p>The perfect chocolate to go with red wine. A cocoa blend with a 75% cocoa 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>	
 	<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>	



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
 	<p><b>Zotter 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>	20442	9006 4030 2398 2	9006 4030 2399 9	9006 4030 2794 2	<p><b>Fragrance notes:</b> café latte, caramel, cream</p> <p><b>Taste notes:</b> sweet whole milk and coffee, notes of creamy toffee with a coffee 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 cocoa, 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!</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>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. Its stunning colour and yummy flavour are derived entirely from berries and coconut flakes. It's enhanced with a dash of lemon and finished by blending it with a tender-melting, pure cocoa butter.</p>	20562	9006 4030 4940 1	9006 4030 4941 8	9006 4030 4942 5	<p><b>Fragrance notes:</b> intense raspberry aroma, mild notes of coconut, hints of lemon</p> <p><b>Taste notes:</b> tangy-sweet raspberry notes, raspberry preserves, hints of coconut milk and lemon</p>	vegan
 	<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>	20450	9006 4030 2416 3	9006 4030 2417 0	9006 4030 2796 6	<p><b>Fragrance notes:</b> intense strawberry fragrance (strawberry preserves)</p> <p><b>Taste notes:</b> chocolate-covered strawberries, mild note of caramel, dominant strawberry aroma, lemons, fruity-lemony finish</p>	

# GIFT Chocolates

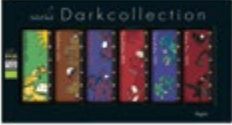



	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	EAN/unit of 5 pcs	Flavour profile	Remarks
	<p><b>Be Happy</b> 35% Milk Chocolate Panama &amp; Caramel Milk</p> <p>35% Milk Chocolate Panama: a sweet single origin chocolate with a 35% cocoa content, raw cane sugar, organic mountain milk from Austria's Tyrol region, genuine Bourbon vanilla and pure Cocabo cocoa from Panama. Caramel Milk: a caramel bar with a nice bonbon flavour. Sweetened with natural muscovado sugar.</p>	20592	9006 4030 5395 8	9006 4030 5396 5	9006 4030 5397 2	<p><b>35% Milk Chocolate Panama:</b> notes of sweet vanilla milk, caramel and cinnamon</p> <p><b>Caramel Milk:</b> notes of caramel biscuit, milk and cinnamon</p>	
		<b>NEW</b>					
	<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> buttery-sweet, prelude of nuts then passing over to herbal notes. Very subtle citric acidity.</p>	
		<b>CHANGED DESIGN</b>					
	<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.</p> <p>45% Milk: a milk chocolate with a 45% cocoa 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 cocoa 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>	
		<b>CHANGED DESIGN</b>					
	<p><b>I Love You</b> 60% Ecuador &amp; Raspberry</p> <p>60% Ecuador: your palate will fall in love with this sweet, dark chocolate with a flowery cocoa flavour combined with a sweet 40% raw cane sugar. Raspberry: a red fruit bar, its stunning colour and very berry flavour derived entirely from raspberries. A tender-melting, fruity dream.</p>	20591	9006 4030 5398 9	9006 4030 5399 6	9006 4030 5400 9	<p><b>60% Ecuador:</b> mildly flowery with subtle notes of toffee and caramelised walnuts</p> <p><b>Raspberry:</b> notes of raspberry jam with hints of yoghurt and citrus</p>	
		<b>NEW</b>					
	<p><b>Pieces of Pure Joy</b> Coconut &amp; 70 % Dark</p> <p>Coconut: ingenious coconut chocolate. Made with coconut flakes and coconut milk instead of regular milk. A vegan chocolate with exotic flavour!</p> <p>70% Dark: a dark chocolate with a cocoa content of 70%, made from premium cocoa that we have turned into a first-class, high-percentage chocolate bean-to-bar.</p>	20154	9006 4030 2220 6	9006 4030 2250 3	9006 4030 2772 0	<p><b>Coconut:</b> notes of sweet coconut and white chocolate with a hint of lemon</p> <p><b>70% Dark:</b> notes of buttered toast, almonds, nuts, dried fruit and candied red fruit</p>	vegan
		<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>Thank you</b> <b>Caramel Milk &amp; Zotter Coffee</b></p> <p>Caramel Milk: 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 <b>Coffee:</b> notes of café latte, toffee and cream</p>	
		<b>CHANGED DESIGN</b>					
	<p><b>Time Travel</b> <b>Conching time 16 hrs. vs. 20 hrs.</b></p> <p>Have you ever heard of the magic words of chocolate production: Criollo and conching? Here you can let the words melt in your mouth! Amarru is pure Criollo. This excellent cocoa is a real rarity. With a double Amarru we invite you to conduct a connoisseur experiment: The same type of cocoa, the same recipe, different conching time – either 16 hrs. or 20 hrs.</p>	20006	9006 4030 2019 6	9006 4030 2120 9	9006 4030 2400 2	<p><b>Fragrance notes:</b> black tea, dried fruit, raisins, grapes (more restrained in the 16-h version, more intense in the 20-h variation) <b>Taste notes:</b> very sweet and mild chocolate character, caramel, whipped cream, raisin aroma, nutty and fruity finish (more pronounced in the 20-h version)</p>	vegan

## GIFT SETS

	<p><b>Labooko 05 – DARK + MILK</b> <i>3 dark chocolates: 82% Peru Criollo, 72% Tanzania and 60% Ecuador</i> <i>2 milk chocolates: 50% Nicaragua und 35% Panama</i></p> <p>5 pure Labooko chocolates in a gift box: regional cocoa 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> <i>2 fruit chocolates: Strawberry, Raspberry-Coconut</i> <i>3 milk chocolates: Fine White, Caramel Milk and 45% Peru</i></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>	

# NASHIS Collection

Article	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 cocoa percentages. 2 bars per variety: 60% Fine Bitter, 65% Soft Bitter, 70% Noble Bitter, 80% Smart Bitter, 90% Clear Bitter and 100% Pure.</p>	12x7g pure bars	22037	9006 4030 8057 2	9006 4030 8060 2	vegan
				<b>CHANGED DESIGN</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. 2 bars per variety: Banana, Coconut, Mango, Raspberry, Blackcurrant and Strawberry.</p>	12x7g pure bars	22034	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 cocoa percentages. A delightful foray from white chocolate to mountain milk chocolate with high cocoa content. 2 bars per variety: Caramel, 35% Milk, 40% Milk, 50% Milk, 60% Milk and White.</p>	12x7g pure bars	22036	9006 4030 8056 5	9006 4030 8058 9	
				<b>CHANGED DESIGN</b>		
 <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. 2 bars per variety: Coconut, Raspberry Coconut, Rice, Rice White, Soy, Soy White.</p>	12x7g pure bars	22099	9006 4030 8241 5	9006 4030 3316 5	vegan
				<b>CHANGED DESIGN</b>		



# 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 classic flavours. Their secret lies entirely in supreme quality ingredients and their creation in Zotter's bean-to-bar chocolate factory. Of course the classics are all organic and fair trade. Do something good for the environment, our farmers and yourself!


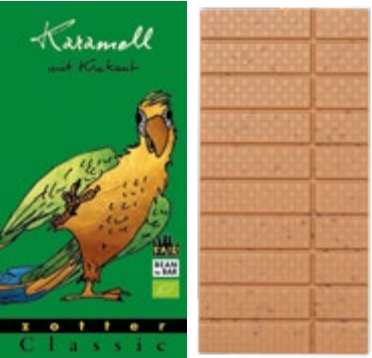








### **Our Classic bars are made bean-to-bar in our workshop**

Our Classic bars are made bean-to-bar in our workshop. For our new Classic line we buy organic and fair trade fine flavour cocoa directly from cocoa farmers. We regularly travel to the various origins of our cocoa, to get a full picture of the cocoa 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 cocoas, perfect fermentation, drying in the sun and many more, so we can receive the best cocoa beans to process bean-to-bar in Austria. The cocoa beans are carefully roasted, ground, refined and conched inhouse. 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 cocoa, 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	vegan

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 cocoa, 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	



# Mitzi<sup>®</sup> Blue zotter chocolates

65 g disc

Available in 23 varieties

Shelf life: 14 months from production date

## **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 CO<sub>2</sub>-neutral cardboard and organic plastic. The cellulose foil is made of renewable materials, it is biodegradable and even compostable according to EN 13432.










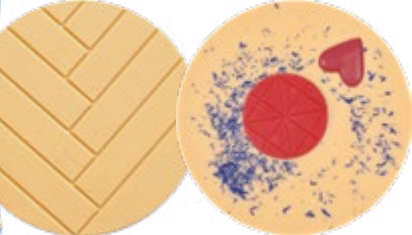
**New: product photo on backside of the packaging!**













## Mitzi Blue











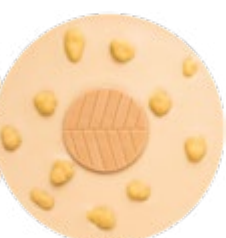

Bean to bar production for our Mitzi Blue chocolate bars is operating at full speed. We produce a range of chocolate bars using high percentage chocolate made from the finest cocoa beans grown by many different cocoa producers. These colourful fruity bars are created, fruit to bar as it were, by combining 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.



