

z o t t e r
CHOCOLATE



BEAN
to BAR **FAIR**

2020/21

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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 labor among others. For more on this, go to www.zotter.at/fair-trade and www.wfto.com

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

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

Important: All our products containing **dairy** won't carry the USDA Organic Seal anymore, as there is an exemption in the organic equivalency agreement between the U.S. and the EU when it comes to the use of antibiotics. While in the U.S. an animal which has been treated with antibiotics cannot be used in the production ever again, the EU allows a certain wait time until the animal can be used again for the production of dairy. It still means our products are 100% organic certified in the EU, but they are not in the U.S..

EU-US Organic certification:

https://www.ams.usda.gov/sites/default/files/media/US_EUQAs.pdf

Our certifying agent: Lacon GmbH:

https://ec.europa.eu/agriculture/ofis_public/actor_cbeu/ctrl.cfm?targetUrl=home

Our organic certificate: <https://www.zotterusa.com/content/14-organic-chocolate>

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

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 61F and 65F. You should not put the chocolates into a fridge. This way they would lose their substance because the humidity would let the sugar crystallize. 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 flavor of the chocolate will suffer.

ORGANIC SOY LECITHIN

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

DESIGN

Designed by Andreas H. Grätze.

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



Zotter Chocolate: From classic to eccentric with style and a sense of humor



Classic Zotter, naturally that's our Hand-scooped Chocolates, which we have created since 1992 by brushing chocolate onto long boards in layers and sprinkling them with nuts and fruit in order to combine aromas as well as creating fusion flavors and taste explosions.

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

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

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

We regularly travel to our cocoa-growing regions in order to meet the farmers and find new fine flavor cocoa varieties. Julia Zotter has just returned from a 3-week trip to Belize and Guatemala. You can read up on her adventure on our Instagram and on page 6 in a short photo reportage. We buy our fine flavour cocoa beans directly from the growers and produce our chocolates entirely bean-to-bar, which means each chocolate bar we sell has been created at our workshop, from cocoa bean to finished product. The workshop is open to the public so you can experience how chocolate is produced and all the delicious things you can make with it. We love developing new chocolate varieties and constantly researching and trying out new things – that's our passion.



We open this season with many new, Hand-scooped Chocolates – real classics like Choco Mousse, available in white, milk and dark chocolate. We also offer wine classics like Sweet Wine “Red” created by a top winemaker. We are offering moments of nutty indulgence with Praline Layers, and Pecan + Tamarind, a fruity and nutty delicacy. New sugar alternatives are featured as well, for example in our crispy Port Wine + Figs, sweetened with maple sugar.

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

Our Labooko range features 40 varieties and new additions Like 75% São Tomé and the 75% Opus 5 which some may remind of the former Vintage bars. Particularly environmentally conscious is the cacao from Belize, which we have delivered via sailboat. And with our 100% Maya Cacao, we’ve brought a new treasure into the Labooko range: no sugar, just 100% mythical Maya cacao from Belize and Guatemala.

The Squaring the Circle range introduces an entirely new chocolate assortment with a focus on exciting sugar alternatives. Featuring trendy date sugar, fructose contained in added bits of mango and more. It consists of 6 chocolate varieties, all focusing on the hot topic of sugar.



ALL THE LATEST AT A GLANCE

HAND-SCOOPED CHOCOLATE

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

Wine chocolates: **Sweet Wine "Red"** – a fruity cuvée from Heinrich, one of Austria's most renowned winemakers

Sugar alternative: **Port Wine & Figs** – sweetened with maple sugar

Charity chocolate: **Chocolate Banana**, flavor unchanged but attached to a new school project in Uganda

Pecan and Tamarind – the popular nut with lemony-fresh tamarind

Pine Nuts & Orange – our first homemade marzipan made with pine nuts: simply delicious

ADDED FAVORITES FROM THE EXISTING AUSTRIAN ASSORTMENT

Cognac + Coffee

Orange Liquor

Wild Berries with Vanilla

Apricot Waltz

Praline Layers

Tiramisu

White Brittle

3 new Labookos:

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

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

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

75% São Tomé – a rare treasure from a small West African island.

Changes:

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

Also featuring many new designs – these will begin to shop up as our existing wrappers have been used.

NEW CHOCOLATE RANGE: SQUARING THE CIRCLE

A sweet sensation – the chocolate with trendy sugar alternatives. 6s varieties focusing on the hot topic of sugar.

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

Wishing you lots of fun,

Julia, Michael, Valerie, Ulrike and Sepp Zotter!



Sepp Zotter

*And the U.S. Team from Cape Coral, FL
Barbara, Andy and Lisa*

HAND-SCOOPED CHOCOLATES ◦ BRUSHED ON LAYER BY LAYER



Hand-scooped Chocolates

70-gram bar

Shelf life: 5 months from production date

2 months guaranteed at delivery

The Original

Hand-scooped is a mixture of inventiveness and manual work. The Hand-scooped Chocolates are filled chocolates. The fillings are spread on in layers on long tracks.

During this process, up to 6 different layers are combined and coated all around with chocolate. By combining different ingredients such as coffee and toffee, something new is created all the time - ideally a flavor explosion.

Thanks to the wonderful compositions of taste and their unique design the

Hand-scooped Chocolates have turned into a cult.





Hand-scooped chocolate bars are created layer by layer

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

Our bean to bar chocolate, created in-house, is spread and rolled out very thinly on 15-meter tracks while at the same time, assorted fine fillings and ganaches are prepared using over 400 organic ingredients. As soon as the chocolate has cooled down, it is topped with the filling. Before the next layer is applied, it has to rest.

Depending on the recipe, this process will be repeated several times. Sometimes roasted nuts, rum-soaked raisins or fruity chocolate flakes are scattered over the layers. Lastly, a thin chocolate coating is spread on top and then, this gigantic piece of chocolate is cut into our classic 70g Zotter bars. The filling will sit for another day or two until it is finally allowed to take a chocolate bath: it is covered top to bottom with chocolate to give it our characteristic chocolate coating and then travels to the cooling tunnel and from there straight to the wrapping station where Andreas H. Gratze’s beautiful drawings await to envelop each individual bar.



		
<p>"With Love" Dark Coconut Couverture with raspberry coconut filling Coconut milk couverture with raspberry-coconut filling — An affectionate composition made from raspberry chocolate, raspberry fruits, coconut and genuine vanilla. Lovingly covered in coconut and milk chocolate - the ultimate taste kick!</p>	<p>"Happy Birthday" (Butter Caramel) Milk Chocolate with butter caramel filling A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline whereas crunchy caramel crisps are bustling in between the layers. Everything is covered with dark milk chocolate.</p>	<p>Chili Dark Chocolate 70% filled with "Bird's Eye" chili cream Veritable chocolate culture at its finest. A chocolate ganache made from a blend of milk and dark chocolates, spiced up with fiery Bird's Eye chili, also famous as "Piri Piri", enhanced with a dash of sugar cane brandy and covered in a fine, dark chocolate coat with a 70% cocoa content.</p>
<p>16001 DESIGN CHANGE* * when existing wrappers are all gone</p>	<p>16019</p>	<p>16049 Contains alcohol</p>

		
<p>ButterCaramel Milk Chocolate with butter caramel filling A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline whereas crunchy caramel crisps are bustling in between the layers. Everything is covered with dark milk chocolate.</p>	<p>Goji Berries with Sesame Soy Couverture filled with goji berries and sesame praline A layer of homemade sesame praline and ground brittle. Followed by a green tea ganache of soy couverture and soy milk finely accentuated with touches of coriander and a fruity shower of goji berries, the "Happy Berries", which contain plenty of vitamins, nutrients and invigorating characteristics.</p>	<p>Bacon Bits Dark Milk Chocolate filled with hazelnut praline and bacon cracklings Contest of nutty flavors. Cracklings, which are roasted until crispy and then caramelized, develop a unique nutty flavor. Hazelnut praline vies with the cracklings for this nutty aroma. The filling is refined with cinnamon and then coated in a 60% dark chocolate.</p>
<p>16049</p>	<p>16073 Vegan</p>	<p>16076</p>

		
<p>Cherry Brandy with Marzipan Dark Chocolate 70% filled with marzipan and cherry brandy</p> <p>A balanced dark chocolate filled with cherry brandy. In the first layer the brandy melts together with marzipan and in the second layer with a light butter ganache.</p>	<p>Marc de Champagne Dark Chocolate 70% with Marc de Champagne ganache</p> <p>Glamour choco: 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 biodynamic certification. Of course, the only thing good enough for the offspring of a champagne dynasty is a couverture made from the finest high-percentage chocolate with a 70% cocoa content and loads of character.</p>	<p>Pistachios Milk Chocolate with pistachios, marzipan and almond praline</p> <p>Caution — risk of addiction! Pistachios, enjoyable as a delicious double: First processed into marzipan and mixed with aniseed tea, then garnished into the almond-praline base layer and encased in aromatic dark milk chocolate.</p>
<p>16097 Contains alcohol</p>	<p>16112 Contains alcohol</p>	<p>16131 Contains alcohol</p>

 	 	 
<p>Honey Crunch White Chocolate filled with honey caramel crisps A favorite chocolate for kids. Tasty honey petals crackle in a chocolate-almond cream. Coated with White Chocolate.</p>	<p>Whisky Dark Chocolate 70% filled with whisky cream - contains alcohol More dominance: the Whisky leaves a distinct flavor and underlines the dry, acidulous taste of the rich dark chocolate with its smoky aromas. A perfect combination completely in line with the Scottish tradition.</p>	<p>Apple Pie Milk Chocolate with apple, honey and cinnamon filling Dried pieces of apple embedded in honey caramel, laid on a layer of cinnamon and white chocolate. Wrapped in milk chocolate.</p>
<p>16147</p>	<p>16151 Contains alcohol NAME CHANGE * when existing wrappers are all gone</p>	<p>16177 Contains alcohol</p>

		
<p>Saffron and Pistachios Milk Chocolate filled with pistachio marzipan and saffron - contains alcohol Handpicked 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 cocoa.</p>	<p>Orange Marzipan Milk Chocolate filled with marzipan and orange jelly Breathtaking: orange, the diva of desserts, flows into almond marzipan. Inspired by a few shots of orange liqueur, spread onto a butter ganache and immersed into smooth milk chocolate.</p>	<p>Caramel Fudge White Caramel Chocolate filled with almond praline and caramel crisps Sweet & hip: Fudge is just pure food for the soul. Sumptuous, rich and satisfyingly sweet, this tender almond praline fudge is created out of caramelized almonds. With caramel crisps and a coating of caramel chocolate.</p>
<p>16202 Contains alcohol</p>	<p>16226 Contains alcohol</p>	<p>16227</p>

		
<p>Amaretto Marzipan Dark Milk Chocolate filled with marzipan and Amaretto La Dolce Vita: Marzipan soaked in Amaretto, on a layer of home-made almond praline. Almonds sweeten your life – in the marzipan, in the praline and in the almond liqueur, whose scent beguiles the senses. Surrounded by dark milk chocolate with 60% of cocoa content and a light sweetness of natural sugar.</p>	<p>Cognac + Coffee Coffee Couverture filled with cognac cream French Cognac fills the dark chocolate ganache with a rounded and intense taste. Because the Cognac finishes with notes of roasted coffee, the coating fittingly consists of coffee chocolate, using Zotter's own beans, roasted in-house. Zotter's Arabica coffee beans come from the Mexican and Columbian highlands.</p>	<p>French White Nougat Dark Milk Chocolate filled with white nougat, pistachios and hazelnuts Savoir vivre, the Lucullan way. French white nougat hailing from Montélimar 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 with a confident 60% cocoa content..</p>
<p>16263 Contains alcohol</p>	<p>16268 Contains alcohol NEW</p>	<p>16273</p>

