

z o t t e r
CHOCOLATE

Product Catalog
2023 / 2024

United States



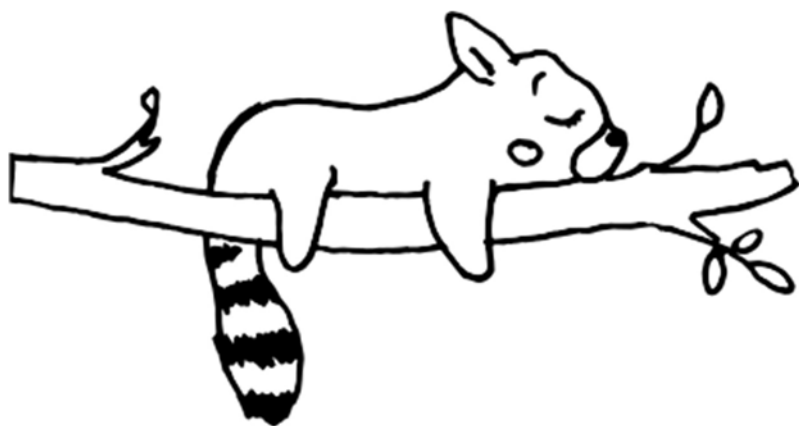
BEAN
to BAR

FAIR

AHS

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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 <https://www.zotterusa.com/about-zotter/fair-trade-cocoa-sources/> 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

*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/about-zotter/organic-fair-green/>

WFTO - LABEL OF EXCELLENCE

The independent NGO "Südwind" has closely examined all the WFTO's current ecology, transparency and social effectiveness credentials and has designated it exemplary in terms of credibility and social issues. The World Fair Trade Organization (WFTO) is the international umbrella association for more than 400 fair trade organisations in around 70 countries. In Austria, members of the WFTO are ARGE Weltläden, EZA and Zotter.

In contrast to the Fair Trade label, the WFTO label isn't purely a product certification but has instead been created to designate organisations whose core business is fair trade. As a member of the WFTO, we are delighted to have received the label's highest score. You can find the independent label check online by clicking here:

<https://siegelcheck.suedwind.at>

THE PROTECTION OF THE ENVIRONMENT

is a very important aspect of our corporate philosophy. Our environmental protection and our environmental measures are ISO 14001 and EMAS certified. EMAS-certified companies are recorded in a Europe-wide register and are regularly checked and monitored on a national level by environmental experts approved by the environment department. in German online at <https://www.zotterusa.com/about-zotter/organic-fair-green/>

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.

BIOGENIC PACKAGING & BIOPLASTICS

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

We use certified paper from sustainable sources and environmentally friendly colours for all our packaging.

For the most part, we use bioplastics, which consists of renewable raw materials, is biodegradable and even compostable, compliant with the EN 13432 standard.

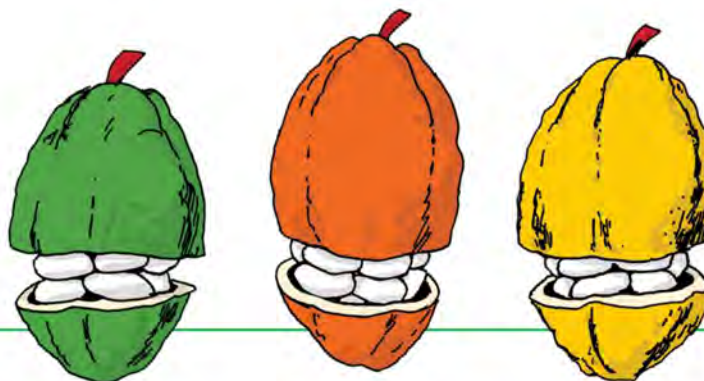
ORGANIC SOY LECITHIN

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

DESIGN

Designed by Andreas H. Gratze.

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



z o t t e r CHOCOLATE



More than 500 flavors*

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

This season, the focus is again on hand-scooped chocolates, with 19 new flavors in our range, and 5 new Labooo bars.

Not all flavors/categories are available in the United States

naturally organic + fair

Around 240 humans are employed at the Austrian family business, working by hand to make all those sweet chocolate dreams a reality.