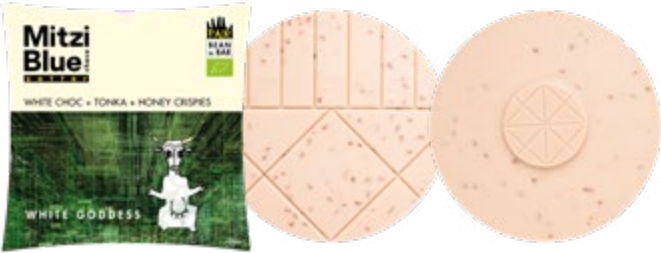
Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Africa Africa</b>  <b>Dark Choc 70% + White Rice + Grapes</b>            Black &amp; White &amp; Vegan: a dark chocolate disc with particularly in demand African cocoa from Madagascar, which lends the chocolate a beautiful fruity note. In the middle sits a smaller, white, vegan disc made with a rice drink in place of milk. And to finish, sweet grapes rain down all over this sweet creation.</p>	24045	9006 4030 2602 0	9006 4030 2603 7	vegan
	<p><b>Cheeky Fruit</b>  <b>Fruit Bar + Raspberry Flakes</b>            A pink fruit cocktail: a pink fruit disc, created from a mixture of raspberries, oranges, mango and a dash of lemon. In the middle, a small, fruity blackcurrant disc beckons with a very berry flavour, its amazing colour derived entirely from fruit. Decorated all over with crunchy raspberry flakes.</p>	24090	9006 4030 3951 8	9006 4030 3952 5	contains gluten
	<p><b>Cloud Nine</b>  <b>Yoghurt Bar + Fruit Bar + Sweet Cherries and Grapes</b>            Fruity &amp; light: a white yoghurt disc with a characteristic yoghurt flavour, combined with a small, fruity chocolate disc containing strawberries, passion fruit, pineapple, banana and a dash of lemon. Sprinkled all over with sweet cherries and green raisins.</p>	24096	9006 4030 3945 7	9006 4030 3946 4	
	<p><b>Cool Chic</b>  <b>Dark Choc + Peppermint + Mint Leaves</b>            How refreshing: a dark chocolate disc with a fresh mint flavour and a powerful 70% cocoa content combined with a small, dark chocolate disc enhanced with coarsely grated wild voatsiperifery pepper. This isn't just any old pepper — they call it the champagne of peppers. Its aroma is intense, and it is harvested in the wild by the native population of Kerala/India's Periyar National Park. And to finish, the chocolate disc is decorated with a bunch of fine mint leaves.</p>	24097	9006 4030 3961 7	9006 4030 3962 4	vegan
	<p><b>Crispy Caramel</b>  <b>Caramel Bar + Caramel Crispies</b>            The sweetest caramel bonbon: a sweet caramel disc with a seductive caramel bonbon flavour, enhanced with tiny caramel crispies and combined with a small, pure caramel disc — to make your day a little sweeter.</p>	24026	9006 4030 2538 2	9006 4030 2539 9	



Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>Dark Secrets</b>  <b>Dark Choc 70% + 80% + Cocoa Nibs</b>            Noble &amp; dark: a dark chocolate with a 70% cocoa content combined with a small, dark disc with a sublime 80% cocoa 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	vegan
 	<p><b>For "Really" Good Ones</b>  <b>Milk Choc + White Choc + Almonds</b>            Sweet &amp; crunchy: a milk chocolate disc boasting 50% cocoa 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>Great Vibes</b>  <b>Rice Bar + Turmeric + Green Tea Flakes</b>            A little sun disc: a sweet, vegan, white chocolate created with a rice drink in place of milk and combined with a sunny, yellow turmeric disc. Turmeric is an energy-boosting and mood-enhancing spice used in ayurvedic medicine, with a galvanising flavour reminiscent of travel and sunny locations. Decorated all over with crunchy green tea flakes. With sunflower lecithin.</p>	24093	9006 4030 3965 5	9006 4030 3966 2	vegan
 	<p><b>Heavenly Milk</b>  <b>Milk Choc 40% + 50% + Coconut Moon + Caramel Star</b>            Snack on the universe! A milk chocolate disc with a 40% cocoa content combined with a small milk choc with a 50% cocoa 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>  <b>White Choc + Strawberries + Raspberry Heart</b>            A sweet and romantic choc 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 Choc + Hemp Disc + Hemp Seeds</b>            Let it be! A milk chocolate with 50% cocoa 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 Choc + Strawberries + Choco Nibs</b>            Something fiery: a dark chocolate boasting 70% cocoa 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 Choc 80% + Blackcurrant + Chilli Nibs</b>            Groovy chocolate: a dark chocolate with a fat 80% of cocoa vibes, jamming with a small, fruity blackcurrant disc, its phenomenal colour derived entirely from berries. Jazzed up all over with small, caramelised cocoa nibs enhanced with some funky chilli.</p>	24029	9006 4030 2544 3	9006 4030 2545 0	
 	<p><b>Marrakesh</b>  <b>Milk Choc + 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>  <b>Coffee Bar + Caramel + Coffee Flakes</b>  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	contains gluten
  	<p><b>Rock 'n' Roses</b>  <b>Light Milk Bar + Raspberries + Roses</b>  Sweet chocolate ballad: a disc created with a mix of white and milk chocolates, 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	
  	<p><b>Roller Coaster</b>  <b>Light Choc + White Coconut Disc + Grapes / no sugar added</b>  No added sugar &amp; vegan: a sweet chocolate disc sweetened with Erythritol, an organic sugar substitute. Erythritol tastes exactly like sugar but has zero calories. The disc is created with a mix of dark chocolate and white rice-coconut couverture. In the middle, a small, white coconut disc with an exotic flavour beckons seductively. It's decorated all over with sweet grapes.</p>	24102	9006 4030 4961 6	9006 4030 4962 3	vegan
  	<p><b>Soul Food</b>  <b>Passion Fruit Bar + Caramel + Passion Fruit Pearls</b>  Fruity &amp; sweet: an exotic, fruity passion fruit chocolate disc and a small caramel disc with a seductive caramel bonbon flavour. Sprinkled all over with crunchy, fruity passion fruit pearls.</p>	24089	9006 4030 3959 4	9006 4030 3960 0	
  	<p><b>Thank You</b>  <b>Milk Choc + Praline + Grapes</b>  A sweeter way of saying "Thank you": a milk chocolate disc with a genuine organic, Tyrolean mountain milk and boasting 40% cocoa 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	

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Think Pink</b>  <b>Cherry Bar + Almond Pieces + Cinnamon</b>  Pink chocolate dream: a seductive, red cherry chocolate, its stunning colour derived entirely from fruit, enhanced with a crunchy almond brittle. In the middle, a small, white chocolate disc enhanced with a bit of cinnamon, beckons seductively.</p>	24095	9006 4030 3963 1	9006 4030 3964 8	
	<p><b>Totally Nuts</b>  <b>Hazelnut Praline + Cashew Praline + Nuts</b>  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>  <b>White Choc + Tonka + Honey Crispies</b>  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	

Mitzi Blue Starter Package	Description	Article no.	EAN/piece	Remarks
 <p data-bbox="412 225 763 264">PRESENTATION SET LARGE</p>  <p data-bbox="479 448 741 539">PRESENTATION SET SMALL</p> <p data-bbox="658 1187 725 1214">Samples</p>	<p data-bbox="853 150 1384 209"><b>Starter kit Mitzi Blue large – 1 stand-up display, large, rotatable, incl. 150 chocolate discs.</b></p> <p data-bbox="853 236 1070 263"><b>Including these varieties:</b></p> <ul data-bbox="853 268 1120 699" style="list-style-type: none"> <li>Africa Africa VEGAN</li> <li>Roller Coaster, no sugar added, VEGAN</li> <li>Think Pink</li> <li>Thank You</li> <li>Crispy Caramel</li> <li>Heaven of Love</li> <li>Pick Me Up</li> <li>Rock 'n' Roses</li> <li>Heavenly Milk</li> <li>Totally Nuts</li> <li>Never-ending Strawberry</li> <li>White Goddess</li> <li>Hemp Plantation</li> <li>For „Really“ Good Ones</li> <li>Cool Chic VEGAN</li> </ul>	24055	9006 4030 9931 4	
	<p data-bbox="853 751 1384 810"><b>Starter kit Mitzi Blue small – 1 stand-up display, small, rotatable, incl. 120 chocolate discs.</b></p> <p data-bbox="853 837 1070 865"><b>Including these varieties:</b></p> <ul data-bbox="853 869 1120 1214" style="list-style-type: none"> <li>Africa Africa VEGAN</li> <li>Roller Coaster, no sugar added, VEGAN</li> <li>Think Pink</li> <li>Thank You</li> <li>Crispy Caramel</li> <li>Heaven of Love</li> <li>Pick Me Up</li> <li>Rock 'n' Roses</li> <li>Heavenly Milk</li> <li>Totally Nuts</li> <li>Never-ending Strawberry</li> <li>White Goddess</li> </ul>	24056	9006 4030 9929 1	

# Whole Nuts

65 g bar

Available in 5 varieties

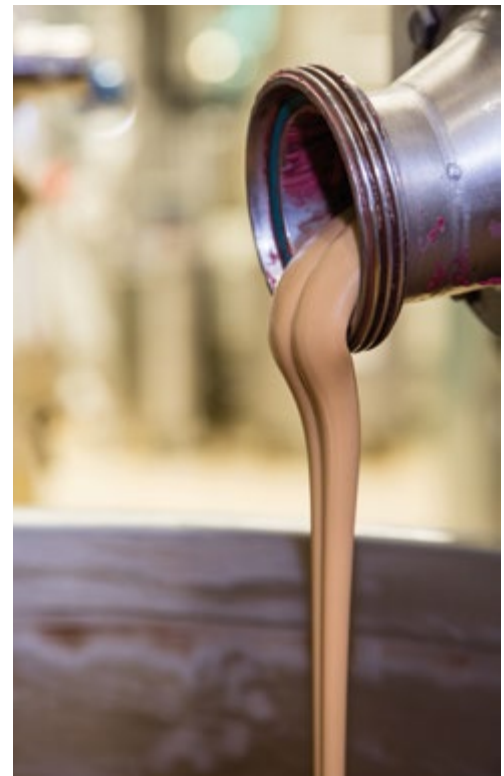
Shelf life: 14 months from production date

ONLY GERMAN PACKAGING AVAILABLE

**The chocolate with whole nuts.**





**Crunchy and totally nuts.**






### **Whole Nuts**

For our Whole Nuts we first roast whole, fresh, organic hazelnuts, organic almonds and organic cashews. At the same time we produce the chocolate, bean to bar, and made from the finest cocoa. At our chocolate studio, liquid chocolate is enhanced with freshly made praline, formed into bars and topped with nuts and raisins. At the very end, we dunk each Whole Nuts bar into some flavour-adding chocolate once more so the toppings are covered.

