

z o t t e r

# CHOCOLATE

CATALOGUE 2023/24



BEAN  
to BAR

FAIR



AHG



## 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**

## WFTO - LABEL OF EXCELLENCE

The independent NGO "Südwind" has closely examined all the WFTO's current ecology, transparency and social effectiveness credentials and has designated it exemplary in terms of credibility and social issues. The World Fair Trade Organization (WFTO) is the international umbrella association for more than 400 fair trade organisations in around 70 countries. In Austria, members of the WFTO are **ARGE Weltläden, EZA** and **Zotter**. In contrast to the Fair Trade label, the WFTO label isn't purely a product certification but has instead been created to designate organisations whose core business is fair trade. As a member of the WFTO, we are delighted to have received the label's highest score. You can find the independent label check online by clicking here: <https://siegelcheck.suedwind.at>

## THE PROTECTION OF THE ENVIRONMENT

is a very important aspect of our corporate philosophy.

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

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

## BIOGENIC PACKAGING & BIOPLASTICS

Around 90% of our packaging is biogenic and made from renewable raw materials.

We use certified paper from sustainable sources and environmentally friendly colours for all our packaging. For the most part, we use bioplastics, which consists of renewable raw materials, is biodegradable and even compostable, compliant with the EN 13432 standard.

## DESIGN

Andreas H. Gratzte (A-H-G), Zotter's art director has created our beautiful designs with pen and tons of humour since 1994. [www.a-h-g.at](http://www.a-h-g.at)

## ORGANIC SOY LECITHIN

We use soy lecithin from controlled organic cultivation in white and milk chocolates. Soy lecithin is guaranteed non-GMO and environmentally friendly, as no part of the rain forest is destroyed for its cultivation. Our dark chocolate does not contain soy lecithin.

## STORAGE ADVICE

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

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

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



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## OUR ASSORTMENT WITH GERMAN PACKAGINGS

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Don't panic ... it's all organic!

# z o t t e r CHOCOLATE

More than 500 flavours, naturally  
organic + fair



**We love innovation, variety & sustainability.** In 1992, the very first hand-scooped chocolates were created, and the way we manufactured them was completely novel. We did away with the customary moulds and instead brushed the chocolate and the fillings onto long tracks by hand, layer by layer, developing innovative new flavours and combining classic ones for all-new taste explosions. The 70-gram bar format was also new, and so were Andreas H. Gratz's beautiful wrapper designs – small pieces of art that stand out thanks to their humour and stylistic virtuosity. All of these factors combined have made our hand-scooped chocolates so unique to this day.

This season, the focus is again on hand-scooped chocolates, with 16 new flavours in our range! The overall theme this time around is lemon, and it defines several of the new flavours like »Caramel + Lemon«. Sweet chocolates with refreshing flavours and crispy bits of lemon set the tone, alongside lots of fruity layers in »Strawberry Pistachio«, »Red Roses + Raspberries«, »Utopia Wine + Fruit«, »Berries + Crispy Praline«, and many more. A strong trend is proving to be vegan chocolate, and we are proud to present many new products, revealing a whole new vegan flavour dimension: from »Lemon & Almond« to »Olives + Lemon«, from vegan drinking chocolates to pure Labookos created with oat drinks instead of milk. Our third highlight is the Cheery & Nuts range, that tender-melting chocolate and praline duo with a crunch. There are now 4 new chocolate flavours, and we've also changed the design to a vertical format. Lastly our In • Fusion range stands out with concise product names and a beautiful design, and all of our 8 choco lollies are sporting super cute new illustrations.

All in all, we produce more than 500 different chocolate flavours, because we love variety: hand-scooped chocolates, pure Labookos, drinking chocolates, fine flavour Light Bulb couvertures, brightly decorated Mitzi chocolate discs, balleros chocolate-covered fruit and nuts, and much, much more. Around 240 humans are employed at our family business, working by hand to make all those sweet chocolate dreams a reality.

We love to develop new chocolates and apply ourselves to new research constantly – that's our passion. At our bean-to-bar chocolate factory, we produce every single chocolate from the cacao bean to the finished chocolate bar, using fair traded organic cacao of sublime quality. We also regularly travel to visit our cacao producers on location.

Our family business counts among the most sustainable companies in Austria. The production line is entirely organic and fair quality, because we care what happens to people and our environment. Our production is powered by 100% green energy, we use environmentally friendly packaging, and our employees are offered a free, organic and delicious breakfast, lunch menu, holiday childcare and much more.

Don't panic ... it's all organic!  
The Zotter family

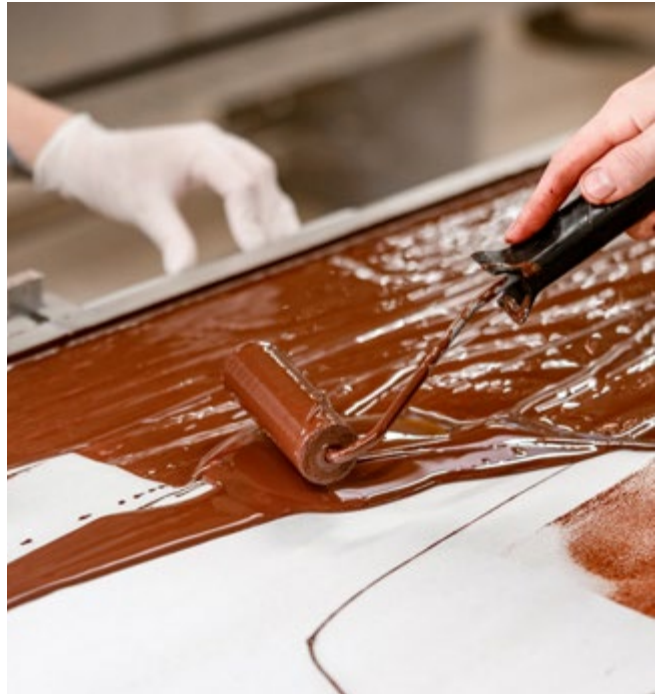
Sepp Zotter

Julia Zotter

Ulrike Zotter

Michael Zotter

Valerie Zotter



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





**ZOTTER'S NEW RANGE WITH ENGLISH-LANGUAGE PACKAGING****HAND-SCOOPED CHOCOLATES**

11 new hand-scooped chocolates:

**Candied Almonds** – almond praline with almond brittle made with freshly caramelised almonds

**Lemon & Almond VEGAN** – refreshing & vegan & wow: lemon marzipan and almond praline with crispy bits of lemon

**Olives + Lemon VEGAN** – the ultimate tender-melting olive layer, praline and crispy lemon

**Red Roses + Raspberries** – sensual & flowery & very berry: delicious rose marzipan alongside a red raspberry fruit ganache

**Rum Coconut VEGAN** – a tropical dream: a rum chocolate ganache on a coconut layer

**Skyr • Rhubarb • Avocado** – a fine rhubarb jelly in between some creamy skyr and an avocado chocolate layer

**Strawberry Pistachio** – a chocolatey flirt: a fruity strawberry layer and some praline with chopped pistachios

**Whisky + Caramel + Pecan** – the soul food chocolate inspired by the very popular American pecan pie

**Happy Birthday** – Strawberry Pistachio

**For the Most Amazing Mum Ever!** – Red Roses + Raspberries

**Let's Celebrate You!** – Hazelnut Brittle **VEGAN**

3 hand-scooped chocolates, also available with English-language packaging:

**Saffron and Pistachios, Congratulations** – Thousand Layer Praline, **Thank You** – Marzipan + Almonds

**CHEERY & NUTS**

New product range: **The tender-melting chocolate & praline duo with a crunch**

6 flavours are now available with English-language packaging: **Blackcurrant + Macadamia, Caramel + Peanut, Milk Chocolate + Nut • Grape, Raspberry + Almond, Strawberry + Cashew, White Chocolate + Berries**

**LABOOKO**

2 new cacao-growing regions: **80% Colombia, 72% Haiti**

**72% Opus 5** – a new cacao cuvée created with island cacao and a generous portion of holiday feeling

2 **VEGAN** milk chocolate alternatives: **50% Oat Drink, 60%/40% Cacao-Oat Drink**, no added sugar

2 new white chocolates: **White Chocolate** – classic, **White Chocolate and Almonds** – enhanced with almonds, and overall not too sweet

**LABOOKO MINI**

**Thank You** – Caramel – a sweet thank you and a perfect giveaway for any occasion, in a 8g format

**CHOCO LOLLY**

All 8 lollies with **super cute new illustrations** and the popular **Raspberry Unicorn** is again available to order

**NEW PRODUCTS IN OUR GERMAN-LANGUAGE SELECTION****HAND-SCOOPED CHOCOLATES**

8 new hand-scooped chocolates:

**Bacon Spectacle, Berries + Crispy Praline VEGAN, Caramel + Lemon, Cheese + Mango Chutney, Fruit Praline & Fragrant Marzipan, Red Wine VEGAN, Spermidine + Bio-Secco, Utopia Wine & Fruit**

3 new gift chocolates: **A Sweet Sorry** – Vanilla + Crisps, **For Odd Birds** – Olives + Lemon **VEGAN**, **For the Best Employees in the World** – Fruit Praline & Fragrant Marzipan

**CHEERY & NUTS**

New vertical design & 2 new flavours: **Caramel + Pistachio • Almond, Milk Chocolate + Caramel • Orange**

**HAND-SCOOPED CHOCOLATE MINIS**

1 popular hand-scooped mini chocolate in a 20-gram format: **Praline Layers VEGAN**

**IN • FUSION**

New names + a clear message: **Dark Chocolate + Sour Cherry, Milk Chocolate + Raspberry** and many more

**DRINKING CHOCOLATE**

2 new vegan flavours: **Arabian Nights VEGAN, Coffee VEGAN**

**AND ALSO**

**Light Bulb Mix** featuring 6 colourful flavours, **Marble Cake**, new organic **Endorphin** bonbons, **Cacao Beans** and **Cacao Nibs** in an all-new design, new gift sets and much more



Variety & lots of beautiful work by hand & homemade ingredients







# hand-scooped CHOCOLATES

70 g bar  
Sales unit: 10 pcs & 5 pcs  
Available in more than 60 varieties  
Shelf life: 6 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## The Original

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



### MAKING OF hand-scooped chocolate

Watch the video here: [www.zotter.at/video-hand-scooped](http://www.zotter.at/video-hand-scooped)  
or scan the QR-code.







### Amalfi Lemon & Sage Marzipan

ARTICLE no. 16625

*Dark chocolate 70% filled with sage marzipan and Amalfi lemon ganache* – So refreshing: a homemade, wonderfully fragrant lemon puree made from aromatic Amalfi lemons mixed with dark chocolate and a white rice couverture. It's topped with a deliciously soft marzipan layer enhanced with sage and covered in rich, dark chocolate with a 70% cacao content. Bella Italia goes vegan!

● vegan



### Amarena Cherry

ARTICLE no. 16510

*Milk chocolate 50% with Amarena cherry mousse*  
In an Amarena-Macarena mood: a fruity Amarena cherry filling with little chunks of Amarena cherries that we've let steep for a while at our own pastry kitchen. All of this deliciousness is enhanced with a cherry couverture, a bit of marzipan and genuine vanilla and covered in a lovely milk chocolate with 50% cacao power.



### Amaretto-Marzipan

ARTICLE no. 16263

*Extra dark milk chocolate 60% filled with marzipan and amaretto*  
La Dolce Vita: marzipan soaked in amaretto, on a layer of homemade almond praline. Almonds sweeten the life – in the marzipan, in the praline and in the almond liqueur whose scent beguiles the senses. Surrounded by dark milk chocolate with 60% of cacao content and a light sweetness of natural sugar.

● Alc < 2%



### Blueberries & Lemon

ARTICLE no. 16446

*Dark chocolate 70% filled with blueberry ganache and lemon ganache*  
Fresh + Fruity: a blueberry ganache, its stunning, blue colour and authentic taste derived entirely from natural fruit, combined with a refreshing citrus cream made from lemons and white chocolate. It is enveloped with a thin, white chocolate layer and covered in a high-percentage dark chocolate.



### Brown Butter Toffee

ARTICLE no. 16626

*Milk chocolate 50% with brown butter-ganache* – A super soft toffee filling! For this choco, we create our very own brown butter chocolate by caramelising butter and milk powder without adding any additional sugar and turning it into a brown butter couverture. This we combine with caramel couverture, liquid brown butter, honey and milk to create a caramelly-soft toffee layer, which we then cover with milk chocolate with a 50% cacao content.



### ButterCaramel

ARTICLE no. 16056

*Milk chocolate 50% with butter caramel and almond praline with caramel crisps* – One sweet temptation featuring all-natural caramel stirred up with butter, and it's finger-lickingly delicious. It's combined with an almond praline layer and some crunchy caramel crisps in between. Coated overall in milk chocolate with a 50% cacao content.



### Candied Almonds

ARTICLE no. 16619

*Milk chocolate 50% with almond praline and almond brittle*  
A filling created with homemade almond praline enhanced with white chocolate. An almond brittle made from freshly caramelised burnt almonds makes this a particularly crunchy delight. The whole thing is coated in a fine milk chocolate with a 50% cacao content.

**NEW**



### Caramel „Fudge“

ARTICLE no. 16227

*White caramel chocolate filled with almond praline and caramel crisps* – 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.



### Cherries & Pumpkin Marzipan

ARTICLE no. 16610

*Dark milk chocolate 60% filled with cherry ganache and pumpkin seeds marzipan* – A cherry marzipan indulgence: a fruity-pink cherry filling, some refreshing lemon, a little marzipan and vanilla alongside a rich, green, super soft marzipan layer enhanced with pumpkin seed marrow. It's all coated in a milk chocolate with a boasting 60% cacao content.



### Cherry Brandy with Marzipan

ARTICLE no. 16097

*Dark chocolate 70% filled with marzipan and cherry brandy*  
A dark chocolate with a 70% cacao content filled with cherry brandy. In the first layer the brandy melts together with marzipan and in the second layer with a light butter ganache.

● Alc > 2%



### Chestnut + Cranberry

ARTICLE no. 16550

*Chestnut milk chocolate filled with walnut praline and cranberry ganache* – For chocolate hunters: a fruity-sweet cranberry filling with small cranberry bits on a seductive sweet walnut praline. It's covered with a homemade sweet chestnut couverture mixed with milk chocolate. Delicate & fruity!



### Chestnuts + Rum

ARTICLE no. 16519

*Chestnut milk chocolate with chestnut filling* – Fine, sweet chestnut puree, tender-melting almond praline, honey, Amaretto and a generous dash of rum combine to make a seductive filling, covered with a combination of homemade sweet chestnut couverture and milk chocolate with 40% cacao power.

● Alc > 2%



### Chili Bird's Eye

ARTICLE no. 16049

Dark chocolate 70% filled with chili "Bird's Eye" cream – Veritable chocolate culture at its finest. A chocolate ganache made from a blend of milk and dark chocolates, spiced up with a fiery Bird's Eye chili, enhanced with a dash of sugar cane brandy and covered in a fine, bitter chocolate coat with a 70% cacao content.

● Alc < 2%



### Chocolate Banana – Chocolate for School 50 CENTS TO CHARITY

ARTICLE no. 16553

A milk chocolate filled with a fruity-sweet banana filling. **50 cents of each chocolate sold go to the magnificent »Chocolate for School« project in Madagascar**, financing school lunches for 770 children aged between 6 and 15. This is a cooperation with the »Jugend Eine Welt« charity.



### Coconut + Marzipan

ARTICLE no. 16485

Dark chocolate 70% filled with marzipan and coconut praline Sweet Dreams: a fine almond marzipan, combined with a crispy coconut praline layer with roasted coconut flakes. Enveloped in dark chocolate with a 70% cacao content. A sweet and completely vegan creation!

● vegan



### Cognac + Coffee

ARTICLE no. 16268

Coffee couverture filled with cognac cream Some Cognac infuses a dark chocolate ganache with a balanced and intense flavour. And in line with its finish, dominated by notes of roasted coffee beans, this beautiful creation is enveloped in a coffee couverture. This makes perfect sense, because here at Zotter, we even make our own coffee at our in-house roastery.

● Alc > 2%



### Dark Choco Mousse

ARTICLE no. 16545

Dark chocolate 70% filled with chocolate mousse – Incredibly chocolatey and tender-melting. A soft mousse filling with a high-percentage dark chocolate boasting an intense 80% cacao content, it melts immediately while bursting with chocolate aromas. It's covered with a classic dark chocolate with 70% cacao power. Gentle and sweet on the outside and intense on the inside.



### Date & Cashew

ARTICLE no. 16602

Dark couverture with 100% cacao content filled with dates and cashew praline – Sweetened with dates. Pure fruit and nut cacao energy, vegan and using a delicious sugar alternative. The coat is 100% cacao, without any additional sugar, but this creation still boasts plenty of sweetness due to the filling made from select, sweet dates, tender-melting cashew praline and date syrup.

● vegan ● sugar alternative





### Espresso »Macchiato«

ARTICLE no. 16544

*Dark chocolate 70% filled with coffee cream*

Flavour bullseye! A creamy, gently sweet coffee ganache with an impactful coffee flavour, mixed with dark chocolate and a dash of milk. It's coated with a wafer-thin layer of white chocolate and covered overall with a classic dark chocolate boasting 70% cacao power.



### Fig & Port

ARTICLE no. 16547

*Dark chocolate 70% filled with port wine and figs ganache*

A timeless classic with a sugar substitute: we use a Portuguese Reserve Ruby Port by Romariz with an extremely fruity flavour, matured in oak barrels, let it flow into a very creamy, dark port ganache and add some bits of fig marinated in port. It's covered in dark chocolate, which is sweetened with maple sugar.

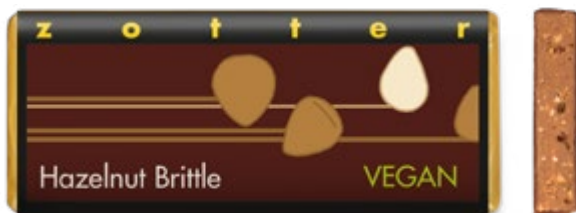
● Alc > 2%   ● sugar alternative



### French White Nougat

ARTICLE no. 16273

*Dark milk chocolate 60% filled with white nougat, pistachios and hazelnuts* – 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.



### Hazelnut Brittle

ARTICLE no. 16476

*Dark chocolate 70% filled with hazelnut praline and hazelnut brittle*  
A tender-melting hazelnut praline made from many dark roasted hazelnuts and pure cocoa butter enhanced with crunchy hazelnut brittle, Bourbon vanilla and cinnamon. Enveloped in dark chocolate with a 70% cacao content and lots of character. Completely vegan!

● vegan



### Lemon & Almond

ARTICLE no. 16929

*Dark chocolate 70% filled with lemon marzipan and almond praline with lemon pieces* – Refreshing, vegan with a wow effect: a fresh, soft lemon marzipan on a seductive, tender-melting almond praline with lots of subtly crispy bits of lemon, dunked in dark chocolate with a 70% cacao content. This creation opens up a whole new dimension of vegan chocolate possibilities.

**NEW** ● vegan

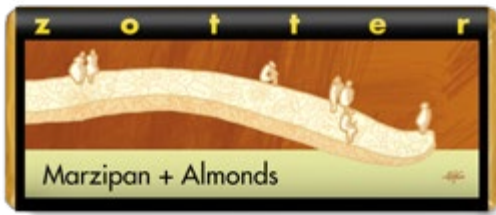


### Marc de Champagne + Raspberries

ARTICLE no. 16469

*Dark chocolate 70% filled with raspberry ganache and Marc de Champagne ganache* – Dark chocolate with a 70% cacao content, filled with a chocolate ganache and enhanced with the finest champagne distillate by Fleury. It's accompanied by a fruity-pink raspberry ganache, its very berry flavour and stunning colour derived entirely naturally from many raspberries.

● Alc > 2%



### Marzipan + Almonds

ARTICLE no. 16549

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



### Milk Choco Mousse

ARTICLE no. 16541

*Dark milk chocolate 60% filled with milk chocolate mousse*  
A wonderfully soft filling of tender-melting mousse, this sweet milk chocolate with a 40% cacao content is buttery-fine and delicious. It's hugged by a dark milk chocolate boasting 60% cacao power, offering an exciting contrast.



### Nut Delight

ARTICLE no. 16072

*Dark milk chocolate 60% filled with hazelnut praline and nut pieces*  
A nut aroma crescendo. A tender-melting hazelnut praline made from many dark roasted hazelnuts and pure cocoa butter, enhanced with bits of roasted cashews, almonds and hazelnuts and a hint of cinnamon and Bourbon vanilla. It's covered in a high-percentage milk chocolate with 60% cacao content.



### Olives + Lemon

ARTICLE no. 16930

*Dark chocolate 70% filled with olive ganache and almond praline with lemon* – The ultimate tender-melting olive layer made from green olives, olive oil and chocolate. The olive flavour is quite subtle, but it's the incredibly smooth melt that's surprising. Sitting on top is a layer of almond praline with refreshing, crispy bits of lemon, and the whole thing is coated in dark chocolate, and entirely vegan.

**NEW**

● vegan



### Orange Liqueur

ARTICLE no. 16274

*Milk chocolate 40% filled with orange cream*  
A temptation. This sweet 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.

● Alc > 2%



### Pistachios

ARTICLE no. 16131

*Milk chocolate 50% with marzipan and pistachios*  
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 milk chocolate with a powerful 50% cacao content.

● Alc < 2%



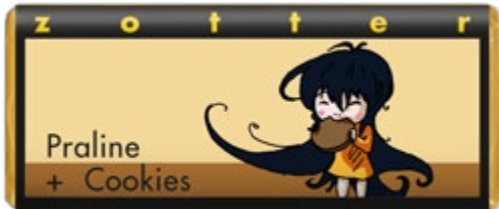
### Plum Brandy

ARTICLE no. 16084

*Dark chocolate 70% with plum ganache*

An almost extraterrestrial indulgence. Some Gölles plum brandy, matured for a long time in oak barrels, flows into a ganache composed of dark and milk chocolates, fruitily enhanced with homemade plum puree. The whole thing is coated in a dark chocolate with a 70% cacao content.

● Alc > 2%



### Praline + Cookies

ARTICLE no. 16468

*Milk chocolate 50% with almond hazelnut praline and almond cookies*

Crispy cookie chocolate: a milk chocolate with a 50% cacao content, filled with a tender-melting praline created from a combination of two types of almonds, plain and caramelised, plus some hazelnuts. Topped with a layer of crunchy almond cookies.

● contains gluten

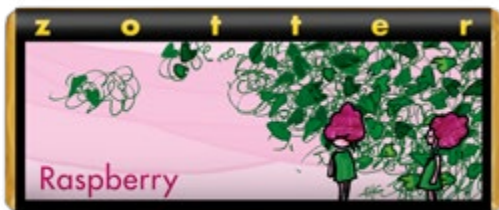


### Praline Layers

ARTICLE no. 16467

*Dark chocolate 70% filled with hazelnut praline, walnut praline and pumpkin seeds praline* –When nuts melt. A dark chocolate filled with three different types of praline: one layer of hazelnut praline topped by a green pumpkin seed praline and crowned by a tender-melting walnut praline. This nutty classic is completely vegan.

● vegan



### Raspberry

ARTICLE no. 16445

*Dark chocolate 70% with raspberry centre*

A fruity-pink raspberry ganache, its juicy berry flavour and stunning colour derived entirely from natural raspberries. Very fruity, refreshingly tangy with a fascinatingly authentic berry flavour. Enveloped in a wafer-thin white chocolate layer and covered in fine dark chocolate with a 70% cacao content.

### Red Roses + Raspberries

ARTICLE no. 16940

*Milk chocolate 40% filled with rose marzipan and raspberry ganache*

A very berry, sensual and flowery offering: a fragrant, soft rose marzipan made with almond marzipan, rose oil and rosewater sits on a seductive, red raspberry fruit ganache created with genuine raspberries and delicious raspberry couverture. The stunning colour and fruity flavour are derived entirely naturally from berries alone. The yummy creation is dunked in a sweet milk chocolate with a 40% cacao content.

**NEW**



### Rum Coconut

ARTICLE no. 16932

*Dark chocolate 70% filled with coconut ganache and rum cream*

A tropical dream: a cool, vegan chocolate. Brown rum is creating some chill vibes in a deliciously dark chocolate ganache. A light coconut layer made from almond praline, coconut couverture, coconut milk, a dash of pineapple juice and some crunchy coconut flakes makes for a fitting accompaniment. It's coated in more dark chocolate with a 70% cacao content. Tropical & vegan!

**NEW**

● Alc > 2% ● vegan







### Rum 'n' Raisin

ARTICLE no. 16608

Dark milk chocolate 60% filled with rum ganache and raisins  
Caribbean spirit from Styria: a light milk chocolate mousse with a hearty dash of rum and some rum-soaked, finely chopped raisins, all dunked in a milk chocolate with a strong 60% cacao content. We've created this delicacy with Ron Johan Rum by David Goelles, distilled in Styria.

● Alc > 2%



### Saffron and Pistachios

ARTICLE no. 16202

Milk chocolate 40% filled with pistachio marzipan and saffron  
Hand-picked becomes hand-scooped. A saffron ganache which makes us once again believe in miracles is created out of the stigmas of the crocus saffron, the most expensive spice in the world. Spread onto homemade pistachio marzipan and surrounded twice by a milk couverture with 40% of cacao.

**NEW IN ENGLISH**

● Alc < 2%



### Salted Caramel

ARTICLE no. 16507

Dark chocolate 70% filled with salted caramel and almond praline with salt – In the French manner: salted caramel is a French speciality, consisting of a candy-caramel layer elevated with a pinch of salt and a tender-melting almond praline layer enhanced with a bit of dark chocolate and some salt crystals, all covered in dark chocolate with a 70% cacao content.



### Skyr • Rhubarb • Avocado

ARTICLE no. 16935

Milk chocolate 50% filled with avocado cream, rhubarb gelee and skyr ganache – A sublime rhubarb gelee underneath a creamy skyr layer created with the Icelandic version of sour milk yogurt, enhanced with vanilla and a dash of lemon. At the bottom, a creamy avocado milk chocolate mousse, a fine, non-sweet contrast to the fruity, pillow-soft rhubarb skyr. Covered all over in delicious milk chocolate.

**NEW**



### Strawberries

ARTICLE no. 16062

White chocolate filled with strawberry cream – For berry fans big and small: a sweet white chocolate filled with a sublime, fragrant strawberry mousse made from a fruity mix of strawberries, strawberry couverture, blueberry couverture, pure cocoa butter and a happily tangy dash of lemon. Strawberry fields forever ...



### Strawberry Pistachio

ARTICLE no. 16936

Milk chocolate 50% filled with strawberry marzipan and pistachio almond praline – The chocolate flirt: a fruity strawberry layer, made with lots of strawberries and soft marzipan, sits on a tender-melting almond praline, enhanced with a hint of white chocolate and some chopped pistachios. It's dunked in milk chocolate with a 50% cacao content.