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

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

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

The Zotter family + The Zotter Chocolates U.S. Team (Barbara, Andy, Lisa, Carina, Ron, and Isa)


Sepp Zotter Julia Zotter Ulrike Zotter Michael Zotter Valerie Zotter

Let's make chocolate

Hand-scooped chocolate – layer by layer



ALL OUR NEW PRODUCTS AT A GLANCE

Hand-scooped

For you (PralineVariation) Dark Milk Chocolate 60% filled with almond and hazelnut praline

Thank You (Almonds + Marzipan) Milk Chocolate 50% filled with almond praline and marzipan

Eggnog Milk Chocolate 50% with egg liqueur filling

Gin & Lemon Dark milk chocolate 60% filled with gin ganache and lemon cream

Praline + Cookies Milk chocolate 50% with almond hazelnut praline and almond cookies

I love you – Soooo Much! (Raspberry) Dark chocolate 70% with raspberry filling

Cranberry Dark chocolate^o(70%) filled with cranberry ganache

Candied Almonds Milk chocolate 50% with almond praline and almond brittle

Happy Birthday (Strawberry Pistachios) Milk Chocolate 50% filled strawberry marzipan and pistachio almond praline

For the Most Amazing Mom Ever! (Red Roses + Raspberries) Milk Chocolate 40% filled with rose marzipan and raspberry ganache

Whisky + Caramel + Pecan Dark chocolate 70% filled with whiskey caramel ganache and pecan praline

Rum Coconut Dark chocolate 70% filled with coconut ganache and rum cream

Cheese and Mango Chutney Dark milk chocolate 60% filled with cheese ganache and mango cream

Strawberry Pistachios Milk Chocolate 50% filled strawberry marzipan and pistachio almond praline

From the Christmas Workshop (French White Nougat) Dark Milk Chocolate 60% filled with white nougat, pistachios and hazelnuts

Mulled Wine Milk Chocolate 40% with mulled wine filling

Holiday Cheer (Cranberry) Dark Chocolate 70% filled with cranberry ganache

O Thou Joyful Day (Boozy Chocolate Mousse) Dark Chocolate 70% filled with chocolate mousse refined with rum

Elf's Delight (Brown Butter Toffee) Milk Chocolate 50% filled with brown butter ganache

Labooko

White Chocolate and Almonds enhanced with almonds, and overall not too sweet

72% Haiti new cacao-growing origin

50% Oat Milk vegan milk chocolate alternative

Oat Milk chocolate 60% with no added sugar vegan milk chocolate alternative and no added sugar

72% Opus 5 2023 Edition a new cacao cuvée created with island cacao and a generous portion of holiday feeling

Sweet Holidays (White Chocolate, Caramel) new added flavor and design for Christmas



Hand-Scooped Chocolate

Variety & lots of beautiful work by hand & homemade ingredients



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.









Watch the video:




Making of hand-scooped chocolate:




<https://youtu.be/sU5k7oRDjEc>



		
<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>"For You" (Praline Variation) Dark Milk Chocolate filled with almond and hazelnut praline Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Immersed in dark milk chocolate with 60% of cocoa content.</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</p>	<p>16010 NEW</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>Strawberry White Chocolate filled with strawberry cream For berry fans big and small: a sweet white chocolate filled with a sublime, fragrant strawberry mousse made from a fruity mix of strawberries, strawberry couverture, blueberry couverture, pure cocoa butter and a happily tangy dash of lemon. Strawberry fields forever . . .</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>16056</p>	<p>16062</p>	<p>16076</p>

		
<p>Cherry Brandy with Marzipan Dark Chocolate 70% filled with marzipan and cherry brandy 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 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>Praline Variation Dark Milk Chocolate filled with almond and hazelnut praline Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Immersed in dark milk chocolate with 60% of cocoa content.</p>
<p>16097 Contains alcohol</p>	<p>16112 Contains alcohol</p>	<p>16122</p>

		
<p>Pistachios Milk Chocolate with pistachios, marzipan and almond praline 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>Honey Crunch White Chocolate filled with honey caramel crisps Delightful honey crisps hum and crackle in a white chocolate cream enriched with almond praline. 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>16131 Contains alcohol</p>	<p>16147 New Design</p>	<p>16151 Contains alcohol</p>

		
<p>Saffron and Pistachios Milk Chocolate filled with pistachio marzipan and saffron Handpicked becomes hand-scooped. A saffron ganache that 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</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>"Thank You" (Almonds + Marzipan) Milk Chocolate 50% filled with almond praline and marzipan A sweet thank you created with chocolate: delicious milk chocolate with a 50% cacao content, filled with a tender-melting almond praline made with freshly roasted almonds and enhanced with a touch of white chocolate. It is topped with a second layer of delightful marzipan.</p>
<p>16274 Contains alcohol</p>	<p>16278</p>	<p>16281 NEW</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>



Eggnog

Milk Chocolate 50% with egg liqueur filling - contains alcohol

The white chocolate and almond praline ganache are infused with the flavors of eggnog. It is refined with real vanilla, the second most expensive spice in the world after saffron, due to the hand-pollination of orchid blossoms. It is wrapped in milk chocolate with a cacao content of 50%.