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Almond in White Chocolate</b> White chocolate with whole almonds and almond praline</p> <p>Crunchy and sweet: whole almonds plunge into white chocolate which, combined with almond praline, tastes even better. Dipped in caramel chocolate, so that the almonds are all covered in chocolate.</p>	25901	9006 4030 3294 6	9006 4030 3297 7	
	<p><b>Cashews in Milk Chocolate</b> Milk Chocolate with cashew praline and whole cashews</p> <p>Crunchy and sublime: freshly roasted whole cashews in a milk chocolate with a 40% cocoa content, enhanced with fine cashew praline, a pinch of Voatsiperifery pepper and a bit of fruity pineapple couverture. The bar is covered in exquisite dark chocolate.</p>	25914	9006 4030 3426 1	9006 4030 5036 0	
	<p><b>Grape Nut in Milk Chocolate</b> Milk chocolate with whole nuts, raisins and hazelnut praline</p> <p>Crunchy and fruity: whole hazelnuts, almonds, cashew nuts and raisins in milk chocolate which tastes sensationally delicious paired with hazelnut praline. Dipped in white chocolate.</p>	25902	9006 4030 3295 3	9006 4030 3298 4	
	<p><b>Hazelnut in Dark Chocolate</b> Dark chocolate with whole hazelnuts and hazelnut praline</p> <p>Crunchy and fine: whole hazelnuts in a dark chocolate with a cocoa content of 70%, refined with hazelnut praline and a hint of cinnamon and, as a finishing touch, quickly dipped in dark chocolate.</p>	25900	9006 4030 3293 9	9006 4030 3296 0	vegan

Variety	Description	Article no.	EAN/piece	EAN/unit	Remarks
	<p><b>Peanuts in Milk Chocolate</b> Milk Chocolate with peanut praline and whole peanuts</p> <p>The American Dream: freshly roasted whole peanuts in a milk chocolate with a 40% cocoa content, enhanced with peanut praline and a bit of fruity banana couverture. The bar is covered in delicious milk chocolate.</p>	25915	9006 4030 3427 8	9006 4030 5037 7	





# Drinking Chocolate

110 g packages containing 5 x 22 g bars

Available in 19 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.



# Xocitto 100 % chocolate smoothie




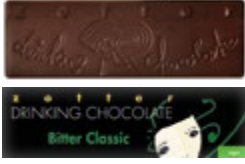








A creamy power drink, which consists 100 % of fine Ecuadorian cocoa and is frothed up with hot water directly in the blender.






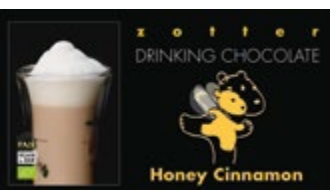
The idea of Xocitto is similar to that of an espresso. Xocitto can be enjoyed simply in its pure form or with sugar and milk added to taste. Entirely individual – just as one prefers it – thus pure chocolate espresso kick or chocolate macchiato or chocolate cappuccino, chocolate affogato and much more.













## 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 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	
		<b>CHANGED TITLE</b>			
 	<p><b>Bitter Classic</b> Uncompromisingly intense. With a particularly high cocoa content from the best cocoa varieties of Latin America. These are transformed at the Zotter bean-to-bar Chocolate Factory into a Drinking Chocolate with a high cocoa content and plenty of cocoa aroma.</p>	21009	9006 4030 3050 8	9006 4030 3066 9	vegan
 	<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 cocoa 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 cocoa 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	vegan



















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% cocoa 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	vegan
	<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	vegan
	<p><b>Hemp Drink</b> Delicious, home-made hemp praline from roasted hemp seeds. Hemp simply has cult status. Refined with a dark chocolate with a cocoa content of 70%. Combined with soya milk, the hemp turns into a cool power drink that is absolutely vegan.</p>	21411	9006 4030 3969 3	9006 4030 3970 9	vegan
	<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> Home-made hazelnut praline combined with finde dark chocolate with 70% of cocoa guarantee – how else could it be – a nutty pleasure!</p>	21028	9006 4030 3040 9	9006 4030 3065 2	vegan
 	<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 ginger-bread spices give it some fruity and seasonal accents.</p>	21070	9006 4030 4837 4	9006 4030 4838 1	AVAILABLE OCT. - MAR.















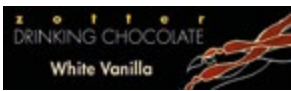



Variety (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
  	<p><b>Xocitto 100 %</b>            Drinking chocolate smoothie: a creamy power drink, which consists 100% of fine Ecuadorian cocoa and is frothed up with hot water directly in the blender. Xocitto can be enjoyed simply in its pure form or with sugar and milk added to taste.</p>	21404	9006 4030 3791 0	9006 4030 3792 7	vegan



Variation (5 pcs. per unit)	Description	Article no.	EAN/piece	EAN/unit	Remarks
<p style="text-align: center;"><b>VARIATION</b></p> 	<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> On target for flavour: 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	vegan


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>	<p>21115 <b>CHANGED TITLE</b></p>	9006 4030 3088 1	9006 4030 3125 3	
 	<p><b>Bitter Classic - 28 pcs. incl. display</b> Uncompromisingly intense. With a particularly high cocoa content from the best cocoa varieties of Latin America. These are transformed at the Zotter bean-to-bar Chocolate Factory into a Drinking Chocolate with a high cocoa content and plenty of cocoa aroma.</p>	21109	9006 4030 3004 1	9006 4030 3024 9	vegan
 	<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	German Package
 	<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	German Package
 	<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 peppermint, chilli, ginger and pepper.</p>	21139	9006 4030 3135 2	9006 4030 3142 0	German Package
 	<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 cocoa 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	vegan German Package
 	<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	German Package
 	<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% cocoa content and of course some mildly spicy and thoroughly refreshing ginger.</p>	21122	9006 4030 3089 8	9006 4030 3126 0	vegan German Package




Variety bulk (28 pcs. per 22 g)	Description	Article no.	EAN/piece	EAN/unit	Remarks
 	<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.	21310	9006 4030 3975 4	9006 4030 4011 8	vegan German Package
 	<b>Hemp Drink - 28 pcs. incl. display</b> Delicious, home-made hemp praline from roasted hemp seeds. Hemp simply has cult status. Refined with a dark chocolate with a cocoa content of 70%. Combined with soya milk, the hemp turns into a cool power drink that is absolutely vegan.	21311	9006 4030 3977 8	9006 4030 4012 5	vegan German Package
 	<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.	21141	9006 4030 3136 9	9006 4030 3143 7	
 	<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.	21140	9006 4030 3137 6	9006 4030 3144 4	German Package
 	<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.	21135	9006 4030 3134 5	9006 4030 3141 3	
 	<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.	21124	9006 4030 3116 1	9006 4030 3037 9	German Package
 	<b>Nut Praline - 28 pcs. incl. display</b> Home-made hazelnut praline combined with fine dark chocolate with 70% of cocoa guarantee – how else could it be – a nutty pleasure!	21128	9006 4030 3011 9	9006 4030 3031 7	vegan
 	<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.	21110	9006 4030 3013 3	9006 4030 3033 1	
 	<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.	21170	9006 4030 4787 2	9006 4030 4788 9	German Package

**CHANGED  
TITLE**




**AVAILABLE  
OCT. - MAR.**

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 Ecuadorian cocoa 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	vegan German Package

## GIFT SETS

	<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		
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## DRINKING CHOCOLATE ACCESSORIES

	<p><b>Drinking Chocolate glass</b>            Double-walled Drinking Chocolate glass with artwork by Andreas h. Grätze.            Size: H: 13.5 cm, Ø 6 cm, capacity: 0.2 l</p>	23001	9006 4030 9905 5		
	<p><b>Drinking Chocolate whisk</b>            The hand-crafted chocolate whisk optimally distributes the Drinking Chocolate in the glass. A feast for the aromas.</p>	23012	9006 4030 9906 2		
	<p><b>Drinking Chocolate tray</b>            The elegant and feather-light stainless steel tray has a contemporary design and small compartments for glass, whisk and the Drinking Chocolate bars. Size: W: 21 cm, L: 27.5 cm</p>	23010	9006 4030 9907 9		
	<p><b>Drinking Chocolate to go cup (1 shipping unit = 100 items)</b>            Well insulating paper cup, made from recycled paper, imprinted, with cover for the to go generation. Size: 220 ml, H: 9.2 cm</p>	23005	9006 4030 9935 2		
	<p><b>Bamboo whisk for to go cups (1 shipping unit = 100 items)</b>            Serve and enjoy Drinking Chocolate wherever you like in a to go cup with this handy bamboo whisk.</p>	25079	9006 4030 4653 0		

# Balleros

Delightful Balls rolled in Chocolate

100 g pack

Available in 19 varieties

Shelf life: 12 months from production date



## Pleasure rolled in Chocolate

Dried fruit, bits of roasted nuts and crunchy cocoa nibs 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!**

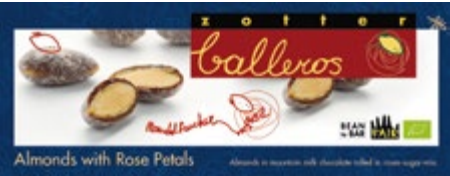















## **Balleros**

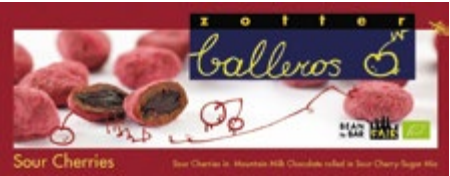

Balleros are the result of my fascination with nuts and fruit. Even though they are very small, these little nuts and berries contain nature's entire blueprint for future trees – and they are tasty! Balleros contain a wide range of fruit, freshly roasted nuts and crunchy cocoa nibs, which we spin round 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.