**NEW**



### Tangerine - Matcha - Coconut

ARTICLE no. 16604

Dark chocolate 70% filled with tangerine jelly, green tea ganache and coconut praline – 3 stages of deliciousness: a very fruity, home-made tangerine jelly on a coconut praline, crispily enhanced with some caramelised coconut flakes. Topped with a green matcha layer. Excitingly different and not too sweet, with a dark chocolate coat boasting a 70% cacao content. Entirely vegan.

● vegan



### Vanilla + Crisps

ARTICLE no. 16634

Milk chocolate 40% filled with vanilla ganache and almond brittle. A sweet vanilla choco for sweet-tooth snackers big and small. A milk chocolate filled with a sublime vanilla layer created with fair traded, genuine vanilla, white chocolate, cream and milk accompanied by an almond praline layer with crispy almond brittle.



### Very Berry

ARTICLE no. 16326

White chocolate with berry filling. Berry cravings: blueberries, raspberries and blackcurrants melt together to produce an explosive fruit ganache with errand candied cranberries. You can see this extremely fruity filling glowing underneath the delicious white chocolate coat.

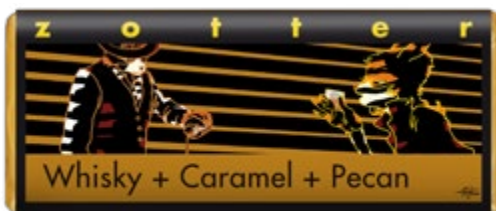


### Whisky

ARTICLE no. 16151

Dark chocolate 70% with whisky cream filling – Elegant & dominant: David Göllés' Styrian whisky has a starring role in a chocolate ganache made with dark chocolate, milk chocolate and a bit of caramel couverture. An elegant, powerful whisky, distilled from regional spelt and matured for years in oak barrels. The perfect chocolate buzz, covered in delicious dark chocolate.

● Alc > 2%



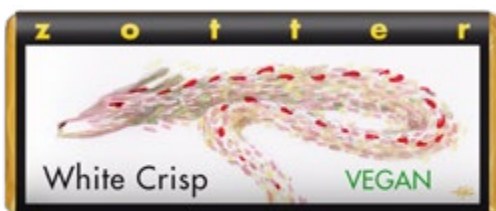
### Whisky + Caramel + Pecan

ARTICLE no. 16928

Dark chocolate 70% filled with whisky caramel ganache and pecan praline – The soul food chocolate: inspired by the popular American pecan pie. A delicious pecan praline enhanced with lots of little bits of pecan nuts caramelised in maple sugar. Underneath, a sweet whisky ganache created from a sweet caramel couverture and some Styrian whisky by David Göllés. Covered all over in dark chocolate with a 70% cacao content.

**NEW**

● Alc > 2%



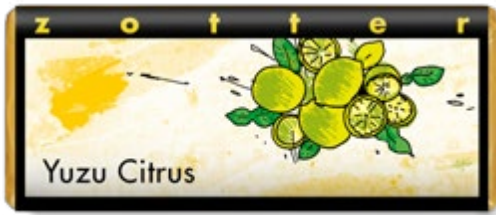
### White Crisp

ARTICLE no. 16503

White rice couverture filled with white rice-almond ganache and almond brittle – Not quite so sweet and vegan to boot: a wonderfully crunchy filling made with almond brittle and fine corn flakes in a white chocolate ganache created with a vegan rice couverture, almond paste and almond oil, all covered in a delicious, vegan white rice couverture.

● changed title + design ● vegan





### Yuzu Citrus

ARTICLE no. 16500

Milk chocolate 50% filled with Yuzu citrus ganache – Part tangerine, part lime with a flavour of sun-ripened tangerines – that’s Yuzu, the top chefs’ new trendy ingredient. We use white chocolate, Yuzu juice from Japan, a dash of tangerine and a bit of lemon juice to create a fruity, refreshing chocolate ganache, and all of this is topped with milk chocolate with a 50% cacao content.



100% ORGANIC,  
because we don't have a planet B.







# Gift Chocolates



## A Gift for YOU! – Marc de Champagne + Raspberries

ARTICLE no. 16481

Dark chocolate 70% filled with raspberry ganache and Marc de Champagne ganache – Dark chocolate with a 70% cacao content, filled with a chocolate ganache and enhanced with the finest champagne distillate by Fleury. It's accompanied by a fruity-pink raspberry ganache, its very berry flavour and stunning colour derived entirely naturally from many raspberries.

● Alc > 2%



## Congratulations – Thousand Layer Praline

ARTICLE no. 16286

Dark milk chocolate 60% filled with hazelnut praline and brittles. Different layers of almond and hazelnut praline in combination with the crunchiness of brittle layers in between. Everything is surrounded by a rich milk chocolate with 60% of cacao content.

**NEW IN ENGLISH**



## For Good Ones – Choco Bee

ARTICLE no. 16008

White chocolate filled with honey caramel crisps. For sweet-tooth snackers big and small. Austrian honey hums and tasty honey crisps crackle in a white chocolate cream enhanced with almond praline. Coated with white chocolate.



## For the Best Dad in the World! – Whisky

ARTICLE no. 17225

Dark chocolate 70% with whisky cream filling – Whisky for steady nerves: this chocolate ganache created with Styrian Gölles whisky, distilled from regional spelt and matured for years in oak barrels, will make an impressive entrance with its sophisticated notes of grain on the palate. It's covered in dark chocolate with a 70% cacao content and is elegant and powerful.

● Alc > 2%

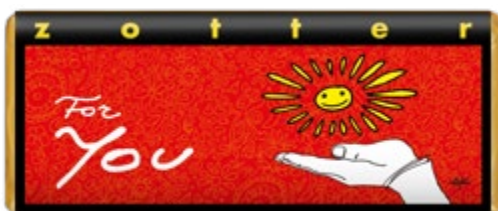


## For the Most Amazing Mum Ever! – Red Roses + Raspberries

ARTICLE no. 16925

Milk chocolate 40% filled with rose marzipan and raspberry ganache. A very berry, flowery chocolate to make your Mum's heart beat faster: a fragrant rose marzipan made with almond marzipan, rose oil and rosewater sits on a seductive, red raspberry fruit ganache created with genuine raspberries and delicious raspberry couverture. Covered in a sweet milk chocolate.

**NEW**



## For You – Praline Variation

ARTICLE no. 16010

Dark milk chocolate 60% filled with almond and hazelnut praline. Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Covered in a milk chocolate boasting 60% cacao power.



**Happy Birthday – Strawberry Pistachio**      **ARTICLE no. 16923**

*Milk chocolate 50% filled with strawberry marzipan and pistachio almond praline* – A sweet chocolate surprise: a fruity strawberry layer, made with lots of strawberries and soft marzipan, sits on a tender-melting almond praline, enhanced with a hint of white chocolate and some chopped pistachios. It's dunked in milk chocolate with a 50% cacao content.

**NEW**



**I Love You – Soooo Much! – Raspberry**      **ARTICLE no. 16474**

*Dark chocolate 70% with raspberry centre* – Filled with love ... A fruity-pink raspberry ganache, its juicy berry flavour and stunning colour derived entirely from natural raspberries. Very fruity, refreshingly tangy with a fascinatingly authentic berry flavour. Enveloped in a wafer-thin white chocolate layer and covered in fine dark chocolate with a 70% cacao content.



**Let's Celebrate You! – Hazelnut Brittle**      **ARTICLE no. 16922**

*Dark chocolate 70% filled with hazelnut praline and hazelnut brittle* A vegan chocolate surprise: a tender-melting hazelnut praline made from many dark roasted hazelnuts and pure cocoa butter enhanced with crunchy hazelnut brittle, Bourbon vanilla and cinnamon. Enveloped in dark chocolate with a 70% cacao content and lots of character. Completely vegan!

**NEW** ● vegan



**Stress Stopper – Blue Poppy Seed**      **ARTICLE no. 16379**

*Milk chocolate 40% filled with white chocolate ganache and almond praline with caramelised blue poppyseed* – Simply switch off and enjoy: a sweet bonbon ganache made from white chocolate with a fine vanilla flavour combined with an almond praline popping with caramelised, excitingly fizzy blue poppy seed. It's all covered in a delicious milk chocolate with a 40% cacao content.



**Thank You – Marzipan + Almonds**      **ARTICLE no. 16281**

*Milk chocolate 50% filled with almond praline and marzipan* A sweet thank you created with chocolate: yummy milk chocolate with a 50% cacao content, filled with a tender-melting almond praline created with freshly roasted almonds and enhanced with a hint of white chocolate. It's topped with a second, delicious marzipan layer.

**NEW IN ENGLISH**



**With Love – Raspberry Coconut**      **ARTICLE no. 16001**

*Dark coconut couverture with raspberry coconut filling* A delicious layer made from raspberries and a raspberry couverture meets a white coconut filling with coconut flakes and notes of genuine vanilla. It's covered in an elegant and exotic coconut coat – a mixture of white coconut couverture and dark chocolate. The ultimate flavour kick!





# hand-scooped CHOCOLATE MINIS



20 g bar  
Sales unit: 25 pcs  
Available in 1 variety  
Shelf life: 6 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



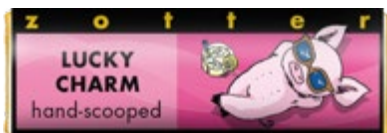
## A SNACK FOR IMMEDIATE NIBBLING

Chocolate minis with a statement, ideal as a gift.

One popular hand-scooped chocolate is available as 20 g mini version, individually packed as a snack for immediate nibbling.

Minis were developed so you can snack on some hand-scooped chocolate all by yourself.

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.



### Lucky Charm - Milk Choco Mousse

ARTICLE no. 18797

Dark milk chocolate 60% filled with milk chocolate mousse  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.  
Box size: W x H x D: 12 x 7 x 16 cm

Including display box  
with 25 bars per variety.

# The Zotter Design – Small Works of Art

Andreas H. Gratze, Zotter's Art Director, about banana tigers and Pac-Man



**You've been creating designs for Zotter since 1994, that's almost 30 years at this point.**

*Andreas H. Gratze:* We've known each other since I was 18. Sepp (*Josef Zotter*) had his chocolate idea and he needed good package designs. Our friendship has held until this day, surviving my 5-year stint in Vienna and 11 years in Berlin.

**For this collection, you've actually created more than 50 new designs in the space of just a few months. Where does your inspiration come from?**

*Andreas H. Gratze:* I derive my inspiration from literally everywhere: nature, people, films. The *Miso Caramel* design came from an Asian movie – a fight scene with protagonists in wide skirts made me think of this particular movement. The *Candied Almond* design is reminiscent of pebbles I found on a beach in Croatia. And the *Fruit Praline & Fragrant Marzipan* design comes from a fairy tale with swirling apple pie smell. Kind of like in *Tom & Jerry* when the mouse floats through the air towards an irresistible cheese smell.

**How exactly are the illustrations created?**

*Andreas H. Gratze:* Once I receive Zotter's list of ideas, I work through it and start on little sketches and copious notes right away. Some things I have to research – like a provenance or some more specific background on a product. Some of the ideas are derived from my own personal sketch book, others develop while I draw, for example when I sketch some lemon wedges, I'll realise all

the things I can turn them into, like the Pac-Man lemon. My sketches are all over the place in terms of subject matter. I don't go down a chronological list but instead create random drawings, developing my designs as I go.

**Do you draw on paper?**

*Andreas H. Gratze:* I do, but I use an ink dip pen. This is quicker and more flexible for me. There is no return key to press, but I can revise and re-draw, which oftentimes improves the design or inspires new ideas.

**So the drawings are all in black and white?**

*Andreas H. Gratze:* Exactly, and they get scanned once they're done. I use coloured markers and pens on separate pieces of paper for the bits I don't want in monochrome. Those get scanned as well, and everything comes together on my computer screen. Sometimes I design separate patterns and structures to be filled into the designs later. Bringing all the parts together to make one design is more work than the sketching and designing itself due to all the intricate details.

**The designs are as multi-layered as the chocolates themselves, which are built in layers as well.**

*Andreas H. Gratze:* Yes, I like being playful. I incorporate little details to discover for people who take their time looking at the illustrations. The images may remind someone of a beautiful memory or tell them a story they respond to. Everyone has a different association, but the goal is to bring a smile to people's faces.



**How important is art for our lives? What is art capable of – your art in particular?**

*Andreas H. Gratzte:* Art is essential for the soul and spirit, and also for our freedom. Our freedom of thought, specifically. Art lives in contrast to our mundane, everyday lives. Art is also a distraction. My art is more adjacent to entertainment, but it is a bit more than just cute little pictures. Art should also be challenging. It is supposed to inspire and provoke thought. I'm sure that it helps prevent dementia as well (*laughs*).

The illustrations are small-format pieces of art with an added bonus of free chocolate (*laughs*).

**At the moment, DALL-E is being talked about quite a bit – the software programme that can create images. What is the meaning of art in times of AI?**

*Andreas H. Gratzte:* I think artists won't ever stop making art, what else are they supposed to do? AI is a tool, and it depends on who wields it. AI doesn't exist in a vacuum, randomly deciding to paint pictures. Someone uses it to create what they want to create. I assume that artists will suck all the potential out of AI and produce surprising works of art. It was a similar situation in music when the synthesiser popped up. Many used it, and some musicians created truly great music with it.

**You've been working with Sepp for almost 30 years, and in the past few years you've also cooperated with Julia. What's that like?**

*Andreas H. Gratzte:* Julia represents the new generation and is of course completely different in the way she works. Sepp is a fast decision maker, very spontaneous and impulsive. Julia takes her time, she looks at things more closely and acknowledges and remembers every single detail of an image.

**You master several different styles, you're kind of a design chameleon that way. That's also what still stumps DALL-E when it's supposed to imitate Zotter or Gratzte.**

*Andreas H. Gratzte:* Yes, because I only decide on a style when I've got the ingredients, the flavour and my sketches in view. Looking back, there are of course pieces of my work, in which I can recognise the styles from very specific time periods.

Also, different chocolates require different styles as well – the *Choco Lollies* for example ask for cute and cheeky illustrations like a banana tiger – meaning a tiger in the shape of a banana. The *Labookos* focus on the character of the chocolate itself, so I chose characters defined by their provenance. The *Cheery & Nuts* range is split into two parts with colours and fruit as a focus and a few playful bits and pieces around them.



**Do you work with a team?**

*Andreas H. Gratzte:* No, but for the Christmas run, I've asked for my son Anouk's support, who is also a graphic designer and who has created the bonbon advent tree and one of the elf chocolates. That made things easier for me, and of course I'm immensely proud of him.

When I designed the Zotter logo, the initial idea was to put the logo at the top and a black frame with nothing but white on the inside underneath, so anything could be put in it, just like Zotter does with his chocolates when he experiments and substitutes 100 different things. The background is always white, so all new things can be featured over and over.



# CHEERY & NUTS

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 6 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR

FRUIT-to-BAR + NUT-to-BAR



## THE TENDER-MELTING CHOCOLATE & PRALINE DUO WITH A CRUNCH

On the outside, a chocolate shell or colourful fruit couverture, which we create at our chocolate factory, fruit-to-bar, from a piece of fruit to the finished delicacy. The stunning colours are derived entirely naturally from berries and other fruit. On the inside, there are homemade praline variations, which we produce, nut-to-bar, from freshly roasted nuts, pure cocoa butter and a bit of delicious chocolate. You can immediately taste the sublime nut quality and high nut ratio. The whole thing is enhanced with many chopped nuts and crispy bits of fruit for a tasty crunch. For all those who like it fruity, nutty, with a tender melt.

Featuring new design, lots of new varieties & a return of the popular Raspberry & Almond!

**"Best Organic Product 2023"** award for **Strawberry & Cashew** from the Cheery & Nuts range. Awarded by the popular German magazine Schrot & Korn.

ORGANIC & FAIR, because we love our planet and its breathtaking biodiversity, and want to protect it.







### Blackcurrant + Macadamia

ARTICLE no. 25853

*Blackcurrant bar with cocoa butter and macadamia praline with macadamia pieces*

Fruity-tangy & sweetly sensual: on the outside, a purple, fruity-tangy blackcurrant couverture, created from the darkest blackcurrants, raw cane sugar and pure cocoa butter, its stunning colour derived naturally from berries alone. And on the inside, a tender-melting, sweet macadamia praline enhanced with sensual, fragrant tonka beans and lots of freshly roasted chopped macadamias. With a seductive melt thanks to pure cocoa butter.

**NEW IN ENGLISH**

● changed design



### Caramel + Peanut

ARTICLE no. 25852

*Caramel bar with cocoa butter and peanut praline with peanut pieces*

Sweet & salty: on the outside, a caramel couverture tasting seductively of caramel bonbons, on the inside a tender-melting peanut praline made with freshly roasted peanuts and filled with lots of small chopped peanuts. Enhanced with a pinch of salt, which goes very well with the nuts. The salty note also makes for an elegant pillow for the sweetness and creates a fabulous balance with some fine cocoa butter melt.

**NEW IN ENGLISH**

● changed design



### Milk Chocolate + Nut + Grape

ARTICLE no. 25864

*Milk chocolate and caramel praline with nut pieces and raisins*

Nutty & fruity: on the outside, a milk chocolate with a 40% cacao content. On the inside, a tender-melting caramel praline, created, nut-to-bar, from freshly roasted hazelnuts, almonds and muscovado sugar, which naturally presents with intense notes of caramel. We've also added some white chocolate to the praline, as well as fruity raisins and lots of crunchy chopped hazelnuts.

**NEW**



### Raspberry + Almond

ARTICLE no. 25851

*Raspberry bar with cocoa butter and almond praline with almond pieces*

A dreamy couple: on the outside, a pink raspberry couverture created with raspberries from "Fair Berry", an organisation supporting mountain raspberry growers in Srebrenica, and with pure cocoa butter, a subtle raw cane sugar sweetness and a refreshing dash of lemon. And on the inside, a tender-melting, light almond praline, created with freshly roasted almonds, enhanced with rose petals and completed with lots of crunchy bits of almond.

**NEW IN ENGLISH**

● again available





### Strawberry + Cashew

ARTICLE no. 25850

*Strawberry bar with cocoa butter and cashew praline with cashew pieces*

Fine strawberries flirting with tender cashews: on the outside, a pink strawberry couverture, smelling seductively of fresh strawberries, its stunning colour derived from the berries alone, and with a refreshing dash of lemon. On the inside, a tender-melting praline made from freshly roasted cashews, which we create, nut-to-bar, at our chocolate factory. Produced in-house from the original nut to the finished product and featuring lots of crunchy bits of cashew and pure cocoa butter.

**NEW IN ENGLISH**

● changed design



### White Chocolate + Berries

ARTICLE no. 25863

*White chocolate and fruit praline with fruit pieces*

Sweet & very berry: on the outside, a sweet white chocolate, on the inside, a tender-melting fruit praline. The innovation: homemade almond praline with very little sugar turns into an entirely new fruit praline thanks to a combination of passion fruit, mango and raspberry. In addition, crispy bits of raspberry, blueberry and strawberry are sprinkled throughout the praline.

**NEW**



### Cheery & Nuts Taster Chocolates

ARTICLE no. 25849

*(2 x 70 g bars, dependent on availability)*

Win over your customers with flavour by adding the Cheery & Nuts taster chocolates to your order.

**NEW**





# Labooko

2 bars in one packaging  
2 x 35 g bars

Sales unit: 10 pcs & 5 pcs

Available in more than 30 varieties

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

ORGANIC + FAIR + BEAN-to-BAR



## PURE CHOCOLATE VARIETY!

**Single origin chocolates: dark chocolates, milk chocolates, white chocolates, caramel bars and many more...**

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

Every year, we offer a new Opus – a top cuvée featuring rare cacao varieties hailing from five different countries.

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

**Flavour profile:** each Labooko features a brief flavour profile on the back and an extensive one on the inside of the wrapper.



### MAKING OF Labooko

Watch the video here: [www.zotter.at/video-labooko-en](http://www.zotter.at/video-labooko-en)  
or scan the QR-code.







**ARTICLE no. 20579**

**100% Madagascar (2 x 32,5g)**

*Conching time: 36 hrs.*

A pure, 100% single origin bar, which will open up a new world of cacao to your palate, entirely without superfluous sugar or milk add-ons. An authentic cacao indulgence, powerful and natural. Experience the aroma explosion of this fruity-citrusy cacao from Madagascar, shaped by the terroir of an island that has some of the most fascinating biodiversity in the world.

**Taste notes:** roasty notes of nuts and wood, creamy character with hints of coffee, intense berry aroma (raspberries, redcurrants, cranberries), notes of citrus and salt

● vegan ● sugar alternative



**ARTICLE no. 20601**

**100% Maya Cacao (2 x 32,5g)**

*Conching time: 35 hrs*

Snack on a piece of Maya culture. Made with cacao from Belize and Guatemala, where the Maya, who are the originators of chocolate culture, still live and cultivate their cacao. We've visited them and were in awe of this wonderful, unique cacao legacy. Experience a cacao creation with 100% cacao content, without any added sugar – a precious piece of authentic cacao history!

**Taste notes:** spicy-nutty, initial acidity with notes of red fruit and dark roast aroma, spice and nuts as a main flavour, with a subtle finish of tannins similar to black tea

● vegan ● sugar alternative



**ARTICLE no. 20417**

**100% Peru (2 x 32,5g)**

*Conching time: 40 hrs.*

100% – you can't get more cacao than this. A single origin bar that gives you a taste of only cacao on the palate, absolutely nothing else. Made with Peruvian cacao, which we've toned down to a very mild aroma by adding lots of cocoa butter. This has produced a soft texture and gives the impression of a chocolate with an 80% cacao content even though it's completely pure, without any added sugar or other ingredients.

**Taste notes:** pleasantly bitter, fruity notes of grapes and olives, intensely nutty roast aroma, balanced finish similar to red wine

● vegan ● sugar alternative



**ARTICLE no. 20469**

**96% High-End (2 x 32,5g)**

*Conching time: 34 hrs.*

96% cacao enveloped by a hint of coconut blossom sugar, which is harvested by hand from the flowers of the coconut tree and which has a pleasantly caramel flavour, making it a very popular sugar alternative. Of course, the cacao has centre stage, a beautiful blend made from Peruvian cacao beans.

**Taste notes:** mild, wood, nuts, slightly earthy and spicy notes, red fruit, balanced and astringent finish, fruity and nutty (with a note of sugar-free caramel)

● vegan ● sugar alternative



**ARTICLE no. 20418**

**90% Bolivia (2 x 32,5g)**

*Conching time: 22 hrs.*

A single origin chocolate with 90% cacao and 10% raw cane sugar for all those who like clear lines and don't do compromises. It's created with El Ceibo cacao – a rare bean only available in very small batches. We travelled to Bolivia, met up with the cacao farmers and were given this unique cacao. A rare cacao privilege!

**Taste notes:** nuts, (caramelised) wood, lots of cream, a hint of liquorice, mild touch of coffee, cranberries, woody finish, mildly astringent with a little bit of fructose

● vegan



**ARTICLE no. 20492**

**82% Belize »Sail Shipped Cacao«**

*Conching time: 21 hrs.*

Ahoi! Cacao sets sail: this cacao was transported from Belize to Hamburg via sailboat in cooperation with the wonderful Brigantes crew, making it a completely emission-free and sustainable journey. A single origin chocolate with a fantastic life cycle assessment score and an 82% cacao content. The chocolate is just faintly bitter and offers a broad aroma spectrum. Its secret? Genuine Maya cacao.

**Taste notes:** nutty praline, cream, accents of caramel, mild notes of spice and fruit: hints of cranberry and plum, intense sour cherry aroma, mild note of tannin in the finish

● vegan





**ARTICLE no. 20420**

**82% Peru**

*Conching time: 20 hrs.*

Criollo is the best cacao bean in the world, but unfortunately it has become exceedingly rare. In Peru, a vintage cacao variety has been preserved, and its fruit contains 30% of the legendary white Criollo beans. This bar is a fine cacao blend mixed by Mother Nature herself, conserving a veritable jewel of a cacao source. Enjoy this top of the range single origin chocolate with a surprisingly mild flavour despite a whopping 82% cacao content.

**Taste notes:** very mild, nutty, praline, sweet cream, biscuit (lightly spiced), raisins, grapes, lemons, hint of olive. Nutty and fruity finish with a touch of grapefruit

● vegan



**ARTICLE no. 20466**

**80% Colombia**

*Conching time: 12 hrs. • FMR (Fine Mist Roasting)*

Viva Colombia! This dark single origin chocolate with an 80% cacao content, sweetened with 10% raw cane sugar and 10% muscovado sugar showcases a fascinating Trinitario and Criollo cacao, cultivated by a tiny, female-run cooperative located in the mountain region of Sierra Nevada de Santa Marta.

**Taste notes:** mild fructose, hint of rum, molasses and dried yellow fruit (apricots and pineapple)

**NEW** ● vegan



**ARTICLE no. 20554**

**75% Guatemala**

*Conching time: 8 hrs. • FMR (Fine Mist Roasting)*

A rare cacao variety from Guatemala with a high Criollo content. The indigenous cacao farmers from FEDECOVERA joined forces to protect the Maya legacy and cultivate this rare, regional fine flavour cacao. Experience this super cacao, which we have turned into a sublime chocolate using our newly developed fine mist FMR roasting method.

**Taste notes:** mild notes of lightly salted lye roll, sweet spice mix, intense mix of fruit: notes of exotic fruit, berries, cherries, peach, watermelon, mildly peppery, fruity finish

● vegan



**ARTICLE no. 20524**

**75% Madagascar**

*Conching time: 22 hrs.*

Cacao from Madagascar is extremely in demand. There is only one place in the country where cacao is grown – the legendary Sambirano valley. If you'd like to experience veritable flavour fireworks of fruit and caramel, then our Madagascar chocolate is for you. Its multi-layered fruity bouquet, evoking island chocolates, is unforgettable.

**Taste notes:** dark praline, caramelised lemon, mildly nutty, forest fruit with cream, intense berry aroma, echoes of limes, delicious and mild, nutty finish with notes of caramel cream and wild berries

● vegan



**ARTICLE no. 20584**

**75% Tanzania**

*Conching time: 15 hrs.*

A veritable cacao safari! A single origin chocolate with 75% cacao from Tanzania. This fine flavour cacao is a Trinitario, a sublime cacao variety with a very fruity aroma, created from Amelonado and Criollo cacao beans. A flavour cocktail of red fruit, berries, apples, plums and tropical fruit, cultivated on small farms in Kokoa Kamili near a beautiful national park.