16331

NEW

Contains alcohol



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.

16356






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.

16370

		
<p>Stress Stopper Milk Chocolate filled with white chocolate ganache and caramelized blue poppyseed</p> <p>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>Apricot Waltz Milk Chocolate filled with apricot ganache and marzipan</p> <p>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>Raspberry Dark Chocolate 70% with raspberry centre</p> <p>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>16379</p>	<p>16404 Contains alcohol</p>	<p>16445</p>



Blueberries on Lemon Cream

Dark Chocolate with blueberry- and lemon ganache

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

16446

Gin & Lemon

Dark milk chocolate 60% filled with gin ganache and lemon cream – contains alcohol

The trendy choice: J.K. Rowling and John Travolta appreciate Gin, and Gölles produces a quality one. The Hands On Gin is made solely from white rum, junipers, blackcurrants, coriander, lemongrass, and a touch of orange zest. It infuses a delicious dark chocolate ganache, which provides a perfect base for the distinct juniper and orange flavors to develop. It combines a tangy lemon ganache made with white chocolate, lemons and a homemade bitter lemonade with vermouth. Encased in dark milk chocolate with a 60% cacao content.

16448

NEW
Contains Alcohol




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.




16466




Contains Alcohol




		
<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>Praline + Cookies Milk chocolate 50% with almond hazelnut praline and almond cookies Crispy cookie chocolate: a milk chocolate with a 50% cacao content, filled with a tender-melting praline made from a combination of plain and caramelized almonds and hazelnuts. It is finished with a layer of crunchy almond cookies on top.</p>	<p>I Love You – Soooo Much! (Raspberry) Dark chocolate 70% with raspberry filling Filled with love ... A fruity-pink raspberry ganache with a juicy berry flavor and vibrant color obtained solely from natural raspberries. It is highly fruity, refreshingly tangy, with an authentically captivating berry flavor. Encased in a delicate layer of white chocolate and covered in fine dark chocolate with a 70% cacao content.</p>
<p>16467 Vegan</p>	<p>16468 contains Gluten NEW</p>	<p>16474 NEW</p>




 <p>The packaging for Hazelnut Brittle is dark brown with the brand name 'zotter' in yellow at the top. It features illustrations of hazelnuts and the word 'VEGAN' in green. Below the product name, it says 'Dark Chocolate 70% filled with hazelnut praline and hazelnut brittle' and 'NET WT 2.47 OZ (70g)'. Below the packaging is a photograph of the chocolate bar, which is dark brown and speckled with hazelnut pieces.</p>	 <p>The packaging for Hemp Bonbon is light green and white with the brand name 'zotter' in yellow at the top. It features an illustration of a person sitting under a palm tree and the word 'VEGAN' in green. Below the product name, it says 'Dark Chocolate 70% filled with hemp cream' and 'NET WT 2.47 OZ (70g)'. Below the packaging is a photograph of the chocolate bar, which is light green and speckled with small dark seeds.</p>	 <p>The packaging for Coconut + Marzipan is white and brown with the brand name 'zotter' in yellow at the top. It features an illustration of a bowl of marzipan and the word 'VEGAN' in green. Below the product name, it says 'Dark Chocolate 70% filled with coconut nougat and marzipan' and 'NET WT 2.47 OZ (70g)'. Below the packaging is a photograph of the chocolate bar, which is light brown and speckled with coconut flakes.</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>

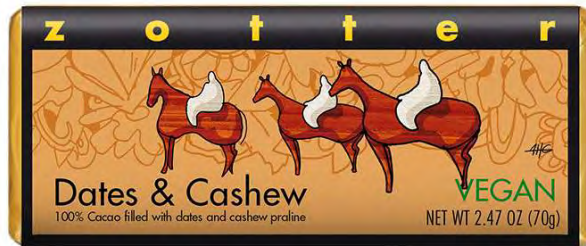
		
<p>Yuzu Citrus from Japan Milk Chocolate filled with Yuzu citrus ganache Part tangerine, part lime with a wicked flavor of sun-ripened tangerines — that's Yuzu, the top chefs' new trendy ingredient. We use white chocolate and Yuzu juice from Japan to create a fruity, refreshing chocolate ganache that 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>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>16500</p>	<p>16501</p>	<p>16502 Contains alcohol</p>