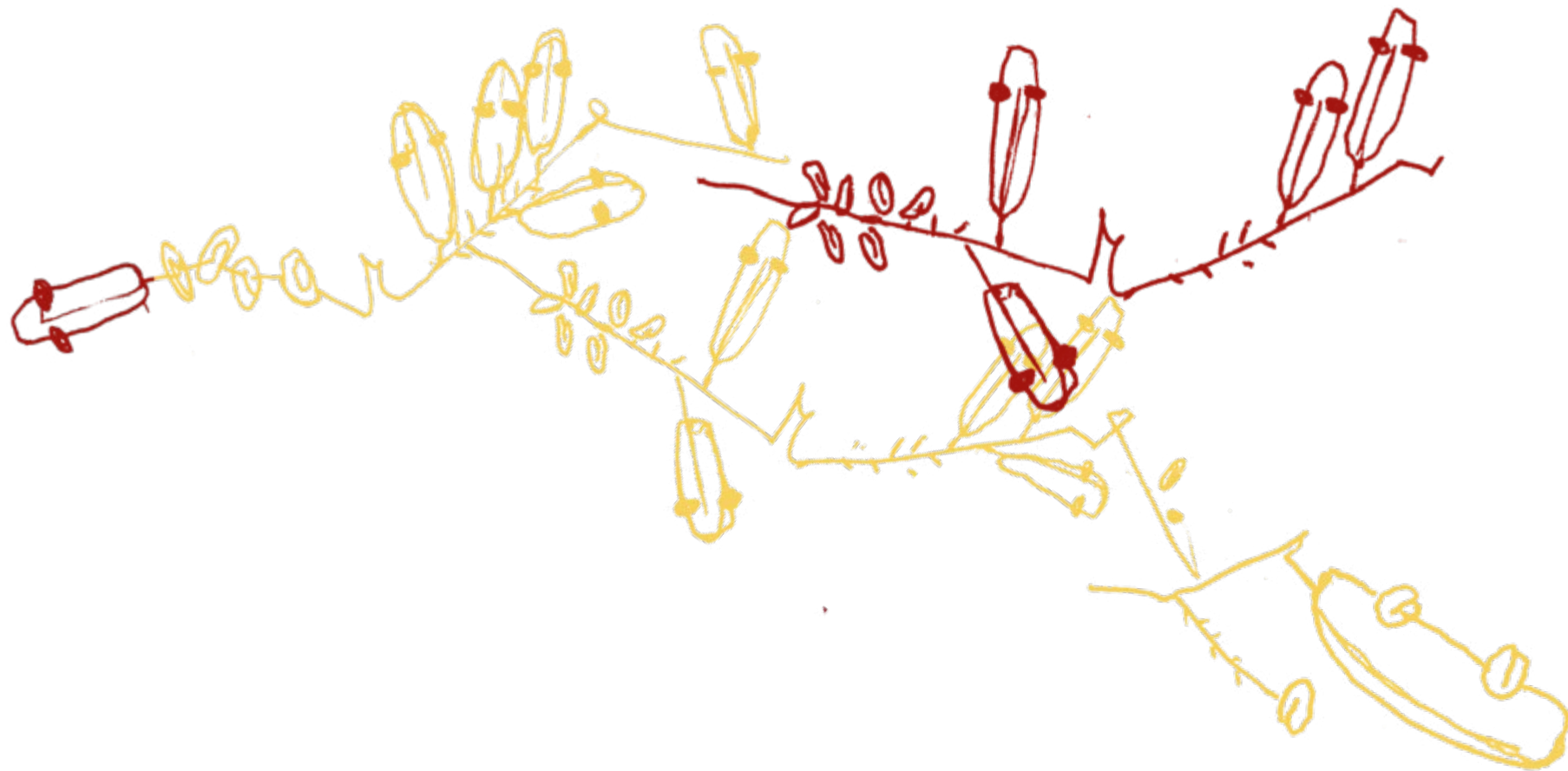


Variety	Description	Article no.	EAN/piece	EAN/unit	Couverture	Remarks
	<p><b>Almond with Rosepetals</b>  <i>Almonds in Mountain Milk Chocolate rolled in a roses-sugar-mix</i>            Sweet Sicilian almonds are mildly roasted and then coated with a thin Mountain Milk Chocolate with 50% of cocoa in the balleros drums. The rose petal sugar ensures a flowery entrée.</p>	19019	9006 4030 6033 8	9006 4030 6098 7	50% dark mountain milk chocolate	
	<p><b>Brittle Pralines</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	9006 4030 3618 0	9006 4030 3619 7	caramel couverture	
	<p><b>Cashew</b>  <i>Cashews in Mountain Milk Chocolate rolled in cocoa powder</i>            The Cashew kicker. Cashews grown in the tropics with the armour-thick shell are cold cracked in a special process instead of being steamed open. This effort pays off in the resulting crunchy taste of the nuts which are surrounded by Dark Mountain Milk Chocolate with a cocoa content of 50%.</p>	19004	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	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	9006 4030 2707 2	9006 4030 2708 9	coconut couverture	vegan
	<p><b>Grapes and Nuts</b>  <i>Raisins in Noble Bitter Chocolate rolled in hazelnuts and cinnamon</i>            White grapes rolled in home-made hazelnut praline take a spin in fine dark chocolate with a high cocoa content and dip into ground hazelnuts with a touch of cinnamon.</p>	19035	9006 4030 6083 3	9006 4030 6084 0	70% noble bitter chocolate	

Variety	Description	Article no.	EAN/piece	EAN/unit	Couverture	Remarks
	<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 cocoa and dusted with cocoa powder.	19009	9006 4030 6032 1	9006 4030 6097 0	70% noble bitter chocolate	vegan
	<b>NutVariation</b> <i>Cashews, Hazelnuts, Almonds and Pumpkin Seeds coated with Chocolate</i> Four freshly roasted nut classics in one pack.	19072	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%	
	<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.	19061	9006 4030 3616 6	9006 4030 3617 3	passion fruit couverture	
	<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.	19024	9006 4030 6022 2	9006 4030 6028 4	white couverture	
	<b>Pistachios in Almond Praline</b> <i>Pistachios in Almond Praline and Mountain Milk Chocolate</i> Deep green pistachios from Iran, surrounded by home-made almond praline, which blissfully melts in the mouth. Dusted with milk chocolate powder. A culinary masterpiece!	19045	9006 4030 2717 1	9006 4030 2718 8	50% dark mountain milk chocolate	
	<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% cocoa content and dusted with cocoa powder.	19034	9006 4030 6081 9	9006 4030 6082 6	70% noble bitter chocolate	

**CHANGED TITLE**

Variety	Description	Article no.	EAN/piece	EAN/unit	Couverture	Remarks
	<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 cocoa content and dusted with cherry powder.</p>	19027	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	9006 4030 3614 2	9006 4030 3615 9	strawberry couverture	



Variety	Description	Article no.	EAN/piece	EAN/unit	Couverture	Remarks
 <p>Caramel Choco Nibs</p>	<p><b>Caramel Choco Nibs</b>  <i>Splints of Cocoa Beans (nibs) in caramel couverture</i>            Freshly roasted, crunchy cocoa nibs, those fine bits of cocoa bean, covered in a tender-melting caramel couverture with a fabulous caramel bonbon flavour. Pure cocoa energy, wrapped in sweetness.</p>	19348	9006 4030 4923 4	9006 4030 4924 1	caramel couverture	
 <p>Dark Choco Nibs 70%</p>	<p><b>Dark Choco Nibs 70%</b>  <i>Splints of Cocoa Beans (nibs) in Noble Bitter chocolate</i>            Freshly roasted, crunchy cocoa nibs, those energy-boosting bits of cocoa bean, enveloped in dark chocolate with a 70% cocoa content and huge character. Shaped into delicious pearls of indulgence.</p>	19343	9006 4030 4915 9	9006 4030 4916 6	70% noble bitter chocolate	
 <p>Milk Choco Nibs 40%</p>	<p><b>Milk Choco Nibs 40%</b>  <i>Splints of Cocoa Beans (nibs) in Mountain Milk Chocolate</i>            Freshly roasted, crunchy cocoa nibs that are pure cocoa energy, rolled in a sweet milk chocolate with a 40% cocoa content made from organic mountain milk from Austria's Tyrol region. Shaped into pearls of indulgence.</p>	19347	9006 4030 4921 0	9006 4030 4922 7	40% mountain milk chocolate	
 <p>Raspberry Choco Nibs</p>	<p><b>Raspberry Choco Nibs</b>  <i>Splints of Cocoa Beans (nibs) in Raspberry Couverture</i>            Freshly roasted, crunchy cocoa 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>	19346	9006 4030 4919 7	9006 4030 4920 3	raspberry couverture	
 <p>White Choco Nibs</p>	<p><b>White Choco Nibs</b>  <i>Splints of Cocoa Beans (nibs) in White Chocolate</i>            Freshly roasted, crunchy cocoa nibs, the building blocks of chocolate, covered in a sweet and tender-melting white chocolate. A crispy pleasure.</p>	19345	9006 4030 4917 3	9006 4030 4918 0	30% white chocolate	





# BASiC

## FINE COUVERTURE

130 g bar available in 9 varieties

130 g pack Light Bulbs available in 15 varieties

Shelf life: 16 months from production date

AVAILABLE ONLY WITH GERMAN PACKAGING

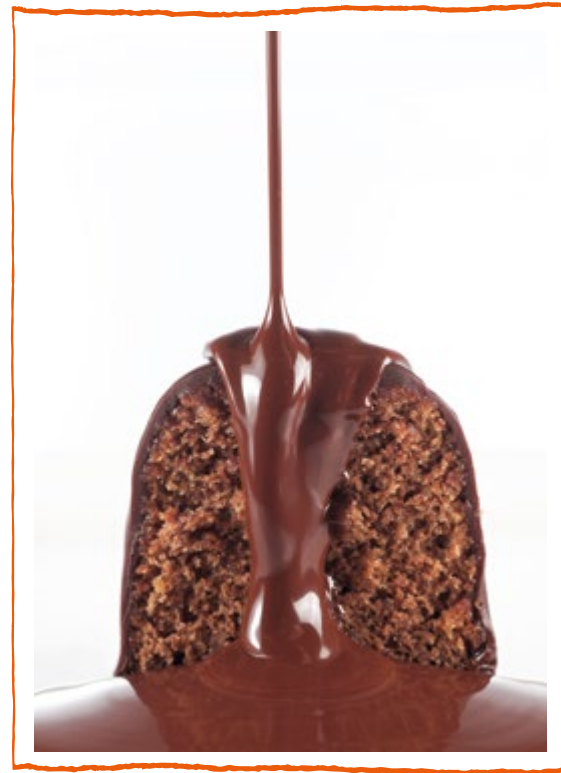
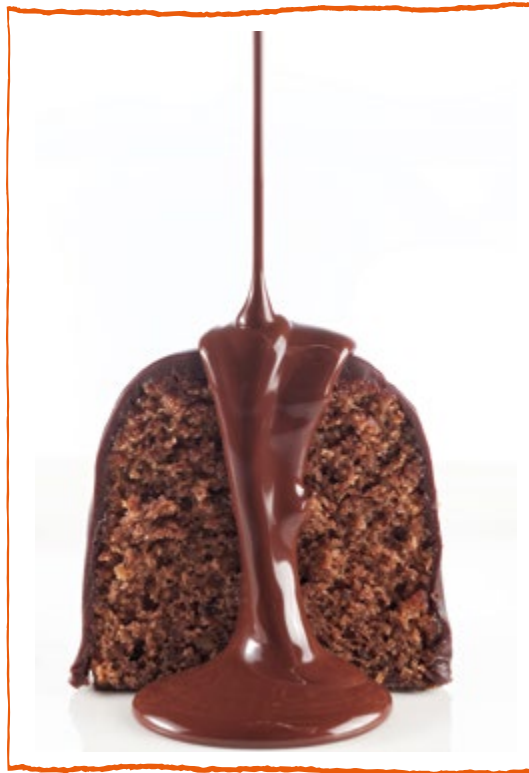
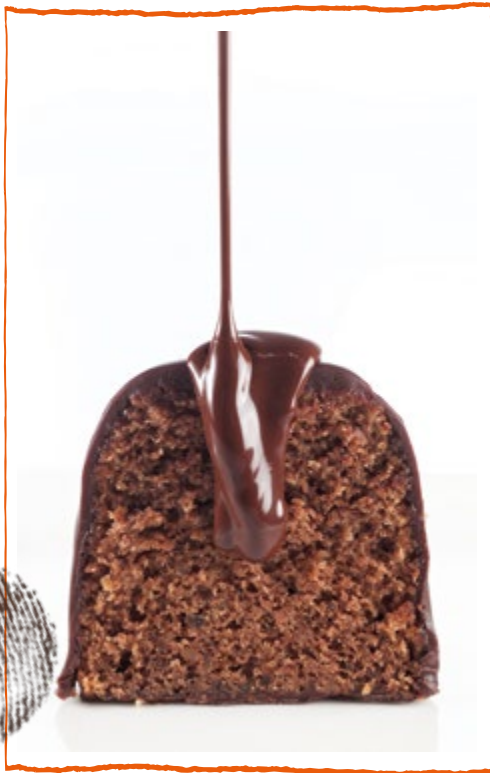
### **A CHOCOLATE VARIETY FOR BAKING AND CREATING DELICIOUS DESSERTS**

For cakes, tarts, cupcakes, mousse, desserts and bonbons - BASiC fine couvertures introduce sublime flavours and variety into the kitchen. There are fine couvertures with a cocoa 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.