**Taste notes:** intense chocolatey character, accents of roasted nuts, cream, malt and molasses, expressive fruity aroma (citrus, sour cherry), fruity-tangy finish

● vegan



**ARTICLE no. 20482**

**72% Belize «Sail Shipped Cacao»**

*Conching time: 21 hrs.*

Set sail for the environment! This cacao spent more than two months travelling from Belize to Hamburg on the sailboat Avontuur, a completely emission-free journey. On board the legendary Maya cacao, which we use to create a mild, sweet single origin chocolate with a 72% cacao content. The Maya, a sailboat and organic cacao – a magical mix producing a chocolate which combines tradition with future innovation while flying new flags for environmental protection.

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

● vegan



**ARTICLE no. 20559**

**72% Brazil**

*Conching time: 11 hrs. • FMR (Fine Mist Roasting)*

A single origin chocolate with a fruity note, made with fine flavour cacao from Para, where Julia Zotter spent an entire summer with a family of cacao farmers, working with them and learning much of what there is to learn about cacao cultivation. She toiled from morning to night in the middle of the rain forest, in order to learn the perfect fermentation method, which allows the cacao's full aroma to blossom.

**Taste notes:** 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

● vegan



**ARTICLE no. 20634**

**72% Haiti**

*Conching time: 8 hrs. • FMR (Fine Mist Roasting)*

A dark island chocolate with a 72% cacao content and a surprising, exceedingly fruity flavour without the typically high level of fructose. The cacao beans hail from the Pisa Cooperative, which boasts more than 1200 members. These growers demonstrate how important fair trade is, particularly in politically unstable regions of the world. Created bean-to-bar and gently roasted using the fine mist roasting method (FMR).

**Taste notes:** notes of red grapes, plums, sweet cherries and spices

**NEW** ● vegan



**ARTICLE no. 20637**

**72% Opus 5**

*Conching time: 20 hrs.*

Island hopping: experience a top cuvée created with rare cacao varieties from five different countries: Madagascar, São Tomé, the Dominican Republic, Haiti and Belize. This cuvée embodies island cacao with a Caribbean flair and a harmonious and at the same time incredibly exciting aroma profile. Each cacao variety is individually roasted, and all of them combine to produce a cacao cuvée with a holiday feeling. Limited Edition: available only for one year.

**Taste notes:** notes of speculoos spices, oranges, limes and herbs

**NEW** ● vegan



**ARTICLE no. 20422**

**72% Panama**

*Conching time: 22 hrs.*

Native & Classic: the wonderful Cocabo cacao is cultivated in the traditional manner by indigenous cacao farmers away from the busy-ness of our modern times, under the canopies of the rainforest of Panama. At our in-house workshop, we have turned this aromatic cacao into a sublime single origin chocolate with a sophisticated chocolate flair.

**Taste notes:** subtle notes of mint, praline, an intense chocolate aroma (cacaoté), mild echoes of cherry, marzipan and a finish of almonds

● vegan



**ARTICLE no. 20585**

**70% India**

*Conching time: 20 hrs.*

Indian Spirit: Malabar forest cacao from southern India's water-rich Kerala region. This cacao is grown among many spices and herbal plants and presents with a rich flavour profile. At our bean-to-bar factory, we transform this treasure into a sublime single origin chocolate with 70% cacao power. This cacao bean is cultivated by GoGround Beans, who are very focused on environmental protection.

**Taste notes:** a chocolately cacao character with lovely notes of cherry jam, plum puree, peach and spices

● vegan



**ARTICLE no. 20560**

**70% Nicaragua**

*Conching time: 19 hrs.*

A single origin chocolate with a 70% cacao content, which is very mild for a dark chocolate, presents with a surprising cream caramel character. We've used cacao cultivated by the Ríos de Agua Viva Cooperative. They grow their cacao beans in mixed crop cultivation with other plants, a method which is beneficial to the environment as well as fostering biodiversity. This special cacao is accompanied here by just a bit of raw cane sugar.

**Taste notes:** very mild, chocolately with notes of caramel, cream and coffee

● vegan





**ARTICLE no. 20586**

**70% Uganda**

*Conching time: 23 hrs.*

A dark single origin chocolate created with the Semuliki signature cacao from Latitude, Uganda. Latitude, a social enterprise and certified B-corporation, is comprised of 2500 small farmers and adheres to the highest environmental, social and transparency standards. Cacao from Uganda is the embodiment of quality!

**Taste notes:** lovely-jammy fruit character with notes of red berries, strawberries, cherries and blueberries and of fudge and caramel

● vegan



**ARTICLE no. 20426**

**62% Dominican Republic**

*Conching time: 16 hrs.*

A sweet, dark single origin chocolate created with cacao grown and harvested in the Zarzal bird sanctuary in the Dominican Republic. 70% of the sanctuary's surface area has been designated to always remain wild rain forest. Enjoy this sublime Caribbean island cacao, which we turn into a dark chocolate with a 62% cacao content. It's the sweetest contribution to nature conservation.

**Taste notes:** very mild and sweet, chocolatey with notes of walnut, caramel and pickled cherries

● vegan



**ARTICLE no. 20600**

**70% Peru (2 x 32,5g)**

A milk chocolate with a 70% cacao content, 22% milk and 8% raw cane sugar – a cacao power show using Peruvian fine flavour cacao, which is unexpectedly soft and presents with an intense cream caramel flavour accompanied by a mild raw cane sugar sweetness.

**Taste notes:** nutty with distinct notes of creamy caramel, mild sweetness, with a strong cacao aroma but very mild and without any acidity



**ARTICLE no. 20545**

**80%/20% Cacao Milk Bar, Super Dark, no sugar added (2 x 32,5g)**

A bar with an 80% cacao content and 20% milk – entirely without added sugar. A high-percentage milk chocolate alternative for those who want to experience real cacao power. Unbridled flavour, without the distraction of sugar, softened only with a bit of milk.

**Taste notes:** nutty start, lightly salty, notes of praline, roasted nuts, intense praline waffle aroma, subtle notes of milk and fructose, milky-nutty finish

● sugar alternative



**ARTICLE no. 20470**

**70%/30% Cacao Milk Bar, Dark Style, no sugar added (2 x 32,5g)**

A bar with a 70% cacao content and 30% milk, no added sugar. According to its definition, a milk chocolate will contain a certain amount of sugar. This wonderful creation however does away with all unnecessary augmentations, and instead offers up high-percentage cacao flavour combined with Tyrolean mountain milk. An exciting milk chocolate alternative – entirely without sugar.

**Taste notes:** nutty start, lightly salty, praline waffle aroma, prominent notes of cream, mild fructose (hint of grape), milky finish of waffle

● sugar alternative



**ARTICLE no. 20636**

**60%/40% Cacao-Oat Drink, no sugar added**

A vegan bar with a 60% cacao content and 40% oat drink instead of milk, without any additional sugar. Traditionally, milk chocolate contains sugar, but with this creation, we do away with it entirely and focus purely on the harmony of cacao and oat drink, whereby the oat drink naturally boasts an astonishing level of sweetness. This is a vegan, mildly sweet milk chocolate alternative with a very high cacao content.

**Taste notes:** notes of citrus fruit, gingerbread and leafy herbs

**NEW** ● vegan ● sugar alternative





**ARTICLE no. 20438**

**60% Nicaragua**

A milk chocolate with around 60% cacao content – that’s something very special. Traditionally, only dark chocolates contain this much cacao. Our milk chocolate offers a genuine chocolate indulgence with its high cacao content, only lightened the mild sweetness of raw cane sugar and a little milk.

**Taste notes:** dark drinking chocolate with milk, chocolate brownie with notes of malty caramel, cream, biscuit, hints of grape and suggestion of butter biscuit

● changed design



**ARTICLE no. 20477**

**50% Nicaragua**

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

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



**ARTICLE no. 20635**

**50% Oat Drink**

A vegan, oat-based milk chocolate alternative with a very chocolaty flavour thanks to its 50% cacao content. The advantage offered by using oat is that it’s grown in Europe and perfectly adapted to the continental climate. Flavour-wise, the oat remains subtle and in the background but develops a natural sweetness, underscored by raw cane sugar, a hint of cinnamon and genuine vanilla.

**Taste notes:** notes of cream, bananas, caramel, and spicy biscuits

**NEW** ● vegan



**ARTICLE no. 20435**

**40% Dominican Republic**

A sweet milk chocolate with top Zorzal cacao from the Dominican Republic. Zorzal Cacao is a 412-hectare bird sanctuary where the cacao is grown and harvested, and 70% of the surface area has been designated to always remain wild rain forest. A single origin chocolate with a 40% cacao content, which makes a significant contribution to saving the climate. Sweet, chocolaty and deliciously Caribbean.

**Taste notes:** sweet and milky, mild notes of cacao with a balanced, nutty-fruity character



**ARTICLE no. 20451**

**Coconut**

A white, vegan bar with a seductive coconut flavour. We create this delicious treat with coconut milk instead of cow’s milk, add fine coconut flakes and blend in pure cocoa butter, raw cane sugar and genuine Bourbon vanilla – with sunflower lecithin. A sweet bar with a fantastically exotic Caribbean touch.

**Taste notes:** sweet coconut, coconut bonbon covered in white chocolate, mild notes of citrus, coconut aftertaste

● changed design ● vegan



**ARTICLE no. 20432**

**White Chocolate**

A classic white chocolate with a high level of sophistication: created, bean-to-bar, using aromatic mountain milk from the Tyrol, where cows graze happily under the Wilder Kaiser peak. We also use a high proportion of precious cocoa butter, raw cane sugar, lots of vanilla and a pinch of salt. It’s a tender-melting delicacy.

**Taste notes:** notes of milk caramel, cream pudding, butter streusel and cinnamon

**NEW**



ARTICLE no. 20430

### White Chocolate and Almonds

A white chocolate without an overwhelming sweetness but with an intense milky character, created with aromatic, organic mountain milk from the Tyrol, some genuine vanilla and pure cocoa butter. The sugar is partially substituted by almonds, ground so finely, their texture isn't noticeable. What remains is an elegant and subtle almondy sweetness.

**Taste notes:** notes of sweet milk, caramel and almond praline

**NEW**



ARTICLE no. 20433

### Caramel

A sweet bar tasting seductively of caramel bonbons. The milk is first caramelised, which gives the bar its delicious bonbon flavour. It also contains lots of precious cocoa butter, organic mountain milk from Austria's Tyrol region, muscovado sugar, which has a natural caramel flavour, and a pinch of salt.

**Taste notes:** caramel and butter speculoos with cinnamon, caramel milk with cinnamon, caramel bonbon aroma, caramel and cinnamon finish

● changed design



ARTICLE no. 20442

### Coffee

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 cacao, tender-melting, pure cocoa butter and raw cane sugar and turn this delicious blend into a sweet bar with a magnificent coffee fragrance and a nutty flavour. A must-eat for coffee lovers.

**Taste notes:** sweet whole milk and coffee, notes of creamy toffee with a coffee flavour



ARTICLE no. 20452

### Raspberry

Tender-melting, heavenly raspberries. A berry-red fruit bar that tastes wonderfully of fresh raspberries. No wonder, because the raspberries from "Fair Berry" are almost the only ingredient, alongside fine raw cane sugar and pure cocoa butter, enhanced with just a dash of lemon and Bourbon vanilla. It's pure fruit power!

**Taste notes:** raspberry jam with suggestions of yoghurt and lemon

● again available



ARTICLE no. 20562

### Raspberry Coconut

Exotic, fruity and entirely vegan: a genius creation by Julia Zotter, mixed from a white coconut couverture and many many raspberries from "Fair Berry" that supports raspberry mountain farmers in Srebrenica. It's enhanced with a dash of lemon and finished by blending it with a tender-melting, pure cocoa butter. Its stunning colour and yummy flavour are derived entirely from berries and coconut flakes.

**Taste notes:** raspberry and coconut milk with hints of lemon

● again available ● vegan



ARTICLE no. 20450

### Strawberry

Tender-melting strawberries: this pink fruit bar has an intense, fresh strawberry smell and flavour and it absolutely delighted renowned chocolate tester Georg Bernardini: "Extremely aromatic, fruity-tangy, excellent melt. Close to perfection." And all we need to create this delicious bar are strawberries, tender-melting cocoa butter, raw cane sugar and a dash of lemon. Its stunning colour and genuine strawberry flavour are derived entirely from many many berries.

**Taste notes:** chocolate-covered strawberries, mild note of caramel, dominant strawberry aroma, lemons, fruity-lemony finish

● changed design



**ARTICLE no. 20151**

**Bouquet of Flowers**

*Almond Roses & Cashew Praline with Meadow Flowers*

**Almond Roses:** homemade almond praline made out of roasted and caramelised Spanish almonds and white chocolate that has been covered with rose petals.

**Cashew Praline with Meadow Flowers:** homemade cashew praline enriched by lemon as well as dried marigolds and cornflowers. It is hard to resist this chocolate, but then, why should you?

**Taste notes:**

*Almond Roses:* soft roasted flavours, sweet cream, a hint of cinnamon and a well balanced taste of roses that lingers on the palate

*Cashew Praline with Meadow Flowers:* buttery-sweet, prelude of nuts then passing over to herbal notes. Very subtle citric acidity.

● changed design



**ARTICLE no. 20448**

**Thank you**

*Caramel & Coffee*

**Caramel:** milk chocolate with a caramel touch: good Tyrolean mountain milk whose milk sugar is caramelised and therefore develops a wonderful bonbon flavour, invaluable cocoa butter, and natural muscovado sugar.

**Coffee:** a sweet milk coffee bar: this chocolate wakes you up with the help of freshly ground, fragrant coffee and it melts away smoothly in your mouth.

**Taste notes:**

*Caramel:* notes of caramel biscuit, milk and cinnamon

*Coffee:* notes of café latte, toffee and cream

# Labooko<sup>Mini</sup>

50 x 8 g bar = 400 g package

Sales unit: 50 pcs.

Available in 1 variety

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



**ARTICLE no. 19826**

**Labooko Mini "Thank You"  
Caramel**

A sweet bar tasting seductively of caramel bonbons. The milk is first caramelised, which gives the bar its delicious bonbon flavour. It also contains lots of precious cocoa butter, organic mountain milk from Austria's Tyrol region, muscovado sugar, which has a natural caramel flavour, and a pinch of salt.

**Taste notes:** caramel and butter speculoos with cinnamon, caramel milk with cinnamon, caramel bonbon aroma, caramel and cinnamon finish

**NEW**





# Squaring the Circle

70 g bar

Sales unit: 10 pcs

Available in 13 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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

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

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



### 100% Cacao, No Added Sugar

ARTICLE no. 18600

What does cacao taste like? Try it! Cacao contains a range of aromas. A bar with 100% cacao content offers up an aroma spectrum of pure cacao: mighty, with a measured bitterness, nutty accents and notes of fruit. Experience a veritable power creation with a blend of cacao from a different fine flavour cacao beans. A pure cacao adventure entirely without sugar.

- vegan ● sugar alternative



### 75% Dark Choco with Date Sugar

ARTICLE no. 18614

Dark choco, sweetened only with dates: a dark chocolate with a classic 75% cacao content, sweetened with trendy date sugar, the new shooting star among the sugar alternatives. Date sugar is made from ground dates, which naturally have a high sugar content, and which develop an elegant caramelly flavour. Entirely vegan with a natural sweetness.

- vegan ● sugar alternative



### 75% Dark Choco with Organic Sweetener

ARTICLE no. 18601

Classic chocolate with zero-calorie sweetness: a dark chocolate with a fine flavour blend and a classic 75% cacao content, enhanced with organic sweetener erythritol, which tastes exactly like sugar and has a pleasant sweetness as well as zero calories. Hard to believe, but here is a chocolate that you can snack on without a guilty conscience.

- vegan ● sugar alternative



### 70% Dark Choco with Maple Sugar

ARTICLE no. 18602

A classic with caramel fireworks: a dark chocolate with a classic 70% cacao content, sweetened with maple sugar. Maple sugar is prepared from the sap of the maple tree by turning it into maple syrup, a very popular condiment in the US and Canada, and subsequently crystallising it. Maple sugar is very similar to regular sugar but at the same time excitingly different.

- vegan ● sugar alternative



### 70%/30% Cacao & Milk, No Added Sugar

ARTICLE no. 18603

A cacao and milk mix without any added sugar: a high-percentage milk chocolate alternative with a 70% cacao content – which is the amount of cacao you usually find in dark chocolates. Added to this, 30% organic mountain milk. That's it! Intense cacao flavour, pure and simple – subtly bitter with a soft milkiness.

- sugar alternative





### 60% Milk Choco with Coconut Sugar

ARTICLE no. 18604

Milk chocolate with lots of cacao power and caramel-flavoured coconut sugar: this milk chocolate and its 60% cacao content could easily play in the league of dark chocolates. It has a full cacao flavour with organic mountain milk and a little coconut sugar which is derived from the flower buds of the coconut tree and has a beautiful caramel flavour.

- sugar alternative



### 50% Milk Choco with Date Sugar

ARTICLE no. 18605

Milk chocolate with organic date sugar: a milk chocolate with a 50% cacao content, organic mountain milk and trendy date sugar, the new shooting star among the sugar alternatives. It is a natural sugar made from dried, ground dates and it is pretty much as sweet as brown sugar but features mild notes of caramel.

- sugar alternative



### Cacao with Coconut and Mango, Sweetened Only with Fruit

ARTICLE no. 18610

A cacao bar sweetened with tropical fruit. The novelty: this is a bar consisting only of cacao, its sweetness is derived entirely from fruit, without any added sugar or milk. It's cacao enhanced with coconut milk, coconut flakes and pure mango ground to a fine powder. The amazing flavour is surprisingly tropical-fruity with refreshingly tangy notes of mango. Completely vegan with a heavenly melt.

- vegan ● sugar alternative



### Cashew with Maple Sugar

ARTICLE no. 18611

A sweet, vegan milk chocolate alternative sweetened with maple sugar – an exciting sugar variety which is obtained by crystallising the sap of the maple tree. This vegan milk chocolate alternative is created with fine flavour cacao beans, cashews and only 20% maple sugar, which we process bean-to-bar to produce an entirely new and delicious creation, pleasantly sweet even without much sugar.

- vegan ● sugar alternative



**Coconut Caramel with Coconut Sugar**      **ARTICLE no. 18609**

A vegan coconut caramel bar with an exciting coconut flavour and a fine, caramelly sweetness. Created from coconut milk, caramelised, finely milled coconut flakes, 40% cacao and coconut sugar which is derived from the flower buds of the coconut tree and develops a beautiful caramel flavour.

- vegan
- sugar alternative



**Coffee Almond with Date Sugar**      **ARTICLE no. 18615**

A delicious coffee praline sweetened only with dates: a vegan praline made from freshly roasted almonds, pure cocoa butter and cacao beans combined with our own organic + fair coffee, freshly roasted at our in-house roastery. Intense coffee flavour enhanced by a roasted cacao aroma, tender-melting and sweetened naturally with date sugar. Date sugar is made from ground dates, which enhances the overall flavour with a caramelly sweetness. An entirely vegan coffee high.

- vegan
- sugar alternative



**Hazelnut with Date Sugar**      **ARTICLE no. 18612**

A milk chocolate alternative containing nuts, cacao and trendy date sugar. This is an entirely new bean-to-bar creation which tastes like a nutty milk chocolate. It's made from fine flavour cacao, sweet whey and hazelnuts, has a high cacao content of 50% and contains date sugar, which gives it a mild caramel flavour.

- sugar alternative



**Wild Berry Coconut with Date Sugar**      **ARTICLE no. 18608**

Fruity and entirely vegan: a fruit bar made from a white coconut couverture and lots of raspberries and blackberries, which give this creation its reddish brown colour and authentic, very berry flavour. It's sweetened with date sugar, the latest in sugar trends. Made from ground dates, it's a natural sugar alternative with fine notes of caramel. Alongside, a dash of lemon and some pure cocoa butter for a beautiful melt.

- vegan
- sugar alternative





# DRINKING CHOCOLATE

110 g packages containing 5 x 22 g bars  
Sales unit: 6 packages  
Available in 2 variations  
Shelf life: 15 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## 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.

## PREPARATION

**Mixed:** Heat up 200-300ml of milk or plant-based alternative for each bar of drinking chocolate. Combine the chocolate and the liquid, mix well using a food processor or a hand mixer and your chocolate smoothie will be ready in no time!

**Stirred:** Heat up 200-300ml of milk or plant-based alternative. Add a bar of drinking chocolate to the liquid and let it steep for 1-2 minutes, then whisk until the bar is dissolved. Let the drink sit for another 1-2 minutes to allow all the flavours to infuse before giving it another good whisk. Enjoy!



# Variations (5 pcs per package)



## Variation Classic

ARTICLE no. 21003

Timeless drinking pleasure:  
Five different varieties:

● changed design + variety

- Almond Praline
- Bitter Classic
- Coffee
- Nut Praline
- White Vanilla

One bar per variety.



## Variation Kids

ARTICLE no. 21034

The magical world of  
Drinking Chocolate.  
Five different varieties:

● changed design

- Caramel
- Cinnamon Banana
- Honey Cinnamon
- Milk Cocoa
- White Vanilla

One bar per variety.





# Choco Lolly

20 g lollipop  
Sales unit: 10 pcs  
Available in 8 varieties  
Shelf life: 14 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## Chocolate lollies for kids

With new, super cute illustrations

Cheeky little animals on the outside – sweet, colourful chocolate lollies on the inside, which will always be a hit as a small gift or souvenir.

Choco lollies are the first lollies that are entirely ORGANIC and FAIR.

**Choco Lolly Starter Package    ARTICLE no. 25407**

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

● changed





**ARTICLE no. 25402**

**Almond Mouse**

Homemade simply is the best: Zotter creates an almond praline out of white chocolate which is combined with vanilla and which can hardly be protected against nibbling mice.

- changed design



**ARTICLE no. 25404**

**Milk Hedgehog**

Those who aim high are well-advised to nibble on the Milk Hedgehog with a particularly high cacao content of 35% and plenty of healthy mountain milk from the Tyrolean Alps. Refined with raw cane sugar and vanilla.

- changed design



**ARTICLE no. 25405**

**Banana Tiger**

A ravenous tiger is hunting for bananas. This chocolate contains so many bananas that one has to wonder why the Choco Lolly hasn't yet taken on a crooked shape. A very fruity flavour and a high amount of cocoa butter lets it melt tenderly.

- changed design



**ARTICLE no. 25415**

**Raspberry Unicorn**

The marvellous colour and heavenly flavour of this beautiful, pink raspberry lolly is derived entirely naturally from many raspberries. It's a magically delicious berry dream!

- changed design + again available



**ARTICLE no. 25411**

**Caramel Bear**

A chocolate lollipop with superstrong flavour: homemade caramel chocolate, mixed with a bit of almond praline, melts deliciously in the mouth and intensely tastes of caramel bonbons. To top it off small honey crispies crackle sweetly while nibbling and add some extra fun.

- changed design



**ARTICLE no. 25401**

**Strawberry Bunny**

Will make children's hearts beat faster. Josef Zotter has been tinkering and performing a bit of magic until he was able to transform the unmistakable taste and the bewitching scent of a freshly harvested strawberry into chocolate. Pure and red-coloured fruit pleasure.

- changed design



**ARTICLE no. 25406**

**Coconut Monkey**

Who nicked the coconut!? Zotter did. As skilful as an acrobat Zotter transforms coconut flakes, coconut milk, valuable cocoa butter and raw cane sugar into this Choco Lolly.

- changed design
- vegan



**ARTICLE no. 25403**

**White Dragon**

Raw dragon power awakens our delicious white chocolate with a generous portion of sublime, organic mountain milk from the Tyrol, precious cocoa butter and a sweet serving of traditional and raw cane sugars. The Chinese have known it all along: dragons make for good luck – and even better snacks.

- changed design + title





# Promotion Articles & Display

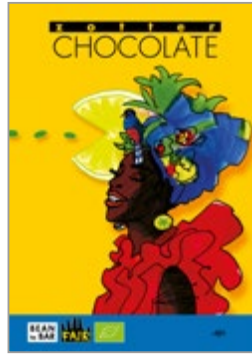


**A great presentation is half the sale!  
Displays, chocolate dummies, posters and folders.**

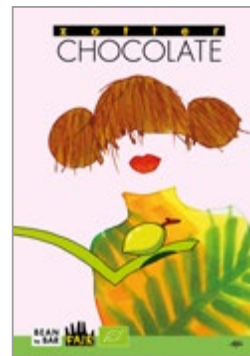
We offer free cardboard sales displays for our hand-scooped chocolates and Labookos, various folders about Zotter and posters with decorative designs from Andreas H. Gratzke in 2 sizes.



Motif 1, ARTICLE no. 23604



Motif 2, ARTICLE no. 23605



Motif 3, ARTICLE no. 23606

**A3 Poster Image**  
portrait format  
ENGLISH

The eye-turner:  
the poster in the  
Zotter design is  
available with 3  
motifs for free.

● new motif



Motif 1, ARTICLE no. 23643



Motif 2, ARTICLE no. 23644



Motif 3, ARTICLE no. 23645

**A4 Poster Image**  
landscape format  
ENGLISH

The eye-turner:  
the poster in the  
Zotter design is  
available with 3  
motifs for free.

● new motif



**Leaflet "Vision & Creation" - ENGLISH ARTICLE no. 31102**

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

**Leaflet "Experience World"- ENGLISH ARTICLE no. 31318**

World of chocolate experience: recommended outing for the entire family. On this exciting tasting tour through the Chocolate Theatre visitors can experience the creation of chocolate live. From the bean to the chocolate bar with lots of creative nibbling stations. In the Edible Zoo they will find animal fun, relaxation and dishes directly from our own pastures and gardens. Available for free!

**Leaflet "Assortment 2023/2024" ARTICLE no. 31482 - ENGLISH**

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

● new content



symbol pictures

**Chocolate Dummies - hand-scooped ARTICLE no. 23241**

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

**Chocolate Dummies - Labooko ARTICLE no. 23403**

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

**NEW**



**ARTICLE no. 12205**

**Sales display ENGLISH - FOR FREE - 1**  
for hand-scooped chocolate, Labooko,  
Cheery & Nuts

**Size:**  
W: 6.8 cm  
H: 15 cm  
D: 17 cm

Holds 8 bars  
Refillable!

Material: carton, colour: black



**ARTICLE no. 13379**

**Sales Display ENGLISH - FOR FREE - 2**

**Size:**  
W: 9.5 cm  
H: 21 cm  
D: 18 cm

For Classic or Drinking Chocolate packages

Holds 10 bars  
Refillable!

Material: carton, colour: black



**ARTICLE no. 13377**

**Sales Display ENGLISH - FOR FREE - 3**

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

For Mitzi Blue, Squaring the Circle,  
In • Fusion

Holds 10 bars  
Refillable!

Material: carton, colour: black



**ARTICLE no. 23653**

**Drinking Chocolate  
Table Cards Display**

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

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





AVAILABLE ONLY WITH GERMAN PACKAGING

# hand-scooped CHOCOLATES

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in more than 50 varieties

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



## The Original

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



### MAKING OF hand-scooped chocolate

Watch the video here: [www.zotter.at/video-hand-scooped](http://www.zotter.at/video-hand-scooped)  
or scan the QR-code.