		
<p>Orange Liqueur Milk Chocolate 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.</p>	<p>Wild Berries with Vanilla Milk Chocolate filled with wild berries ganache and vanilla ganache A shooting star. The very idea of a fruity filling consisting of strawberries, blueberries and raspberries with genuine vanilla for the finishing touch before slipping under a milk chocolate couverture creates a tickling feeling. Top fruit chocolate! "It couldn't be better!"</p>	<p>For The Most Amazing Mum Ever! Milk Chocolate filled with almond praline and rose marzipan The love chocolate! Rose marzipan is flirting with homemade almond praline in a dark milk chocolate. Sensual & melting with a bouquet of rose petals. A chocolate which enchants the senses.</p>
<p>16274 Contains alcohol NEW</p>	<p>16278 NEW</p>	<p>16283</p>

 <p>The packaging for 'Congratulations' is orange with white text and illustrations of flowers. The bar is a dark, textured chocolate.</p>	 <p>The packaging for 'Typically Austria' is red and white with illustrations of flowers. The bar is a light-colored chocolate with dark specks.</p>	 <p>The packaging for 'Very Berry' is white with blue and purple illustrations of berries. The bar is a light-colored chocolate with a dark filling.</p>
<p>"Congratulations" Dark Milk Chocolate filled with hazelnut praline and almond brittle Thousand Layer Praline: A smash hit: different layers of almond and hazelnut praline in combination with the crunchiness of brittle layers in between. Everything is surrounded by a racy milk chocolate with 60% of cocoa content.</p>	<p>Typically Austria Milk Chocolate filled with gray poppy cream, walnut praline and cinnamon Cinnamon, that slumbers as a thin layer within the chocolate and encases the caramelized gray poppy seeds explodes on the palate. Homemade walnut praline melts, while the gray poppy seed flavor emerges. Austrian art in milk chocolate with a cocoa content of 50%.</p>	<p>Very Berry White Chocolate with berry filling Very berry: Blueberries, raspberries and red currants melt together to an explosive fruit ganache, in which candied cranberries swirl around. This extremely fruity filling shines through its white chocolate coating!</p>
<p>16286</p>	<p>16319</p>	<p>16326</p>

		
<p>Currant'n'Chili Dark Chocolate 70% filled with currant ganache and chili The rock number for all those with a sweet tooth has a satisfaction effect: A tangy fruity berry ganache with currant juice, currant chocolate and a bit of white chocolate. A slight tingle is provided by the thin dark chocolate layer which vibrates with chili. Dipped into a fine dark chocolate.</p>	<p>Coffee Toffee Coffee Couverture filled with caramel cream and almond praline A first-class bonbon with an exciting play of caramel and coffee aromas: a fine layer of caramel on almond praline, coated in coffee couverture that develops an excellent coffee flavor and gives this creation an extremely satisfying note. The fair-trade arabica coffee beans are roasted directly in-house at Zotter, ground and processed into coffee couverture bean to bar, which is how this brilliant coffee drive is created.</p>	<p>Stress Stopper Milk Chocolate filled with white chocolate ganache and caramelized blue poppyseed Blue Poppyseed: Simply switch off and enjoy: a light milk chocolate with a cocoa content of 40%, filled with a white chocolate ganache, which has been refined with a fine vanilla note and small, caramelized poppyseeds, which come directly from an escapist region in the North of Austria.</p>
<p>16356</p>	<p>16370</p>	<p>16379</p>

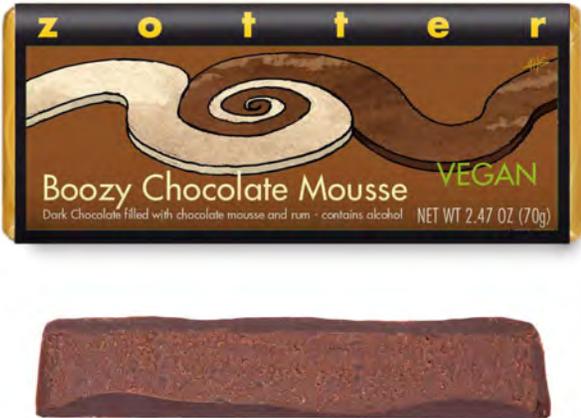
		
<p>Cheese – Walnut – Grapes Dark Milk Chocolate filled with cheese ganache, walnut praline and raisins A Zotter classic: a cheesy ganache using soft cheese by our neighboring cheese artisans, enhanced with small, boozy grappa raisins, on a bed of tender-nutty walnut praline, and covered with high-percentage milk chocolate boasting a 60% cocoa content.</p>	<p>Apricot Waltz Milk Chocolate 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 and comes in an exquisite milk chocolate cover with 40% cocoa content.</p>	<p>“High on Ideas” Hemp and Schnapps Dark Chocolate 70% filled with hemp praline and apricot ganache The Flow Choco: two stimulating and inspiring substances combined in a dark chocolate with a 70% cocoa content. A layer of homemade hemp praline made from freshly roasted hemp seeds, of course entirely THC-free, is topped with a boozy apricot ganache made from apricots, apricot chocolate and apricot brandy. Break on through to the other side... The chocolate bar with a rock star heart, which may or may not expand your consciousness.</p>
<p>16356 Contains alcohol</p>	<p>16404 Contains alcohol NEW</p>	<p>16439 Contains alcohol</p>

		
<p>Raspberry Dark Chocolate 70% with raspberry centre Looks great and tastes even better: a fruity-pink raspberry ganache, its juicy berry flavor and stunning color derived entirely from natural raspberries. Very fruity, refreshingly tangy with a fascinatingly authentic berry flavor. Enveloped in a wafer-thin white chocolate layer and covered in fine dark chocolate with a 70% cocoa content.</p>	<p>Ginger + Lemon Dark Chocolate 70% filled with ginger ganache and lemon ganache The power duo: a dark chocolate with a 70% cocoa 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.</p>	<p>Praline Layers Dark Chocolate 70% filled with hazelnut praline, walnut praline and pumpkin seeds praline The praline melts on the tongue. A dark chocolate filled with three different types of praline: one layer of hazelnut praline, topped by a green pumpkin seed praline, and crowned by a tender-melting walnut praline. This nutty classic is completely vegan.</p>
<p>16445</p>	<p>16466 Contains Alcohol</p>	<p>16467 NEW Vegan</p>

 <p>The image shows the packaging for Zotter Hazelnut Brittle. The wrapper is dark brown with the brand name 'z o t t e r' at the top. Below it, there are illustrations of hazelnuts. The text on the wrapper reads 'Hazelnut Brittle', 'Dark Chocolate 70% filled with hazelnut praline and hazelnut brittle', 'VEGAN', and 'NET WT 2.47 OZ (70g)'. Below the packaging is a photograph of the chocolate bar, which is a thick, rectangular slab of dark chocolate with visible hazelnut praline and brittle inclusions.</p>	 <p>The image shows the packaging for Zotter Hemp Bonbon. The wrapper is light green and white with the brand name 'z o t t e r' at the top. It features an illustration of a person sitting on a small boat on a body of water, with a large green hemp leaf in the background. The text on the wrapper reads 'Hemp Bonbon', 'Dark Chocolate 70% filled with hemp cream', 'VEGAN', and 'NET WT 2.47 OZ (70g)'. Below the packaging is a photograph of the chocolate bar, which is a thick, rectangular slab of dark chocolate with a light-colored, textured filling.</p>	 <p>The image shows the packaging for Zotter Coconut + Marzipan. The wrapper is dark brown with the brand name 'z o t t e r' at the top. It features an illustration of a bowl of marzipan on a beach with a coconut shell nearby. The text on the wrapper reads 'Coconut + Marzipan', 'Dark Chocolate 70% filled with coconut nougat and marzipan', 'VEGAN', and 'NET WT 2.47 OZ (70g)'. Below the packaging is a photograph of the chocolate bar, which is a thick, rectangular slab of dark chocolate with a light-colored, textured filling.</p>
<p>Hazelnut Brittle Dark Chocolate 70% filled with hazelnut praline and hazelnut brittle A softly melting hazelnut praline made from plenty of dark roasted hazelnuts and pure cocoa butter enhanced with crunchy hazelnut brittle, Bourbon vanilla and cinnamon. Wrapped in dark chocolate with a 70% cocoa content and lots of character. Completely vegan!</p>	<p>Hemp Bonbon Dark Chocolate 70% filled with hemp cream The power pack: hemp praline with caramelized hemp seeds full of energy. On top sits a thin layer of white coconut couverture and it's covered with dark chocolate with a 70% cocoa content. Completely vegan and so delicious!</p>	<p>Coconut + Marzipan Dark Chocolate 70% filled with coconut praline and marzipan Sweet Dreams: a fine almond marzipan, combined with a crispy coconut praline layer with roasted coconut flakes. Covered in dark chocolate with a 70% cocoa content. A sweet and completely vegan creation!</p>
<p>16476 Vegan</p>	<p>16477 Vegan</p>	<p>16485 Vegan</p>

 <p>The packaging for 'Whisky & Bacon' features a collage of colorful illustrations including a woman's face, a man in a suit, and various food items. The text on the wrapper reads 'z o t t e r Whisky & Bacon Dark Chocolate filled with whisky ganache, hazelnut praline and pork cracklings - contains alcohol NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the whole chocolate bar, which is dark brown and rectangular.</p>	 <p>The packaging for 'Yuzu Citrus from Japan' features a watercolor-style illustration of several bright green yuzu citrus fruits. The text on the wrapper reads 'z o t t e r Yuzu Citrus from Japan Milk Chocolate filled with Yuzu citrus ganache. NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the whole chocolate bar, which is light-colored with a dark brown coating.</p>	 <p>The packaging for 'Mango Tango' features a vibrant illustration of a mango and a tangerine. The text on the wrapper reads 'z o t t e r Mango Tango Dark Chocolate filled with mango ganache and tangerine ganache. NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the whole chocolate bar, which is light yellow with a dark brown coating.</p>
<p>Whisky & Bacon Dark Chocolate filled with whisky ganache, hazelnut praline and pork cracklings Crunchy & merry: Dark chocolate with 70% cocoa content and an exceptional filling that tastes fantastic. For the whisky filling, smoked bacon rinds from our own organic pigs are bathed in whisky. Once the whisky has taken on the subtle smokey flavors, the bacon rinds are taken out, and the bacon-flavored whisky then flows into a ganache of dark milk chocolate with 60% cocoa and a bit of caramel. We then create the second crunchy filling from caramelized pork cracklings dipped in hazelnut praline and milk chocolate. Rounded off with a little cinnamon.</p>	<p>Yuzu Citrus from Japan Milk Chocolate filled with Yuzu citrus ganache Part tangerine, part lime with a wicked flavor of sun-ripened tangerines — that's Yuzu, the top chefs' new trendy ingredient. We use white chocolate and Yuzu juice from Japan to create a fruity, refreshing chocolate ganache that tastes like summer sun, and all of this is covered in a milk chocolate coat with a 50% cocoa content.</p>	<p>Coconut + Marzipan Dark Chocolate 70% filled with coconut praline and marzipan Sweet Dreams: a fine almond marzipan, combined with a crispy coconut praline layer with roasted coconut flakes. Covered in dark chocolate with a 70% cocoa content. A sweet and completely vegan creation!</p>
<p>16497 Contains alcohol</p>	<p>16500</p>	<p>16501</p>