**BASiCs are available in the shape of chocolate bars or sweet little chocolate light bulbs, which make dosage and tempering much easier.**

The BASiC couvertures are produced bean-to-bar in our factory and are made exclusively with quality organic and fair trade ingredients like pure cacao 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.





## Basic Couverture

**Couverture** (from French, meaning “to cover”) is especially high-quality chocolate for coating your baked creations. Generally, couverture contains only the best cocoa 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?



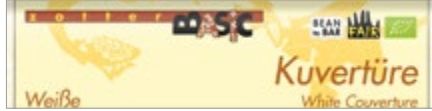
For cake batter, mousse and fondues, the chocolate coating can simply be made by chopping or melting it down.













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





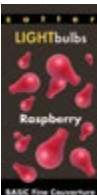







If you want to make a **very thin, glossy chocolate coating** for bonbons, decorative chocolate leaves or chocolate dip for biscuits, **you'll have to temper your chocolate.**







When and how this is done can be found on the inside of a Basic wrapper and as a leaflet inside our boxes of little chocolate couverture Light Bulbs. And of course at [www.zotter.at](http://www.zotter.at)

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 cocoa beans and nothing else. Latin American cocoa beans from the cooperatives of small farmers are directly roasted in the bean-to-bar manufacture before being ground, rolled and conched. The cocoa delivers a brilliant solo performance in this couverture.</p>	120 g	18010	9006 4030 7009 2	9006 4030 7059 7	vegan
	<p><b>BASIC 90% Couverture – Clear bitter</b> 90% concentrated cocoa taste. Cocoa beans, pure cocoa butter and 10% sugar content invite you to experiment and mix around.</p>	120 g	18009	9006 4030 7008 5	9006 4030 7058 0	vegan
	<p><b>BASIC 80% Couverture – Smart bitter</b> With 80% of cocoa content this couverture is extremely dark. At the bean-to-bar manufacture Zotter manages to turn this 80% couverture into a taste experience. Intense cocoa enjoyment is guaranteed, complemented by the slight sweetness of raw cane sugar and tenderly melting cocoa butter.</p>	120 g	18008	9006 4030 7007 8	9006 4030 7057 3	vegan
	<p><b>BASIC 75% Couverture - Dark Bitter</b> A classic couverture produced using fine flavour cocoa from South America with a 75% cocoa content as well as pure, organic cocoa butter, raw cane sugar and no alternative fats. The perfect basic matter for creating extraordinary chocolate highlights.</p>	130 g	18048	9006 4030 4913 5	9006 4030 4914 2	vegan
	<p><b>BASIC 70% Couverture – Noble bitter</b> Dark chocolate at its best: The dark classic with a cocoa cuvee from Latin America. 70% of cocoa 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	vegan

Variety	Description	Weight	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>BASiC 60% Couverture – Fine bitter</b>            With 60% of cocoa content this soft and dark chocolate distinguishes itself through significantly more chocolate aroma than other Noble Bitter couvertures of that kind. The exotic aromas of the cocoa beans are activated with the help of a cocoa content of 60%. Coupled with raw cane sugar and pure cocoa butter.</p>	130 g	18006	9006 4030 7005 4	9006 4030 7055 9	vegan
 	<p><b>BASiC 50% Couverture – Dark Mountain Milk</b>            Full chocolate indulgence with a disproportionately high cocoa 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 cocoa 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	

Variety	Description	Weight	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>BASIC 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>BASIC Light Bulbs • Caramel dark</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>BASIC 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	vegan
 	<p><b>BASIC 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>BASIC Light Bulbs • Dark Choco 100%</b> Pure chocolate power: small light bulbs with an intense cocoa flavour and a sublime fruity-spicy aroma profile, made with Oro Verde cocoa from Peru. This 100% fine flavour couverture is the perfect ingredient for your creative ideas. It packs a ton of cocoa 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	vegan
 	<p><b>BASIC Light Bulbs • Dark Choco 70%</b> A classic created with fine cocoa from South America and an intense chocolate aroma: with a 70% cocoa 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	vegan

Variety	Description	Weight	Article no.	EAN/piece	EAN/unit	Remarks
 	<p><b>BASiC Light Bulbs • Dark Chocolate, no sugar added</b></p> <p>A dark chocolate couverture with an organic sugar substitute and 75% cocoa 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 lightbulbs 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	vegan
 	<p><b>BASiC Light Bulbs • Milk Choco 50%</b></p> <p>A high-percentage milk chocolate couverture from South American fine cocoa, boasting full cocoa character and at the same time a surprisingly mild flavour. With 50% cocoa 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	
 	<p><b>BASiC Light Bulbs • Raspberry</b></p> <p>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>BASiC Light Bulbs • Rice White</b></p> <p>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	vegan
 	<p><b>BASiC Light Bulbs • Soy</b></p> <p>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	vegan
 	<p><b>BASiC Light Bulbs • Strawberry</b></p> <p>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>BASiC Light Bulbs • White Choco</b></p> <p>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.</p> <p>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>BASiC Light Bulbs • White Rice Coconut, no sugar added</b></p> <p>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 lightbulbs. 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	
 	<p><b>BASiC Light Bulbs • Wild Berries</b></p> <p>A purple fruit couverture combining a raspberry and a blueberry couverture, it has 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	



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% cocoa 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% cocoa 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	vegan
 	<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	vegan
 	<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	vegan

# n o u g s u s

Genuss ist Luxus

50 g bar

Available in 6 varieties

Shelf life: 12 months from production date



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

Homemade praline in a bar offers perfect indulgence. Enhanced with a light touch of fruit and a little fruit couverture. 2 vegan praline flavours. Alongside classics like hazelnut and almond praline, Nougus offers many unique innovations brought to you for the first time in mouth-watering praline. You can forget about all your worldly cares because we haven't – it's all organic and fair trade. It's a must for those with a lust for nuts.

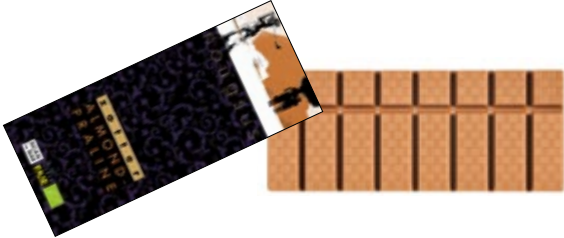








### **Nougsus-Praline**

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 Nougsus range, which we also produce, nut to bar, at our own workshop. Nougsus has a very high nut content, making it a supreme quality praline.

We use only organic nuts, roast them at varying temperatures and combine them with cocoa butter and a little chocolate to create our tender-melting praline bars. Nougsus, like our other ranges, focuses on variety and the entire flavour spectrum: hazelnut and almond praline but also unusual varieties like cashew praline, coconut praline and even praline.



Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
	<p><b>Almond Praline</b></p> <p>Where there's almonds and milk in abundance, there are myths coursing around the bitter sweet nut that are technically not even a nut, but a stone fruit. Zotter transforms them into a fabulous almond praline enhanced with tiny, roasted bits of almond and a little fruity raspberry couverture.</p>	25454	9006 4030 3509 1	9006 4030 3515 2	
		CHANGED TITLE			
	<p><b>Almond Caramel Praline</b></p> <p>Sweet like a caramel bonbon. Zotter caramelises the lactose from the white chocolate, which results in a caramel chocolate transforming into a super tender caramel praline when blended with caramelised almonds. It's enhanced with a bit of fruity orange couverture.</p>	25502	9006 4030 3530 5	9006 4030 3531 2	
		CHANGED TITLE			
	<p><b>Cashew Praline</b></p> <p>Homemade cashew praline from cold-ground cashews. We forgo the conventional frying of the cashew nuts in order to preserve their true flavour. Instead, they are roasted very gently, ground in the mill and combined with our high-percentage mountain milk chocolate to produce a tender-melting, delicious praline creation with little bits of cashews mixed under and enhanced with a cheeky, fruity little pineapple couverture.</p>	25452	9006 4030 3507 7	9006 4030 3513 8	
		CHANGED TITLE			
	<p><b>Coconut Praline with Coconut Blossom Sugar</b></p> <p>Caribbean feeling for connoisseurs. Praline is classically produced from nuts but who would have thought that coconuts can also be transformed into praline? Enjoy a praline sensation which unites the magic of palms, the sea and a bright blue sky in its taste. Sweetened with palm sugar which is extracted from the blossoms of the coconut palm. A praline enjoyment which is extremely tender and incredibly intense. All in all: fascinating!</p>	25546	9006 4030 2745 4	9006 4030 2746 1	vegan
		CHANGED TITLE			
	<p><b>Hazelnut Praline</b></p> <p>The original form of praline in a luxury version with fine hazelnuts from Turkey. Home-made hazelnut praline perfected into a bar and refined with hazelnut crackles.</p>	25456	9006 4030 3511 4	9006 4030 3517 6	vegan
		CHANGED TITLE			