**Almond Praline + Red Nuts**

**ARTICLE no. 16176**

Dark milk chocolate 60% filled with white praline and nuts  
Freshly roasted walnuts preserved in red wine and elderberry juice turn into super soft red wine nuts that jump in a light almond praline enhanced with white chocolate, a pinch of cinnamon and a little bit of orange oil. It's coated in milk chocolate with a 60% cacao content.

● Alc < 2%



**Apricot Waltz**

**ARTICLE no. 16404**

Milk chocolate 40% filled with apricot ganache and marzipan  
An homage to the famous apricot tree gardens of Lower Austria's Wachau region: a fruity apricot layer, enhanced with apricot brandy, gently sitting on a layer of marzipan, seasoned with a generous dash of apricot brandy and of course some pure apricots. A bit of a boozy mixture that's sweetly seductive.

● Alc > 2%



**Bacon Bits**

**ARTICLE no. 16076**

Dark milk chocolate 60% filled with hazelnut praline and bacon cracklings – Contest of nutty flavours. Cracklings, roasted in a crispy fashion and then caramelised, develop nutty flavours. Hazelnut praline vies with the cracklings for this nutty aroma. Refined with cinnamon and coated in a delicious milk chocolate with a strong 60% cacao content.



**Bacon Spectacle**

**ARTICLE no. 16933**

Dark milk chocolate 60% filled with raspberry blood ganache and hazelnut praline with pork cracklings – Bloody delicious: a hazelnut praline with nutty pork cracklings, roasted to a crisp, caramelised and enhanced with cinnamon, alongside a raspberry blood ganache made from raspberries, thyme and a few real drops of blood from the pigs at our Edible Zoo. We don't want to waste any bits from our animals, so everything is used and appreciated. The whole thing is coated in a milk chocolate couverture with a 60% cacao content.

**NEW**



**Beer & Malt**

**ARTICLE no. 16416**

Milk chocolate 50% filled with beer ganache and caramelised malted barley grains – Bottoms Up! – Craft Beer! An India Pale Ale from the multi-award-winning Salzburg-based organic small brewery Gusswerk in a chocolate ganache made from caramel couverture and dark chocolate, with a thin malt brittle layer on top, which we produce by drying and caramelising the spent grain leftover in the brewing process. And it's all covered in a delicious milk chocolate with a strong 50% cacao content.

● Alc > 2% ● contains gluten



**Berries + Crispy Praline**

**ARTICLE no. 16927**

Dark chocolate 70% with maple sugar filled with a fruit layer, coconut praline and muesli – A fruity layer made from strawberries, blueberries and raspberries alongside a delicious coconut blossom praline with chia seeds, cornflakes, raisins, barberries, chopped cashews and bits of passion fruit, all coated in delicious dark chocolate with a 70% cacao content, sweetened with maple syrup, and entirely vegan.

**NEW**

● vegan ● sugar alternative





**Berry Marzipan**

**ARTICLE no. 16605**

Milk chocolate 40% filled with berry marzipan cream and almond praline – A berry miracle: strawberries, raspberries, blueberries and blackcurrants melt into marzipan to create a purple berry marzipan with a refreshing dash of lemon. This sits on top of a tender-melting almond praline layer enhanced with rose petals. It's wrapped in milk chocolate with a 40% cacao content.



**Blackberries**

**ARTICLE no. 16601**

Milk chocolate 40% filled with blackberry cream  
A berry celebration: these luxuriously plump blackberries are finally tamed in a tender-melting, dark purple blackberry ganache enhanced with a dash of lemon. Framed top and bottom with a wafer-thin white chocolate layer and dunked in milk chocolate with a 40% cacao content.



**Blue Poppy Seed**

**ARTICLE no. 16374**

Milk chocolate 40% filled with white chocolate ganache and almond praline with caramelised blue poppyseed – The poppy bonbon: a sweet bonbon ganache made from white chocolate with a fine vanilla flavour combined with an almond praline layer popping with caramelised, excitingly fizzy blue poppy seed. It's all covered in a delicious milk chocolate with a 40% cacao content.



**Boozy Chocolate Mousse**

**ARTICLE no. 16506**

Dark chocolate 70% filled with chocolate mousse and rum  
It's a stroke of vegan genius: a dark chocolate mousse, wonderfully airy and chocolatey, 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.

● Alc > 2% ● vegan



**Caramel + Lemon**

**ARTICLE no. 16937**

Caramel couverture filled with butter caramel and almond praline with lemon – A fruity caramel chocolate: a classic, soft caramel layer, churned with butter and otherworldly delicious, combined with an almond praline layer and lots of cheeky, crispy bits of lemon. An exciting creation, covered in a homemade, candy-sweet, caramelly couverture.

**NEW**



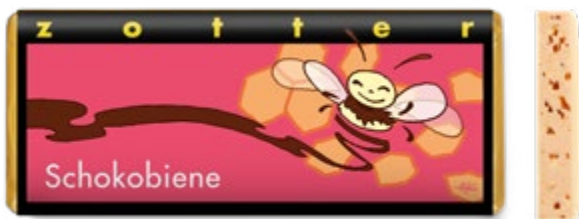
**Cheese + Mango Chutney**

**ARTICLE no. 16934**

Dark milk chocolate 60% filled with cheese ganache and mango cream – A fruity, savoury-sweet cheese chocolate: a sweet cheese ganache made with soft cheese, homemade walnut praline and a dash of grappa, combined with a mango chutney layer created with Preda mangos, a spritz of lime juice and some Zotter Muscaris wine as well as a generous handful of spices. The whole thing is coated in delicious milk chocolate with a 60% cacao content.

**NEW** ● Alc < 2%





**Choco Bee**

**ARTICLE no. 16147**

*White chocolate filled with honey caramel crisps*  
For sweet-tooth snackers big and small. Austrian honey hums and tasty honey crisps crackle in a white chocolate cream enhanced with almond praline. Coated with white chocolate.

- changed design



**Coffee Toffee**

**ARTICLE no. 16370**

*Dark coffee couverture filled with caramel cream and almond-coffee praline* – A first class bonbon with an exciting interplay of caramel and coffee aromas: a sublime caramel layer on a coffee and almond praline, coated in coffee couverture, which develops a brilliant coffee boost due to the fair traded arabica coffee beans that are turned, bean-to-bar, into our delicious coffee couverture.

- changed recipe

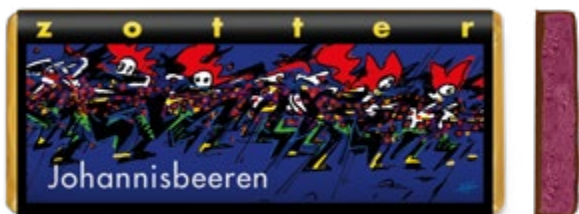


**Cranberry**

**ARTICLE no. 16607**

*Dark chocolate 70% filled with cranberry ganache* – Our first vegan fruit filling: this sublime, fragrant and very berry mousse is bright pink and created from vegan cranberry couverture, white rice couverture and lots of cranberries. It has a tender mousse texture and a happy, intense cranberry flavour, characteristically fruity-tangy. Covered in a dark chocolate with a 70% cacao content. Entirely vegan.

- vegan



**Currants**

**ARTICLE no. 16356**

*Dark chocolate 70% filled with currant ganache and chilli*  
The rock number for all those with a sweet tooth has a satisfaction effect: a sourish-fruity berry ganache with currant juice, currant chocolate and a bit of white chocolate. A slight tingle is provided by the thin dark chocolate layer which vibrates with chili. Dipped into a fine dark chocolate.

- changed title



**Eggnog**

**ARTICLE no. 16331**

*Milk chocolate 50% with egg liqueur filling* – The white chocolate and almond praline ganache is buzzing with eggnog. Nobly refined with real vanilla, which is the second most expensive spice in the world after saffron, because the orchid blossom is pollinated by hand. Wrapped in a milk chocolate with a cacao content of 50%.

- Alc > 2%



**Firewood Brandy**

**ARTICLE no. 16406**

*Dark chocolate 70% filled with firewood brandy ganache and cedar pine cernels* – A woody chocolate created using the Barrique technique. For the firewood brandy we've toasted some woodchips and marinated them in raw cane sugar brandy only to eventually let them melt into caramel couverture and milk chocolate for the filling. It's all enhanced with cedar nuts and pine brandy and coated all over in dark chocolate.

- changed recipe
- Alc > 2%



**Fruit Praline + Fragrant Marzipan**

**ARTICLE no. 16942**

Milk chocolate 50% filled with fruit praline and marzipan refined with spices – Fruit praline: a praline innovation. We've combined almond praline with mangos, passion fruit and raspberries and just a little sugar and enhanced it with bits of strawberry, cranberry and raspberry. On top, a fragrant layer of marzipan with orange confit, cardamom, ginger and lemon, and the whole thing is coated all over with delicious milk chocolate.

**NEW**



**Gin & Lemon**

**ARTICLE no. 16448**

Dark milk chocolate 60% filled with gin ganache and lemon cream 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 white chocolate, lemons and a vermouth-enhanced, homemade, sophisticated bitter lemonade. It is covered in dark milk chocolate with a 60% cacao content.

● Alc > 2%



**Hazelnut Marzipan**

**ARTICLE no. 16083**

Milk chocolate 50% with hazelnut filling and marzipan A classic with character. A layer of hazelnut marzipan combined with a delicious hazelnut praline. It's enhanced with genuine vanilla, nutmeg, star anise, cinnamon, cloves and a dash of Muskat Ottonel wine, delivering a very special flavour experience with its sublime muscat grape aroma. Covered in milk chocolate.

● Alc < 2%



**Ginger + Lemon**

**ARTICLE no. 16466**

Dark chocolate 70% filled with gin ganache and lemon cream The power duo: a dark chocolate with a 70% cacao content filled with an exciting chocolate ganache infused with fresh ginger and ginger liqueur, sweetened with a little honey, on a citrusy layer made from white chocolate and lemons.

● Alc < 2%



**Hemp Bonbon**

**ARTICLE no. 16477**

Dark chocolate 70% filled with hemp cream The power pack: hemp praline with caramelised hemp seeds full of energy. On top sits a thin layer of white coconut couverture and it's enveloped by dark chocolate with a 70% cacao content. Entirely vegan and entirely delicious!

● vegan



**Honey Nuts**

**ARTICLE no. 16508**

Milk chocolate 50% filled with honey marzipan and almond praline with honey and nut brittle – It's nutty marzipan magic: a heavenly soft almond marzipan layer, sweetened with honey, on a second layer made from tender-melting almond praline enhanced with a bit of white chocolate and honey and nut brittle, covered in milk chocolate with a 50% cacao content.



**Kufli Pistachios & Almonds & Cardamom**      **ARTICLE no. 16631**

*Milk chocolate 50% filled with white chocolate ganache with cardamom and saffron on almond praline with roasted almonds and pistachios – A journey of indulgence to India, inspired by the traditional Indian Kufli ice cream. An almond praline with bits of almond and pistachio, and as a topping, a sweet Kufli ganache made from cream, white chocolate, honey, cardamom and saffron, all covered in a delicious milk chocolate with a 50% cacao content.*



**Lime and Passion Fruit**      **ARTICLE no. 16520**

*Dark chocolate 70% filled with passion fruit ganache and lime ganache. A fruity passion fruit ganache enhanced with refreshingly tangy lime juice, accompanied by a fine, white chocolate ganache putting a spring in your step with a bit of polenta, lemon confit, sweet potato and a generous dash of cane sugar brandy, covered in dark chocolate with a 70% cacao content.*

● Alc < 2%



**Mango Tango**      **ARTICLE no. 16501**

*Dark chocolate 70% filled with mango ganache and lemon ganache. A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon juice on top of a lemon chocolate layer created with homemade lemon confit and white chocolate. All of it covered in delicious dark chocolate with a 70% cacao content.*



**Marc de Champagne**      **ARTICLE no. 16112**

*Dark chocolate 70% with Marc de Champagne ganache. Glamour chocolate: a classic chocolate ganache made from milk and dark chocolates enhanced with the finest champagne distillate created by Fleury, the first champagne producer in the world awarded a Demeter certification. Cover it in a classic dark chocolate with a 70% cacao content.*

● Alc > 2%



**Miso Caramel and Sesame**      **ARTICLE no. 16628**

*Milk chocolate 40% filled with poppy seed miso in butter caramel and sesame praline – A butter caramel layer enhanced with poppy seed miso, which lends this creation its poppy flavour, a salty note and an umami kick, accompanied by a white sesame praline layer dotted with black sesame seeds, topped with a thin banana couverture layer and covered all over with milk chocolate with a 40% cacao content.*



**Muscaris Marzipan**      **ARTICLE no. 16630**

*Milk chocolate 40% filled with marzipan and white wine ganache refined with raisins – White wine & grappa in marzipan with sweet milk chocolate: a Zotter Muscaris white wine from our own vineyards on volcanic soil, in a delicious milk chocolate ganache, accompanied by an almond marzipan enhanced with homemade zingy Muscaris grappa and covered with sweet milk chocolate with a 40% cacao content. Sweet & pleasantly tipsy.*

● Alc < 2%





**Orange Marzipan**

**ARTICLE no. 16226**

*Milk chocolate 40% filled with marzipan and orange liqueur*  
Breathtaking: orange, the diva of desserts, flows into almond marzipan. Inspired by a few shots of orange liqueur, spread onto a butter ganache and immersed into milk chocolate with a 40% cacao content.

● Alc < 2%



**Peanut Crunch "with Salt"**

**ARTICLE no. 16504**

*Dark chocolate 70% filled with peanut praline and peanut ganache with roasted peanuts* – Peanuts two ways: a super soft, homemade peanut mousse with an earth-shattering flavour, combined with a delicious peanut praline layer, enhanced with salted bits of chopped peanuts. It's all covered in dark chocolate with a classic 70% cacao content.

● changed recipe



**Pineapple and Cashew**

**ARTICLE no. 16057**

*Milk chocolate 50% with cashew praline and pineapple filling*  
A soft, fruity pineapple layer, bursting with juicy, sunny-sweet and refreshingly tangy pineapple character, sitting on top of a tender-melting cashew praline, enhanced with lots of chopped cashews. Covered in delicious milk chocolate with a 50% cacao content.



**Poppy Seed & Cherry**

**ARTICLE no. 16629**

*Milk chocolate 50% filled with cherry mousse and almond praline with caramelised blue poppy seed* – Mister Poppy Seed is flirting with Miss Cherry. Our caramelised poppy seed pops and crackles in a delicious almond praline layer. The pink cherry filling beckons with preserved cherries, a cherry couverture, soft marzipan and a touch of vanilla. It's covered in a milk chocolate with a powerful 50% cacao content. A very happy pairing!



**Praline Variation**

**ARTICLE no. 16122**

*Dark milk chocolate 60% filled with almond and hazelnut praline*  
Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Covered in a milk chocolate boasting 60% cacao power.



**Pumpkin Seeds with Marzipan**

**ARTICLE no. 16100**

*Dark milk chocolate 60% filled with marzipan and pumpkin seed praline*  
A Styrian classic: a layer of tender-melting pumpkin seed praline on a rich green, soft marzipan layer enhanced with liquid pumpkin seed marrow, roasted chopped pumpkin seeds and a generous dash of egg liqueur. It's covered in a high-percentage milk chocolate with a 60% cacao content.

● Alc < 2%



### Raspberry Coconut

ARTICLE no. 16087

*Dark coconut couverture with raspberry coconut filling*  
A delicious layer made from raspberries and a raspberry couverture meets a white coconut filling with coconut flakes and notes of genuine vanilla. It's covered in an elegant and exotic coconut coat – a mixture of white coconut couverture and dark chocolate. The ultimate flavour kick!



### Red Wine

ARTICLE no. 16931

*Dark chocolate 70% filled with red wine-ganache*  
Red wine buzz: Olivin, Winkler-Hermaden's star wine, grown in volcanic earth, flows into a bonbon-sweet chocolate ganache as an intense Blue Zweigelt red wine. The ganache was created from dark chocolate and a vegan white rice couverture, enhanced with vanilla, and the whole thing is covered in dark chocolate, and entirely vegan.

**NEW**

● Alc < 2% ● vegan



### Sea Buckthorn & Quince

ARTICLE no. 16632

*Dark chocolate 70% filled with sea buckthorn marzipan, quince jelly and quince ganache* – A sublime creation with a refreshingly delicate quince jelly. A quince ganache made with quinces from our own gardens accompanied by an almond marzipan layer with sea buckthorn juice and a delicate quince jelly in the middle. The entire delicacy is coated in dark chocolate with a 70% cacao content.



### Seaweed / Caramel / Pineapple

ARTICLE no. 16509

*Dark chocolate 70% filled with seaweed caramel ganache and pineapple filling* – This is a genuine flavour adventure: a fruity pineapple layer, refreshed with a dash of lemon, meets some 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.

● changed recipe



### Spermidine + Bio-Secco

ARTICLE no. 16939

*Milk chocolate 50% filled with sparkling wine cream and white chocolate ganache with wheat germ flakes* – A fun, zingy chocolate: Spermidine is a superfood contained in wheat germ flakes, which we've dunked into an almond praline layer with white chocolate. Buzzing underneath is Zotter's sparkling wine, turned into a fruity bio-secco with a spritz of apple and pear juice, and the whole thing is covered all over in milk chocolate.

**NEW**

● Alc < 2% ● contains gluten



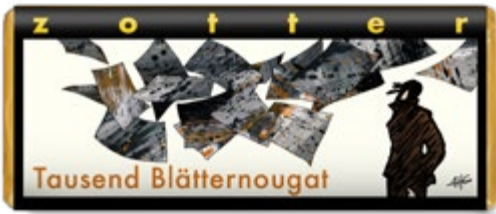
### Stone Pine & Cranberry

ARTICLE no. 16609

*Dark chocolate 70% filled with stone pine ganache and cranberry ganache* – "The Queen of the Alps", that's the stone pine. Stone pine schnapps is an old mountain cabin classic, which subsequently infuses our dark chocolate ganache as a darkly boozy stone pine schnapps. It's combined with a thin, fruity-tangy cranberry layer and coated with a dark chocolate. Entirely vegan.

● Alc > 2% ● vegan





**Thousand Layer Praline**

**ARTICLE no. 16163**

*Dark milk chocolate 60% filled with hazelnut praline and brittles*  
Different layers of almond and hazelnut praline in combination with the crunchiness of brittle layers in between. Everything is surrounded by a rich milk chocolate with 60% of cacao content.



**Tiramisu**

**ARTICLE no. 16502**

*Milk chocolate 50% filled with mascarpone ganache and coffee ganache with rum* – A layer of mascarpone enhanced with almond praline, white chocolate and genuine Bourbon vanilla, with a second, intense coffee chocolate layer made from dark chocolate, a coffee couverture, freshly ground Zotter coffee from our in-house roastery and a generous dash of rum.

● Alc < 2%



**Typically Austria – Grey Poppy with Praline**

**ARTICLE no. 16319**

*Milk chocolate 50% filled with grey poppy cream, walnut and hazelnut praline* – In the Austrian fashion. A tender-melting layer of walnut and hazelnut praline on a fine grey poppy mousse caressing some white chocolate, caramelised grey poppy seed and creamy honey. On a wafer-thin white chocolate layer and covered in a milk chocolate coating with a 50% cacao content.

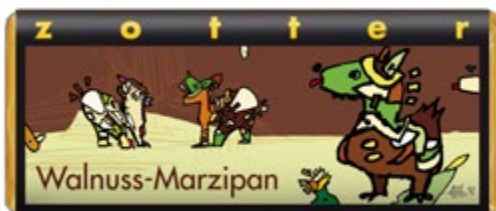


**Utopia Wine & Fruit**

**ARTICLE no. 16938**

*Milk chocolate 50% with white wine ganache and apple-pear filling*  
Our wine is grown in the shade of fruit trees under a mixed crop system. A honey-sweet fruit layer made from apples and dried pears mirrors the symbiosis of wine and fruit in our vineyards. The whole thing is coated in milk chocolate with a 50% cacao content.

**NEW** ● Alc < 2%



**Walnuts with Marzipan**

**ARTICLE no. 16172**

*Milk chocolate 50% filled with walnuts and marzipan*  
Freshly roasted and caramelised walnuts are mixed with marzipan and rum and then coated with milk chocolate with a 50% cacao content.

● Alc < 2%



**White Chocolate with Brittle**

**ARTICLE no. 16069**

*White chocolate filled with almond hazelnut brittles*  
Crunchy-sweet classic: white chocolate with lots of valuable cocoa butter, mountain milk and raw cane sugar as coating and a creamy filling of crunchy hazelnut and almond brittle puts appreciative smiles not only onto children's faces.





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**White Poppy Seed with Cinnamon and Apricot Spirit**

**ARTICLE no. 16175**

*Dark chocolate 70% filled with white poppy seed, cinnamon and apricot brandy – A layer of white chocolate and white poppy seed, enhanced with a touch of cinnamon. Topped by a cream made of milk chocolate and apricot spirit. And it's all covered in dark chocolate with a 70% cacao content.*

● Alc < 2%

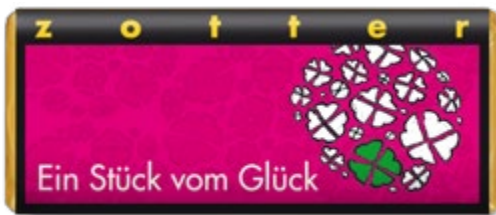


**Wild Berries with Vanilla**

**ARTICLE no. 16278**

*Milk chocolate 50% filled with wild berries and vanilla*  
A shooting star. The very idea of a fruity filling consisting of strawberries, blueberries and raspberries with genuine vanilla for the finishing touch before slipping under a milk chocolate couverture creates a tickling feeling. Top fruit chocolate! "It couldn't be better!"

# Gift Chocolates



**A Piece of Pure Joy – Orange Liqueur**

**ARTICLE no. 16284**

*Milk chocolate 40% filled with orange cream*  
A temptation. This 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.

● Alc > 2%



**A Sweet Sorry – Vanilla + Crisps**

**ARTICLE no. 16926**

*Milk chocolate 40% filled with almond praline with crisps and vanilla ganache – The sweetest way to make up for a little faux pas. A sweet vanilla chocolate for sweet-tooth snackers big and small. A milk chocolate filled with a sublime vanilla layer created with fair traded, genuine vanilla, white chocolate, cream and milk accompanied by an almond praline layer with crispy almond brittle.*

**NEW**



**All the Best – Mango Tango**

**ARTICLE no. 16512**

*Dark chocolate 70% filled with mango ganache and lemon ganache*  
A very fruity filling made from bits of mango mixed with a mango couverture, cashew praline and a dash of lemon on a lemon chocolate layer created with homemade lemon confit and white chocolate, all covered in a dark chocolate coat with a 70% cacao content.



**Chocolate is Happiness – Honey Nuts**

**ARTICLE no. 16514**

*Milk chocolate 50% filled with honey marzipan and almond praline with honey and nut brittle – Nutty marzipan magic: a heavenly smooth almond marzipan layer, sweetened with honey, on a second layer of tender-melting almond praline enhanced with a bit of white chocolate and honey nut brittle and covered in milk chocolate with a 50% cacao content.*



**First Aid – Almond Praline + Red Nuts**      **ARTICLE no. 16007**

*Dark milk chocolate 60% filled with white praline and nuts*  
This one is made using a sublime formula but is everything but formulaic. Freshly roasted walnuts preserved in red wine and elderberry juice turn into super soft red wine nuts that jump in a light almond praline enhanced with white chocolate. It's coated in milk chocolate with a 60% cacao content.

- Alc < 2%



**For Busy Bees – Berries + Crispy Praline**      **ARTICLE no. 16285**

*Dark chocolate 70% with maple sugar filled with a fruit layer, coconut praline and muesli* – A burst of energy: a fruity layer made from strawberries, blueberries and raspberries alongside a delicious coconut blossom praline with chia seeds, cornflakes, raisins, barberries, chopped cashews and bits of passion fruit, all coated in delicious dark chocolate with a 70% cacao content, sweetened with maple syrup, and entirely vegan.

- changed variety    ● vegan    ● sugar alternative



**For Odd Birds – Olives + Lemon**      **ARTICLE no. 16924**

*Dark chocolate 70% filled with olive ganache and almond praline with lemon* – The ultimate tender-melting olive layer made from green olives, olive oil and chocolate. The olive flavour is quite subtle, but it's the incredibly smooth melt that's surprising. Sitting on top is a layer of almond praline with refreshing, crispy bits of lemon, and the whole thing is coated in dark chocolate, and entirely vegan.

- NEW**    ● vegan



**For the Best Employees in the World – Fruit Praline & Fragrant Marzipan**      **ARTICLE no. 16954**

*Milk chocolate 50% filled with fruit praline and marzipan refined with spices* – A sweet thank you to all employees who have been working extra hard. Fruit praline – a praline innovation combined with mangos, passion fruit, raspberries, strawberries and cranberries. On top, a fragrant layer of marzipan with orange confit, cardamom, ginger and lemon, and it's coated all over with delicious milk chocolate.

**NEW**



**Get Well Soon – Pineapple and Cashew**      **ARTICLE no. 16018**

*Milk chocolate 50% with cashew praline and pineapple filling*  
A soft, fruity pineapple layer, bursting with juicy, sunny-sweet and refreshingly tangy pineapple character, sitting on top of a tender-melting cashew praline, enhanced with lots of chopped cashews. Covered in delicious milk chocolate with a 50% cacao content.



**Sweet Break – Praline + Cookies**      **ARTICLE no. 16515**

*Milk chocolate 50% with almond hazelnut praline and almond cookies*  
Have a break and enjoy: a milk chocolate with a 50% cacao content filled with tender-melting praline created with almonds, hazelnuts and caramelised almonds and topped with a layer of crunchy almond cookies.

- contains gluten



AVAILABLE ONLY WITH GERMAN PACKAGING

# hand-scooped CHOCOLATE MINIS



20 g bar  
Sales unit: 25 pcs  
Available in 28 varieties  
Shelf life: 6 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## A SNACK FOR IMMEDIATE NIBBLING

**Tip: chocolate minis with a statement, ideal as a gift.**

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

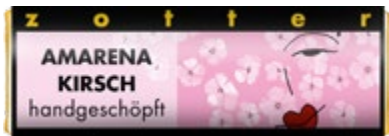
Minis were developed so you can snack on some hand-scooped chocolate all by yourself. The bigger bars are usually presented as a beautiful gift or shared with curious friends who can't wait to find out what wild berries and vanilla chocolate tastes like.