		
<p>Tiramisu Milk Chocolate filled with mascarpone ganache and coffee ganache with rum Più bella cosa non c'è : 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, coated top and bottom with a wafer-thin coffee couverture and covered all over in a fine milk chocolate coat with a 50% cocoa content.</p>	<p>White Brittle White Rice Couverture filled with white chocolate ganache and almond brittle Not quite so sweet, and vegan to boot! A wonderfully crunchy filling, made with almond brittle and fine rice flakes in a white chocolate ganache created with a vegan rice couverture, almond paste, almond oil, and covered in a vegan white rice couverture with a stunning vanilla flavor and beautiful melt thanks to the pure cocoa butter we use. And it's all without soy lecithin. A delicious creation that's right on trend, vegan, and most importantly, a triumph of flavor.</p>	<p>Peanut Crunch "with Salt" Dark Chocolate filled with peanut praline and whole peanuts Peanut party: whole peanuts, roasted and lightly salted, dunked in a homemade, airy peanut praline created from peanuts and pure cocoa butter, accompanied by a hint of white chocolate and covered in dark, fine flavor chocolate with a classic 70% cocoa content. A chocolate that would sweeten even Charlie Brown's day!</p>
<p>16502 NEW Contains alcohol</p>	<p>16503 NEW Vegan</p>	<p>16504</p>

 <p>The image shows the packaging for Zotter Boozy Chocolate Mousse. The wrapper is dark brown with a white swirl design. Text on the wrapper includes 'z o t t e r', 'Boozy Chocolate Mousse VEGAN', and 'Dark Chocolate filled with chocolate mousse and rum - contains alcohol NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the chocolate bar, which is dark brown and rectangular.</p>	 <p>The image shows the packaging for Zotter Salted Caramel. The wrapper is dark brown with an illustration of a person in a desert landscape. Text on the wrapper includes 'z o t t e r', 'Salted Caramel', and 'Dark Chocolate filled with salted caramel and almond praline with salt NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the chocolate bar, which is dark brown with a lighter, caramel-colored filling visible in the center.</p>	 <p>The image shows the packaging for Zotter Seaweed / Caramel / Pineapple. The wrapper is dark brown with a green and white design. Text on the wrapper includes 'z o t t e r', 'Seaweed / Caramel / Pineapple', and 'Dark Chocolate filled with seaweed caramel and pineapple ganache NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the chocolate bar, which is dark brown with a light-colored filling and some green seaweed flakes on top.</p>
<p>Boozy Chocolate Mousse Dark Chocolate filled with chocolate mousse and rum A stroke of vegan genius: a dark chocolate mousse, wonderfully airy and chocolate-y, with an elegant note of rum, covered in a dark, fine flavor chocolate with 70% cocoa power. The homemade mousse base consists of cashews, which stay politely in the background, however: chocolate and rum have the main spotlight.</p>	<p>Salted Caramel Dark Chocolate filled with salted caramel and almond praline with salt In the French manner: salted caramel is a French specialty, consisting of a candy-caramel layer elevated with a pinch of salt and a wonderful, tender-melting almond praline layer enhanced with a bit of dark chocolate and some salt crystals, coated in a wafer-thin layer of milk chocolate and all covered in a dark, fine flavor chocolate with a 70% cocoa content. The salt lifts up the caramel and tones down the sweetness – a perfect combination.</p>	<p>Seaweed + Caramel + Pineapple Dark Chocolate filled with seaweed caramel and pineapple ganache Unique: a flavor adventure to try if you want to experience something extraordinary. A fruity pineapple chocolate ganache, refreshed with a dash of lemon, meets seaweed caramel made from a caramel couverture, almond praline, white chocolate and small, caramelized dulce seaweed flakes. This red, sweet type of seaweed hails from Ireland, and you will notice its delicate flavor only in the finish. All of this is covered in a dark chocolate with 70% cocoa power.</p>
<p>16506 Contains alcohol Vegan</p>	<p>16507</p>	<p>16509</p>

		
<p>Amarena Cherry Milk Chocolate with Amarena cherry mousse</p> <p>In an Amarena-Macarena mood: a fruity Amarena cherry filling with little chunks of Amarena cherries that we've let steep at our own pastry kitchen, enhanced with a cherry couverture, a bit of marzipan and genuine vanilla and covered in a wafer-thin layer of white chocolate and a coating of milk chocolate with 50% cocoa power. A real fruit sensation that will make your palate sing!</p>	<p>Chestnuts + Rum Chestnut milk chocolate filled with chestnut mousse</p> <p>A fine chestnut puree, tender-melting almond praline, honey, Amaretto and a generous dash of rum combine to make a seductive filling, covered with a combination of homemade sweet chestnut couverture and milk chocolate with 40% cocoa power.</p>	<p>Lime and Passionfruit Dark Chocolate 70% filled with sweet potato-passionfruit- and polenta-lime ganache</p> <p>The chocolate for true aficionados: inspired by the creative Peruvian cuisine we are pairing the wonderful creaminess of sweet potatoes and corn as a base with the cheery and colorful fruitiness of limes and refreshing bursts of passion fruit. Enrobed in a sumptuous dark chocolate whose cocoa flavors balance the fruit in the filling.</p>
<p>16510</p>	<p>16519 Contains alcohol</p>	<p>16520 Contains alcohol</p>

 <p>The image shows the packaging for Zotter Milk Chocolate Mousse. The wrapper is dark with the brand name 'z o t t e r' at the top. Below it is a stylized illustration of a woman's face with flowing hair. The text on the wrapper reads 'Milk Chocolate Mousse' and 'Dark Milk Chocolate filled with milk chocolate mousse'. The net weight is 'NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the chocolate bar, which is a uniform light brown color.</p>	 <p>The image shows the packaging for Zotter White Chocolate Mousse. The wrapper is dark with the brand name 'z o t t e r' at the top. Below it is a stylized illustration of a woman's face with flowing hair. The text on the wrapper reads 'White Chocolate Mousse' and 'White Chocolate filled with white chocolate mousse'. The net weight is 'NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the chocolate bar, which is a uniform light cream color.</p>	 <p>The image shows the packaging for Zotter Espresso Macchiato. The wrapper is dark with the brand name 'z o t t e r' at the top. Below it is a stylized illustration of a woman's face with flowing hair. The text on the wrapper reads 'Espresso Macchiato' and 'Dark Chocolate 70% filled with coffee cream'. The net weight is 'NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the chocolate bar, which is dark brown with a lighter filling.</p>
<p>Milk Chocolate Mousse Dark Milk Chocolate filled with milk chocolate mousse A wonderfully soft filling of tender-melting mousse, this sweet milk chocolate with a 40% cocoa content is buttery-fine and delicious. It's hugged by a dark milk chocolate boasting 60% cocoa power, offering an exciting contrast.</p>	<p>White Chocolate Mousse White Chocolate filled with white chocolate mousse Just like a fluffy vanilla pudding. The buttery white chocolate mousse melts on your tongue alongside a satisfying vanilla taste explosion. It's pleasantly sweet and has a delicious, tender melt. Covered in a white chocolate shell.</p>	<p>Espresso "Macchiato" Dark Chocolate 70% filled with coffee cream Flavor bullseye! A creamy, gently sweet coffee ganache with an impactful coffee flavor, 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% cocoa power.</p>
<p>16541 NEW</p>	<p>16542 NEW</p>	<p>16544 NEW</p>

		
<p>Dark Chocolate Mousse Dark Milk Chocolate filled with milk chocolate mousse A wonderfully soft filling of tender-melting mousse, this sweet milk chocolate with a 40% cocoa content is buttery-fine and delicious. It's hugged by a dark milk chocolate boasting 60% cocoa power, offering an exciting contrast.</p>	<p>Pecan and Tamarind White Chocolate filled with white chocolate mousse Just like a fluffy vanilla pudding. The buttery white chocolate mousse melts on your tongue alongside a satisfying vanilla taste explosion. It's pleasantly sweet and has a delicious, tender melt. Covered in a white chocolate shell.</p>	<p>Port Wine & Fig Dark Chocolate 70% filled with coffee cream Flavor bullseye! A creamy, gently sweet coffee ganache with an impactful coffee flavor, 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% cocoa power.</p>
<p>16541 NEW</p>	<p>16542 NEW</p>	<p>16544 NEW</p>

		
<p>Sweet Wine "Red" Dark Chocolate 70% filled with Salzberg Beerenauslese red wine ganache and raisin A red dessert wine ganache made with the »Salzberg« late harvest Beerenauslese by Gernot Heinrich, one of the most renowned vintners in Austria, who grows biodynamic wine. This fruity premium cuvée made from Blaufränkisch and Zweigelt is a very happy partner to our delicious dark chocolate. It's mixed with little bits of boozy raisin and covered in more dark chocolate.</p>	<p>Pine Nuts & Orange Milk Chocolate with pine nut marzipan and orange ganache For marzipan lovers: Zotter's homemade marzipan, with pine nuts added. Into this exquisite, nutty marzipan, we swirl a fruity orange butter ganache enhanced with a dash of orange liqueur. The bar is framed with a wafer-thin white chocolate layer, and covered with a 50% dark milk chocolate.</p>	<p>Chocolate Banana "Uganda" Milk Chocolate filled with banana ganache (50 cent donation) A milk chocolate created with cocoa from Uganda with a fruity-sweet filling made from bananas, milk, honey and a dash of lemon topped with a wafer-thin layer of raspberry couverture, which is bright fruity-red and has a very berry flavor. 50 cents of each chocolate sold go to the »Chocolate for School« Caritas emergency relief project in Uganda. This ensures a school lunch for 600 primary school children – this is often their only meal of the day. It also enables the school to expand their kitchen and to safeguard teachers' salaries. Find more information at www.zotter.at</p>
<p>16551 NEW Contains alcohol</p>	<p>16552 NEW Contains alcohol</p>	<p>16553 NEW *we are selling the prior version (Peru project) as long as supplies last</p>

 <p>The packaging for 'For the Best Dad of the World' is dark with a red silhouette of a man holding a heart. Text on the wrapper includes 'z o t t e r', 'For the Best Dad in the World!', 'Dark Chocolate 70% filled with whisky cream - contains alcohol', and 'NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the dark chocolate bar.</p>	 <p>The packaging for 'Heavenly Delight' is dark with a white illustration of an angel. Text on the wrapper includes 'z o t t e r', 'Heavenly Delight', 'Milk Chocolate filled with butter caramel cream, caramel crisps and almond praline', and 'NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the milk chocolate bar.</p>	 <p>The packaging for 'Christmas Magic' is yellow with a white illustration of a girl and a cat. Text on the wrapper includes 'z o t t e r', 'Christmas Magic', 'White Chocolate filled with honey caramel crisps', and 'NET WT 2.47 OZ (70g) #16'. Below the wrapper is a photograph of the white chocolate bar.</p>
<p>"For the Best Dad of the World" (Whisky) Dark Chocolate 70% filled with whisky cream A bar to relish slowly: the Whisky leaves a distinct flavor and underlines the dry, acidulous taste of the dark chocolate with its smoky aromas. A perfect combination completely in line with the Scottish tradition.</p>	<p>"Heavenly Delight" Milk Chocolate filled with butter caramel cream, caramel crisps and almond praline A sweet temptation consisting of delicately melting caramel stirred with butter that tastes fabulous. It is combined with a layer of praline, while crunchy caramel crisps are bustling in between the layers. Everything is covered with sumptuous dark milk chocolate</p>	<p>Christmas Magic White Chocolate filled with honey caramel crisps Styrian honey hums and tasty honey-rice crisps crackle in a chocolate almond cream. Coated with yellow chocolate</p>
<p>17225 Contains alcohol</p>	<p>16021 Seasonal - Christmas</p>	<p>16033 Seasonal - Christmas</p>