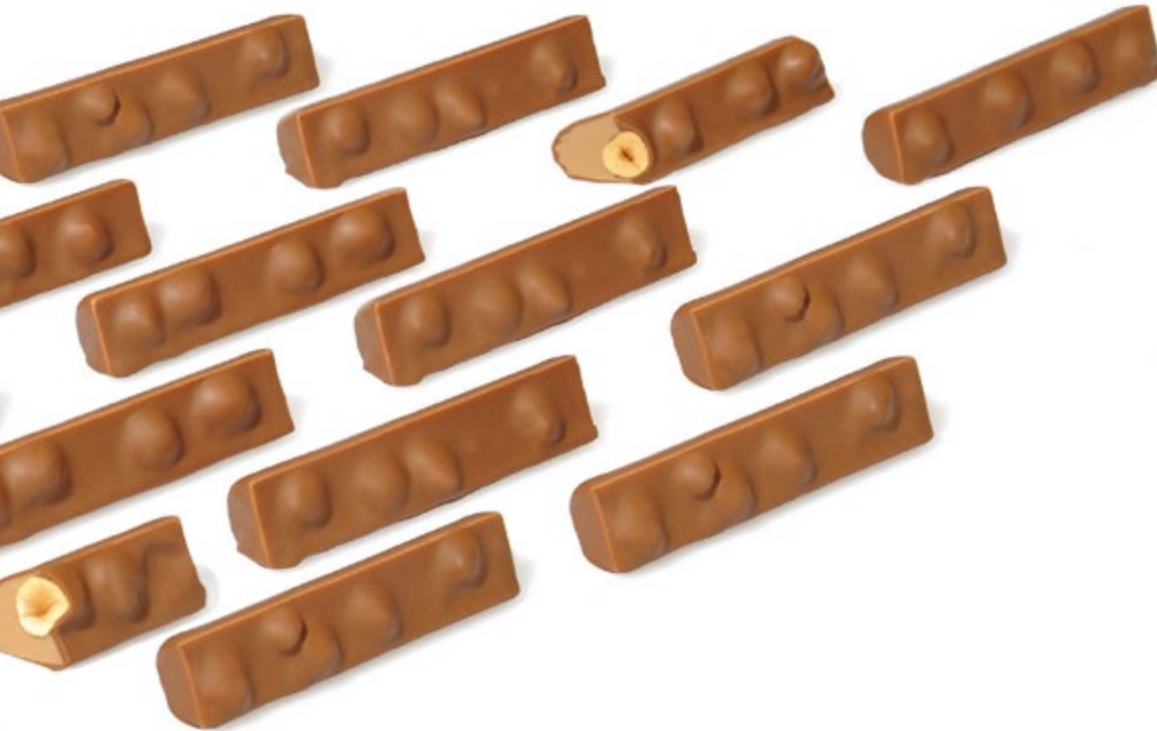
Variety	Description	Article no.	EAN/piece	EAN/unit of 10 pcs	Remarks
 	<p><b>Macadamia Praline "really phat"</b></p> <p>It's supernatural. The macadamia nut is very popular among foodies and is considered the "queen of nuts". Zotter turns these fine kernels into a homemade macadamia praline enhanced with a bit of white chocolate and a fruity passionfruit couverture. Tastes intensely of macadamias and is really phat!</p>	25547	9006 4030 2747 8	9006 4030 2748 5	
		<b>CHANGED TITLE</b>			







# Nutting Hills



25 g bar

Available in 1 variety

Shelf life: 8 months from production date

ONLY GERMAN PACKAGING AVAILABLE

## The praline bar with nut-hills in chocolate

Whole hazelnuts on home-made almond praline. The caffeine containing guarana in the almond praline and the home-made 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





# Lollytop

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 Lollytop shines in another colour, naturally deriving from the fruit, nuts and cocoa.








Lollytops are the first chocolate lollies which are exclusively ORGANIC and FAIR.





## Lollytop

The chocolate for our Lollytops is produced to the same high standard as for our La-bookos, but in a more playful format. Our Lollytop range is created with the finest cocoa, 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. 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 Lollytops: 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
	<b>Almond Mouse</b> Home-made 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.	25402	9006 4030 3501 5	9006 4030 3520 6	
	<b>Banana Tiger</b> A ravenous tiger is hunting for bananas. This chocolate contains so many bananas that one has to wonder why the Lollytop hasn't yet taken on a crooked shape. A very fruity flavour and a high amount of cocoa butter lets it melt tenderly.	25405	9006 4030 3504 6	9006 4030 3523 7	
	<b>Caramel Bear</b> A chocolate lollipop with superstrong flavour: Home-made 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.	25411	9006 4030 6136 6	9006 4030 6137 3	
	<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 Lollytop.	25406	9006 4030 3505 3	9006 4030 3524 4	vegan
	<b>Milk Hedgehog</b> Those who aim high are well-advised to nibble on the Milk Hedgehog with a particularly high cocoa content of 35% and plenty of healthy mountain milk from the Tyrolean Alps. Refined with raw cane sugar and vanilla.	25404	9006 4030 3503 9	9006 4030 3522 0	
	<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!	25415	9006 4030 5414 6	9006 4030 5415 3	
	<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.	25401	9006 4030 3500 8	9006 4030 3519 0	

**NEW**

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>Starter kit "Lollytop"</b> All 8 Lollytop 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		





FLIC  
FLOCS



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

ONLY GERMAN PACKAGING AVAILABLE



## 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 – Flic Flocs can simply be nibbled or used as a snazzy topping for yoghurt, ice cream, desserts and breakfast cereal. Tastes delicious and looks great! Featuring spelt flakes with cardamom in a coffee couverture, maze 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 Flic Flocs 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.

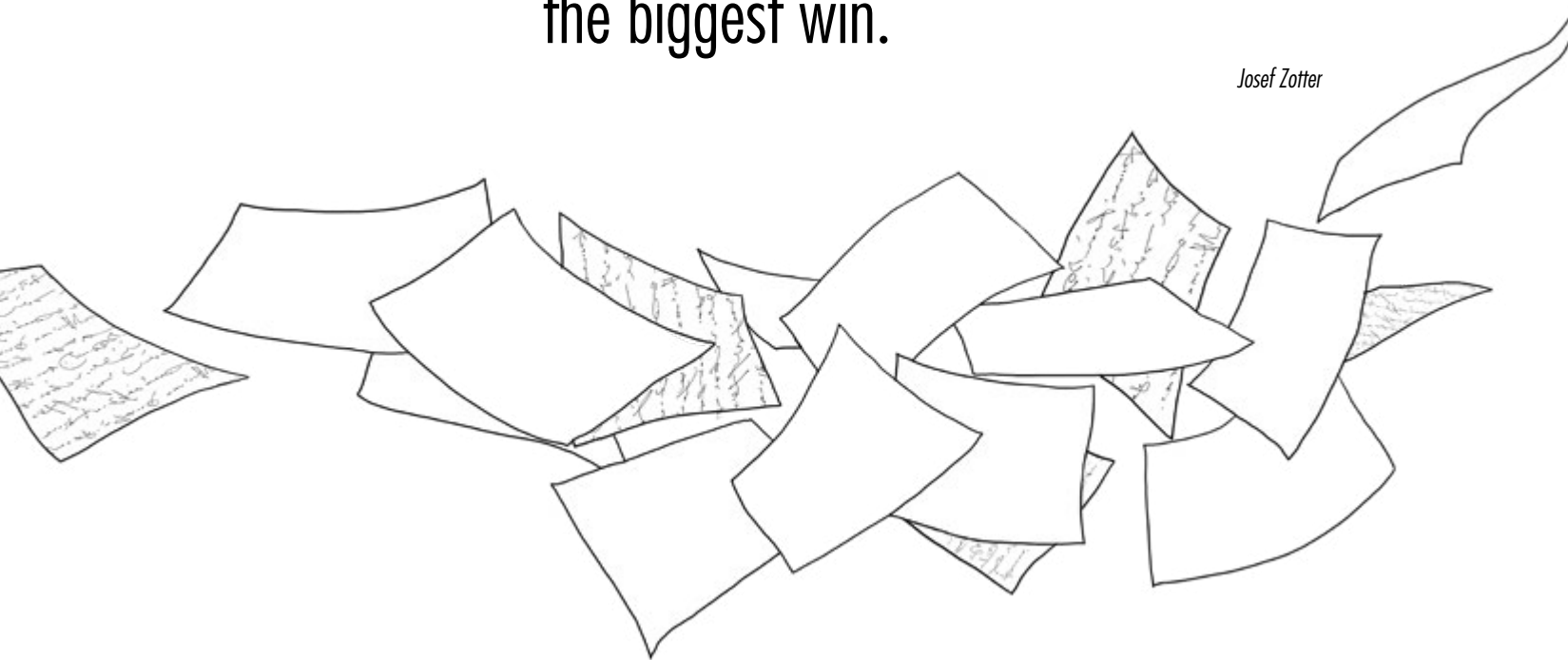
These crispy organic flakes are then enhanced with chocolate. This is done by filling them into coating drums and spraying them with the sweet liquid. While this is happening, the drums spin round in order to evenly spread all the chocolate. Then we let the flakes cool down and repeat the process: spray, 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	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	9006 4030 3365 3	9006 4030 3373 8	contains gluten
 	<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	9006 4030 3360 8	9006 4030 3368 4	vegan
 	<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	9006 4030 3363 9	9006 4030 3371 4	vegan
 	<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	9006 4030 3358 5	9006 4030 3366 0	contains gluten

Maximising humaneness is probably  
the biggest win.

*Josef Zotter*



# Nibs + Cocoa beans

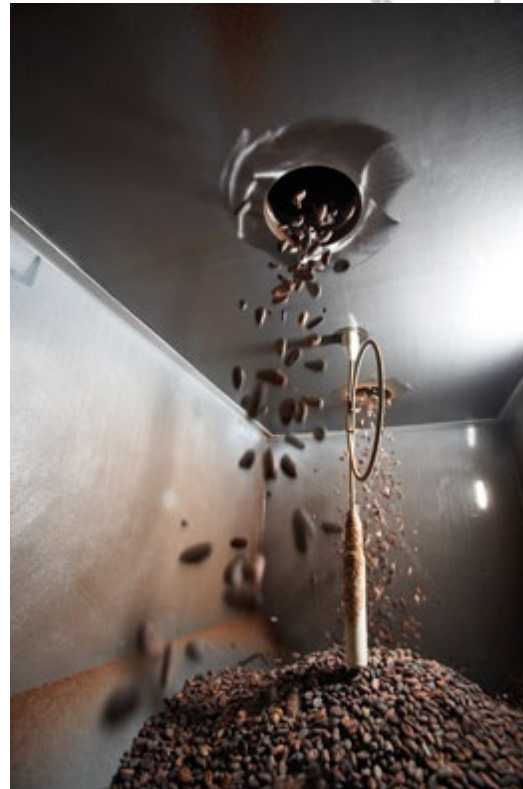
100 g pack  
Available in 4 varieties  
Shelf life: 10 months from production date



Whole cocoa beans roasted and enhanced in Zotter's bean-to-bar factory or broken up immediately and turned into small, crunchy nibs.