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



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

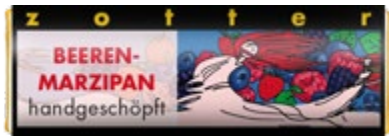




**Amarena Cherry**

**ARTICLE no. 17977**

*Milk chocolate 50% filled with Amarena cherry mousse*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Berry Marzipan**

**ARTICLE no. 17793**

*Milk chocolate 40% filled with berry marzipan cream and almond praline* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Blueberries + Lemon**

**ARTICLE no. 17795**

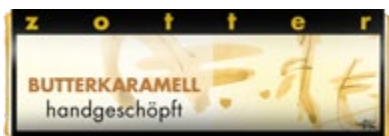
*Dark chocolate 70% filled with blueberry ganache and lemon ganache* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Blue Poppy Seed**

**ARTICLE no. 17902**

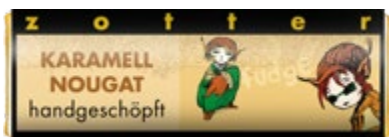
*Milk chocolate 40% filled with white chocolate ganache and almond praline with caramelised blue poppyseed* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**ButterCaramel**

**ARTICLE no. 17801**

*Milk chocolate 50% with butter caramel and almond praline with caramel crisps* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Caramel Fudge**

**ARTICLE no. 17912**

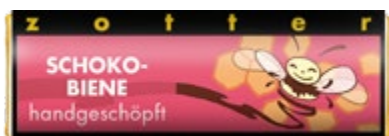
*White caramel chocolate filled with almond praline and caramel crisps* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Cherries + Pumpkin Marzipan**

**ARTICLE no. 17791**

*Dark milk chocolate 60% filled with cherry ganache and pumpkin seeds marzipan* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Choco Bee**

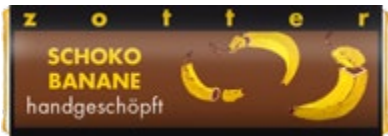
**ARTICLE no. 18798**

*White chocolate filled with honey caramel crisps*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

● changed design



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**Chocolate Banana**

**ARTICLE no. 17976**

*Milk chocolate 40% filled with with banana cream*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

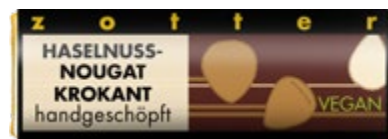


**Cognac & Coffee**

**ARTICLE no. 17915**

*Coffee couverture filled with cognac cream*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

● Alc > 2%



**Hazelnut Brittle**

**ARTICLE no. 18779**

*Dark chocolate 70% filled with hazelnut praline and hazelnut brittle* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

● vegan



**Hemp Bonbon**

**ARTICLE no. 17974**

*Dark chocolate 70% filled with hemp praline*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

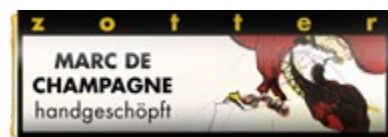
● vegan



**Honey Nuts**

**ARTICLE no. 17792**

*Milk chocolate 50% filled with honey marzipan and almond praline with honey and nut brittle* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Marc de Champagne**

**ARTICLE no. 17913**

*Dark chocolate 70% with Marc de Champagne ganache*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

● Alc > 2%



**Marzipan + Almonds**

**ARTICLE no. 18796**

*Milk chocolate 50% filled with almond praline and marzipan*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Milk Choco Mousse**

**ARTICLE no. 17983**

*Dark milk chocolate 60% filled with milk chocolate mousse*  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



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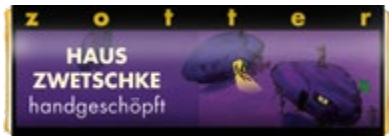
**Orange Liqueur**

**ARTICLE no. 17903**

*Milk chocolate 40% filled with orange cream*

Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

● Alc > 2%



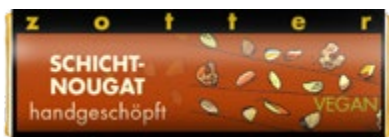
**Plum Brandy**

**ARTICLE no. 17906**

*Dark chocolate 70% with plum ganache*

Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

● Alc > 2%



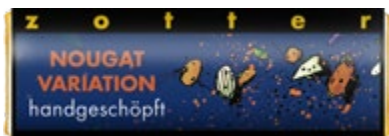
**Praline Layers**

**ARTICLE no. 18895**

*Dark chocolate 70% filled with hazelnut praline, walnut praline and pumpkin seeds praline* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

**NEW**

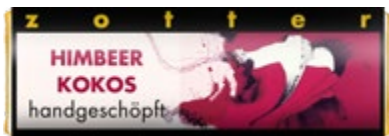
● vegan



**Praline Variation**

**ARTICLE no. 17803**

*Dark milk chocolate 60% filled with almond and hazelnut praline* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

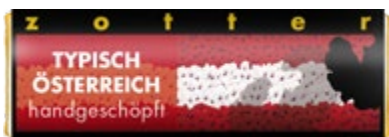


**Raspberry Coconut**

**ARTICLE no. 17805**

*Coconut milk chocolate with raspberry coconut filling*

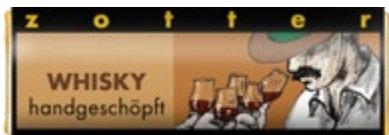
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



**Typically Austria**

**ARTICLE no. 17909**

*Milk chocolate 50% filled with grey poppy seed cream, walnut and hazelnut praline* – Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.



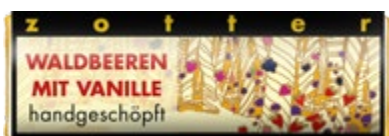
**Whisky**

**ARTICLE no. 17901**

*Dark chocolate 70% with whisky cream filling*

Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.

● Alc > 2%



**Wild Berries with Vanilla**

**ARTICLE no. 17806**

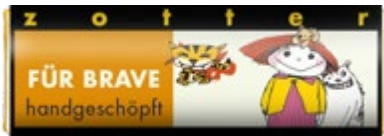
*Milk chocolate 50% filled with wild berries and vanilla*

Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.





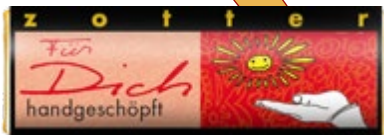
# Gift Chocolates



## For Good Ones - Choco Bee

ARTICLE no. 17798

White chocolate filled with honey caramel crisps  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.  
Box size: W x H x D: 12 x 7 x 16 cm



## For You - Praline Variation

ARTICLE no. 17797

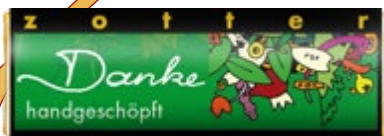
Dark milk chocolate 60% filled with almond and hazelnut praline  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.  
Box size: W x H x D: 12 x 7 x 16 cm



## Stress Stopper - Blue Poppy Seed

ARTICLE no. 17799

Milk chocolate 40% filled with white chocolate ganache and caramelised blue poppy seed  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.  
Box size: W x H x D: 12 x 7 x 16 cm



## Thank You - Marzipan + Almonds

ARTICLE no. 17790

Milk chocolate 50% filled with almond praline and marzipan  
Hand-scooped mini chocolates in a 20 g snack format, individually packaged. Including display box with 25 bars per variety.  
Box size: W x H x D: 12 x 7 x 16 cm



AVAILABLE ONLY WITH GERMAN PACKAGING

Including display box with  
25 bars per variety.





AVAILABLE ONLY WITH GERMAN PACKAGING

# DRINKING CHOCOLATE

110 g packages containing 5 x 22 g bars  
Sales unit: 6 packages  
25 bars in bulk incl. display  
Sales unit: 1 display incl. 25 pcs.

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



## 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.

## PREPARATION

**Mixed:** Heat up 200-300ml of milk or plant-based alternative for each bar of drinking chocolate. Combine the chocolate and the liquid, mix well using a food processor or a hand mixer and your chocolate smoothie will be ready in no time!

**Stirred:** Heat up 200-300ml of milk or plant-based alternative. Add a bar of drinking chocolate to the liquid and let it steep for 1-2 minutes, then whisk until the bar is dissolved. Let the drink sit for another 1-2 minutes to allow all the flavours to infuse before giving it another good whisk. Enjoy!

**Available as a package with 5 bars and as a display with 25 bars.**

Display measurements:  
H: 7.5 x W: 8.5 x D: 14 cm (unfolded)







5 pcs. per package

Single piece



**Almond Praline**

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

5 pcs. per package  
ARTICLE no. 21015

25 pcs. incl. display  
ARTICLE no. 21115



**Arabian Nights**

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

5 pcs. per package  
ARTICLE no. 21071

25 pcs. incl. display  
ARTICLE no. 21171

**NEW**

● vegan ● sugar alternative



**Bitter Classic**

Uncompromisingly intense. With a particularly high cacao content from the best cacao varieties of Latin America. These are transformed at the Zotter bean-to-bar chocolate factory into a Drinking Chocolate with a high cacao content and plenty of cacao aroma.

5 pcs. per package  
ARTICLE no. 21009

25 pcs. incl. display  
ARTICLE no. 21109

● vegan



**Caramel**

A delicious caramel drink: For our caramel chocolate, the milk sugar is caramelised first and then refined with fine Mascobado sugar, which naturally tastes of caramel. This composition, which turns into an intense and irresistible caramel drink in milk.

5 pcs. per package  
ARTICLE no. 21413

25 pcs. incl. display  
ARTICLE no. 21314



**Chilli Bird's Eye**

Plenty of chilli. "Bird's Eye" chilli is regarded as the original form of chilli and is rare, fiery and full of aromas. This dark Drinking Chocolate with a high cacao content is manufactured from the bean to the bar at the factory. A spicy drink that invigorates the senses.

5 pcs. per package  
ARTICLE no. 21008

25 pcs. incl. display  
ARTICLE no. 21108

● vegan



**Cinnamon Banana**

Cheerful and fruity banana chocolate drink: Josef Zotter added bananas instead of milk to the recipe of this white chocolate. A dash of lemon ensures a fresh taste and the cinnamon a warm spiciness.

5 pcs. per package  
ARTICLE no. 21032

25 pcs. incl. display  
ARTICLE no. 21132



5 pcs. per package

Single piece



**Coffee**

Our sweet coffee shot works like a double espresso. This Drinking Chocolate has a very high coffee content. It's made from organic, fair traded coffee beans, which are roasted and then ground at our in-house coffee roastery and eventually combined with pure cocoa butter and raw cane sugar. It's all entirely vegan!

**NEW** ● vegan

5 pcs. per package  
ARTICLE no. 21072

25 pcs. incl. display  
ARTICLE no. 21172



**Green Tea**

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.

● vegan

5 pcs. per package  
ARTICLE no. 21410

25 pcs. incl. display  
ARTICLE no. 21310



**Hemp Drink**

Delicious, homemade hemp nougat from roasted hemp seeds, which of course don't contain THC but instead contain many valuable ingredients and have been used as a remedy for a very long time. Hemp simply has cult status. Refined with a dark chocolate with a cacao content of 70%. Combined with soya drink, the hemp turns into a cool power drink that is absolutely vegan.

● vegan

5 pcs. per package  
ARTICLE no. 21411

25 pcs. incl. display  
ARTICLE no. 21311

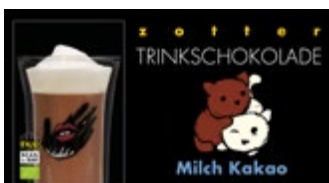


**Honey Cinnamon**

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

5 pcs. per package  
ARTICLE no. 21041

25 pcs. incl. display  
ARTICLE no. 21141

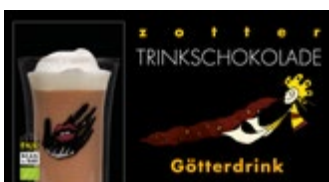


**Milk Cocoa**

Drinking Chocolate for kids and all those with a sweet tooth: sweet chocolate and caramel taste. A combination of a delicious milk chocolate with a 50% cacao content and a little caramel couverture.

5 pcs. per package  
ARTICLE no. 21035

25 pcs. incl. display  
ARTICLE no. 21135



**Nectar of the Gods**

The scent of the tonka beans from the Andes is amazingly seductive. No wonder that this aroma is also used in perfumes. The aromatic tonka beans are combined with macadamia praline and maca, the miracle root from Peru, which is said to be an aphrodisiac. Complemented by rose petals, "Bird's Eye" chilli, cardamom, coriander, cinnamon and bourbon vanilla.

5 pcs. per unit  
ARTICLE no. 21024

28 pcs. incl. display  
ARTICLE no. 21124



AVAILABLE ONLY WITH GERMAN PACKAGING

5 pcs. per package

Single piece



**Nut Praline**

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

● vegan

5 pcs. per package  
ARTICLE no. 21028

25 pcs. incl. display  
ARTICLE no. 21128



**Winter Magic –**

**Almond Coconut with Cinnamon and Orange**

A hot chocolate for cold, wintery days created with a combination of nutty almond praline and a white coconut and rice couverture. Oranges, cinnamon and gingerbread spices give it some fruity and seasonal accents.

● available from October till December

5 pcs. per package  
ARTICLE no. 21070

25 pcs. incl. display  
ARTICLE no. 21170



**White Vanilla**

White chocolate with plenty of aromatic mountain milk from the happy cows of Tyrolean mountain farmers. Plenty of cocoa butter, unrefined raw cane sugar, sweet almonds and real vanilla melt into a sweet drinking sensation.

5 pcs. per package  
ARTICLE no. 21010

25 pcs. incl. display  
ARTICLE no. 21110



100 %

The cacao drink



**Xocitto 100%**

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

● vegan ● sugar alternative

5 pcs. per package  
ARTICLE no. 21404

25 pcs. incl. display  
ARTICLE no. 21304

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

The cacao drink: a creamy power beverage, consisting of 100% fair traded organic cacao. Use a blender and hot water to whisk it to a creamy foam. The idea of Xocitto is akin to an espresso. Enjoy it neat or add sugar or milk to soften it. Prepare it according to your individual preference – for a pure cacao kick or as a Flat White, with or without sugar...







# Variations



## Variaton Nut Drinks

**ARTICLE no. 21100**

The very finest nut compositions turn into five fantastic drinks: Arabian Nights, Hemp Drink, Almond Praline, Nut Praline and Nectar of the Gods – with macadamia praline and seductively fragrant tonka

Five different flavours.  
One bar per flavour.

- changed design + variety



## Variation Vegan

**ARTICLE no. 21098**

Vegan variety: five cool drinks – for flavour adventurers who prefer vegetable food and would like to do their bit to save the planet. Bitter Classic, Arabian Nights, Chilli Bird's Eye, Nut Praline and Green Tea.

Five different flavours.  
One bar per flavour.

- changed design + variety
- vegan

# Gift Set



## Drinking Chocolate Set "universal"

**ARTICLE no. 22203**

A gift set with ten classic drinking chocolate bars, a double-walled glass featuring our individual Zotter design and a handmade whisk. Ten chocolate drinks with all the trimmings for the serious chocolate connoisseur. 10 drinking chocolate bars: Bitter Classic, Coffee, Almond Praline, Nut Praline, White Vanilla, Arabian Nights, Hemp Drink, Almond Praline, Nut Praline and Nectar of the Gods

Packaged in a decorative gift box.

Packaging dimensions: W: 23 x H: 24 x D: 9 cm

- changed varieties



# Accessories



## **z o t t e r Counter Display for Drinking Chocolate + hand-scooped chocolate minis, black**    **ARTICLE no.23122**

for Drinking Chocolate + hand-scooped chocolate minis  
15 rows

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

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



## **Drinking Chocolate glass (6 pieces)**    **ARTICLE no. 23001**

Double-walled Drinking Chocolate glass  
with artwork by Andreas h. Grätze.  
Size: W: 13,5 cm, Ø 6 cm, Volume: 0,2 l

## **Drinking Chocolate glass (2 pieces)**    **ARTICLE no. 23675**

Double-walled Drinking Chocolate glass  
with artwork by Andreas h. Grätze.  
Size: W: 13,5 cm, Ø 6 cm, Volume: 0,2 l

## **Drinking Chocolate whisk**    **ARTICLE no. 23012**

The hand-crafted chocolate whisk optimally distributes the Drinking Chocolate in the glass. A feast for the aromas.

## **Drinking Chocolate tray**    **ARTICLE no. 23010**

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



## **Xocitto glass (2 pieces)**    **ARTICLE no. 23676**

Double-walled glass with artwork by Andreas h. Grätze.  
Dimensions: W: 9 cm, Ø 6,7 cm, Volume: 0,1 l

## **Xocitto glass (6 pieces)**    **ARTICLE no. 23536**

Double-walled glass with artwork by Andreas h. Grätze.  
Size: W: 9 cm, Ø 6,7 cm, Volume: 0,1 l



AVAILABLE ONLY WITH GERMAN PACKAGING

# Labooko

2 bars in one packaging

2 x 35 g bars

Sales unit: 10 pcs & 5 pcs

Available in 10 varieties

Shelf life: 14 months from production date,

fruit bars 10 months from production date

ORGANIC + FAIR + BEAN-to-BAR



## PURE CHOCOLATE VARIETY!

**Single origin chocolates: dark chocolates, milk chocolates, white chocolates, caramel bars and many more...**

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

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

**Flavour profile:** each Labooko features a brief flavour profile on the back and an extensive one on the inside of the wrapper.



### MAKING OF Labooko

Watch the video here: [www.zotter.at/video-labooko-en](http://www.zotter.at/video-labooko-en) or scan the QR-code.







**ARTICLE no. 20602**

**75% São Tomé**

*Conching time: 19 hrs.*

A rarity: this small, west African island is virtually unknown, but boasts a long and rich cacao tradition. The small farmers of the cooperative CECAQ 11 grow a unique island cacao shaped by its terroir, which has a very chocolately and mildly fruity flavour. A single origin chocolate with a 75% cacao content, surprisingly mild for a dark chocolate, with a fruity-tropical aroma and an excellent melt.

**Taste notes:** very mild for a dark chocolate, red cherries, beautiful roast aroma, good melt, notes of baguettes, slightly astringent finish.

● vegan



**ARTICLE no. 20583**

**72% Ghana**

*Conching time: 12 hrs.*

Extraordinary! Amelonado cacao from Ghana, a bean that starts emitting its delicious scent as early as the roasting process. This cacao has a very intense chocolately flavour with mild notes of cream and fruit. It's an outstanding cacao variety with a very short conching time. Enjoy this single origin chocolate with 72% cacao power – delicious proof that there is exceptional cacao to be had in Africa.

**Taste notes:** intense chocolately, notes of cream, biscuit and liquorice, mild notes of fruit (cherries, lemons, grapefruit), fruity and subtly astringent echoes of grapefruit

● vegan



**ARTICLE no. 20553**

**68% Togo**

*Conching time: 16 hrs.*

It's like that village in Gaul. It's about independence, fairness and environmental protection. Away from the large plantations and supported by gebana, in fields between 0,25 and 1,5 hectares in size, the first organic, fair trade cacao in Togo is being cultivated. A small revolution on the African continent and one of our passion projects!

**Taste notes:** sweet notes of liquorice and almonds, marzipan, sugared cherries (cherry jam), hint of peach, subtly peppery, finish of fruit and almonds

● vegan



**ARTICLE no. 20428**

**60% Ecuador**

*Conching time: 16 hrs.*

The Cacao Nacional from Manabi only grows in Ecuador and counts among the best fine flavour cacao varieties in the world. Combined with a sweet 40% of raw cane sugar, this floral cacao aroma will make your palate sing.

“Great chocolate with a wonderful Nacional flavour” was the verdict at the international chocolate test.

**Taste notes:** sweet and mild, light echoes of cream and flowers, caramelised walnuts, toffee with hints of grape, finish of caramel

● vegan



**ARTICLE no. 20437**

**50% Ecuador**

All of Ecuador appreciates the floral character of its traditional Cacao Nacional. It is a bean which has been cultivated in Manabi for a very long time. We combine this rare floral Cacao Nacional with high-quality organic mountain milk from Austria's Tyrol region as well as raw cane sugar to create a high-percentage milk chocolate with a rich 50% cacao content.

**Taste notes:** sweet cocoa milk, typical cacaoté character, butter, sweet cream, mild hint of wild berries, finish is dominated by sweet cream, meadow flowers, cacao and milk



**ARTICLE no. 20436**

**45% Peru**

A milk chocolate created as a single origin chocolate with a 45% cacao content. The cacao is grown by the Cacao de Aroma Cooperative in Peru. Organic cacao beans instead of cocaine – with their cacao-growing business, these farmers finally have a legal income source and have managed to free themselves from the shackles of cocaine cultivation. This is an amazing cacao, which we turn into a sweet milk chocolate with the addition of sugar, genuine vanilla and some delicious organic mountain milk from the Tyrol.

**Taste notes:** sweet and slightly milky, creamy milk caramel, traces of cinnamon spice (butter biscuit with a hint of cinnamon), a sweet finish of caramel with a pinch of salt



**ARTICLE no. 20520**

**40% Soy**

This soy bar has a pretty strong flavour due to its 40% cacao content. Instead of milk powder, we have created this piece of heaven with dried soy powder. We took our time when conching the chocolate so the cocoa butter would blend seamlessly with the soy particles. Alongside cacao and soy, this beautiful creation also features some unrefined raw cane sugar. Entirely plant-based and completely vegan!

**Taste notes:** moderately sweet, almond aroma, mild cacao character, dominant note of liquorice, milky accents, gingerbread spice, spicy-sweet finish with notes of aniseed

● vegan



**ARTICLE no. 20531**

**35% Panama**

A sweet single origin chocolate for even the youngest of snackers, with a 35% cacao content, raw cane sugar, organic mountain milk from Austria's Tyrol region, genuine Bourbon vanilla and pure Cocabo cacao, which is cultivated in a traditional manner by indigenous cacao farmers under the canopies of Panama's rainforest, away from the busyness of our modern times.

**Taste notes:** sweet vanilla milk, caramel, notes of white chocolate, cream, cinnamon



**ARTICLE no. 20152**

**For You and Me**  
*Strawberry & 45 % Milk*

**Strawberry:** pure fruit pleasure, bright red colour and an incredible scent – and it's all completely natural.

**45% Milk:** a milk chocolate with a 45% cacao content, with organic mountain milk from Austria's Tyrol region, raw cane sugar as well as genuine Bourbon vanilla. Produced bean to bar with high quality cacao from Latin America.

**Taste notes:**

**Strawberry:** notes of strawberry preserves with echoes of caramel and lemon  
**45% Milk:** notes of milky caramel and butter biscuit with a hint of cinnamon



**ARTICLE no. 20154**

**Pieces of Pure Joy**  
*Coconut & 70 % Dark*

**Coconut:** a cheeky white coconut bar, seducing you with desiccated coconut, coconut milk and a wonderfully exotic flavour!

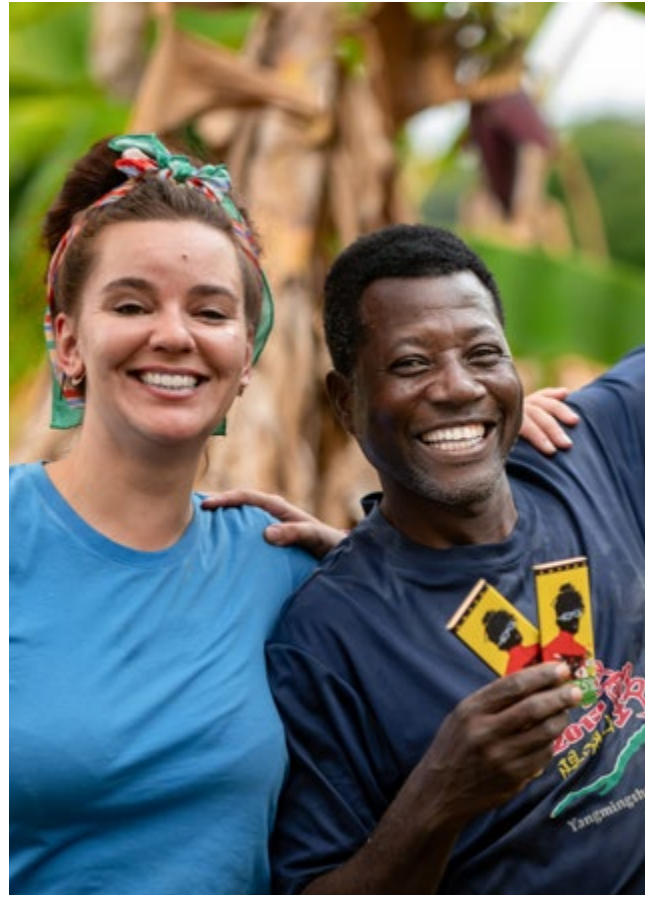
**70% Dark:** a dark chocolate with a 70% cacao content, made from fine flavour cacao, which we transform, bean-to-bar, into a sublime high-percentage chocolate. Two delicious bits of joy, entirely vegan.

**Taste notes:**

**Coconut:** notes of sweet coconut and white chocolate with a hint of lemon  
**70% Dark:** notes of buttered toast, almonds, nuts, dried fruit and candied red fruit

● vegan





## Fair Trade

Organic, fine flavour cacao from 18 different countries – team spirit & fairness equal top quality







AVAILABLE ONLY WITH GERMAN PACKAGING

# Labooko<sup>Mini</sup>

10 x 8 g bar = 80 g package

Sales unit: 6 packages

Available in 3 variations

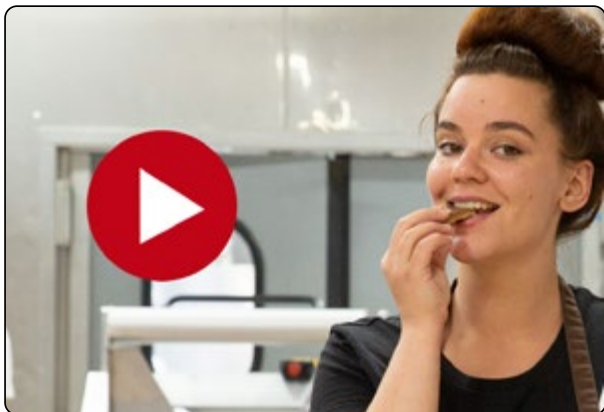
Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



## Labooko Mini Variation – 10 Flavours & Virtual Tasting

10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging. These exciting combinations are featured as three variations using 10 dark chocolate flavours, 10 milk chocolate flavours and 10 vegan creations. Experience the very different tastes of these fine flavour single origin chocolates from the best growing regions in the world. The vegan variation for example, boasts a surprising range of pralines, fruit bars and single origin chocolates. And Julia Zotter explains each variety and the secrets behind the individual flavours in her very entertaining manner. An interactive snack indulgence with an informative topping.





**ARTICLE no. 17752**

**Labooko Mini Variation »Dark Chocolates« – with Virtual Tasting**

10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging.

Taste all the different flavours cacao can have. Julia Zotter takes you on a journey through the world of cacao. 10 single origin chocolates with different levels of cacao content and exciting origin stories: featuring genuine Maya cacao, a fruity-caramelly rare cacao variety from Madagascar, Zorzal cacao, the environmentally conscious one from the Dominican Republic, harvested in an actual bird sanctuary, and many more.