		
<p>White Crisp 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>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>16503 Vegan NEW Design</p>	<p>16504</p>	<p>16506 Contains alcohol Vegan</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>Amarena Cherry Milk Chocolate with Amarena cherry mousse In an Amarena-Macarena mood: a fruity Amarena cherry filling with little chunks of Amarena cherries that we've let steep 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>16507</p>	<p>16509</p>	<p>16510</p>

		
<p>Chestnuts + Rum Chestnut milk chocolate filled with chestnut mousse 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 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>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>16519 Contains alcohol</p>	<p>16520 Contains alcohol</p>	<p>16541</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>Dark Chocolate Mousse Dark Chocolate 70% filled with chocolate mousse Incredibly chocolatey and tender-melting. A soft mousse filling with a high- percentage dark chocolate boasting an intense 80% cacao content, it melts immediately while bursting with chocolate aromas. It’s covered with a classic dark chocolate with 70% cacao power. Gentle and sweet on the outside and intense on the inside – pure chocolate indulgence!</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>16544</p>	<p>16541</p>	<p>16547 Contains alcohol</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 goes to the amazing »Chocolate for School« project in Madagascar, which finances school lunches for 770 children aged between 6 and 15. Many of the local families only send their kids to school so they get a warm lunch. That way, these children can fill their bellies and also get an education and the opportunity for a brighter future. It's a cooperation with the Jugend Eine Welt charity. Learn more at www.zotter.at

16553

Dates & Cashew

100% Cacao filled with dates and cashew praline

Sweetened with dates. Pure fruit and nut cacao energy, vegan and using a delicious sugar alternative. The coat is 100% cacao, without any additional sugar, but this creation still boasts plenty of sweetness due to the filling made from selected sweet dates, which seduce with a creamy softness and a luxurious melt. It's topped with a thin layer of tender-melting cashew praline, sweetened only with pure date syrup.

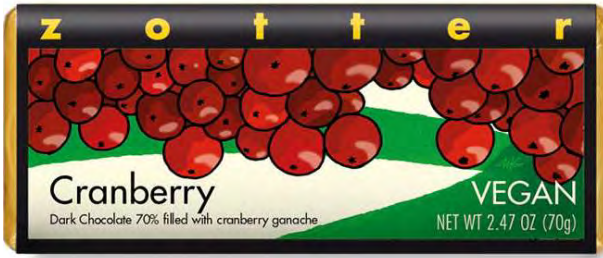
16602
Vegan

Tangerine, Matcha, and Coconut

Dark Chocolate 70% filled with tangerine jelly, green teaganache and coconut praline

3 stages of deliciousness: a very fruity, homemade tangerine jelly on a green matcha layer created with a mix of white soy couverture and green tea. Topped by a coconut praline, crispily enhanced with some caramelized coconut flakes. Excitingly different and not too sweet, with a dark chocolate coat boasting a 70% cacao content. Entirely vegan.

16553
Vegan



Cranberry

Dark chocolate^o(70%) filled with cranberry ganache

Our first vegan fruit filling: a sublime, fragrant, and intensely fruity cranberry mousse with a bright pink color. It is created using vegan cranberry couverture, white rice couverture, and a generous amount of cranberries. The mousse has a smooth and tender texture, and a joyful, tangy cranberry flavor. It is covered in a dark chocolate with a 70% cacao content. Completely vegan.

16607
NEW
vegan



Candied Almonds

Milk chocolate 50% with almond praline and almond brittle

A filling made with homemade almond praline enhanced with white chocolate. It is combined with an almond brittle made from freshly caramelized burnt almonds, resulting in a delightful crunch. The entire treat is coated in fine milk chocolate with a 50% cacao content.

16619
NEW



Brown Butter Toffee

Milk Chocolate filled with brown butter ganache

It's toffee time! We created a soft toffee filling prepared in no time. For this bar, we've made our unique brown butter chocolate by caramelizing butter with milk powder without adding sugar. It is the base for our brown butter couverture, which we turn into a seductive toffee layer by adding caramel couverture, liquid brown butter, honey, and milk. Finally, we covered it with milk chocolate with 50% cacao content. Caramelly — soft — simply yummy!