## **Pure cocoa power ...**

... for snacking and nibbling as they do in Latin America or for refining dishes and desserts.

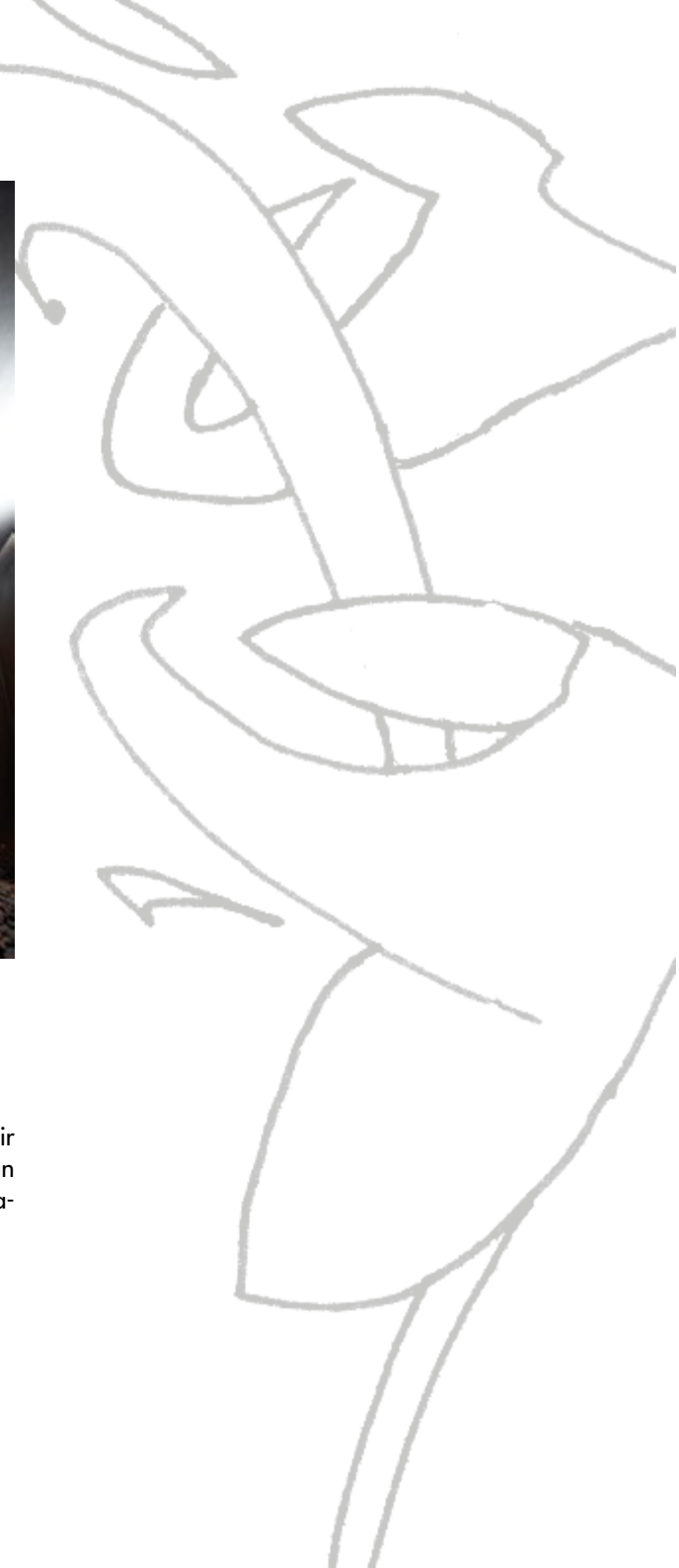






### **Whole cocoa beans and small cocoa nibs are always in stock**

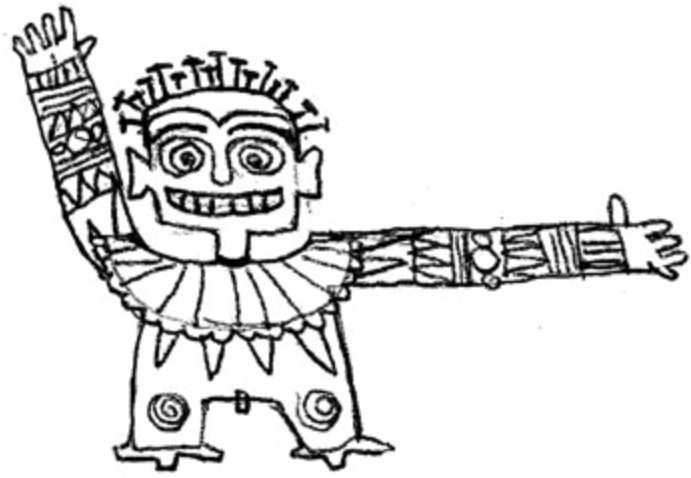
We often travel to cocoa growing regions to find the finest cocoa but also in order to visit our cocoa farmers.

We buy our cocoa directly from small farmers, who cultivate the beans as part of mixed crops and all have organic and fair trade certifications. Most of the cocoa is grown in Latin America, original home of the cocoa bean, and that's where you can still find genuine noble cocoa. We work with many cooperatives in Peru, but we also feature island-grown cocoa from Madagascar, Belize and the Dominican Republic.

Our cocoa beans are cleaned and then gently roasted. The nibs are cleaned, roasted and then chopped into pieces.



Variety	Description	Weight	Article-No.	EAN/piece	EAN/unit	Remarks
	<p><b>COCOA BEANS Ecuador</b> Freshly roasted Arriba supreme quality cocoa from Ecuador with its characteristically floral aroma. Whole beans, pure cocoa power.</p> <p>Don't forget to peel the cocoa beans before enjoying them!</p>	100 g pack	17390	9006 4030 5028 5	9006 4030 5029 2	vegan
	<p><b>COCOA BEANS Madagascar</b> Freshly roasted supreme quality cocoa from Madagascar with a dominant fruity aroma, notes of citrus and a pleasant acidity. Whole beans, pure cocoa power.</p> <p>Don't forget to peel the cocoa beans before enjoying them!</p>	100 g pack	17391	9006 4030 5030 8	9006 4030 5031 5	vegan
	<p><b>COCOA BEANS Peru</b> Freshly roasted supreme Oro Verde cocoa from Peru with a distinctly fruity and nutty aroma. Whole beans, pure cocoa power.</p> <p>Don't forget to peel the cocoa beans before enjoying them!</p>	100 g pack	17381	9006 4030 5026 1	9006 4030 5027 8	vegan
	<p><b>NIBS – natural</b> Roasted Manabi-Inti Select cocoa beans from Ecuador, peeled and chopped into nice little cocoa nibs. Pure cocoa 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





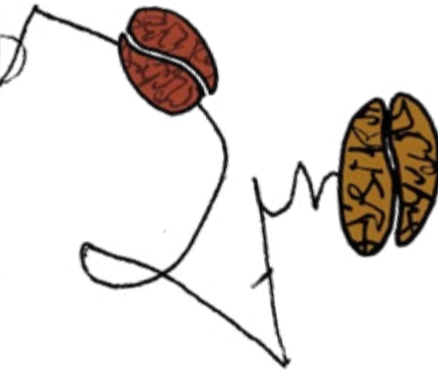
# z o t t e r ORGANIC + FAIR COFFEE

Shelf life: 8 months from production date  
ONLY GERMAN PACKAGING AVAILABLE

**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 typicality. 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

### Zotter Organic + Fair Coffee

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.

Weight	Article no.	EAN/piece	EAN/unit of 6 pcs	Remarks
500 g pack	21302	9006 4030 1925 1		
1000 g pack	21303	9006 4030 1926 8		



1000 g  
pack



500 g  
pack



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

*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.








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, Stress Stopper, I Love You - Soooo Much!, Amazing!, For the Most Amazing Mum Ever! you can easily create a gift set for various occasions, Valentine's Day and Mother's Day.






Article	Description	Article no.	EAN/piece	Remarks
	<p><b>Labooko 05 – DARK + MILK</b>  3 dark chocolates: 82% Peru Criollo, 72% Tanzania and 60% Ecuador  2 milk chocolates: 50% Nicaragua und 35% Panama</p> <p>5 pure Labooko chocolates in a gift box: regional cocoa 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  3 milk chocolates: Fine White, Caramel Milk and 45% Peru</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>Hot Pot - Chocolate Fondue classic</b>  With the super-snazzy Hot Pot your chocolate fondue turns into a sensual feast, during which you can dip into four different chocolate varieties.</p> <ul style="list-style-type: none"> <li>• 1 x Chocolate fondue warmer with the Zotter design and a glass bowl</li> <li>• 4 x Fondue forks</li> <li>• 2 x Candles</li> <li>• 4 x Basic couvertures (130-g bars each)</li> </ul> <p><i>Varieties: Basic 70% Noble Bitter, Basic 40% Smooth Mountain Milk, Basic Hazelnut Praline, Basic White</i></p>	22093	9006 4030 8198 2	Size: W: 22 cm H: 18 cm D: 15.8 cm
	<p><b>Hot Pot - Chocolate Fondue vegan</b>  With the super-snazzy Hot Pot your chocolate fondue turns into a sensual feast, during which you can dip into four different chocolate varieties.</p> <ul style="list-style-type: none"> <li>• 1 x Chocolate fondue warmer with the Zotter design and a glass bowl</li> <li>• 4 x Fondue forks</li> <li>• 2 x Candles</li> <li>• 4 x Basic couvertures</li> </ul> <p><i>Varieties: Basic 80% Smart Bitter (120g), Basic 60% Fine Bitter (130g), Basic Hazelnut Praline (130g), Basic Walnut Praline (130g)</i></p>	22101	9006 4030 8251 4	Size: W: 22 cm H: 18 cm D: 15.8 cm vegan