- changed varieties
- vegan

**Flavours:**

- 100% Peru
- 90% Bolivia
- 82% Belize »Sail Shipped Cacao«
- 75% Guatemala
- 75% Madagascar
- 72% Haiti
- 72% Panama
- 70% Uganda
- 68% Togo
- 62% Dominican Republic



**ARTICLE no. 17753**

**Labooko Mini Variation »Milk Chocolates« – with Virtual Tasting**

10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging.

Taste our sublime single origin milk chocolates, created with cacao hailing from the best cacao growing regions in the world and combined with high quality organic milk made by Austrian mountain farmers in the Tyrol region. Also featuring a fine white chocolate, a white coconut bar with an exotic flavour, an aromatic coffee creation, a seductive caramel couverture and many more. And in the virtual tasting video, Julia Zotter tells you about what's special about each and every flavour.

- changed variety

**Flavours:**

- 35% Panama
- 40% Dominican Republic
- 45% Peru
- 50% Ecuador
- 60% Nicaragua
- 70% Peru
- White Chocolate
- Caramel
- Coffee
- Coconut



**ARTICLE no. 17754**

**Labooko Mini Variation »Vegan« – with Virtual Tasting**

10 different Labooko Mini flavours in one pack, including a virtual chocolate tasting with Julia Zotter, which you can watch any time using the QR code printed on the packaging.

Discover the wide variety of vegan chocolates using innovative, purely plant-based pralines, vegan white couvertures, colourful, fruity raspberry-coconut and cranberry bars and dark, single origin chocolates that show all the different flavours cacao can have. And Julia Zotter explains each variety and the secrets behind the individual flavours in her very entertaining manner.

- vegan

**Flavours:**

- Coconut
- Raspberry Coconut
- Rice White
- 40% Soy
- Brazil Nut Praline
- Cranberry
- Hazelnut Praline
- 75% Tanzania
- 72% Brazil
- 75% São Tomé



AVAILABLE ONLY WITH GERMAN PACKAGING

# CHEERY & NUTS

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 7 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR

FRUIT-to-BAR + NUT-to-BAR



## THE TENDER-MELTING CHOCOLATE & PRALINE DUO WITH A CRUNCH

On the outside, a chocolate shell or colourful fruit couverture, which we create at our chocolate factory, fruit-to-bar, from a piece of fruit to the finished delicacy. The stunning colours are derived entirely naturally from berries and other fruit. On the inside, there are homemade praline variations, which we produce, nut-to-bar, from freshly roasted nuts, pure cocoa butter and a bit of delicious chocolate. You can immediately taste the sublime nut quality and high nut ratio. The whole thing is enhanced with many chopped nuts and crispy bits of fruit for a tasty crunch. For all those who like it fruity, nutty, with a tender melt.

ORGANIC & FAIR, because we love our planet and its breathtaking biodiversity, and want to protect it.





**Apricot + Pumpkin Seed**

**ARTICLE no. 25858**

*Apricot bar with cocoa butter and pumpkin seed praline with pumpkin seed pieces*  
Love the Styrian way: a fruity, yellow apricot couverture on the outside, its genuine flavour derived from fruit alone, and a tender-melting classic green pumpkin seed praline on the inside, with lots of freshly roasted chopped pumpkin seeds. Pure cocoa butter ensures a deliciously fine melt.

● changed design



**Blueberry + Hazelnut**

**ARTICLE no. 25854**

*Blueberry bar with cocoa butter and hazelnut praline with hazelnut pieces*  
Dive into the deep blue: on the outside, a dark purple blueberry couverture made from wild blueberries, which can be distinguished from cultivated ones by the fact that they stain everything blue. Its tender-melt comes from pure cocoa butter, and it's enhanced with a refreshing dash of lemon. On the inside, a fabulous hazelnut praline with exquisite cocoa butter melt, a mild, supporting raw cane sugar sweetness and lots of freshly roasted chopped hazelnuts.

● changed design



**Caramel + Pistachio • Almond**

**ARTICLE no. 25865**

*Caramel bar with cocoa butter and almond praline with almond and pistachio pieces*  
Sweet & crunchy: on the outside, a candy-sweet caramel couverture combined with a bit of milk chocolate. On the inside, a dash of white chocolate suffusing a tender-melting almond praline, which we create at our chocolate factory, nut-to-bar, from freshly roasted almonds. Chopped almonds and rich green pistachios are sprinkled throughout the delicious praline as a crunchy surprise.

**NEW**



**Cranberry + Hemp**

**ARTICLE no. 25855**

*Cranberry bar with cocoa butter and hemp praline with hemp seeds*  
Hemp, one of the oldest domesticated crops in the world, is shaking it up with some wild berries: on the outside, a vegan cranberry couverture in a bright pink hue, created with crimson cranberries, its stunning colour derived from the berries alone. It's pleasantly fruity and tangy and achieves its tender melt thanks to pure cocoa butter. On the inside, a homemade hemp praline with an intense hemp aroma and infused with lots of freshly roasted hemp seeds. And of course, entirely vegan.

● changed design    ● vegan



**Lemon + Pecan**

**ARTICLE no. 25857**

*Lemon bar with cocoa butter and pecan praline with pecan pieces*

A sweetly nutty delight: on the outside, a refreshing, pale yellow lemon couverture, a composition of sweet raw cane sugar, pure cocoa butter and lemons. On the inside, a tender pecan praline made from freshly roasted pecan nuts, a sweet variation of the common walnut. It's enhanced with lots of crunchy bits of pecan, has a fabulous melt and a fruity-refreshing flavour – nutty and not too sweet, its sweetness cushioned perfectly by the tangy lemon.

● changed design



**Milk Chocolate + Caramel • Orange**

**ARTICLE no. 25862**

*Milk chocolate and caramel praline with orange pieces*

Sweet & refreshing lemon chocolate indulgence: on the outside, a milk chocolate enhanced with oranges. On the inside, a homemade, tender-melting caramel praline, created, nut-to-bar, from freshly roasted hazelnuts, almonds and muscovado sugar, which naturally presents with intense notes of caramel. As a refreshing zing, we've enhanced the praline with a dash of lemon couverture and lots of crispy bits of orange.

**NEW**



**Passion Fruit + Brazil Nut**

**ARTICLE no. 25856**

*Passion fruit bar with cocoa butter and Brazil nut praline with Brazil nut pieces*

The Amazon duo: on the outside, a fruity passion fruit couverture with characteristically mild fructose and a fine cocoa butter melt. On the inside, a Brazil nut praline with a sublime melt and crunchy bits of Brazil nut that will dance a samba on your palate. The Brazil nuts are from wild harvests in the Bolivian rainforest, which contributes to its protection and ensures it stays intact, creates sources of income for the indigenous population and hopefully won't have to yield to looming monocultures.

● changed design





AVAILABLE ONLY WITH GERMAN PACKAGING

# Mitzi Blue

70 g disc  
Sales unit: 10 pcs  
Available in 8 varieties  
Shelf life: 14 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## STYLISH, ROUND AND COLOURFUL

### Our Mitzi Blue with a stunning décor

Cheeky names, a cool design and the very trendy Mitzi mix: there's a little Mini Mitzi in each one of our classic Mitzis. A round chocolate with a stylish decor of nuts, roses, hearts and more. With imaginative break line patterns and an environmentally friendly carton and organic plastic packaging. The cellulose foil is made from renewable raw materials. It's biodegradable and even compostable as per EN 13432.

With small product images on the wrapper.





**Crispy Caramel**  
*Caramel Bar + Caramel Crispies*

**ARTICLE no. 24126**

The sweetest caramel bonbon: a sweet caramel disc with a seductive caramel bonbon flavour, enhanced with tiny caramel crispies and combined with a small, pure caramel disc – to make your day a little sweeter.



**Dark Secrets**  
*Dark Choco 70% + 80% + Choco Cacao Nibs*

**ARTICLE no. 24128**

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

● vegan



**Heaven of Love**  
*White Choco + Strawberries + Raspberry Heart*

**ARTICLE no. 24137**

A sweet and romantic choco with a heart: a sweet, white chocolate combined with a small, pink strawberry disc, its stunning colour derived entirely naturally from berries. It's decorated with a raspberry heart and blue cornflower petals.



**Heavenly Milk**  
*Milk Choco 40% + 50% + Coconut Moon + Caramel Star*

**ARTICLE no. 24127**

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



**Rainbow** **ARTICLE no. 24177**  
*Milk Choco + White Choco + Crunchy Fruit*

Sweet & colourful, just like life itself: one disc made of milk chocolate and a smaller one made of sweet white chocolate. Decorated brightly all over with crunchy, chocolatey fruit: crispy strawberries in a pink strawberry couverture, passion fruit in a sunny, yellow passion fruit couverture and blueberries in a purple blueberry couverture, all of their stunning colours derived entirely naturally from berries and other fruit.



**Rock 'n' Roses** **ARTICLE no. 24176**  
*Milk Choco + Praline + Almonds + Roses*

A sweet chocolate ballad: one sweet milk chocolate disc with a smaller, tender-melting almond praline disc sitting in the middle. Decorated all over with fragrant, pink rose petals and roasted almonds and covered with a fruity raspberry couverture and a touch of rose oil. The stunning pink colour is derived entirely naturally from raspberries alone.



**Thank You** **ARTICLE no. 24139**  
*Milk Choco + Praline + Grapes*

A deliciously sweet way to say "Thank You": a milk chocolate disc created with genuine organic mountain milk from the Tyrol and 40% cacao power, combined with a small, tender-melting hazelnut praline disc. Dotted all over with raisins.



**Totally Nuts** **ARTICLE no. 24130**  
*Hazelnut Praline + Cashew Praline + Nuts*

Nuts – crunchy & tender-melting: a nutty disc, created with a mix of hazelnut praline and milk chocolate, combined with a smaller cashew praline disc. The two types of praline are made directly at our chocolate factory using freshly roasted nuts. Decorated all over with crunchy hazelnuts dunked in dark chocolate and walnuts coated in milk chocolate.





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







AVAILABLE ONLY WITH GERMAN PACKAGING

# IN•FUSION

70 g bar  
Sales unit: 10 pcs  
Available in 6 varieties  
Shelf life: 14 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## A FUSION OF CHOCOLATE & FRUIT

A new, unprecedented level of chocolate – sublime, tender-melting and refreshingly fruity!  
We fuse chocolate – bean-to-bar – with genuine berries and other fruit.  
Enjoy exquisitely dark chocolate with a fresh lemon flavour, milk chocolate with notes of raspberry, dark chocolate with tangy notes of sour cherry and much more.  
The chocolate flavour is always dominant but alongside, there’s a fruity surprise alongside a fabulous melt thanks to the high cocoa butter content.

### The Inspiration

Cacao naturally has a wide range of fruit and lemon aromas. Because nature is amazing, we want to emulate her, and that’s how we got the idea to enhance the cacao bean’s natural aroma profile with genuine berries and other fruit.

In • Fusion is made for pure chocolate aficionados, but it’s pretty popular even with those who don’t usually gravitate towards dark, more bitter chocolates.



### Dark Chocolate + Blackcurrant

ARTICLE no. 18651

#### Dark chocolate 70% with blackcurrants

Dark chocolate with a classic 70% cacao content melts into delicious blackcurrants. Exquisite chocolate flavour with fruity, tangy blackcurrant flavour, subtly sweet and tender-melting thanks to the high percentage of pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and juicy blackcurrants.  
A new, unprecedented level of chocolate – sublime, tender-melting and with a very berry flavour!

● changed title + design



**Dark Chocolate + Cranberry**

**ARTICLE no. 18652**

*Dark chocolate 70% with cranberries*

Dark chocolate with a classic 70% cacao content melts into some juicy cranberries. A classic chocolate experience with an excitingly fruity, tangy flavour and subtle sweetness as well as a heavenly melt thanks to pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and ripe cranberries.

A new, unprecedented level of chocolate – chocolatey-bitter, refreshingly tangy, with a very berry flavour, and entirely vegan.

- changed title + design
- vegan



**Dark Chocolate + Lemon**

**ARTICLE no. 18655**

*Dark chocolate 60% with lemon*

Dark chocolate with a 60% cacao content melts into some tangy lemons. An intense chocolate experience with a mild sweetness, a clear chocolate character and refreshing lemon accompaniment. Tender-melting thanks to deliciously pure cocoa butter and created, bean-to-bar, using fine flavour cacao and some juicy lemons. A new, unprecedented level of chocolate – chocolatey, refreshingly lemony – a veritable masterpiece!

- changed title + design



**Dark Chocolate + Passion Fruit - Orange**

**ARTICLE no. 18650**

*Dark chocolate 70% with passion fruit and orange*

Dark chocolate with a classic 70% cacao content melts into oranges and passion fruit. A sublime chocolate experience with a refreshingly fruity, tangy lemon flavour, it's a perfect partner to the cacao's natural aroma profile. Subtly sweet with a tender melt thanks to pure cocoa butter and created, bean-to-bar, using fine flavour cacao, oranges and passion fruit.

A new, unprecedented level of chocolate – sublime, tender-melting and refreshingly fruity – an absolute winner!

- changed title + design



**Dark Chocolate + Sour Cherry**

**ARTICLE no. 18653**

*Dark chocolate 70% with sour cherries*

Dark chocolate with a classic 70% cacao content melts into some tangy sour cherries. A first-rate chocolate character with a fine cocoa butter melt and a cheeky, fruity sour cherry flavour.

Created, bean-to-bar, using fine flavour cacao and some juicy sour cherries.

A new, unprecedented level of chocolate – chocolatey and fruity-sweet – an absolute dream!

- changed title + design



**Milk Chocolate + Raspberry**

**ARTICLE no. 18654**

*Milk chocolate 40% with raspberries*

Milk chocolate with a 40% cacao content melts into some juicy raspberries. A sweet milk chocolate experience with a fine raspberry flavour, a mild, refreshing fructose and a tender melt thanks to pure cocoa butter. Created, bean-to-bar, using fine flavour cacao and "Fair Berry" raspberries.

A new, unprecedented level of chocolate – milk chocolate with a heavenly berry flavour – a sweet sensation!

- changed title + design



AVAILABLE ONLY WITH GERMAN PACKAGING

# Classic Chocolate

70 g bar  
Sales unit: 10 pcs  
Available in 6 varieties  
Shelf life: 14 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## Large format chocolate classics

Pure classics in all the classic flavours: white chocolate, milk chocolate and dark chocolate. Alongside our hazelnut and almond classics and our white chocolate with berries.

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

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





**ARTICLE no. 18567**

**Almond Brittle**

A nutty bar created with a mix of almond praline and white chocolate, without the usual sugary punch but instead made with lots of organic mountain milk from Austria's Tyrol region. It's accompanied by a crispy almond brittle and a sneaky pinch of cinnamon.



**ARTICLE no. 18558**

**Dark Chocolate**

A classic, dark chocolate for gentlemen and ladies, created with the most sublime ingredients like 70% organic, fine flavour cacao, raw cane sugar and a lot of fine cocoa butter. In his bean to bar factory, Zotter transforms these very special ingredients into a gently pleasant, dark chocolate, entirely organic and fair trade.

● vegan



**ARTICLE no. 18565**

**Hazelnut Kiss**

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



**ARTICLE no. 18557**

**Milk Chocolate**

A classic milk chocolate made with sublime ingredients: 40% organic fine flavour cacao, organic Tyrolean mountain milk from the Wilder Kaiser region, raw cane sugar and genuine Bourbon vanilla from Madagascar. Entirely organic and fair trade and created in Zotter's magical bean to bar factory.



**ARTICLE no. 18556**

**White Chocolate**

A classic white chocolate for children, teens and all those who love their chocolate sweet. With tender melting cocoa butter, raw cane sugar and genuine Bourbon vanilla from Madagascar - a country offering a lot more than just crazy looking animals. Entirely organic and fair trade and created in Zotter's magical bean to bar factory.



**ARTICLE no. 18593**

**White Chocolate with Berries**

A white chocolate enhanced with many fruity raspberries, cranberries and blueberries - balanced with a touch of refreshing lemon couverture. It's all pleasantly fruity, tangy and not excessively sweet, as this particular white chocolate contains less sugar than the conventional kind.



AVAILABLE ONLY WITH GERMAN PACKAGING

# Praline Bar

The blockbuster  
25 bars in a counter display box

25 g praline bar  
Sales unit: 25 pcs  
Available in 3 varieties  
Shelf life: 14 months from production date  
ORGANIC + FAIR + NUT-to-BAR



## Finally, Zotter's praline bar has arrived:

a soft, homemade praline with fine bits of nut, covered in chocolate. Great for when you're on the go, perfectly portioned as a mini snack for nut fans big and small. Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory and featuring a super cute animal design. We use only the finest nuts for a high nut content, organic Tyrolean mountain milk, valuable raw cane sugar and pure cocoa butter, as always entirely without palm oil.

Our environmentally friendly packaging is made from paper with an organic plastic coating.

Our delivery includes the praline bars as well as a counter display box. Open it, put it up – and you're done!  
**25 bars in one box!**

Dimensions of the counter display:  
W x H x D: 13,5 x 9 x 19,5 cm





**Almond Praline Bar**

**ARTICLE no. 28009**

*Almond Praline in Milk Chocolate*

A soft, melting almond praline with crunchy little bits of almond in milk chocolate with a 40% cacao content, this will quickly end up stashed in someone's hamster cheeks if you're not careful. A sweet praline snack for big and small.

Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory, we use only the finest nuts for a high nut content, organic Tyrolean mountain milk, raw cane sugar – otherwise it wouldn't be sweet enough – and pure cocoa butter, entirely without palm oil. Our environmentally friendly packaging is made from paper with an organic plastic coating.



**Cashew Praline Bar**

**ARTICLE no. 28010**

*Cashew Praline in White Chocolate*

A sweet praline bar for snackers big and small made with a homemade caw-caw-cashew praline with lots of little, crunchy cashew bits and covered in delicious white chocolate. A fabulous snack for nut aficionados. Simply yummy!

Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory, we use only the finest nuts for a high nut content, organic Tyrolean mountain milk, raw cane sugar – otherwise it wouldn't be sweet enough – and pure cocoa butter, entirely without palm oil. Our environmentally friendly packaging is made from paper with an organic plastic coating.



**Hazelnut Praline Bar**

**ARTICLE no. 28008**

*Hazelnut Praline in Milk Chocolate*

For squirrely snackers big and small, we've taken lots and lots of nuts and turned them into the finest hazelnut praline. And then we went and hid some more bits of nut in it. It's tender-melting, crunchy and covered in milk chocolate with a 50% cacao content.

Created nut-to-bar, from the original nut to the finished product, at Zotter's chocolate factory, we use only the finest nuts for a high nut content, organic Tyrolean mountain milk, raw cane sugar – otherwise it wouldn't be sweet enough – and pure cocoa butter, entirely without palm oil. Our environmentally friendly packaging is made from paper with an organic plastic coating.





AVAILABLE ONLY WITH GERMAN PACKAGING

# Nutting Hill

25 g praline bar with whole nuts

Sales unit: 25 pcs

1 variety available

Shelf life: 10 months from production date

ORGANIC + FAIR + NUT-to-BAR



**The return of  
the coffee couverture coat!**

## The Praline Bar with Whole Nuts

Whole hazelnuts on a homemade almond praline with a pinch of salt manage the trick of being a delicious praline that's not too sweet. The caffeinated guarana in the almond praline and the homemade coffee couverture coat ensure a proper boost of energy, and the coffee was created at our in-house coffee roastery using fair traded organic beans. The silhouette of the mountains made of nuts sticking out of the chocolate inspired the name »Nutting Hill«, our praline snack with crunchy, nutty peaks.



**ARTICLE no. 28002**

**25 bars in one box!**

Counter display size:

W x H x D: 13.5 x 9 x 19.5 cm

**Nutting Hills are delivered with a counter display.**

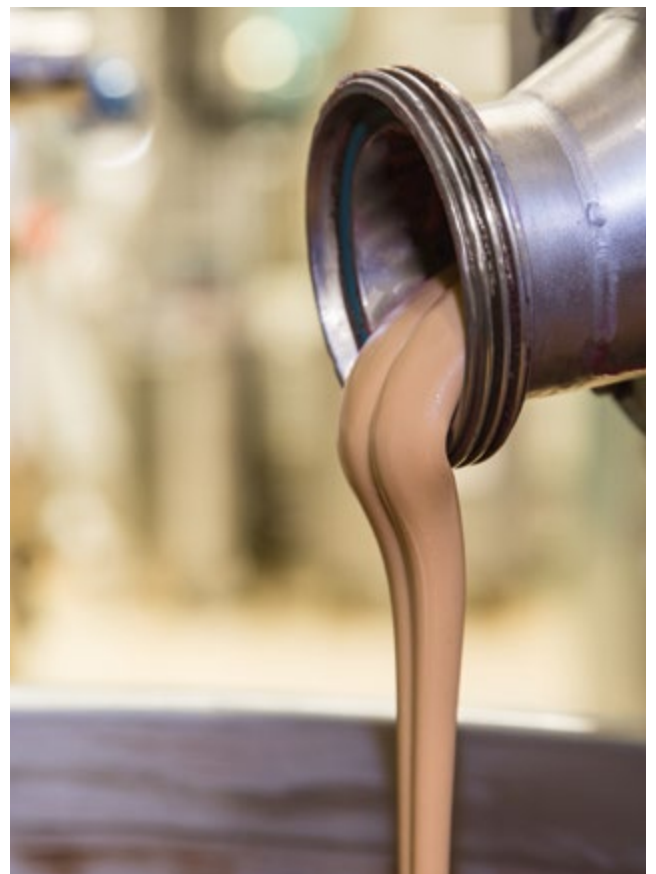
**Open the box, set it up - done!**

● changed recipe





Praline – nut-to-bar  
created from the nut to the finished praline  
at our chocolate factory.







AVAILABLE ONLY WITH GERMAN PACKAGING

# Balleros

Delightful balls rolled in chocolate

100 g pack

Sales unit: 6 packages

Available in 15 varieties

Shelf life: 12 months from production date

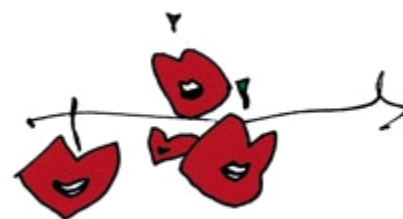
ORGANIC + FAIR + BEAN-to-BAR



Dried fruit and roasted nuts rolled in chocolate, praline or colourful fruit couverture. Best enjoyed by letting them melt on your palate first and then slowly savouring them. This way, the little ballerino will turn out to be a veritable flavour miracle. Experience the switch from tender-melting chocolate shell to the crunchy insides. Available in a pure flavour or as a diverse snack mix with a variety of flavours.

Made chocolatey all over with a shiny chocolate shell.

**The fun snack with style!**







**Burnt Mountain Almonds** **ARTICLE no. 19080**

*Almonds in dark milk chocolate 50%*  
Those fair traded, wild, organic mountain almonds have an intense and natural flavour. They are sustainably dried using solar power, gently roasted, caramelised, and coated in milk chocolate with a 50% cacao content. And, inside of our milk chocolate, they get to meet some delicious organic mountain milk from the Tyrol. A tender-melting snack indulgence with a crunchy finish and authentic almond flavour.

● changed recipe



**Cashew** **ARTICLE no. 19004**

*Cashews in cashew praline and dark milk chocolate 50%*  
The cashew nut's fat content isn't very high, in contrast to other types of nut, but it has hidden superpowers. Here at Zotter, we freshly roast the cashews and coat them in a homemade cashew praline mixed with delicious milk chocolate. The whole thing is then covered in a mirror-glaze of chocolate praline.



**Colourful Pumpkin Seeds** **ARTICLE no. 19077**

*Pumpkin seeds in white chocolate, dark milk chocolate 50%, dark chocolate 70% and raspberry couverture* – Pumpkin seeds, that delicious Styrian delicacy, featuring four different chocolate coats: freshly roasted, crunchy pumpkin seeds in dark chocolate with a 70% cacao content, in milk chocolate, in white chocolate and in a pink raspberry couverture, its stunning colour derived from berries alone. Rolled up into shiny little snack pearls.



**Crunchy Praline Bonbons** **ARTICLE no. 19063**

*Almond brittle balls in caramel couverture*  
A fine almond brittle covered in a bonbon-sweet caramel couverture, which features a surprising and fabulous caramel flavour when it starts melting, and which then gives the crispy almond and brittle ball a satisfying crunch. Sweet snack pearls in a shiny coat.



**Dates with Coffee** **ARTICLE no. 19015**

*Dates in coffee couverture rolled in coffee powder*  
An oriental fairytale: dried dates rolled in coffee couverture, which develops a brilliant coffee boost due to the fair traded arabica coffee beans that are turned, bean-to-bar, into our delicious coffee couverture and dusted with coffee powder. Brilliant!



**Fruit Crispies**

**ARTICLE no. 19078**

*Passion fruit in passion fruit couverture, strawberries in strawberry couverture, blueberries in blueberry couverture*  
A fruity mix with a crispy melt, ideal for grazing: crunchy, crispy strawberries, bits of passion fruit and blueberries rolled in compatible fruit couvertures, their stunning colours and authentic fruit flavour derived from fruit and berries alone. Shaped into indulgent pearls with an excitingly fruity and pleasantly refreshing taste.



**Ginger in Coconut**

**ARTICLE no. 19041**

*Ginger in coconut couverture and tumeric*  
Candied ginger with a wafer-thin chocolate coat and dunked in a sweet, white coconut couverture, with a little turmeric lending it a bright yellow hue, make for some exotic, sweet 'n' spicy flavour fireworks.

● vegan



**Hazelnut Classic**

**ARTICLE no. 19009**

*Hazelnuts in hazelnut praline and dark chocolate 70%*  
Slow-roasted and caramelised hazelnuts are rolled in a wonderfully nutty hazelnut praline and a dark, fine flavour bitter chocolate with a 70% cacao content. Mirror-glazed and a veritable taste event for nut aficionados, and entirely vegan to boot.

● vegan



**Macadamia in Blackcurrant**

**ARTICLE no. 19079**

*Macadamias in blackcurrant couverture*  
Queen of the nuts, the buttery-sweet macadamia, freshly roasted and rolled in a purple blackcurrant couverture, its stunning colour and fabulous flavour derived from berries alone. Fruity and fresh on the outside, a dreamy buttery and nutty snack on the inside.



**Nut Variation**

**ARTICLE no. 19072**

*Cashews in cashew praline and milk chocolate 50%*  
*Hazelnuts in hazelnut praline and dark chocolate 70%*  
*Almonds in milk chocolate 50%*  
*Macadamias in blackcurrant couverture*  
Our colourful nut mix: four freshly roasted nut classics enveloped in praline and chocolate.