 <p>Crackling Christmas NET WT 2.47 OZ (70g) Milk Chocolate with apple, honey and cinnamon filling - contains alcohol</p> 	 <p>Merry Christmas NET WT 2.47 OZ (70g) Milk Chocolate filled with spiced marzipan and cinnamon hazelnut praline - contains alcohol</p> 	 <p>Marzipan Angel NET WT 2.47 OZ (70g) Milk Chocolate filled with almond praline and marzipan</p> 
<p>"Crackling Christmas" Milk Chocolate with apple, honey and cinnamon filling Dried pieces of apple embedded in honey caramel, laid on a layer of cinnamon and white chocolate. Wrapped in milk chocolate</p>	<p>"Merry Christmas" Milk Chocolate filled with spiced marzipan and cinnamon hazelnut praline This dark milk chocolate brings the smell of the Holidays. Filled with a layer of spiced marzipan and a spread of homemade hazelnut nougat that has an amazing spicy cinnamon smell.</p>	<p>"Marzipan Angel" Milk Chocolate filled with almond praline and marzipan A milk chocolate with a 50% cocoa content, filled with a tender-melting almond nougat made from freshly roasted almonds, enhanced with a hint of white chocolate and topped with a second almond marzipan layer</p>
<p>16036 Seasonal - Christmas</p>	<p>16290 Seasonal - Christmas</p>	<p>16291 Seasonal - Christmas</p>

 <p>The packaging for the Gingerbread bar features the Zotter logo at the top, two gingerbread figures in the center, and the text 'Gingerbread' and 'Dark Chocolate with spiced filling - contains alcohol'. Below the packaging is a photograph of the chocolate bar, which is dark brown and rectangular.</p>	 <p>The packaging for the Holy Night - Burning Bright bar features the Zotter logo at the top, a Christmas tree illustration, and the text 'Holy Night Burning Bright' and 'Milk Chocolate with almond filling'. Below the packaging is a photograph of the chocolate bar, which is light-colored with a dark chocolate coating and contains almond pieces.</p>
<p>Gingerbread Dark Chocolate with spiced filling According to the Christmas spirit, this chocolate is filled with spicy gingerbread in a cream of dark chocolate, marzipan, coconut and rum. Covered with dark chocolate with 70% cocoa content.</p>	<p>Holy Night – Burning Bright Milk Chocolate with almond filling Fresh from the Christmas market: a home-made almond praline with roasted caramelized almond pieces in a Dark Milk Chocolate with a cocoa content of 50% takes all the sweet and nutty taste memories on a carousel ride</p>
<p>16299 Seasonal - Christmas</p>	<p>16334 Seasonal - Christmas</p>

Labooko

2 bars in one packaging
2 x 35g bars / some high percentage bars are 2 x 32.5g

PURE CHOCOLATE VARIETY!

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

The Labooko range features fine flavor cacao from the best cacao growing regions in the world. Each chocolate contains a rare cacao variety with a vivid history, from the Maya cacao grown in Belize and Guatemala to Dominican cacao harvested in a nature reserve.

Cacao is a tool for environmental conservation, it thrives as a mixed crop and in the middle of the rain forest, and it also safeguards the traditional life of indigenous people as well as guaranteeing a decent income for them. Alongside the sublime chocolates, there are colorful fruit bars – their stunning hues and delicious flavors derived entirely naturally from fruit alone – and to top it off, there's a huge selection of vegan chocolate creations. We buy all raw materials in fair trade and organic quality and process them directly in-house, bean-to-bar. We roast, grind, roll and conche with great precision and develop individually processed chocolates for you.

Flavor profile

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





Labooko – bean to bar creation of a single origin chocolate

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

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



DESIGN CHANGE*

* when existing wrappers are all gone

20417 | Vegan

Peru 100% (2 x 32.5g)

Dark Chocolate | Conching time: 34 hrs.

This 100% Peru chocolate presents you with a sophisticated load of cocoa. Prepare your senses of smell and taste for an experience that requires a little bit more time and patience than other chocolates. The flavor qualities of this exceptional Peru cocoa are evident in its fragrance: spicy hints of pepper and paprika as well as an expressive fruitiness are front and center. It offers accents of nuts and wood on the palate, supported by a subtly bitter flavor and a creamy melt. A distinctly plum-flavored fruity acidity in the finish is accompanied by a pinch of salt, and the chocolate's nutty, woody character with hints of coffee and red fruit presents with a lingering charisma.

The cocoa solo: a chocolate with a 100% cocoa content – the palate will only taste cocoa and nothing else. Created with a very mild Peruvian cocoa, no added sugar or other ingredients. Just Peru – we have visited its shores many times and have grown to love and appreciate its people and its cocoa.

Fragrance notes: spicy (pepper, paprika), earthy, red fruit

Taste notes: subtly bitter, notes of nuts and wood, cream, lightly salty, plum-flavored fructose, mildly astringent finish



20579 | Vegan

Madagascar 100% (2 x 32.5g)

Dark Chocolate | Conching time: 36 hrs.

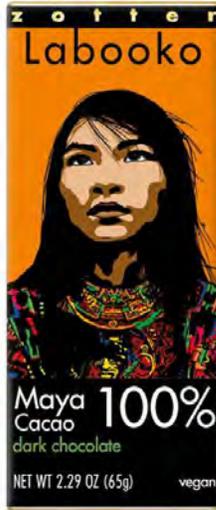
If you enjoy the berry aroma the cocoa beans from the Madagascar Sambirano valley are famous for, then our new sugar-free creation is definitely for you. The lack of sugar provides you with a huge dose of cocoa power with a fruity roast aroma. This chocolate has a very harmonious fragrance combining red berries, roasted nuts and savory baked goods. On the palate, you can initially taste roasted notes of nuts and wood. This roasty character remains and is subsequently joined by aspects of coffee and cream. The cream is flavor dominant here and has the pleasant effect of toning down the bitterness on the palate. The fruitiness indicated in the initial fragrance develops fully in the finish. The red berries like raspberries, redcurrants and lingonberries that are predominantly responsible, present a sophisticated fruity character, which is accompanied by an increasingly salty component towards the end. The finish is initiated by a subtle adjustment towards citrus notes and continues in the fructose-heavy manner, adding more astringent accents along the way. The aftertaste is intensely salty with astringent, tangy characteristics and notes of coffee.

Fragrance notes: intense notes of berries, nuts and savory baked goods, echoes of coffee and earthy tones

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



NEW
20601 | Vegan



Maya Cacao 100% (2 x 32.5g)

Dark Chocolate | 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 we are in awe of this wonderful, unique cacao legacy.

Twenty-six different Maya dialects are spoken in Guatemala. The lifestyle there is basic and traditional. Guatemala is home to a multitude of hidden valleys where 200-year-old cacao trees still grow. They don't yield as many beans anymore, but we are championing the preservation of these heirloom varieties. There are also white cacao beans in Guatemala of legendary Criollo origin. In large part, cacao cultivation safeguards the traditional lifestyle of the Maya people.

Experience a chocolate with 100% cacao content, without any added sugar—a precious piece of authentic cacao history!

Fragrance notes: berries, cherries, mildly tropical accents

Taste notes: Spicy-nutty. An initial acidity, with notes of red fruit, spice and nuts, with a subtle finish of tannins similar to black tea



20469 | Vegan



High-End 96% (2 x 32.5g)

Dark Chocolate | Conching time: 34 hrs.

The high cocoa content in this chocolate really brings out the complex and uncompromising bouquet of its Peruvian fine flavor cocoa. If you are mindful of its fragrance when you first taste it, you will detect a clear note of mint enveloped by cocoa and accompanied by subtle hints of fruit. Only a very mild bitterness is noticeable. The chocolate's initial aroma of nuts and wood is later joined, if given enough time to develop, by slightly earthy and spicy notes with a red fruit finish. It leaves a subtle bitterness on the palate, a hint of fruit and even a quite distinctly nutty flavor, which gives the impression of sugar-free caramelization. 96% cocoa enveloped by a hint of coconut blossom sugar, which is harvested by hand from the flowers of the coconut tree and which has a pleasantly caramel flavor, making it a very popular sugar alternative. Of course, the cocoa has center stage, a beautiful blend made from Peruvian cocoa beans.

Fragrance notes: mint, mix of red fruit

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)



20418 | Vegan



Bolivia 90% (2 x 32.5g)

Dark Chocolate | Conching time: 22 hrs.

This chocolate, with its subtle fragrance combination of wood and grapes, might at first appear reserved, but that's just the initial impression. On the palate, you will notice a perfect combination of mild and full-bodied flavors right from the start. First, nutty and woody notes develop, accompanied by mild echoes of caramel and a lingering note of cream, enveloped by hints of liquorice and coffee ahead of the fruity lingonberry finish. This chocolate's rich and only mildly bitter character with notes of wood and a light fructose stays on the palate for a while.

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

Fragrance notes: subtle notes of wood and fruit (hints of grape)

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



DESIGN + NAME CHANGE*
* when existing wrappers are all gone
20492 | Vegan



Belize 82% "Sail Shipped Cacao"

Dark Chocolate | Conching time: 21 hrs.

The mild initial fragrance of dried plums and cherries might give a slightly reserved first impression, but a slow reveal soon offers a strong roast with barely any bitter, and a surprisingly wide flavor spectrum. On the tongue, a lingering nutty praline aroma is lightly enveloped by cream and caramel, then joined by a mild spice and elegant fruit note. After the initial hints of cranberry and plum, the chocolate's fruity bouquet develops into an appealing sour cherry aroma. The finish brings the mildest note of tannin, proving its high cacao quality, thanks to our cacao farmers in Belize.

Fragrance notes: nutty notes, accents of dried fruit (plums, cherries)

Taste notes: nutty praline, cream, accents of caramel, mild notes of spice. Also fruit: hints of cranberry and plum, then intense sour cherry aroma. A mild note of tannin at the finish

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.



DESIGN CHANGE*

* when existing wrappers are all gone

20420 | Vegan

82% Peru Criollo Blend

Dark Chocolate | Conching time: 20 hrs.

This jewel of a cacao delivers a delicate and harmonious bouquet. We roast this cacao gently so that you can taste the chocolate's unique qualities. It begins with a sublime biscuit fragrance, accompanied by mild notes of berry, then continues into a multi-layered aroma adventure. On the tongue, slightly nutty notes are replaced by praline, sweet cream, and a lightly spiced cake biscuit. The finish brings a note of raisin, enveloped by hints of grape, lemon, and olive. Nutty nuances and a slightly tingling touch of grapefruit linger on the palate.

Fragrance notes: biscuits, notes of berry.

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



20554 | Vegan

75 % Guatemala

Dark Chocolate | Conching time: 8 hrs. • FMR (Fine Mist Roasting)

The Guatemala chocolate's seductive and fruity fragrance is the result of our newly developed fine mist roasting method. At first smell, you will experience a very complex fruit extravaganza — with berries, cherries, banana and peach at the forefront. Its aroma range presents even more effectively on the palate with a taste almost akin to a spicy, fruity bubble gum. It starts with a suggestion of lightly salted lye roll and develops into a sweet spice mix which is immediately ambushed by a multi-layered fruitiness. You'll taste a delicious berry aroma first, which then turns into a finish of intense notes of cherry, peach and watermelon. Its lingering fruity aroma accompanied by a spicy flavor presents with a mildly peppery finish.

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

Fragrance notes: intense fruity notes of berries, cherries, banana and peach

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



20524 | Vegan



75% Madagascar

Dark Chocolate | Conching time: 22 hrs.

If you'd like to experience veritable flavor fireworks of fruit and caramel, then our Madagascar chocolate is for you. Its multi-layered fruity bouquet, evoking island chocolates, is unforgettable. It emits a wonderful fragrance combination of berries, forest fruit, caramelized nuts and a hint of citrus. The aromas typical for Madagascar will be even more noticeable on the palate. Once you taste a piece of this chocolate, you will experience an initial interplay of dark nougat and caramelized limes, immediately replaced by mildly nutty notes and a suggestion of forest fruit resting on a bed of cream. The finish is dominated by an impressive and lingering berry aroma with accents of raspberry and delicious citrus fruit. The chocolate, with its reddish color and very mild and nutty finish, leaves a delicious aftertaste of caramel cream and forest berries. Cocoa from Madagascar is extremely in demand. There is only one place in the country where cocoa is grown – the legendary Sambirano valley. We have visited the cocoa farmers there and shot some footage of them.