Article	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 cocoa percentages. 2 bars per variety: 60% Fine Bitter, 65% Soft Bitter, 70% Noble Bitter, 80% Smart Bitter, 90% Clear Bitter and 100% Pure.</p>	12x7g pure bars	22037 <b>CHANGED DESIGN</b>	9006 4030 8057 2	9006 4030 8060 2	vegan
 <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. 2 bars per variety: Banana, Coconut, Mango, Raspberry, Blackcurrant and Strawberry.</p>	12x7g pure bars	22034	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 cocoa percentages. A delightful foray from white chocolate to mountain milk chocolate with high cocoa content. 2 bars per variety: Caramel, 35% Milk, 40% Milk, 50% Milk, 60% Milk and White.</p>	12x7g pure bars	22036 <b>CHANGED DESIGN</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. 2 bars per variety: Coconut, Raspberry Coconut, Rice, Rice White, Soy, Soy White.</p>	12x7g pure bars	22099 <b>CHANGED DESIGN</b>	9006 4030 8241 5	9006 4030 3316 5	vegan
	<p><b>Chocolate-Booklet – empty</b> for 12 Hand-scooped chocolate or Labooko, closed with a beautiful ribbon.  Size: W: 262 x H: 40 x D: 177 mm</p>				31511	9006 4030 9965 9

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><b>Box empty zotter 03 red</b> – for 3 chocolates</p>		<p>32439</p> <p>32442</p> <p>32440</p> <p>32441</p>	<p>9006 4030 5049 0</p> <p>9006 4030 5052 0</p> <p>9006 4030 5050 6</p> <p>9006 4030 5051 3</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 green</b> – for 4 chocolates</p> <p><b>Box empty zotter 04 red</b> – for 4 chocolates</p>		<p>32443</p> <p>32446</p> <p>32444</p> <p>32445</p>	<p>9006 4030 5053 7</p> <p>9006 4030 5056 8</p> <p>9006 4030 5054 4</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>



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 4 colours.</p> <p>zotter ClipClap-Box Single brown – empty</p> <p>zotter ClipClap-Box Single green – empty</p> <p>zotter ClipClap-Box Single orange – empty</p> <p>zotter ClipClap-Box Single red – empty</p>	<p>31224</p> <p>31225</p> <p>31223</p> <p>31222</p>	<p>9006 4030 8097 8</p> <p>9006 4030 8098 5</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 5 colours.</p> <p>zotter ClipClap-Box Double blue – empty</p> <p>zotter ClipClap-Box Double brown – empty</p> <p>zotter ClipClap-Box Double green – 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>31230</p> <p>31228</p> <p>31227</p>	<p>9006 4030 8104 3</p> <p>9006 40308102 9</p> <p>9006 4030 8103 6</p> <p>9006 40308101 2</p> <p>9006 40308100 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>

Article	Description	Article no.	EAN/piece	Remarks
	<p><b>zotter Design-Box Slide Long blue – empty</b>  Stylish: the slide box with 2 drawers, which can be pulled out on both sides, is extremely classic and cool in appearance.</p> <p>Holds 4 Mitzi Blue chocolates  or 10 x Hand-scooped Chocolates  or 10 x Labookos  or 2 x Mitzi Blue and 5 x Hand-scooped Chocolates  or 2 x Mitzi Blue and 5 x Labookos</p>	31237	9006 4030 8107 4	Possible filling with Hand-scooped Chocolates, Labooko and Mitzi Blue
	<p><b>zotter Design-Box Slide Square blue – empty</b>  Stylish: the slide box with 2 drawers next to each other looks classy as well as bold.</p> <p>Holds 4 Mitzi Blue chocolates  or 10 x Hand-scooped Chocolates  or 10 x Labookos  or 2 x Mitzi Blue and 5 x Hand-scooped Chocolates  or 2 x Mitzi Blue and 5 x Labookos</p>	31238	9006 4030 8106 7	Possible filling with Hand-scooped Chocolates, Labooko and Mitzi Blue
	<p><b>zotter Design-Box Slide Red – empty</b>  Stylish: the slide box with 2 drawers above each other looks classy as well as bold.</p> <p>Holds 4 Mitzi Blue chocolates  or 10 x Hand-scooped Chocolates  or 10 x Labookos  or 2 x Mitzi Blue and 5 x Hand-scooped Chocolates  or 2 x Mitzi Blue and 5 x Labookos</p>	31239	9006 4030 8105 0	Possible filling with Hand-scooped Chocolates, Labooko and Mitzi Blue
	<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</p>	23369	9006 4030 9943 7	Possible filling with Hand-scooped Chocolates, Labooko, Mitzi Blue, Drinking Chocolate, Lollytops, nougsus, balleros and many more.
	<p><b>Chocolate drawer small – empty</b>  Size: W: 220 x D: 145 x H: 70 mm</p>	31512	9006 4030 9963 5	Possible filling with Hand-scooped Chocolates, Labooko, Mitzi Blue, Drinking Chocolate, Lollytops, nougsus, balleros and many more.




# 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>Drinking Chocolate glass</b> Double-walled Drinking Chocolate glass with artwork by Andreas h. Gratz.</p>	H: 13,5 cm Ø 6 cm 0.2l	23001	9006 4030 9905 5	
	<p><b>Drinking Chocolate whisk</b> The hand-crafted chocolate whisk optimally distributes the Drinking Chocolate in the glass. A feast for the aromas.</p>		23012	9006 4030 9906 2	
	<p><b>Drinking Chocolate tray</b> The elegant and feather-light stainless steel tray has a contemporary design and small compartments for glass, whisk and the Drinking Chocolate bars.</p>	W: 21cm H: 27,5cm	23010	9006 4030 9907 9	
	<p><b>Drinking Chocolate to go cup (1 shipping unit = 100 items)</b> Well insulating paper cup, made from recycled paper, imprinted, with cover for the to go generation.</p> <p><b>Bamboo whisk for to go cups (1 shipping unit = 100 items)</b> Serve and enjoy Drinking Chocolate wherever you like in a to go cup with this handy bamboo whisk.</p>	0.2l H: 9,2 cm	23005	9006 4030 9935 2	
	<p><b>zotter Cool Bag Small</b> The handy and fashionable cool bag for the summer. Without cooling pad.</p>	W: 36cm H: 19cm D: 11,5cm	23636		
	<p><b>zotter Cool Bag Large</b> The handy and fashionable cool bag for the summer. Without cooling pad.</p>	W: 32cm H: 28cm D: 21cm	23637		
	<p><b>zotter Paper Bags Large with handle</b> (1 Pack = 200 bags) Printed with a Zotter - design</p>	W: 32cm H: 40cm D: 12cm	23657		
	<p><b>zotter Paper Bags Medium with handle</b> (1 Pack = 350 bags) Printed with a Zotter - design</p>	W: 23cm H: 27cm D: 11cm	23576	9006 4030 9966 6	
	<p><b>zotter Paper Bags Small with handle</b> (1 Pack = 500 bags) Printed with a Zotter - design</p>	W: 18cm H: 21cm D: 8cm	23575	9006 4030 9967 3	



Article	Description	Size	Article-No.	EAN/piece
 <p>Motif 1</p>  <p>Motif 2</p>	<p><b>Poster Image Portrait Format Motif 1</b> The eye-turner: The poster in the Zotter design is available in 3 sizes. Available for free!</p> <p><b>Poster Image Landscape Format Motif 2</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>Samples</p>	<p><b>Chocolate Dummies</b> Ideal for window displays and for decorating. Zotter dummies never melt. Available for free!</p>		23241	9006 4030 9908 6
 <p>Samples</p>	<p><b>Leaflet "Vision &amp; Creation"</b> The Zotter philosophy for all customers who want to know more about Zotter. Available for free!</p> <p><b>Leaflet "Choco Shop Theatre"</b> World of chocolate experience: recommended outing for the entire family. On this exciting tasting tour through the Choco Shop 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 2019/2020"</b> Everything from Zotter: the whole range of products in a handy folder-size. Available for free!</p>		<p>31102</p> <p>31318</p> <p>31482</p>	<p>9006 4030 3650 0</p> <p>9006 4030 3649 4</p>
	<p><b>Drinking Chocolate Table Cards Display – yellow</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><b>NEW</b></p>	23653	9006 4030 5245 6

Article	Description	Size	Article-No.	EAN/piece
	<p><b>Sales display ENGLISH - FOR FREE</b> for Hand-scooped Chocolates, Labookos and Nougus Holds 8 bars Material: carton</p> <p><b>Sales display GERMAN - FOR FREE</b> for Hand-scooped Chocolates, Labookos and Nougus Holds 8 bars Material: carton</p>	<p>W: 6,8 cm H: 15 cm D: 17 cm</p>	<p>12205</p> <p>23631</p>	
	<p><b>Zotter Acrylic Glass Display counter – 8 varieties, transparent – counter vertical</b></p> <p>For Hand-scooped Chocolates, Balleros, Whole Nuts and BASiC couverture 8 rows, max. 80 bars</p> <p>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></p> <p>For Hand-scooped Chocolates 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 Labooko Dispenser – 12 varieties, claret-red – counter vertical</b></p> <p>For Labookos and Nougus Pralines 6 trays, holds 12 flavours, max. 120 bars Expandable: using the free expansion board, it is suitable for Mitzi Blues and Nashidos as well 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, Mitzi Blues, Classics, 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><b>NEW</b></p>	23652	9006 4030 5246 3
	<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><b>NEW</b></p>	23122	9006 4030 9927 7
	<p><b>Zotter Display – claret-red/black – 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 Mitzi Blues and Nashidos as well 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>	23107	9006 4030 9925 3

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, Nougusus, BASiC  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 Indulgence Bars.  Expandable: using the free expansion board, it is suitable for Mitzi Blues and Nashidos 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>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: 31 cm H: 160 cm D: 65 cm	23639	
	<p><b>Expansion Board, claret-red – FOR FREE</b></p> <p>Suitable for 3 different products, such as Labooko, Mitzi Blue and Nashido, to add to the Mixed Display, Labooko Display 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 T: 13,5 cm	10924	



Article	Description	Size	Article-No.	EAN/piece
	<p><b>Mitzi Blue Display free-standing, large</b></p> <p>For Mitzi Blues 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 Display, small</b></p> <p>For Mitzi Blues Holds 60 bars, 12 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: 25 cm H: 50 cm D: 25 cm</p>	<p>23112</p>	<p>9005 4030 9928 4</p>
	<p><b>Lollytop Display – 8 varieties</b></p> <p>For Lollytops 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>



The sweet sides of life

Sepp Joller

**z o t t e r**  
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