**Peanuts + Salt**

**ARTICLE no. 19076**

*Salted peanuts covered in a caramel couverture and dark chocolate 70%*

Crunchy salted peanuts are coated with peanut praline and caramel couverture. The combination of salt and caramel make for an exciting and traditionally French flavour combo with an exhilarating flavour. Coated with a classic dark chocolate. A delicious flavour ambush: salty, sweet, and bitter.



**Physalis in Lemon**

**ARTICLE no. 19081**

*Physalis in white chocolate and lemon couverture*

We've covered these sweet-tart berries from the South American Andes with sweet white chocolate and a bit of refreshing lemon couverture. Enjoy these genuine power berries as a fruity and refreshing snack with an exciting melt.



**Pistachios in Almond Praline**

**ARTICLE no. 19045**

*Pistachios in almond praline and dark milk chocolate 50%*

Freshly roasted, rich green pistachios covered in a homemade almond praline and milk chocolate with a 50% cacao content featuring a wonderful, delicious melt and a shiny coat. Simply let the chocolate coat soften slowly on your tongue and enjoy the flavours of these dissolving, crunchy pieces of edible art.



**Snack Mix VEGAN**

**ARTICLE no. 19085**

*Cranberries in cranberry couverture, hazelnuts in hazelnut praline and dark chocolate 70%, ginger in coconut couverture, pumpkin seeds in dark chocolate 70%* – A colourful, vegan snack blast with nuts, berries and ginger: dried cranberries in a fruity-red cranberry couverture, candied ginger in a sweet coconut couverture, caramelised hazelnuts covered in delicious hazelnut praline and dark chocolate with crunchy pumpkin seeds in a dark chocolate coat with a 70% cacao content.

● vegan



**Sour Cherries**

**ARTICLE no. 19027**

*Sour cherries in milk chocolate rolled in sour cherry powder*

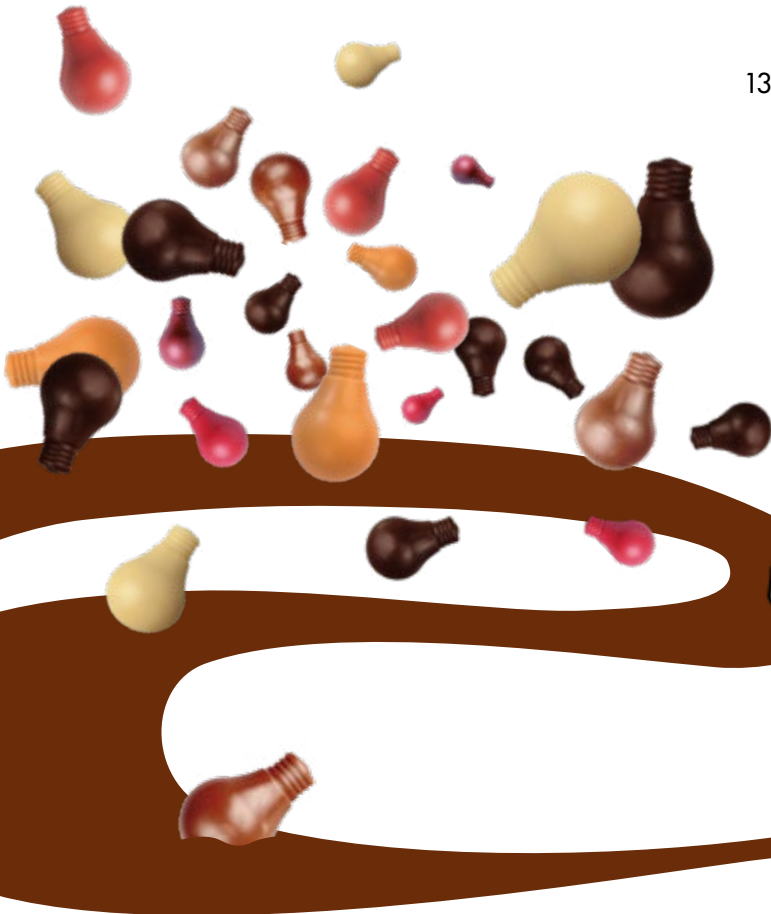
Fruity, slightly sour and fresh: sour cherries coated with milk chocolate with a 50% of cacao content and dusted with cherry powder.





AVAILABLE ONLY WITH GERMAN PACKAGING

# Fine Couverture Light Bulbs + Bars



130 g pack Light Bulbs available in 21 varieties  
130 g bar available in 6 varieties  
Sales unit: 6 packages  
Shelf life: 16 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## A CHOCOLATE VARIETY FOR BAKING AND CREATING DELICIOUS DESSERTS

For cakes, tarts, cupcakes, mousse, desserts and bonbons – fine couvertures introduce sublime flavours and variety into the kitchen. There are fine couvertures with a cacao content of 100%, milk chocolate couvertures and white couvertures as well as colourful fruit couvertures giving you all new colour and flavour options – all of their intense, beautiful hues are of course derived entirely from natural fruit. Let us inspire you!

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



### Light Bulbs • Mix

ARTICLE no. 18453

A colourful mix of 6 flavours: small light bulbs created with white chocolate, milk chocolate with a 50% cacao content, dark chocolate with a 70% cacao content, fruity-red raspberry couverture, purple blackcurrant couverture and candy-sweet caramel couverture. All those stunning colours are derived entirely naturally from berries alone. There are 6 flavours in various combinations.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

**NEW**



**Light Bulbs – 100% Cacao**

**ARTICLE no. 18437**

Pure cacao power: small light bulbs with an intense cacao flavour and a sublime fruity-spicy aroma profile, made with cacao from Peru. This 100% fine flavour couverture is the perfect ingredient for your creative ideas. It packs a ton of cacao power and can be combined with milk, sugar, Stevia, Xylitol, honey or other sweeteners.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan ● sugar alternative



**Light Bulbs – 90% Dark Choco**

**ARTICLE no. 18438**

A very dark couverture with a 90% cacao content. Lots of cacao flavour, only a bit of sweetness. This is made from cacao beans, pure cocoa butter and 10% sugar, which will invite you to mix and experiment.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan



**Light Bulbs – 80% Dark Choco**

**ARTICLE no. 18408**

A dark couverture with an intense 80% cacao content that guarantees a strong, chocolately flavour. It has a very subtle raw cane sugar sweetness and a smooth, tender melt thanks to pure cocoa butter.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan



**Light Bulbs – 75% Dark Choco  
no sugar added**

**ARTICLE no. 18449**

A dark chocolate couverture with an organic sugar substitute and 75% cacao content. It's sweetened with an erythritol-based sugar alternative, which tastes pleasantly sweet like sugar, is organic and has zero calories.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan ● sugar alternative



**Light Bulbs – 70% Dark Choco**

**ARTICLE no. 18407**

This classic made with fine flavour cacao from South America and Africa will offer you an explosive chocolate aroma: a 70% cacao content, pure, organic cocoa butter and raw cane sugar.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan



**Light Bulbs – 70% Dark Choco with Maple Sugar**

**ARTICLE no. 18451**

A couverture classic with notes of caramel: a dark chocolate with a classic 70% cacao content, sweetened with maple sugar, an exciting sugar alternative derived from the sap of the maple tree and containing natural notes of caramel.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan ● sugar alternative



**Light Bulbs – 60% Dark Choco**

**ARTICLE no. 18406**

A mild, dark fine flavour couverture with a 60% cacao content offers a sweet cacao experience: fine flavour cacao, a lovely raw cane sugar sweetness, pure, organic cocoa butter and no additional fats.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan



**Light Bulbs – 50% Milk Choco**

**ARTICLE no. 18405**

A high-percentage milk chocolate couverture from fine cacao, boasting full cacao character and at the same time a surprisingly mild flavour. With 50% cacao content and mountain milk, this is a combination that produces a veritable chocolate indulgence and a pure, tender milk chocolate flavour.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



**Light Bulbs – 50% Milk Choco with Date Sugar**

**ARTICLE no. 18452**

A milk chocolate couverture with a 50% cacao content, organic mountain milk and trendy date sugar, the new shooting star among the sugar alternatives. Date sugar is a natural, untreated sugar made from ground dates which presents with a subtle caramel flavour.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- sugar alternative



**Light Bulbs – 40% Milk Choco**

**ARTICLE no. 18404**

A classic milk couverture with a high 40% cacao content and organic mountain milk from the Tyrol region (Bio vom Berg), promises intense milk and chocolate flavours, sweetened with raw cane sugar and enhanced with genuine Bourbon vanilla as well as a cheeky pinch of salt.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.





**Light Bulbs – Soy**

**ARTICLE no. 18022**

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 cacao, 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.

- vegan



**Light Bulbs – White Choco**

**ARTICLE no. 18018**

A white, tender-melting chocolate of sublime quality: with 30% organic cocoa butter, the best organic mountain milk from Austria's Tyrol region (Bio vom Berg), raw cane sugar, whole cane sugar, a pinch of Bourbon vanilla, a hint of cinnamon and salt but no alternative fats.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



**Light Bulbs – Coconut**

**ARTICLE no. 18412**

A vegan, white couverture with an intense coconut flavour. Instead of milk, we've infused this couverture with coconut milk, which lends it an exotic, Caribbean aroma. It is combined with pure cocoa butter, raw cane sugar and genuine Bourbon vanilla - with sunflower lecithin.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan



**Light Bulbs – Rice White**

**ARTICLE no. 18023**

This vegan, white couverture is entirely based on rice. Any milk components are substituted with rice powder combined with pure cocoa butter, raw cane sugar and genuine vanilla - with sunflower lecithin.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

- vegan



**Light Bulbs – Caramel**

**ARTICLE no. 18029**

A couverture that smells and tastes like a caramel bonbon: we created it by caramelising the milk, adding fine muscovado sugar, which has naturally intense caramel notes and enhancing it with pure cocoa butter and a little cinnamon, salt and genuine vanilla.

It comes in the shape of small light bulbs.  
It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



**Light Bulbs – Coffee**

**ARTICLE no. 18027**

A coffee couverture with an intense coffee aroma and flavour: we roast and grind the Arabica coffee beans ourselves at our in-house roastery and then blend them with pure cocoa butter, raw cane sugar, organic mountain milk, a little vanilla and a pinch of salt.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



**Light Bulbs – Blackcurrant**

**ARTICLE no. 18435**

A fruit couverture made from blackcurrants, its intense, beautiful colour and natural flavour derived entirely from berries, its tender-melting texture created with pure cocoa butter.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



**Light Bulbs • Raspberry**

**ARTICLE no. 18433**

A red fruit couverture, its natural flavour and beautiful colour derived entirely from berries, with an intense raspberry flavour that's tangy and fruity and not too sweet, and a tender-melting texture created with pure cocoa butter.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.

● again available



**Light Bulbs – Strawberry**

**ARTICLE no. 18021**

A strawberry couverture with a surprisingly intense flavour of fresh strawberries, derived entirely from its high fruit content. It is a pure fruit indulgence with an intense crimson appearance, a naturally fruity-tangy taste, a subtle sweetness and a tender melt created with pure cocoa butter.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



**Light Bulbs – Wild Berries**

**ARTICLE no. 18028**

A purple fruit couverture combining a raspberry and a blueberry couverture with a surprisingly fruity flavour. The beautiful purple colour is derived entirely from the many berries stuffed into this delicious creation: very fruity, refreshingly tangy, it has a tender-melting texture created with pure cocoa butter.

It comes in the shape of small light bulbs.

It's perfect for baking, making bonbons, chocolate tempering or even just as a snack.



**ARTICLE no. 18010**

**100% Cacao – 120g**

The peak of clarity: pure cacao mass made from 100% cacao beans – and nothing else. This is a cacao solo. The primary substance to experiment with: you can combine this 100% couverture with milk, vegan drinks, sugar and honey, just as you like. Produced bean-to-bar with the best organic and fair traded cacao beans. Pure vegetable and vegan.

- vegan
- sugar alternative



**ARTICLE no. 18007**

**70% Dark Chocolate**

Dark chocolate at its best: a dark classic featuring a cacao cuvée from Latin America and Africa. A 70% cacao content with a velvety accent will provide sublime chocolate indulgence, the pure cocoa butter the tender melt, and the subtle sweetness is brought to you by unrefined raw cane sugar.

- vegan



**ARTICLE no. 18006**

**60% Dark Chocolate**

With 60% of cacao content this soft and dark chocolate distinguishes itself through significantly more chocolate aroma than other dark couvertures of that kind. The exotic aromas of the cacao beans are activated with the help of a cacao content of 60%. Coupled with raw cane sugar and pure cocoa butter.

- vegan



**ARTICLE no. 18005**

**50% Milk Chocolate**

An intense milk chocolate with a disproportionately high 50% cacao content offers a chocolate indulgence with a subtle milky flavour. Created with unadulterated mountain milk from Tyrolean mountain farms, pure cocoa butter, natural sugars and genuine vanilla.



**ARTICLE no. 18004**

**40% Milk Chocolate**

A classic milk chocolate with a high 40% cacao content and lots of delicious mountain milk, made at organic Tyrolean mountain farms, promises intense milk and chocolate flavours. Created with unrefined whole cane and raw cane sugars, pure cocoa butter and genuine vanilla.



**ARTICLE no. 18003**

**White Chocolate**

A high-quality, wonderfully melting white chocolate: 30% of cocoa butter, plenty of aromatic natural milk from Tyrol, unrefined natural sugar and a pinch of genuine bourbon vanilla.

**When does chocolate have to be tempered?**

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

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

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

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







AVAILABLE ONLY WITH GERMAN PACKAGING

# Choco Praline

for bonbons and baking

130 g bar  
Sales unit: 6 pcs  
Available in 12 varieties  
Shelf life: 16 months from production date  
ORGANIC + FAIR + NUT-to-BAR



Tender melting praline made from freshly roasted nuts and seeds, seasoned with chocolate and rendered sublime with added cinnamon, genuine vanilla, roses or cardamom. You can use praline to make heavenly desserts and cakes or turn it into individual praline bonbons. The Instant Bonbon! Just melt, shape and decorate! Making bonbons has never been this easy.

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



**Choco Praline Almond**

**ARTICLE no. 18001**

Just give it try, it tastes fantastic! This praline is the gourmet counterpart of the chocolate-nut-cream, in this case put into practice by using almonds. With pure cocoa butter, the light sweetness of raw and whole cane sugar, a little bit of mountain milk and genuine vanilla.



**Choco Praline Cashew**

**ARTICLE no. 18039**

A tender melting praline made from freshly roasted cashew nuts, white chocolate and milk chocolate, seasoned with a pinch of cinnamon.



**Choco Praline Coconut Blossom**

**ARTICLE no. 18046**

A white praline made from coconut blossom sugar, desiccated coconut, genuine cocoa butter and a rice drink in place of milk. Seasoned with Bourbon vanilla, it is purely plant-based and vegan.

- vegan ● sugar alternative



**Choco Praline Coffee**

**ARTICLE no. 18047**

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.

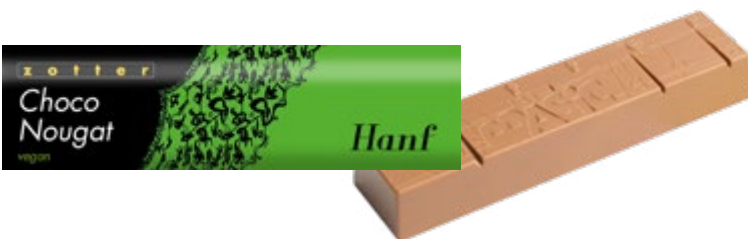


**Choco Praline Hazelnut**

**ARTICLE no. 18002**

What an ingenious stuff! Tenderly roasted hazelnuts with an incredible melting cocoa butter, a light and supportive sweetness of natural sugar and a pinch of vanilla.

- vegan



**Choco Praline Hemp**

**ARTICLE no. 18037**

A vegan praline made from freshly roasted hemp seeds and a purely rice-based milk chocolate alternative boasting a rich 50% cacao content.

- vegan



**Choco Praline Macadamia**      **ARTICLE no. 18042**

A fine praline made from roasted macadamia nuts and white chocolate, seasoned with a little cardamom, coriander and seductively fragrant tonka beans.



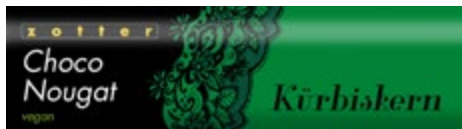
**Choco Praline Muscovado**      **ARTICLE no. 18045**

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.



**Choco Praline Peanut**      **ARTICLE no. 18041**

An exquisite praline made from freshly roasted peanuts and milk chocolate with a 40% cacao content, subtly seasoned with Bird's Eye chili.



**Choco Praline Pumpkin Seed**      **ARTICLE no. 18044**

A praline with a green hue made from freshly roasted Styrian pumpkin seeds and a white rice chocolate. Purely plant-based and vegan.

● vegan



**Choco Praline Sesame**      **ARTICLE no. 18038**

A fine praline made from roasted sesame seeds combined with soy milk chocolate. Purely plant-based and vegan.

● vegan



**Choco Praline Walnut**      **ARTICLE no. 18043**

An exquisite praline made from freshly roasted walnuts and soy milk chocolate, seasoned with star anise. Purely plant-based and vegan.

● vegan



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



Melt the Choco Praline, pour into a mould  
and finally cut into small bits of praline.



Dust with cocoa. That's it!



Garnish with flowers, fruit and whole or chopped nuts.

You can find detailed instructions online at  
[www.zotter.at/make-bonbons](http://www.zotter.at/make-bonbons)





AVAILABLE ONLY WITH GERMAN PACKAGING

# Endorphins

Mood in bonbon shape

Available in 2 sizes: 24 g or 48 g box

Sales unit: 8 packages

Shelf life: 4 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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





AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 26849

**Endorphins Fruity Magic  
(3 bonbons)**

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

**NEW**



ARTICLE no. 17893

**Endorphins Intoxicating  
(3 bonbons)**

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

● Alc > 2%



ARTICLE no. 26850

**Endorphins Sweet Gold  
(3 bonbons)**

3 handmade, organic, alcohol-free bonbon balls in 3 different flavours within one stylish bonbon stick. Sweet and golden like honey and caramel, with pumpkin seeds and pumpkin seed praline, the real Styrian gold. Varieties: Caramel Endorphin, Honey Endorphin, Pumpkin Seed Endorphin

**NEW**



ARTICLE no. 17895

**Endorphins Wine Collection  
(3 bonbons)**

3 organic, handmade bonbons with intoxicating centres. Varieties: Rosé Wine Endorphin, White Wine Endorphin, Red Wine Endorphin,

● Alc > 2%





AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 17894

**Endorphins Intoxicating (6 bonbons) – incl. sales display box**  
6 organic, handmade bonbons with intoxicating centres.

- Varieties:
- Marc de Champagne Endorphin
  - Whisky Endorphin
  - Tequila Endorphin
  - Vodka Endorphin
  - Rum Endorphin
  - Cognac Endorphin

● Alc > 2%



ARTICLE no. 26851

**Endorphins Sweet Joy (6 bonbons) – incl. sales display box**

6 handmade, organic, alcohol-free bonbon balls in 6 different flavours boasting sweet and fruity centres.

- Varieties:
- Strawberry Endorphin
  - Coconut Endorphin
  - Passion Fruit Endorphin
  - Caramel Endorphin
  - Honey Endorphin
  - Pumpkin Seed Endorphin

**NEW**



AVAILABLE ONLY WITH GERMAN PACKAGING



**ARTICLE no. 17896**

**Endorphins Wine Collection (6 bonbons) – incl. sales display box**  
6 organic, handmade bonbons with wine centres.

Varieties:     Rosé Wine Endorphin  
                  White Wine Endorphin  
                  Red Wine Endorphin

● Alc > 2%





AVAILABLE ONLY WITH GERMAN PACKAGING

# Nashido

the thin, creamy, filled chocolate bars

10 x 8,5 g bar = 85 g package

Sales unit: 6 pcs

Available in 10 varieties + 1 variation

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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

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





**Caramel Praline**

**ARTICLE no. 37504**

10 caramel bars filled with almond hazelnut praline  
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 bon-bon-sweet, fragrant caramel couverture.



**Grappa**

**ARTICLE no. 37580**

10 dark chocolates filled with grappa mousse  
La dolce vita: wafer-thin, dark chocolate bars filled with a classic chocolate ganache made from milk and dark chocolates, enhanced with a Styrian Grappa from Gölles, introducing the floral bouquet of a Muscat Blanc. Enveloped in dark, sweet chocolate with a 60% cacao content and a mild character.

● Alc > 2%



**Hazelnut**

**ARTICLE no. 37501**

10 cranberry bars filled with hazelnut praline  
A nutty berry dream: wafer-thin cranberry bars filled with a fine, homemade hazelnut praline created with dark roasted hazelnuts. They are coated in a rosy pink cranberry couverture, its stunning colour and very berry flavour derived entirely from cranberries. Delicious and completely vegan!

● vegan



**Marc de Champagne**

**ARTICLE no. 37582**

10 dark chocolates filled with Marc de Champagne mousse  
Let the champagne bottles pop: wafer-thin, dark chocolates filled with a classic chocolate ganache made from milk and dark chocolates and enhanced with the finest champagne distillate by Fleury, the first champagne producer in the world with a Demeter certification. Enveloped in dark chocolate with a 70% cacao content.

● Alc > 2%



**Peanut**

**ARTICLE no. 37586**

10 milk chocolates filled with peanut praline  
A true peanut party: wafer-thin milk chocolate bars filled with a fine peanut praline – created nut-to-bar by Zotter in-house with delicious, freshly roasted peanuts. The bars are coated in milk chocolate with a rich 60% cacao content.



**Peppermint**

**ARTICLE no. 37500**

10 dark chocolates filled with white peppermint mousse  
Sublime & fresh: wafer-thin dark chocolates with a refreshing minty fragrance, filled with a delicious, white peppermint mousse. A classic with loads of cacao character, covered in dark chocolate with a 70% cacao content. Fresh and incidentally also vegan!

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING



### Raspberry

ARTICLE no. 37579

10 milk chocolates filled with raspberry mousse  
A berry indulgence: wafer-thin milk chocolate bars filled with a fruity-pink raspberry filling, their stunning colour and flavour derived entirely naturally from berries, with a dash of lemon. Enveloped in milk chocolate with a 40% cacao content.



### Redcurrant

ARTICLE no. 37502

10 white chocolates filled with a redcurrant mousse  
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.



### Red Wine

ARTICLE no. 37583

10 fruity, dark chocolates filled with a red wine mousse  
Chocolate rubies: wafer-thin chocolates filled with a classic chocolate ganache made from milk and dark chocolates, enhanced with Bela Rex from winery Gesellmann, a classic cuvée created from a combination of Merlot and Cabernet Sauvignon. And a dash of grappa. Enveloped in dark chocolate with a 70% cacao content, embellished with a blackcurrant couverture.

● Alc < 2%



### Whisky

ARTICLE no. 37581

10 milk chocolates filled with whisky mousse  
Whisky from Austria: wafer-thin milk chocolates filled with a classic milk and dark chocolate ganache mix and enhanced with Styrian whisky by David Göllles. This is an elegant spirit made from locally sourced spelt, which has matured for years in oak barrels. Coated in even more milk chocolate with a 50% cacao content.

● Alc > 2%



### For Frequent Snackers

ARTICLE no. 37584

Variation on a theme with 10 differently filled mini chocolate bars  
10 small chocolate bars with creamy fillings from fruity like raspberry to boozy like red wine – a sweet, indulgent adventure for habitual or frequent snackers.

Flavours: Caramel Praline, Grappa, Hazelnut, Marc de Champagne, Peanut, Peppermint, Raspberry, Redcurrant, Red Wine, Whisky

Ten different flavours; one bar per flavour each.

● Alc < 2%



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

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





AVAILABLE ONLY WITH GERMAN PACKAGING

# Crema

sweet bread spread

130 g spread in a jar  
Sales unit: 4 pcs  
Available in 11 varieties  
Shelf life: 14 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



The sweet Zotter spread.

Fine praline creams, chocolate creams, caramel cream, pink almond and fruit cream, cashew cream as a sugar alternative and our crunchy cream with brittle will all make your day a little sweeter.

Entirely ORGANIC + FAIR.





**Crema Almond**

**ARTICLE no. 19526**

Spreadable, nutty almond praline, which has been produced directly in the in-house factory. Creamily refined with self-pressed almond oil and rose oil, which give the praline cream an elegant note. Rounded off with a fine dash of lemon. Simply spread on your bread and start your day with pleasure!



**Crema Almond & Fruit**

**ARTICLE no. 19539**

Spreadable, fine and pink - an almond praline infused with bits of strawberry, pink raspberry fruit pieces and sunny little chunks of pineapple. It's enhanced with almond oil and rose oil, giving the creamy praline mousse a note of elegance, and finally topped off with a small dash of lemon.

This will make you want to have a picnic, either outside in nature or cosily at home!



**Crema Cashew**

**ARTICLE no. 19543**

A nutty, spreadable cashew praline made directly at our chocolate factory. Freshly roasted cashews turn into a liquid cashew praline sweetened with date sugar, which has a fine caramel aroma, tastes fabulous and is an ideal alternative to refined sugar. Date sugar is the latest sugar trend and is made from ground dates. This delicious cashew praline cream is entirely vegan to boot. Just spread on toast and start the day with an indulgent praline breakfast!

● vegan ● sugar alternative



**Crema Coffee**

**ARTICLE no. 19542**

A spreadable coffee praline which we create at our chocolate factory using almond praline, coffee couverture and an additional milk coffee couverture. It's made with organic + fair coffee from our own coffee roastery and creamily enhanced with tasty almond oil. A very aromatic, nutty coffee praline cream. Just spread on toast and start the day with verve!



**Crema Crunchy Nut**

**ARTICLE no. 19547**

A crispy-sweet hazelnut praline, made from freshly roasted hazelnuts directly at our chocolate factory. It's enhanced with lots of sweet almond brittle, which gives it an exciting crunch effect. The only downside: everyone loves the cream – so quickly spread it on a bread roll, lean back, relax, smile and enjoy! If only each day could have a start this sweet!



**Crema Hazelnut**

**ARTICLE no. 19525**

Spreadable, nutty hazelnut praline, which has been produced directly in the in-house factory. The taste is refined with a bit of verjuice. Verjuice is a French invention, it is the juice of green, unripe grapes, which tastes very lemon-fresh and keeps the hazelnut praline fresh. Furthermore, this hazelnut praline cream is vegan. Simply spread on your bread and begin your day with a chocolate breakfast!

● vegan



**Crema Hemp**

**ARTICLE no. 19529**

A wicked bread spread made from the finest hemp praline, which is produced directly in the in-house factory. Creamily refined with hemp oil. This way you can start your day with the power of hemp, of course without THC but with lots of natural energy. Think green and eat vegan. Simply spread on your bread and start your day relaxed!