Fragrance notes: berries, forest fruit, caramelized nuts, echoes of citrus fruit.

Taste notes: dark nougat, caramelized 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.



20584 | Vegan



75% Tanzania

Dark Chocolate | Conching time: 15 hrs.

This is no joke: our dark Tanzania chocolate emits a fragrance that demonstrates the epitome of aroma variety. The interesting bit: the more time you allow for it to develop its character, the more in-depth you'll be able to explore it. Initially it might present you with a super spicy gingerbread explosion with nutty and creamy accents, but shortly thereafter, you'll recognize an addition: a very expressive fruity bouquet of cherries, plums and citrus accompanied by a velvety earthiness. Giving it time will allow your palate to enjoy this chocolate's impressive aroma potential even more deeply. The first flavor hit is intensely chocolatey with a pleasantly pure, cocoa-centric nature underlined by an elegant creamy note. This very distinct chocolatey character remains but is subsequently joined in a graceful manner by well-balanced notes of roasted nuts, malt and molasses. Soon after, this chocolate's unusual fruitiness shows itself. Initially there are lovely notes of citrus rounded off by an intense sour cherry aroma and the finish is still fruity and mildly tangy but leaves an aftertaste of cocoa and wood with a subtly astringent citrus quality.

Fragrance notes: spicy gingerbread accents, notes of nuts and cream, crisp notes of fruit (citrus, cherry)

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



NEW
20602 | Vegan



75% Sao Tome

Dark Chocolate | Conching time: 19 hrs.

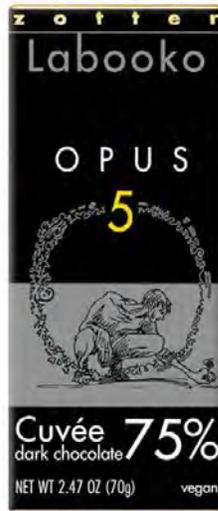
A true rarity: this small, west African island is virtually unknown but boasts a long and rich cacao tradition. It is considered the cradle of west African cacao. The small farmers of the CECAQ 11 cooperative grow a unique island cacao shaped by its terroir, very chocolatey with a mild fruity flavor. At our chocolate factory, we process the cacao bean-to-bar: first we mill and roast, then sweeten with raw cane sugar, roll to its fine texture and finally the stir of the conching process. The warmth and hours of conching remove unpleasant aromas, but too much is detrimental to the finished product. At Zotter we use shorter conching times to preserve the cacao's rich character. Taste the richness in this 75% cacao single origin bar, surprisingly mild for a dark chocolate, with an excellent melt, and notes of tropical fruit..

Fragrance notes: fruity, dried apricots, Baguettes

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



NEW
20603 | Vegan



75 % Opus 5

Conching time: 20 hrs.

This cacao from Tanzania thrives near a national park and presents with an aroma cocktail of red fruit, berries, apples, plums and tropical fruit. The fine flavor cacao with its gingerbread and caramelized almond flavor hails from Para in Brazil, where Julia Zotter spent a summer living with a cacao farming family, working with them and gaining much knowledge about cacao cultivation. Also in the mix: cacao with a strong chocolate flavor from Ghana, and some Maya cacao from Belize and Guatemala, where the Maya have lived and cultivated cacao for many generations. Guatemala is home to a multitude of hidden valleys where 200-year-old cacao trees still grow and where a rare cacao variety with a high Criollo content has managed to survive. Criollo is the highest quality cacao variety in the world, and it is extremely hard to find. Each cacao varietal is roasted individually and then combined to produce the ultimate cacao blend, offering its entire, vast cacao panorama.

Taste profile:

Tanzania: fruity, red fruit | Brazil: gingerbread spice | Ghana: chocolatey | Guatemala: fruity, tropical | Belize: nut praline, sour cherry flavor



DESIGN + NAME CHANGE*

* when existing wrappers are all gone
20482 | Vegan

72 % Belize "Sail Shipped Cacao"

Dark Chocolate | Conching time: 21 hrs.

Prepare for a delicious deception! This bar starts with a fruity bouquet along with a hint of olive and cinnamon, then transforms into something entirely different on the tongue: a pleasantly mild taste, caramelized nuts, sweet condensed milk, and a delicate floral note. The finish offers blackberries and a beautiful aftertaste of grape hulls and malt.

Fragrance notes: delicate fruit mix, subtle notes of olive and cinnamon

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

Set sail for the environment! This cacao spent more than two months traveling from Belize to Hamburg on the sailboat *Avontuur*, in a completely emission-free journey. We use this legendary Maya cacao to create a mild, sweet single origin chocolate with a 72% cacao content. Maya organic cacao, on a sailboat—a magical combination that combines tradition with innovation, while all the while flying new flags for environmental protection.



20559 | Vegan

72% Brazil

Dark Chocolate | Conching time: 11 hrs. • FMR (Fine Mist Roasting)

The delicious fragrance emanating from our new Brazil chocolate will immediately delight you. Its many-layered bouquet consisting of gingerbread, dominoes and dried red fruit, in particular sweet cherries, will definitely get you in a Christmas mood. And as soon as you've tasted a piece, you will have an even more impressive flavor experience of its wintery accents and extraordinary aroma spectrum showing astonishing depth. Right from the start, you will detect sweet, caramelized almonds on the palate, accompanied by a mild touch of gingerbread. Subsequently, light floral notes will develop, which work harmoniously with hints of toffee and cream, presenting with a floral marzipan aroma. Its fruity finish culminates in expressive but perfectly balanced notes of cherry and red berries as well as light citrus accents. In its mild almond finish, the fruity notes, especially lemon and tonic, linger for a while due to its sophisticated aroma intensity. A single origin chocolate with a fruity note, made with fine flavor cocoa from Para, where Julia Zotter spent an entire summer with a family of cocoa farmers, working with them and learning much of what there is to learn about cocoa cultivation. She toiled from morning to night in the middle of the rain forest, in order to learn the perfect fermentation method, which allows the cocoa's full aroma to blossom.

Fragrance notes: sweet notes of Christmas with gingerbread and dominoes, dried fruit (cherry, plums, apricots, papaya)

Taste notes: sweet and mild, caramelized almonds, subtle floral notes as well as hints of toffee and cream (floral marzipan), fruity finish with notes of cherry, red berries and citrus



20552 | Vegan



72% Peru Chuncho

Dark Chocolate | Conching time: 21 hrs.

Imagine a lightly salted cracker, topped with a sweet cream and pieces of mango, banana and watermelon and decorated with candied rose petals and chopped cashew nuts. You'll be able to experience all of these flavors in exactly this sequence when you let our tender-melting cocoa pearl slowly melt in your mouth. This multi-layered bouquet of the mild Chuncho chocolate is so elegant, you won't be able to resist. Just bring your nose close to it and you will detect a pleasantly fruity aroma of rose, tropical fruit, caramelized nuts and pretzels. This delicacy offers up a veritable aromatic rollercoaster. Chuncho, the rare cocoa bean from Peru: Chuncho is a bean with a history reaching back centuries. This ancient and rare cocoa bean variety is still cultivated today, at an unusual altitude of between 400 and 1.400 meters. We have turned this rare fine flavor cocoa into an elegant, ultralayered single origin chocolate.

Fragrance notes: fruity and floral, tropical fruit mix, caramelized nuts, salty pretzels

Taste notes: sweet and mild, lightly salted crackers, nutty notes, cream, exotic fruit (echoes of mango, banana and watermelon), nutty cracker finish



20558 | Vegan
As long as supplies last



72% Peru Malingas Special

Dark Chocolate | Conching time: 5 hrs. • FMR (Fine Mist Roasting)

Our chocolate creation using special cocoa beans from the Peruvian Malingas village in the Piura valley offers up an unforgettable fruit experience. Its many-layered and fruity fragrance with notes of cherry, plums, red berries and citrus, supported by sweet spices, will prepare your palate for an irresistible flavor adventure. At first contact, you will detect mild notes of white toast as well as hints of roasted nuts accompanied by mild liquorice and marzipan. Even before you get to the main aroma, which will demonstrate intense fruity flavors at their best, there will be slightly earthy notes of forest, subtly carried by caramel. The finish is dominated by a mixture of cherries, red berries, passionfruit and intense citrus. The fructose might be dominant but is extremely harmonious and elegant at the same time. The finish also presents with a slight earthiness, and alongside a subtle spiciness, a pleasant citrus accent will linger. In Peru's Piura valley, a very rare vintage cocoa grows around the little village of Malingas. It is distinctly related to Ecuador's Arriba cocoa bean, but presents a milder, fruitier aroma with a flavor of red berries, lemon and passionfruit. An old, very unusual variety, which we turn into a pure single village chocolate.

Fragrance notes: red fruit, red berries, citrus (lemon, grapefruit et al), sweet spices

Taste notes: white toast, roasted nuts, notes of liquorice and marzipan, earthy forest notes, caramel, red berries, passionfruit, citrus, earthy finish with a mild spiciness and citrus



20583 | Vegan



72% Ghana

Dark Chocolate | Conching time: 12 hrs.

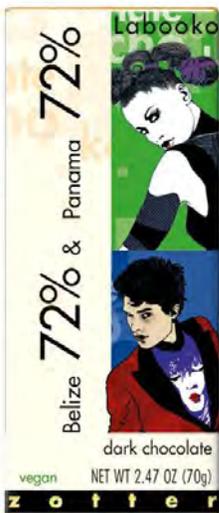
This pure dark chocolate presents with such an extraordinary aroma complexity, you'll be surprised to learn that it has been created with cocoa from Ghana. Located right behind the Ivory Coast in west Africa, Ghana counts among the world's biggest cocoa producers but is mainly associated with plain consumer cocoa. This mainstream cocoa grown en masse is understandably less aromatic and much stronger in flavor. But this does not apply at all to the organic and fairly traded fine flavor cocoa we managed to source and which we can, without exaggeration, describe as a minor flavor sensation. The chocolate's fragrance is a harmonious mixture of liquorice, nutty praline and spices. Fine, fruity notes of cherries and lime caress the palate. In terms of flavor, it presents with mainly mild roasted nut and wood notes accompanied by hints of cream and liquorice. The distinct emphasis is on a lovely chocolate base layer, which is subsequently bolstered by notes of cream, biscuit and liquorice and a subtle fruitiness. All of this results in a fruity-chocolatey spectacle for the palate. Its subtle fruity accents, initially in the form of cherries, gradually turn into notes of citrus and finish with a strong and lingering grapefruit accent. This is exactly how the perfect chocolatey refreshment should be!

Fragrance notes: a mixture of liquorice, nutty praline and spices, mild notes of fruit (cherries, lime)

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



20527 | Vegan



Belize 72% & Panama 72%

Dark Chocolate - Contest

2 dark single origin chocolate bars, made from the finest cocoa, which is cultivated in the jungles of South America by indigenous farmers. You can't get any more original than this – chocolate culture you can taste.

Belize 72% : The highest quality cocoa cultivated by the Maya tribe in Belize. It's the most expensive cocoa in our range, transformed into a high percentage dark chocolate with 72% cocoa solids.

Panama 72%: A dark chocolate with pure Cocabo cocoa, which is traditionally cultivated by indigenous cocoa farmers in the rain forest of Panama.



20560 | Vegan | as long as supplies last

70% Nicaragua Sail Shipped Cocoa

Dark Chocolate | Conching time: 19 hrs.