16626



Poppy Seeds & Cherry

Milk Chocolate filled with cherry mousse and almond praline with caramelized blue poppy seeds

Mister Poppy Seed is flirting with Miss Cherry. We filled this bar with cherry cream, almond nougat, and caramelized blue poppy seeds. The caramelized blue poppy seeds pop in a layer of almond nougat. In addition, the pink cherry filling made from preserved cherries, cherry couverture, soft marzipan, and a touch of vanilla is tempting. It is covered in milk chocolate with 50% cocoa content. A great pairing!

16629

Vanilla + Crisps

Milk Chocolate filled with almond praline with crisps and vanilla ganache

Enjoy this sweet vanilla chocolate bar for sweet tooth snackers, big and small. We made delicious milk chocolate filled with a sublime vanilla layer made with genuine vanilla, white chocolate, cream, and milk alongside some crunchy almond brittle. The vanilla plant is a species of orchid. The harvesting of its pods is done manually and is highly labor-intensive. The pods are stored for two months and agitated by hand once a day to keep them flexible. This is a lot of work that should be paid fairly, which is why we only use fair traded vanilla.

16634

“Happy Birthday” (Strawberry Pistachio)

Milk Chocolate 50% filled strawberry marzipan and pistachio almond praline

The chocolate flirt: a fruity strawberry layer, made with plenty of strawberries and soft marzipan, is placed on a tender and tender-melting almond praline. It is enhanced with a touch of white chocolate and some chopped pistachios. This chocolate will lift your mood, just like that summer anthem you keep humming all season. It's dipped in milk chocolate with a 50% cacao content.

16923

NEW

New Flavor, new design, replaces the Happy Birthday bar with the ButterCaramel flavor



For the Most Amazing Mom Ever!

Milk Chocolate 40% filled with rose marzipan and raspberry ganache
 A berry and flowery chocolate to warm your Mom's heart: a fragrant and soft rose marzipan made with almond marzipan, rose oil, and rosewater is placed on top of a tempting red raspberry fruit ganache, made with real raspberries and delightful raspberry couverture. The gorgeous color and fruity flavor are derived entirely from natural berries. The lovely creation is coated in sweet milk chocolate with a 40% cacao content.

16925
NEW
 New Flavor! Replacing the Rose Marzipan version



Whiskey + Caramel + Pecan

Dark chocolate 70% filled with whiskey caramel ganache and pecan praline - contains alcohol
 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.

16928
 Contains alcohol
NEW



Rum Coconut

Dark chocolate 70% filled with coconut ganache and rum cream - contains alcohol
 A tropical dream: a bar of refreshing, vegan chocolate. Brown rum adds an excellent flavor to a rich dark chocolate ganache. It is accompanied by a light coconut layer made from almond praline, coconut couverture, coconut milk, a hint of pineapple juice, and crunchy coconut flakes. The whole treat is coated in additional dark chocolate with a 70% cacao content. Tropical and vegan!

16932
 Contains alcohol, Vegan
NEW



Cheese + Mango Chutney

Dark milk chocolate 60% filled with cheese ganache and mango cream – contains alcohol

A fruity and savory-sweet cheese chocolate: a sweet cheese ganache made with soft cheese, homemade walnut praline, a touch of grappa, and combined with a mango chutney layer created using Preda mangos, lime juice, Zotter Muscaris wine, and a generous blend of spices. It is all coated in delicious milk chocolate with a 60% cacao content.

16934
Contains alcohol
NEW



Strawberry Pistachio

Milk Chocolate 50% filled strawberry marzipan and pistachio almond praline

The chocolate flirt: a fruity strawberry layer, made with plenty of strawberries and soft marzipan, is placed on a tender and tender-melting almond praline. It is enhanced with a touch of white chocolate and some chopped pistachios. This chocolate will lift your mood, just like that summer anthem you keep humming all season. It's dipped in milk chocolate with a 50% cacao content.

16936
NEW



"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.