● vegan



**Crema Nut-Caramel**

**ARTICLE no. 19527**

We have turned caramelised almonds into a nutty, spreadable almond praline and added the finest hazelnut oil for a deliciously smooth texture. Smear onto a thick slice of bread and start the day with a chocolatey breakfast!





### Crema Nut + Choco

ARTICLE no. 19535

Zotter's chocolate and nut mousse for your breakfast bun. A nutty hazelnut praline created directly at our in-house factory with dark roasted hazelnuts, alongside some hazelnut pulp and a bit of dark chocolate with 70% cacao power. It's enhanced with a refreshing dash of verjus. Verjus originates in France and is made by pressing green, unripe grapes and resembles an alcohol-free lemon wine. This is a deliciously sweet and vegan praline mousse.

● vegan



### Crema Nut + Choco extradark

ARTICLE no. 19528

The praline mousse by Zotter for your breakfast roll. A lush, spreadable praline mousse with almost 70% hazelnut and the finest praline, created at our chocolate factory, nut-to-bar, from the humble nut to the sophisticated praline. It's enhanced with a bit of dark chocolate and extremely nutty, chocolatey and entirely vegan!

● vegan

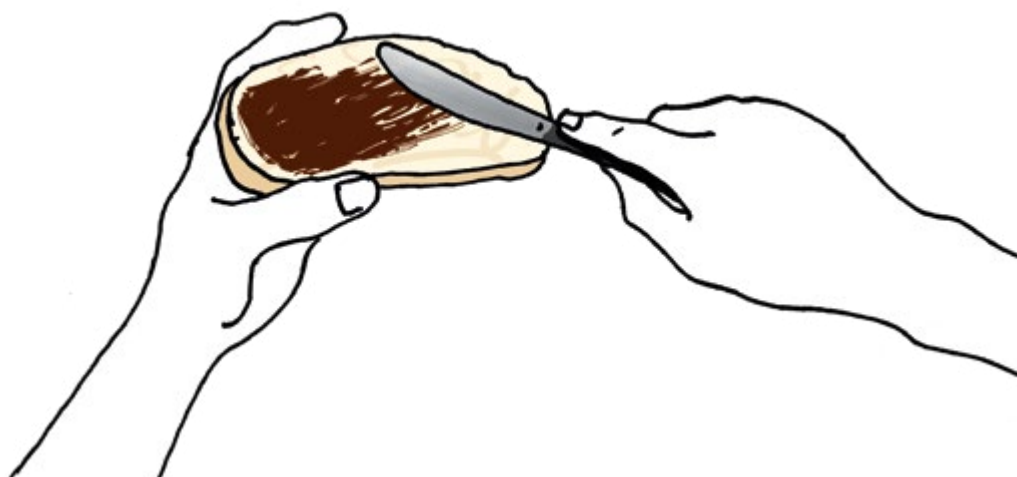


### Crema Pumpkin Seed

ARTICLE no. 19548

Fine, spreadable green praline cream made with pumpkin seeds, the epitome of a Styrian delicacy. Made directly at our chocolate factory, using pumpkin seeds we turn into pumpkin seed praline and pumpkin seed pulp, adding some pumpkin seed oil and a pinch of salt. It's the ultimate praline cream, and it's entirely vegan to boot. For fans of Styria, vegans and connoisseurs of innovative snacks.

● vegan





AVAILABLE ONLY WITH GERMAN PACKAGING

# Choco Flakes

70 g pack  
Sales unit: 6 pcs  
Available in 5 varieties  
Shelf life: 8 months from production date  
ORGANIC + FAIR + BEAN-to-BAR



## Nibble yourself happy!

### The cool chocolate flakes crackle merrily!

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

With wheat flakes in a raspberry couverture, corn flakes in a caramel couverture, vegan corn flakes in a green tea shell and more.

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





**Caramel Flakes**

**ARTICLE no. 19339**

Corn 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.



**Coffee Flakes**

**ARTICLE no. 19342**

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.

- contains gluten



**Dark Chocolate Flakes**

**ARTICLE no. 19337**

Corn flakes in dark chocolate, dusted with cocoa powder. Crunchy and very chocolatey: this crispy pleasure is completely vegan.

- vegan

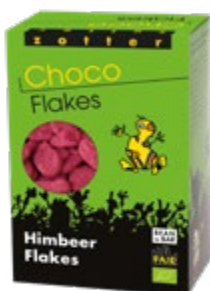


**Green Tea Flakes**

**ARTICLE no. 19340**

Corn 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.

- vegan



**Raspberry Flakes**

**ARTICLE no. 19335**

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.

- contains gluten





AVAILABLE ONLY WITH GERMAN PACKAGING

# Cakes in a jar

100 g cake in a jar

Sales unit: 6 pcs

Available in 5 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



## **The very first organic and fair cakes**

that can be conjured – poof! – directly from the jar onto the plate!

Or you can eat them directly from the jar with a spoon.

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

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

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



**Chocolate + Nuts Cake VEGAN**

**ARTICLE no. 19615**

*Vegan cake with dark chocolate, apple puree and hazelnuts*  
A vegan cake with dark chocolate with a 70% cacao content. Refined with roasted little hazelnut bits, a bit of cinnamon and apple sauce that keeps the cake nicely moist and fresh. As a basis, wheat flour, sugar and sunflower oil.

- vegan
- contains gluten



**Dark Chocolate Cake**

**ARTICLE no. 19602**

*Cake with dark chocolate*  
A soft, dark chocolate cake made with chocolate with a cacao content of 80%, fine little almond bits, a bit of honey and a shot of chocolate liqueur, which Zotter produces with the aid of Gölles. Altogether very fine, chocolaty and moist. With butter, cream, sugar, eggs and wheat flour.

- Alc < 2%
- contains gluten



**Marble Cake**

**ARTICLE no. 19634**

*Marble cake with dark chocolate*  
A classic: marble cake, created with half light and half dark batter, enhanced with dark chocolate with a 60% cacao content, genuine Bourbon vanilla and homemade, refreshing orange confit and the usual suspects of eggs, sugar, butter and wheat flour.

- NEW
- contains gluten



**Marzipan Cake**

**ARTICLE no. 19622**

*Marzipan cake*  
We've made a feathery-light, fluffy cake from marzipan and white chocolate, and enhanced it with a bit of rose oil, which lends the cake some lovely flowery notes. Of course, eggs, butter and wheat flour are in the mix as well. Sublime!

- contains gluten



**Birthday Cake with Candle**

**ARTICLE no. 19629**

*Marble cake with dark chocolate*  
What a surprise: a mini birthday cake complete with birthday candle and candlestick holder - instant celebration!  
For birthdays, we've made a classic marble cake. We added supreme dark, 60% chocolate, genuine Bourbon vanilla and homemade orange confit to the customary eggs, sugar, butter and wheat flour.

- contains gluten



AVAILABLE ONLY WITH GERMAN PACKAGING

# Cacao Nibs + Cacao Beans

100 g pack

Sales unit: 6 pcs

Available in 6 varieties

Cacao Nibs + Cacao Beans, shelf life: 10 months from production date

Choco Cacao Nibs, shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



## **Pure cacao power**

Whole roasted cacao beans and small, crunchy cacao nibs for some serious snacking, just like those chocolate fans in Latin America do it. Alternatively, these work excellently as a topping or decoration for desserts, cakes or granola!

## **Choco Cacao Nibs in the Mix**

Crunchy cacao nibs covered in chocolate as well as caramel and raspberry couvertures. 2 flavours in one pack. The colourful Choco Cacao Nibs Mix can be used as decoration or just as a snack.





**ARTICLE no. 17391**

**Cacao Beans Madagascar**

Freshly roasted supreme quality cacao from Madagascar with a dominant fruity aroma, notes of citrus and a pleasant acidity. Whole beans, pure cacao power.

Don't forget to peel the cacao beans before enjoying them!

● changed design ● vegan



**ARTICLE no. 17381**

**Cacao Beans Peru**

Freshly roasted top cacao from Peru with an intense aroma. Whole beans, pure cacao power.

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

● changed design ● vegan



**ARTICLE no. 22237**

**Cacao Nibs**

Roasted fine flavour cacao beans, peeled and chopped to make small, sublime cacao nibs. Pure cacao power for a quick snack the way they like them in Latin America, or use them to enhance savoury dishes, mueslis and desserts.

● changed title + design ● vegan



**ARTICLE no. 19443**

**Dark Choco Cacao Nibs**

*Splints of cacao beans (nibs) in dark chocolate 70%*

Freshly roasted, crunchy cacao nibs, those energy-boosting bits of cacao bean, enveloped in dark chocolate with a 70% cacao content and huge character. Shaped into delicious pearls of indulgence.

● changed title + design ● vegan



**ARTICLE no. 19453**

**Milk + Caramel Choco Cacao Nibs**

*Splints of cacao beans (nibs) in milk chocolate 40% and caramel couverture*

Cacao nibs in the mix: freshly roasted, crunchy cacao nibs, fine bits of cacao bean, coated in a tender-melting caramel couverture, which tastes amazingly of caramel bonbons, or, as a variation, it's also available in a milk chocolate coat with a 40% cacao content and some organic mountain milk from the Austria Tyrol. Pure cacao energy and crunchy fun with a sweet, chocolatey flair! You can also use our Choco Cacao Nibs as a topping or decoration for desserts, cakes and muesli!

● changed title + design



**ARTICLE no. 19452**

**Raspberry + White Choco Cacao Nibs**

*Splints of cacao beans (nibs) in raspberry couverture and white chocolate*

Cacao nibs in the mix: freshly roasted, crunchy cacao nibs, those unadulterated cacao energy bits, coated in white chocolate and pink raspberry couverture – the stunning colour and very berry flavour derived entirely naturally from fruit alone. Pure cacao energy and crunchy fun with a fruity-sweet flair! You can also use our Choco Cacao Nibs as a topping or decoration for desserts, cakes and muesli!

● changed title + design



AVAILABLE ONLY WITH GERMAN PACKAGING

# Organic + Fair Coffee

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



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

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

At our very own in-house coffee roastery, we roast coffee beans in small 25-kilo batches. The beans are roasted according to their provenance, very slowly and at low temperatures, until we hear them crack twice – this yields coffee with a low acidity and a strong roast aroma. Coffee is rich in natural flavouring and due to gentle slow roasting at a low temperature, the Arabica can develop its full flavour profile.

**Certainly our coffee is also of organic and fair traded quality.** We cooperate intensively with very small coffee cooperatives in 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.





AVAILABLE ONLY WITH GERMAN PACKAGING



**ARTICLE no. 21312**  
**Organic + Fair Coffee**  
**Whole Beans**

**500g bag**

● changed bag



**ARTICLE no. 21305**  
**Organic + Fair Coffee**  
**Whole Beans**

**1000g bag**

### **Organic + Fair Coffee**

WHOLE BEANS from the Zotter coffee roastery – mild, with a long roasting time

Organic and fair trade coffee created with the finest Arabica coffee beans from Colombia, Mexico 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.







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



1



2



3



4

- 1**    **zotter 02 »Thank You«**    **ARTICLE no. 29178**    ● changed varieties  
 Gift set with 2 chocolates:  
 »Thank You«, flavour: Marzipan + Almonds (hand-scooped chocolate)  
 White Chocolate + Berries (Cheery & Nuts)
- 2**    **zotter 02 »For You«**    **ARTICLE no. 22452**    ● changed varieties  
 Gift set with 2 chocolates:  
 »For You«, flavour: Nougat Variation (hand-scooped chocolate)  
 Milk Chocolate + Caramel • Orange (Cheery & Nuts)
- 3**    **zotter 03 »With Love«**    **ARTICLE no. 29179**    ● changed varieties  
 Gift set with 3 chocolates:  
 »With Love«, flavour: Raspberry Coconut (hand-scooped chocolate)  
 Caramel + Pistachio • Almond (Cheery & Nuts)  
 72% Haiti, pure dark chocolate with a 72% cacao content (Labooko)
- 4**    **zotter 03 »Typically Austria«**    **ARTICLE no. 29187**    ● changed varieties  
 Gift set with 3 chocolates:  
 »Typically Austria«, flavour: Grey Poppy Seed with Praline (hand-scooped chocolate)  
 Blueberry + Hazelnut (Cheery & Nuts)  
 Cherries & Pumpkin Marzipan (hand-scooped chocolate)



5



6



7



8

- 5 zotter 04 »All The Best«** **ARTICLE no. 29180** ● changed varieties  
 Gift set with 4 chocolates:  
 »All The Best«, flavour: Mango Tango (hand-scooped chocolate)  
 Red Roses + Raspberries (hand-scooped chocolate)  
 Milk Chocolate + Nut • Grape (Cheery & Nuts)  
 72% Opus 5, pure dark chocolate with a 72% cacao content (Labooko)
- 6 zotter 04 »Thank You«** **ARTICLE no. 22453** ● changed varieties  
 Gift set with 4 chocolates:  
 »Thank You«, flavours: Caramel & Coffee (Labooko)  
 Strawberry Pistachio (hand-scooped chocolate)  
 Caramel + Lemon (hand-scooped chocolate)  
 Raspberry + Almond (Cheery & Nuts)
- 7 zotter 05 »For Busy Bees«** **ARTICLE no. 29181** ● changed varieties  
 Gift set with 5 chocolates:  
 »For Busy Bees«, flavour: Berries + Crispy Praline (hand-scooped chocolate)  
 Brown Butter Toffee (hand-scooped chocolate)  
 Milk Chocolate + Caramel • Orange (Cheery & Nuts)  
 45% Peru, pure milk chocolate with a 45% cacao content (Labooko)  
 Nut Delight (hand-scooped chocolate)
- 8 zotter 05 »Vegan Variety«** **ARTICLE no. 29188** ● changed varieties  
 Gift set with 5 vegan chocolates:  
 Rum Coconut (hand-scooped chocolate)  
 Berries + Crispy Praline (hand-scooped chocolate)  
 Olives + Lemon (hand-scooped chocolate)  
 50% Oat Drink – milk chocolate alternative (Labooko)  
 Cranberry + Hemp (Cheery & Nuts)





AVAILABLE ONLY WITH GERMAN PACKAGING



**Hand-scooped Chocolate Minis, 5 flavours** **ARTICLE no. 18742**

A sweet gift set with 5 hand-scooped chocolate minis in the following flavours:  
Milk Choco Mousse  
Chocolate Banana  
Choco Bee  
Wild Berries with Vanilla  
Butter Caramel



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

A sweet gift set with 5 hand-scooped chocolate minis with alcohol fillings in the following flavours:  
Cognac + Coffee  
Plum Brandy  
Marc de Champagne  
Orange Liqueur  
Whisky

● Alc > 2%



**Hand-scooped Minis Collection • 12 Flavours** **ARTICLE no. 24959**

12 hand-scooped little chocolates in many different seductive flavours like Marc de Champagne, Raspberry and Coconut and Butter Caramel, wrapped in a sophisticated gift box.

Flavours: Blue Poppy Seed, ButterCaramel, Hazelnut Brittle, Hemp Bonbon, Plum Brandy, Raspberry Coconut, Marc de Champagne, Orange Liqueur, Cherries & Pumpkin Marzipan, Wild Berries with Vanilla, Choco Bee, Whisky

● Alc < 2%



**Hand-scooped Minis Collection • 24 Flavours** **ARTICLE no. 24986**

24 small, hand-scooped chocolate miracles in all different flavours presented in a sophisticated gift box. An indulgent and seductive flavour smorgasboard featuring Berry Marzipan, Praline Layers, Marc de Champagne and many more.

Flavours: Praline Layers, Whisky, Choco Bee, Raspberry Coconut, Blue Poppy Seed, Orange Liqueur, Hemp Bonbon, Hazelnut Brittle, Plum Brandy, ButterCaramel, Berry Marzipan, Milk Choco Mousse, Praline Variation, Amarena Cherry, Cherries & Pumpkin Marzipan, Wild Berries with Vanilla, Typically Austria, Marzipan and Almonds, Chocolate Banana, Caramel Fudge, Marc de Champagne, Blueberries + Lemon, Cognac + Coffee, Honey Nuts

● changed varieties ● Alc < 2%



AVAILABLE ONLY WITH GERMAN PACKAGING



### A Cacao Journey Around the World

ARTICLE no. 22460

A gift set with 26 different chocolate flavours. Immerse yourself in a whole world of chocolate and experience the different flavours and varieties of cacao.

Flavours:

- 82% Belize »Sail Shipped Cacao« (Labooko)
- Dark Chocolate + Passion Fruit - Orange (In • Fusion)
- Typically Austria (hand-scooped chocolate mini)
- Marc de Champagne (hand-scooped chocolate mini)
- Whisky (hand-scooped chocolate mini)
- Chocolate Banana (hand-scooped chocolate mini)
- 100% Peru (Labooko Mini)
- 90% Bolivia (Labooko Mini)
- 75% Guatemala (Labooko Mini)
- 75% Madagascar (Labooko Mini)
- 75% São Tomé (Labooko Mini)
- 75% Tanzania (Labooko Mini)
- 72% Brazil (Labooko Mini)
- 70% Haiti (Labooko Mini)
- 70% Peru (Labooko Mini)
- 70% Uganda (Labooko Mini)
- 60% Nicaragua Milk Chocolate (Labooko Mini)
- 50% Ecuador Milk Chocolate (Labooko Mini)
- 45% Peru Milk Chocolate (Labooko Mini)
- 40% Dominican Republic Milk Chocolate (Labooko Mini)
- 35% Panama Milk Chocolate (Labooko Mini)
- Coffee (Labooko Mini)
- Raspberry-Coconut (Labooko Mini)
- Coconut (Labooko Mini)
- Rice White (Labooko Mini)
- Soy (Labooko Mini)

**NEW** ● Alc < 2%



### Drinking Chocolate Set »universal«

ARTICLE no. 22203

A gift set with ten classic drinking chocolate bars, a double-walled glass featuring our individual Zotter design and a hand-made whisk. Ten chocolate drinks with all the trimmings for the serious chocolate connoisseur. 10 drinking chocolate bars: Bitter Classic, Coffee, Almond Praline, Nut Praline, White Vanilla, Arabian Nights, Hemp Drink, Almond Praline, Nut Praline and Nectar of the Gods

Packaged in a decorative gift box.  
Packaging dimensions: W : 23 x H: 24 x D: 9 cm

● changed varieties



### Book: »Headstand with fresh fish. My life - my beliefs« by Josef Zotter

ARTICLE no. 22310

The biography of an unconventional Thinker. Extended and updated new edition. The unbelievable success story of Josef Zotter. Composed as a dialogue between Josef Zotter and the journalists Wolfgang Wildner and Wolfgang Schober, 328 pages (published in 2015).

● only available in German



AVAILABLE ONLY WITH GERMAN PACKAGING

## Empty gift box

for hand-scooped chocolates, Labookos and Cheery & Nuts with a transparent slipcase.



**ARTICLE no. 12320**  
**Box empty zotter 02**  
**cream white –**  
**for 2 chocolates**



**ARTICLE no. 32442**  
**Box empty zotter 03**  
**cream white –**  
**for 3 chocolates**



**ARTICLE no. 32443**  
**Box empty zotter 04**  
**brown – for 4 chocolates**



**ARTICLE no. 32446**  
**Box empty zotter 04**  
**cream white – for 4 chocolates**



**ARTICLE no. 12321**  
**Box empty zotter 05**  
**brown – for 5 chocolates**



**ARTICLE no. 12324**  
**Box empty zotter 05**  
**cream white – for 5 chocolates**

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.

Possible filling with hand-scooped chocolates, Labooko, Mitzi Blue, Drinking Chocolate, Choco Lollys, Cheery & Nuts, balleros and many more.



**ARTICLE no. 31512**  
**Chocolate drawer small – empty**  
Size: W: 220 x D: 145 x H: 70 mm



**ARTICLE no. 23369**  
**Chocolate drawer large – empty**  
Size: W: 285 x D: 140 x H: 65 mm





# 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.

symbol pictures



W: 18 cm  
H: 21 cm  
D: 8 cm

### ARTICLE no. 23575

**zotter Paper Bags Small with handle**

(1 Pack = 500 bags)

Printed with a Zotter design



W: 23 cm  
H: 27 cm  
D: 11 cm

### ARTICLE no. 23576

**zotter Paper Bags Medium with handle**

(1 Pack = 350 bags)

Printed with a Zotter design



W: 32 cm  
H: 40 cm  
D: 12 cm

### ARTICLE no. 23657

**zotter Paper Bags Large with handle**

(1 Pack = 200 bags)

Printed with a Zotter design



### Leaflet "Vision & Creation"

ARTICLE no. 30464

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

Available for free!

### Leaflet "Experience World"

ARTICLE no. 30438

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

Available for free!

### Leaflet "Assortment 2023/2024"

ARTICLE no. 30550

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

Available for free!

● new content



① **z o t t e r Multi Display, claret-red – free-standing**

**ARTICLE no. 23108**

**Size:**  
W: 34 cm  
H: 181 cm  
D: 36 cm

For hand-scooped chocolates, Labookos, Cheery & Nuts, balleros  
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, Choco Praline, Fine Couverture. Expandable: using the free expansion board (no. 8), it is suitable for Mitzi Blue, Squaring the Circle, In • Fusion  
Material: wood, colour: claret-red  
No screws or bolts, easy to assemble  
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

● changed title

② **z o t t e r Universal Display, black – free-standing**

**ARTICLE no. 23639**

**Size:**  
W: 32 cm  
H: 167 cm  
D: 37cm

For all Zotter products  
6 trays, adjustable in height  
Material: spruce, colour: black  
No screws or bolts, easy to assemble  
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.



3



4



5



3 **z o t t e r Display – 12 varieties – counter vertical**

**ARTICLE no. 23106**

**Size:**  
W: 33 cm  
H: 57.5 cm  
D: 21 cm

For Labookos, Cheery & Nuts  
6 trays, holds 12 flavours, max. 120 bars  
Expandable: using the free expansion board (no. 8), it is suitable for Mitzi Blue, Squaring the Circle, In • Fusion  
Material: wood, colour: claret-red  
No screws or bolts, easy to assemble  
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

4 **z o t t e r Counter Display, black**

**ARTICLE no. 23652**

**Size:**  
W: 32 cm  
H: 57 cm  
D: 32 cm

For all Zotter products like hand-scooped chocolates, Labookos, Cheery & Nuts, Mitzi Blue, Classic, Squaring the Circle, In • Fusion, Drinking Chocolate packagings, balleritos and more.  
Material: wood, colour: black  
No screws or bolts, easy to assemble  
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

5 **z o t t e r Counter Display for Drinking Chocolate + hand-scooped chocolate minis, black**

**ARTICLE no. 23122**

**Size:**  
W: 26 cm  
H: 39 cm  
D: 38 cm

for Drinking Chocolate + hand-scooped chocolate minis  
15 rows  
Material: wood, colour: black  
No screws or bolts, easy to assemble  
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.





6



7



8

**6 Choco Lolly Display – 8 varieties**

**ARTICLE no. 23634**

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

For Choco Lolly  
Holds 40 lollies, 40 click notches  
Material: wood, colour: multi-coloured  
No screws or bolts, easy to assemble  
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

**7 z o t t e r Acrylic Glass Display counter – 8 varieties – counter vertical ARTICLE no. 23101**

**Size:**  
W: 33.5 cm  
H: 42 cm  
D: 20 cm

For hand-scooped chocolates, Cheery & Nuts, balleros, Fine Couverture, Choco Praline  
8 rows, max. 80 bars  
Material: acrylic, colour: transparent  
Click system

**8 Expansion Board, claret-red – FOR FREE (3 pieces)**

**ARTICLE no. 10924**

**Size:**  
W: 30 cm  
D: 13.5 cm

Suitable for different products, such as Mitzi Blue, Squaring the Circle, In • Fusion, Labooko and Cheery & Nuts to add to the Multi Display – claret-red – free-standing (no. 1) and Zotter Display – 12 varieties – counter vertical (no. 3). Holds 4 flavours.  
Material: wood, colour: claret-red  
No screws or bolts, easy to assemble  
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.



AVAILABLE ONLY WITH GERMAN PACKAGING



**ARTICLE no. 23631**

**Sales display GERMAN - FOR FREE - 1**

for hand-scooped chocolate, Labooko, Cheery & Nuts

Holds 8 bars  
Refillable!  
Material: carton, colour: black

**Size:**  
W: 6.8 cm  
H: 15 cm  
D: 17 cm



**ARTICLE no. 23683**

**Sales Display GERMAN - FOR FREE - 2**

For Classic or Drinking Chocolate packages

Holds 10 bars  
Refillable!

Material: carton, colour: black

**Size:**  
W: 9.5 cm  
H: 21 cm  
D: 18 cm



**ARTICLE no. 23682**

**Sales Display GERMAN - FOR FREE - 3**

For Mitzi Blue, Squaring the Circle, In • Fusion

Holds 10 bars  
Refillable!

Material: carton, colour: black

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



front

back



**ARTICLE no. 23637**

**zotter Cool Bag Large**

The handy and fashionable cool bag for the summer. Without cooling pad.

W: 49 cm  
H: 29.5 cm  
D: 20.5 cm

**ARTICLE no. 23636**

**zotter Cool Bag Small**

The handy and fashionable cool bag for the summer. Without cooling pad.

W: 45.5 cm  
H: 25.5 cm  
D: 9.5 cm



front

back



## AWARDS 2019-2023



- **European Candy Kettle Award 2019**  
For extraordinary quality and innovation

- **Walter Scheel Medal 2019**  
For outstanding contributions to the development of the great European Gastronomic Heritage, presented in Bonn

- **AUSTRIAN SDG AWARD 2020**  
sustainability prize in the category "company".

- **2021 Zotter places 7<sup>th</sup> in the ranking of the strongest brands in Austria.**  
The top 10 Austrian brands are: Austria (as a country), Google, The Austrian Red Cross, Wikipedia, Amazon, Hofer – and, as a sweet surprise – "Zotter" in 7<sup>th</sup> place.

- **TRIGOS Steiermark CSR-Award 2021**  
Zotter Experience World received this award for being an exemplary, integrated CSR project.

- **2022 "Golden Clock" by the Sweets Global Network in Hamburg**  
This award counts among the most significant in the confectionery business.

- **4<sup>th</sup> International Pastry Competition 2022**  
Zotter achieved gold 4 times and silver twice for its 6 submissions.

- **Styrian Vulkanland Prize for Innovation 2022**  
Zotter won 1<sup>st</sup> prize in the category culinary arts for its adventure manufactory and product variety.

- **Best Employer in Styria 2022**  
Zotter takes first place in the overall ranking for the third time in a row.

- **Market test "Chocolate 2022"**  
Zotter won 1<sup>st</sup> place in the categories "top brand" and "innovation".

- **Best Organic Product 2023**  
award for Strawberry & Cashew from the Cheery & Nuts range. Awarded by the popular German magazine Schrot & Korn.





**z o t t e r**  
CHOCOLATE

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**Zotter Experience World**

Mon - Sat: 9 am - 7 pm  
Closed on Sundays and public holidays.

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