Ahoy! Cocoa sets sail: this cocoa was transported from Nicaragua to Hamburg on a sailing vessel. For the first time in 20 years, a sailing cargo ship landed in Hamburg's port, and with our cocoa on board, having completed an entirely emission-free and sustainable voyage, guarded by the crews of Brigantes and Timbercoast! In this day and age, almost every product, for 90% of our global trade, is shipped. Thousands of container vessels rely on heavy fuel oil. In order to protect the oceans, Brigantes has switched to sailing cargo ships. Due to their own ship currently undergoing maintenance, our cocoa has hitched a ride with Timbercoast's *AVONTUUR* this time. After making landfall in Hamburg, this sailing cocoa continued its travels by train until it arrived for us to turn it into a delicious single origin chocolate with an outstanding life cycle assessment.

Fragrance notes: dried fruit with accents of fermentation, notes of caramel and nuts with hints of malt

Taste notes: an intense aroma of roasted nuts with malt, caramel and subtle hints of whipped cream and fruit (jammy dried fruit, in particular berries and raisins), nutty and malty finish with echoes of fruit



20585 | Vegan

70% India

Dark Chocolate | Conching time: 20 hrs

The chocolate which is used in this pure 70% dark chocolate bar was grown in an ecofriendly environment in India and combines very chocolately cocoa power with a jammy fruitiness and elegant spice. You'll be able to detect its first-rate aroma characteristics at first smell: intense notes of sweet cherry jam accompanied by subtle hints of peach, plum and watermelon, in a harmonious alliance with well-balanced notes of marzipan and spice. Mild, earthy tones reminiscent of rainforest leaves together with fine echoes of fermentation top off this intense and fruity aroma. On the palate, you'll experience a spectacular union of robust chocolate power and lovely fruitiness. An initial brief and pure cocoa hit with a hint of green subsequently develops into a distinctly sweet chocolate character, supported by gently roasted, caramelized cashews. Mild notes of wood and condensed milk appear ahead of the fruity flavor dominating the finish. This presents with an exhilarating flush of fruit with a sustained, juicy-sweet aroma of cherry jam in combination with a subtly spicy note of plum puree as well as echoes of watermelon and peach. Towards the end, you'll be again reminded of mild roasty accents characterized by earthy notes of wood and coffee. A final organoleptic highlight awaits with a particularly mild aftertaste, leaving a residue of a barely bitter astringency and soft nuances of peach and watermelon.

Fragrance notes: intense fruity notes (lovely cherry jam, peach, watermelon), subtle accents of marzipan and spice

Taste notes: intense chocolate character, subtle roast notes (caramelized cashews), fruity accents (lovely cherry jam, plum puree, peach, watermelon)



20586 | Vegan



70% Uganda

Dark Chocolate | Conching time: 9 hrs • FMR (Fine Mist Roasting)

If you like fruity single origin chocolates, then this dark Uganda chocolate is for you. You only need to smell it to experience its strong and intense fruity character: a complex, fruity mix of strawberries, blueberries, grapes and cherries with a generous whiff of fruit fermentation, which can't be ignored. Mild notes of molasses and a subtle earthiness are also present. On the palate, this chocolate's dominant fruity character commands attention. Initially, when you notice subtle hints of mint and molasses combined with notes of waffle, you might have doubts as to its fruity character. But wait. Very quickly, this chocolate's expressive notes of fruit will develop, and they will be unusually lovely and jammy. Red berries, cherries, strawberries and blueberries all have a main role, which will produce happy moments of euphoria for even the most fructose accustomed palate. Alongside, you can detect a fine base layer of fudge with lightly sweet and roasty notes. Some hints of caramel in the background enhance this full flavor experience. In the finish, it is fruity-tangy and leaves a very pleasant aftertaste carried by wood and caramel.

Fragrance notes: strong notes of fruit (strawberries, blueberries, grapes) with intense fermentation character, subtle accents of molasses, lightly earthy

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



20553 | Vegan



68% Togo

Dark Chocolate | Conching time: 16 hrs.

You can even still detect the fermentation of these very special cocoa beans when you smell our Togo chocolate. Its intense fragrance of sweet bush sour cherry with gentle suggestions of peach promises some fruity flavor fireworks on your palate. At first contact on the tongue, you'll be surprised by its sweet notes of liquorice and almonds, subsequently developing into a pleasant marzipan aroma. The finish presents with intense fruity notes of sugared cherries with a background echo of peach. The result is a harmonious marriage of cherry jam and marzipan with an afterthought of mild pepper in its fruity finish.

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, fairtrade cocoa in Togo is being cultivated. A small revolution on the African continent and one of our passion projects!

Fragrance notes: sweet bush sour cherries, hints of peach, earthy notes

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



DESIGN CHANGE*

* when existing wrappers are all gone
20428 | Vegan

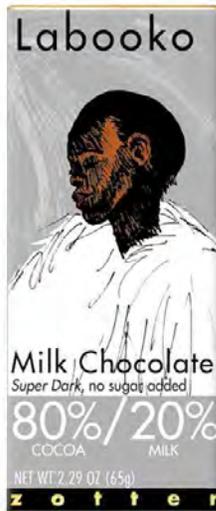
60% Ecuador

Dark Chocolate | Conching time: 16 hrs.

This chocolate from Ecuador has a very mild and pleasant fragrance and taste, making it easily accessible those who are new to fine chocolate. It lacks any bitterness, making it a favorite among children as well. The aroma offers tender accents of dried fruit and raisin, as well as green, woody notes. It is sweet on the palate, beginning with a mild and floral note that rests in cream. Next, caramelized walnuts develop into a toffee bonbon, with a fruitiness reminiscent of grapes. Finally, lingering notes of caramel.

Fragrance notes: sweet dried fruit, raisins with subtle plant notes

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



20545

80%/20% Milk Chocolate

Super Dark, no sugar added

You will be amazed at the lovely and highly interesting flavor of this milk chocolate without any added sugar. Its intense, chocolate-y fragrance with notes of nougat and cream is without parallel. The aroma profile presenting on the palate is reminiscent of waffles with a nougat centre. Its initial impression of nutty and lightly salted nougat is then replaced by roasted nuts and a main focus of subtly sweet nougat waffles. A mild, fruity character as well as light accents of milk appear in the background. Characterized by a slight waffle flavor right through the finish, it retains a milky, nutty aftertaste on the palate.

A milk chocolate with an 80% cocoa content and 20% milk — without any added sugar. A high-percentage milk chocolate for those who want to experience pure cocoa power, unleashed and without any sugary distractions. It is only slightly softened with milk and has, of course, fewer calories than other chocolates.

Fragrance notes: intensely chocolate-y, notes of nougat and cream

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



NEW
20600



70% Peru Milk Chocolate

Milk Chocolate | Conching time: 27 hrs

An astonishing milk chocolate! At 70% cocoa content, this bar is in the dark chocolate leagues, yet has a wonderfully soft flavor with hardly any bitterness, and lacks the acidity characteristic of dark chocolate. Instead, expect an intense cocoa aroma with a mildly nutty flavor, hints of caramelized almonds, strong caramel and cream reminiscent of Dutch waffles, alongside a sublime melt thanks to pure cocoa butter.

Fragrance notes: intensely chocolatey, nutty, notes of almond

Taste notes: caramel waffles, cream, distinct cocoa flavor

This bar of 70% milk chocolate, 22% milk, and 8% raw cane sugar invites you to taste a raw display of chocolate. Made from Peruvian fine flavor cacao, it retains an astonishing mildness and a distinctly creamy flavor accompanied by a delicate raw cane sugar sweetness.



20470



70%/30% Milk Chocolate

Dark Style, no sugar added

Similar to its bigger, no-sugar-added milk chocolate sibling, this milkier chocolate interpretation also offers an impressive nougat waffle aroma. Intense notes of milk and cream accompanied by a subtle fruitiness pamper your sense of smell right from the start. On the palate, an obvious waffle aroma carried by a mountain of nougat develops after initial notes of lightly salted nuts. Contrary to its 80% counterpart, this one has an additional and very prominent focus on cream. In the finish, a hint of fruit is followed by a mild and milky aftertaste. A chocolate that dares not to be sweet. With its 70% cocoa content, this milk chocolate plays in the high-percentage, dark chocolate leagues and entirely does away with any sugary sweetness. Lots of cocoa, lots of Tyrolean mountain milk, zero sugar.

Fragrance notes: intensely chocolate-y, notes of milk and cream, mild suggestions of grape

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



DESIGN CHANGE*

* when existing wrappers are all gone
20477

50% Nicaragua Milk Chocolate

With flavor similar to delicious chocolate pudding with a big dollop of cream, this tender-melting, dark milk chocolate evokes childhood memories. Your adventure of the palate starts with an aroma of hot chocolate and milk with sweet whipped cream. Next, notes of chocolate toffee, with subtle hints of butter biscuit and raisins, giving a mild and multi-layered cacao finale. The creamy chocolate pudding character lingers long after the last piece is gone.

Fragrance notes: cream, milk, creamy chocolate pudding

Taste notes: hot chocolate with milk, sweet cream, accents of cacao, chocolate toffee, caramel, butter biscuit, hints of raisin, and a finish of chocolate pudding and cream



20490

Ecuador 50% & Nicaragua 50% Milk Chocolate

Compare 2 milk chocolates with 50% cacao content. You will be amazed how different milk chocolate can taste.

50% NICARAGUA: The best milk chocolate in the world — according to the assessment of chocolate tester Georg Bernardini, who tested 2,700 products from 271 companies in 38 countries for his book, “The Chocolate Tester” (Der Schokoladentester).

According to Bernadini, “Zotter milk chocolate takes first place thanks to its harmony. It is not sweet nor is it too bitter and it melts wonderfully. The chocolate is milky-creamy but at the same time is very chocolaty with a strong cacao flavor. You can really taste the flavor of the Nicaraguan cacao. A true masterpiece.” Josef Zotter states, “I am pleased that a high cacao content, milk chocolate made the grade. I love high content chocolate because you can’t cover up any faults in the cacao flavor with sugar and milk. High content chocolates are simply honest — and I like that!”

50% ECUADOR: Throughout Ecuador, the floral character of the typical Cacao Nacional is valued. It has been grown in Manabi for a long time. Mixed crops are also grown at the Fortaleza Del Valle cooperative, which is already becoming rare in Ecuador. Here, the cacao thrives, surrounded by shading trees that protect it from Ecuador’s scorching sun. In turn, the organic cacao protects the rainforest. In this high content milk chocolate, we mix 50% floral Cacao Nacional with unrefined raw cane sugar from Paraguay, a little vanilla from the Congo and milk delivered straight from the mountain farmers of Tyrol. Experience a real cacao delight, which we have transformed into a wonderfully melting chocolate.



DESIGN CHANGE*

* when existing wrappers are all gone
20436

45% Peru Milk Chocolate

We create this milk chocolate as a single origin chocolate with pure fine flavor cacao from Peru. We use local Peruvian Nativo cacao from Oro Verde, which is Spanish for "green gold". The Nativo cacao includes white cacao beans, a signature feature of the legendary Criollo. The small farms growing these beans belong in part to the Chanka and Awajun tribes, and they grow their cacao in the middle of the rain forest according to old indigenous traditions. These tribes are proud of their diverse cultural heritage and also of the diversity in their cacao gardens, where many other plants thrive alongside the cacao tree. This biodiversity and the co-cultivating of different plants is hugely important for cacao flavor, as each plant has an effect on the cacao, adding a broad aroma spectrum. With Oro Verde, you can distinctly feel the spirit of the indigenous people, passed down from generation to generation. We turn this amazing cacao into a delicious, sweet milk chocolate by adding sugar, genuine vanilla, and organic mountain milk from the Austrian Tyrol region.

Fragrance notes: milk, creamy caramel

Taste notes: sweet and light milk, creamy milk caramel, traces of cinnamon spice and butter biscuit, and a sweet finish of caramel with a pinch of salt



20531

35% Panama Milk Chocolate

Our sweetest milk chocolate distinguishes itself from all our other flavors that have a stronger cocoa content through its spicy, cinnamon-y taste. You will notice this more than with other chocolates, alongside notes of vanilla milk and caramel, even just by taking a sniff of the bar. Once you taste it, you will experience a consistent bouquet, in addition to a note of cream. This chocolate has a high cocoa butter content but comparatively little cocoa mass, so it looks more on the pale brown side and has a particularly light flavor. This is a courageous combination of milk and white chocolates with a caramel flavor, enhanced with a generous pinch of cinnamon.

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

Fragrance notes: sweet whole milk, caramel, cinnamon, vanilla

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



20451



Coconut Candy Bar

Imagine you're on holiday in the Caribbean and, for a refreshing snack, you pick up a coconut that has fallen from the nearest palm tree, open it and enjoy its refreshing pulp. You will have a similar flavor experience tasting our coconut chocolate – a delicacy that will delight not just hardcore fans of the original exotic fruit. At first smell, you will detect a natural and intense coconut fragrance. Its taste is reminiscent of a high-end coconut bonbon covered in white chocolate. And despite a complete lack of milk – this chocolate is created only with coconut milk – it is surprisingly creamy with an extremely tender melt. The finish is accompanied by mild notes of citrus and its coconut character will linger for a while, making this delicacy an unforgettable treat. A white, vegan bar with a seductive coconut flavor. 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.

Fragrance notes: fresh, sweet coconut flesh

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



20544



Fine White Chocolate Reduced Sugar

Can you believe there's a white chocolate that tastes like Granny's homemade vanilla pudding? There is! A huge amount of precious cocoa butter and its high milk content lend it a remarkable melt, which significantly contributes to its creamy dessert flavor. Its fragrance is characterized by lots of sweet and creamy whole milk and vanilla. On the palate, notes of typical, old-fashioned vanilla pudding are dominant. An initial hint of citrus fruit and a distinct aroma of sweet whipped cream make this a harmonious and sweet-but-not-too-sweet delight.

A white chocolate with just a little bit of sugar – a composition of 40% milk from the Alps, 40% pure cocoa butter and just 20% cane sugar. Your garden variety white chocolate would consist of 20% cocoa butter, 14% milk and 60% sugar, but instead of another sugar bomb, we have created a beautiful white chocolate enhanced with genuine Bourbon vanilla for just a tiny hint of sweetness.

Fragrance notes: intensely milky, fine fragrance of milk and cream, vanilla

Taste notes: mildly sweet vanilla milk, hint of citrus fruit, sweet whipped cream, milky finish



20433



Caramel Milk

White Chocolate caramel flavored

You are holding a chocolate bar with impact in your hands. This sweet, strong-flavored delicacy smells and tastes like fine caramel biscuits enhanced with cinnamon. At first smell, you will notice mild notes of milk that, once in your mouth, will join a strong caramel aroma and a pinch of cinnamon reminiscent of a caramel butter speculoos. The wintery choice of spices has a decisive influence on the entire flavor composition. Do you think you would identify this correctly as a chocolate bar if you ate it with your eyes closed? A sweet bar tasting seductively of caramel bonbons. The milk is first caramelized, which gives the bar its delicious bonbon flavor. It also contains lots of precious cocoa butter, mountain milk from Austria's Tyrol region, Muscovado sugar, which has a natural caramel flavor, and a pinch of salt.

Fragrance notes: caramel biscuit with cinnamon, mild notes of milk

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



20442



Zotter Coffee

White chocolate flavored with coffee

A must-try for all you coffee lovers out there! This sweet delicacy combines the aromatic characteristics of coffee with milk chocolate in a particularly harmonious way. It smells of a strong café latte, caramel and cream. On the palate, you will detect a fine coffee aroma with sweet whole milk developing into a creamy toffee with a coffee flavor carried by notes of caramel and cream, which is dominant right up to the end.

A marvelously fragrant coffee bar created by roasting Arabica coffee beans from Colombia, Mexico and Peru at our in-house roastery. We combine the freshly ground coffee with cocoa, tender-melting, pure cocoa butter and cane sugar and turn this delicious blend into a sweet bar with a magnificent coffee fragrance and a nutty flavor. A must-eat for coffee lovers.

Fragrance notes: café latte, caramel, cream

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



20452

DESIGN CHANGE*

* when existing wrappers are all gone



Raspberry Candy Bar

This very berry fruit bomb smells and tastes like a freshly made raspberry sorbet. A tangy-sweet delicacy that is a welcome treat especially during the summer months, when you've had enough ice cream and are yearning for something a bit different. The summer heat brings out this chocolate's fine melt even better. At first taste, you will detect a mix of caramel sugar and lemon juice, followed by a dominant natural raspberry aroma with memories of jam. In the finish, sweet lemon returns, supported by a mild note of yogurt.

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

Fragrance notes: fresh raspberry sorbet

Taste notes: caramelized sugar with lemon, tangy-sweet fruit notes of raspberry, raspberry jam with suggestions of yogurt, note of lemon, tangy-sweet finish



20562



Raspberry - Coconut Candy Bar

Our fruity and vegan chocolate innovation presents with a natural and intense fresh raspberry aroma, in fragrance as well as in flavor. Mild notes of coconut and citrus play well with the main raspberry focus. On the palate, the genuine, tangy-sweet raspberry flavor will remain. Sweet caramel notes of raw cane sugar will give an aroma akin to a sublime berry preserve. Subsequent notes of coconut milk and lemons play an essential supporting role in the flavor composition. Not unlike spices, additional ingredients primarily serve to enhance a chocolate's fruity character. Its extensive raspberry notes leave a lingering echo on the palate.

Fragrance notes: intense raspberry aroma, mild notes of coconut, hints of lemon

Taste notes: tangy-sweet raspberry notes, raspberry preserves, hints of coconut milk and lemon



20450



Strawberry Candy Bar

Even just the seductive fragrance is reminiscent of Granny's homemade strawberry preserves. As soon as you taste it, you'll immediately be surprised by a slight and brief touch of chocolate-covered strawberries, even though there isn't any cocoa at all. There's a subsequent flavor of pure strawberry, a little caramel and echoes of lemon combined with lots of cocoa butter, resulting in a wonderful, tender-melting and fruity flavor concert. Believe it or not — we have managed to create a delicious chocolate bar that actually tastes like supreme strawberry ice cream. Tender-melting strawberries: this pink fruit bar has an intense, fresh strawberry smell and flavor 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.

Fragrance notes: intense strawberry fragrance (strawberry preserves)

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



20151



Bouquet of Flowers

"Flowers to eat!" – 2 different bars in 1 package

ALMOND ROSES

Homemade almond nougat made out of roasted and caramelized Spanish almonds and white chocolate that has been covered with rose petals.

CASHEW NOUGAT WITH MEADOW FLOWERS

Homemade cashew nougat enriched by lemon as well as dried marigolds, and cornflowers. It is hard to resist this chocolate.



20153



For Those In Love
Dark Chocolate + Raspberry Candy Bar

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

Fragrance notes: fresh raspberry sorbet

Taste notes: caramelized sugar with lemon, tangy-sweet fruit notes of raspberry, raspberry jam with suggestions of yoghurt, note of lemon, tangy-sweet finish

ECUADOR 60%: The Cacao Nacional from Manabi only grows in Ecuador and counts among the best fine flavor cocoa varieties in the world. Combined with a sweet 40% of raw cane sugar, this floral cocoa aroma will make your palate sing. "Great chocolate with a wonderful Nacional flavor" was the verdict at the international chocolate test.

Fragrance notes: sweet dried fruit, raisins with subtle plant notes

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



DESIGN CHANGE*

* when existing wrappers are all gone

20152



For You and Me
Strawberry Candy Bar + Milk Chocolate

STRAWBERRY: Tender-melting strawberries: this pink fruit bar has an intense, fresh strawberry smell and flavor 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 color and genuine strawberry flavor are derived entirely from many many berries.

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



DESIGN CHANGE*

* when existing wrappers are all gone
20448

Thank You Caramel Milk & Coffee Candy Bar

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

Fragrance notes: caramel biscuit with cinnamon, mild notes of milk

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

ZOTTER COFFEE: A marvelously fragrant coffee bar created by roasting Arabica coffee beans from Colombia, Mexico and Peru at our in-house roastery. We combine the freshly ground coffee with cocoa, tender-melting, pure cocoa butter and raw cane sugar and turn this delicious blend into a sweet bar with a magnificent coffee fragrance and a nutty flavor. A must-eat for coffee lovers.

Fragrance notes: café latte, caramel, cream

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

NEW Squaring the CircleSWEET SENSATION – THE CHOCOLATES CONTAINING
TRENDY SUGAR ALTERNATIVES

With our Squaring the Circle range, we are proud to present chocolates 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, maple sugar, coconut blossom sugar

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.

 <p>70% Dark Chocolate with Maple Sugar VEGAN Squaring the Circle NET WT 2.47 OZ (70g) BEAN IN BAR FAIR TRADE</p>	 <p>60% Milk Chocolate with Coconut Blossom Sugar Squaring the Circle NET WT 2.47 OZ (70g) BEAN IN BAR FAIR TRADE</p>	 <p>50% Milk Chocolate with Date Sugar Squaring the Circle NET WT 2.47 OZ (70g) BEAN IN BAR FAIR TRADE</p>
<p>70% Dark Chocolate with Maple Sugar</p> <p>A dark chocolate with a classic 70% cacao content, sweetened with maple sugar. Maple sugar is crystallized maple syrup, and has a delicate, woody flavor that combines delightfully with cacao.</p>	<p>60% Milk Chocolate with Coconut Blossom Sugar</p> <p>This milk chocolate and its 60% cacao content could easily play in the league of dark chocolates. It has a full cacao flavor 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 flavor.</p>	<p>50% Milk Chocolate with Date Sugar</p> <p>A milk chocolate with 50% cacao content, milk from the Tyrolean Alps, and date sugar--the new shooting star among cane-sugar alternatives. Date sugar is made from dried, ground dates, and is as sweet as brown sugar, with mild notes of caramel.</p>
<p>NEW</p> <p>18602 vegan</p>	<p>NEW</p> <p>18604</p>	<p>NEW</p> <p>18605</p>

		
<p>Wild Berries with Coconut and Date Sugar</p> <p>A purple fruit bar, created from a white coconut couverture and filled with raspberries and blueberries, which lend this delicious creation its stunning color and intense berry flavor. Sweetened only with date sugar from dried dates, a cane-sugar alternative with fine notes of caramel. Finally, a dash of lemon and pure cocoa butter for the melt</p>	<p>Coconut-Caramel with Coconut Blossom Sugar</p> <p>With an exciting coconut flavor, and a fine, caramel sweetness. Created from coconut milk, and fine, caramelized, milled coconut flakes. This 40% cacao bar is sweetened only with coconut sugar, derived from the flower buds of the coconut tree.</p>	<p>Dark Chocolate with Coconut & Mango, sweetened only by fruit</p> <p>A true innovation! Dark chocolate with coconut milk, coconut flakes, and pure mangoes ground into a fine powder. A surprisingly fruity and exciting tropical flavor, with refreshing, tangy notes of mango. The mild sweetness of this bar is derived entirely from fruit. This heavenly, tender-melting chocolate is completely vegan.</p>
<p>NEW</p> <p>18608 vegan</p>	<p>NEW</p> <p>18609 vegan</p>	<p>NEW</p> <p>18610 vegan</p>

Zotter Classic

Large format chocolate classics

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

170mm x 90mm x 10mm





Dark Chocolate

A classic, dark chocolate for gentlemen and ladies, created with the most sublime ingredients like 70% organic, fine flavor cocoa, raw cane sugar as well as genuine Bourbon vanilla from Madagascar, pollinated by hand and, after saffron, the second most expensive spice in the world. In his bean to bar factory, Zotter transforms these very special ingredients into a gently pleasant, dark chocolate, entirely organic and fair trade.



Hazelnut Kiss

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

Crunchy Caramel

A sweet caramel chocolate that tastes like bonbons, with a little milk chocolate and many small, fine caramel crunchies — a sweet and crispy popping sensation.



Crunchy Almond

A nutty bar created with a mix of almond nougat 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.



Milk Chocolate

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



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.



Balleros

Pleasure rolled in Chocolate

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

Balleros are the result of my fascination with nuts and fruit. Even though they are very small, these little nuts and berries contain nature's entire blueprint for future trees – and they are tasty!

Balleros contain a wide range of fruit and freshly roasted nuts, which we spin around in coating drums until they are perfectly covered in the finest chocolate. Some varieties are then shined (without any glazing agents), others are rolled in powdered fruit, sugar mixtures, herbs, our in-house produced ground coffee and sometimes just pure cocoa powder.

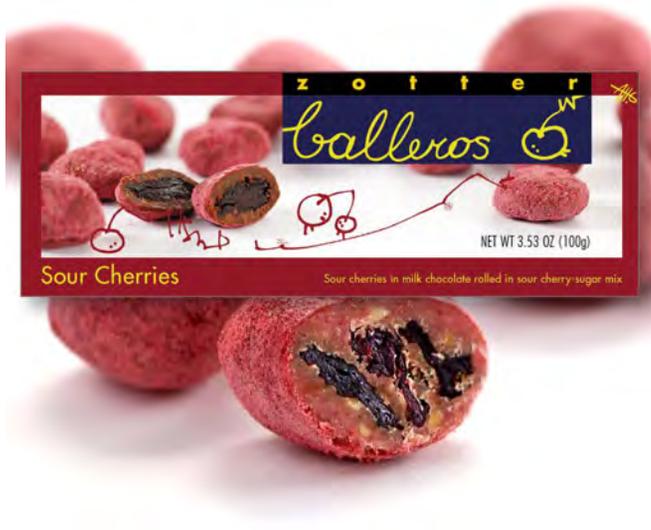




Cashew

Cashews in Mountain Milk Chocolate, rolled in cocoa powder

The Cashew kicker. Cashews grown in the tropics with the armor-thick shell are cold cracked in a special process instead of being steamed open. This effort pays off in the resulting crunchy taste of the nuts which are surrounded by Dark Mountain Milk Chocolate with a cocoa content of 50%.



Sour Cherries

Sour Cherries in Mountain Milk Chocolate rolled in sour cherry powder

Fruity, slightly sour and fresh: sour cherries coated with dark Mountain Milk Chocolate with a 50% of cocoa content and dusted with cherry powder.



Pumpkin Seed Pops

Pumpkin Seeds in Noble Bitter Chocolate rolled in cocoa powder
 A Styrian powerhouse: caramelized pumpkin seeds, popped, lightly salted, rolled in homemade pumpkin seed nougat and then coated in dark chocolate. Dusted with cocoa powder.



Ginger in Coconut

Ginger in Coconut Couverture rolled in turmeric-sugar-mix
 The exotic and sweet spiciness and freshness of Australian ginger rolled in sweet coconut chocolate. Powdered with turmeric powder, which is not only colorful but also possesses Ayurvedic healing powers. An intense firework of tastes.

Pistachios in Almond Nougat

Pistachios in Almond Nougat and Mountain Milk Chocolate

Deep green pistachios from Iran, surrounded by homemade almond nougat, which blissfully melts in the mouth. Dusted with milk chocolate powder. A culinary masterpiece!



Strawberry Pearls

Pink strawberry pearls

Small strawberry pieces rolled in pink strawberry chocolate, which develops an incredible strawberry flavor and fine fragrance. The large amount of fruit it contains gives the chocolate its great color and authentic flavor - extremely fruity and still delicately melting like chocolate. Entirely without glazing agents, cut into little fruit pearls with finesse and craftsmanship.



Drinking Chocolate

The Big Bang of the Chocolate Culture

Xocolatl was the liquid gold of the Incas, Mayas and Aztecs. Josef Zotter revitalizes 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 colors. And in summer one can also enjoy the drinking chocolates on ice, as cold drinks.





Variety Classic

21003

5 Drinking Chocolate Bars

Timeless drinking pleasure:

- Bitter Classic
- Rich Almond
- Caffé Latte
- Nut Nougat White Vanilla



Variety POPular

21005

5 Drinking Chocolate Bars

On target for flavor:

- Green Tea
- Ginger Coconut
- Chili Bird's Eye
- India Masala
- Cardamom



Bitter Classic

21009

Vegan

5 Drinking Chocolate Bars

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



Variety Kids

5 Drinking Chocolate Bars

The magical world of drinking chocolates with five sweet drink creations for children:

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



Variety Vegan

5 Drinking Chocolate Bars

Vegan Variety: Five cool drinks for a healthy taste adventure that is another step towards saving the planet.

- BitterClassic
- Chili Bird's eye
- Xocitro 100%
- Nut Nougat
- Hemp-Drink



Xocitto 100 %

5 Drinking Chocolate Bars

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

21404

Vegan

Drinking
Chocolate
served like
Espresso



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

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

PREPARATION

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



Drinking Chocolate Accessories

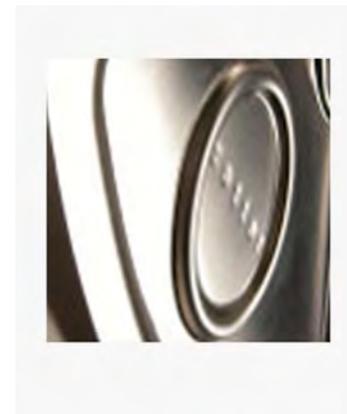


Drinking Chocolate glass

Double-walled Drinking Chocolate glass with artwork by Andreas h. Grätze.

Size: H: 13.5 cm, Ø 6 cm, capacity: 0.2 l

23001



Drinking Chocolate tray

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

23010



Drinking Chocolate whisk

The handcrafted chocolate whisk optimally distributes the Drinking Chocolate in the glass. A feast for the aromas.



Xocitto Espresso Glass

A small, elegant glass for your perfect Xocitto Espresso indulgence. Featuring a beautiful design by Andreas h. Gratze and a double wall, making the drinking chocolate appear to float magically.

Size: H: 9,2cm, Ø: 5cm



Xocitto porcelain tray

A sophisticated porcelain tray for the Xocitto Espresso with enough room for the Xocitto glass and featuring a beautiful design by Andreas H. Gratz. An elegantly perfect setting for our Xocitto.

Measurements: W: 11cm x L: 25cm

Mi-Xing bar

Beautiful chocolate gifts with a minimum of 100g (final weight can vary due to the toppings) – now with longer shelf life!



Fruity'n'Floral

25090

A chocolate flower made from fruity raspberry couverture. It's brightly decorated with crispy passion fruit and blueberry chocolate fruit bits, small cocoa nibs in white chocolate and a white coconut couverture pattern. All those stunning colors and very berry flavors are derived entirely from natural fruit.

It's wrapped in a decorative gift box.



Flower Power

25091

A chocolate heart made from milk chocolate with 50% cocoa content and milk chocolate with 40% cocoa content. It's decorated with pretty blue cornflower petals, crispy passion fruit chocolate fruit bits, crunchy cocoa nibs in caramel couverture and a white chocolate pattern.

It's wrapped in a decorative gift box.



L'amour intense

25092
vegan

A vegan chocolate heart made from dark, fine flavor chocolate with a 70% cocoa content and decorated with crimson power goji berries, candied ginger, bits of apple rolled in cinnamon and a beautiful pattern created from vegan rice- and soybased light and white chocolates. It's wrapped in a decorative gift box.



LoveyDovey

25093

A chocolate heart made from milk chocolate and decorated with two sweet ginseng chocolate hearts, crispy passion fruit chocolate fruit bits, roasted almonds, small cocoa nibs in a pink raspberry couverture and a white chocolate pattern. All its stunning colors are derived entirely from natural fruit. It's wrapped in a decorative gift box.



Sweet Love

A chocolate heart made from white chocolate and decorated with two sweet blackcurrant and lavender chocolate hearts, crispy passion fruit and blueberry chocolate fruit bits, crunchy cocoa nibs in caramel couverture and a milk chocolate pattern. All its stunning colors are derived entirely from natural fruit.

It's wrapped in a decorative gift box.

Gifts and Accessories

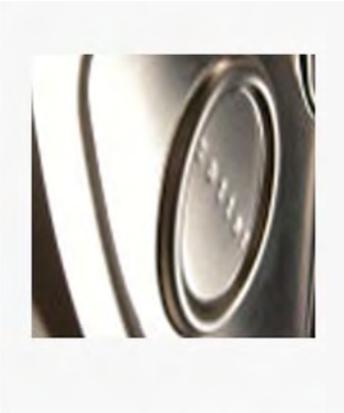
Because the ornately and very individually created package bands of Andreas h Grätze the chocolates virtually invite to give them away. If you intend to give away more than one chocolate, you will find here the suitable, readily packed chocolate gifts. In varying sizes and a decorative gift box with a half-transparent slipcase. In this way, the uniqueness of each packaging is ensured.



Drinking Chocolate glass

Double-walled Drinking Chocolate glass with artwork by Andreas h. Grätze.

Size: H: 13.5 cm, Ø 6 cm, capacity: 0.2 l



Drinking Chocolate tray

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Measurements: W: 11 cm x L: 25cm



Zotter 02 green gift box

A nice and beautiful gift-box which can hold 2 hand-scooped chocolates or Labookos. Box comes empty with no chocolates in it.



Zotter 02 red gift-box

A nice and beautiful gift-box which can hold 2 hand-scooped chocolates or Labookos. Box comes empty with no chocolates in it.



Zotter 02 cream white gift box

A nice and beautiful gift-box which can hold 2 hand-scooped chocolates or Labookos.
Box comes empty with no chocolates in it.



Zotter 04 red gift box

Holds 4 hand-scooped chocolates or Labookos
Box comes empty with no chocolates in it.

Zotter Chocolate Displays

We have Displays available for sale. It is a perfect way to present your Zotter Chocolates to your Customers.

	<p>Zotter Mixed Display, claret-red free standing</p> <p>For Hand-scooped Chocolates, Labookos, Balleros</p> <p>Holds 16 (hand-scooped) flavors + 3 rows for 12 (Labooko) flavors on top, max. 280 bars In the lower double trays, you can also display drinking chocolates, Balleros.</p> <p>Expandable: using the free expansion board (available on request), it is suitable for Squaring the Circle as well</p> <p>Material: wood, color: claret</p> <p>No screws or bolts, easy to assemble</p> <p>Werkhaus displays are environmentally friendly in material and production and are produced in Germany.</p> <p>Dimensions:</p> <p>W: 13.38 H: 72.5 D: 14</p>	<p>23108</p>
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Zotter Display - 12 varieties, claret-red - counter horizontal

23103

Dimensions:

W: 20.86
 H: 6.70
 D: 14.56



Universal Counter Display black

23652

For all Zotter products like Hand-scooped Chocolates, Labookos, Squaring the Circle, Classics, Drinking Chocolate, Balleros.

Material: wood, color: black

No screws or bolts, easy to assemble Werkhaus displays are environmentally friendly in material and production and are produced in Germany.

This display come with 3 shelves. You can expand it to 4 or 5. Please let us know if you want to get one or two expansion boards. We can add them for free to an order.

We will also add a sticker saying Zotter Chocolate (instead of the German Word Schokolade) and you can stick it over the German logo on the top.

Dimensions:

W: 12.6
 H: 22.44
 D: 12.6

Zotter Display - 12 varieties, counter vertical, red

23106



Holds up to 12 Labooko flavors

Dimensions:

W: 21"

H: 6 3/4 "

D: 15"



Shippers – Carton Displays

Free of charge – available on request.