17225
Contains alcohol

Hand-scooped Christmas Chocolates

 <p>The packaging for 'For Angels' features a whimsical illustration of several angels in a green field. The text on the wrapper includes 'z o t t e r', 'For Angels', 'Dark Milk Chocolate filled with almond and hazelnut praline', and 'NET WT 2.47 OZ (70g)'. Below the wrapper is a photograph of the chocolate bar, which is a smooth, rectangular piece of dark chocolate.</p>	 <p>The packaging for 'Apple Pie' has a vibrant, abstract background with a large yellow circle. The text includes 'z o t t e r', 'Apple Pie', 'Milk Chocolate 50% with apple, honey and cinnamon filling', and 'NET WT 2.47 OZ (70g)'. The cross-section shows a complex filling with layers of white chocolate, cinnamon, and dried apple pieces.</p>	 <p>The packaging for 'From the Christmas Workshop' features a colorful, abstract illustration of a workshop scene. The text includes 'z o t t e r', 'From the Christmas Workshop', 'Dark Milk Chocolate 60% filled with white nougat, pistachios and hazelnuts', and 'NET WT 2.47 OZ (70g)'. The cross-section reveals a rich, dark chocolate coating over a filling of white nougat, pistachios, and hazelnuts.</p>
<p>“For Angels” Dark Milk Chocolate filled with almond and hazelnut praline Alternating layers of light almond praline and dark hazelnut praline, refined with crunchy hazelnut brittle. Immersed in milk chocolate with 60% of cacao content.</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>“From The Christmas Workshop” (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>16011 Seasonal - Christmas</p>	<p>16177 Seasonal - Christmas NEW Now seasonal only, new design</p>	<p>16288 Seasonal – Christmas NEW</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.

16290
 Seasonal – Christmas



“Mulled Wine”

Milk Chocolate 40% with mulled wine filling - contains alcohol
 Elevate your spirits during frosty, dark days with our enchanting Mulled Wine Ganache. Encased in a velvety milk chocolate coating, it radiates warmth and joy. Made with milk from the Tyrolean Alps, the ganache is infused with the finest Schönberger red wine from Burgenland, crafted by the esteemed winemaker who once graced the stage as part of the legendary Austrian music band, EAV (Erste Allgemeine Verunsicherung). Delight in the festive flavors of cinnamon, cloves, and lemon, transporting you to a blissful Christmas ambiance.

16300
 Seasonal – Christmas | contains alcohol
NEW



“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

16334
 Seasonal - Christmas



"Sweet Christmas Greetings"

Dark Chocolate 70% filled with hazelnut praline and hazelnut brittle

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

16463
Seasonal – Christmas
vegan

"Heavenly Delight"

Milk Chocolate filled with nuts

The crescendo of nut aromas. Finely ground and roasted hazelnuts, stirred in dark chocolate, mixed with roughly chopped almonds and cashews, refined with cinnamon, dive into a breath-taking dark milk chocolate with an astonishing cocoa content of 60% that melts in the mouth.

16558
Seasonal - Christmas

"Holiday Cheer" (Cranberry)

Dark Chocolate 70% filled with cranberry ganache

This vibrant, vegan Cranberry Mousse is a sublime blend of fragrant berries, crafted from vegan cranberry couverture, white rice couverture, and lots of cranberries. Its tender mousse texture beautifully complements the intense, fruity-tangy cranberry flavor. Encased in a rich, 70% dark chocolate coating, this delightful treat is entirely vegan.

16620
Seasonal – Christmas
vegan
NEW



Gingerbread & Fruit

Milk Chocolate with fruit and almond praline-gingerbread filling

A fruity gingerbread choco: one layer of almond praline amplified with gingerbread spice, freshly baked pieces of actual gingerbread, some orange oil and a sprinkling of white chocolate, combined with a fruity plum and date layer sweetened with date syrup and enhanced with genuine vanilla. A wafer-thin caramel couverture on top and a deliciously dark chocolate at the bottom, and all around a coat of the finest milk chocolate with a 40% cacao content.

16621
Seasonal – Christmas, contains Gluten



"O Thou Joyful Day"

Dark Chocolate 70% filled with chocolate mousse refined with rum - contains alcohol

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.

16955
Seasonal – Christmas
vegan, contains alcohol
NEW



"Elf's Delight"

Milk Chocolate 50% filled with brown butter ganache

A soft, caramelly toffee filling as a surprise from the busy elves, created in a pretty elaborate fashion, by producing our own brown butter chocolate just for the occasion. A seductive, not-too-sweet toffee layer is made with brown butter couverture, caramel couverture, still-liquid brown butter, honey and milk, and the whole thing is coated in a lovely milk chocolate with a 50% cacao content.

16958
Seasonal – Christmas
NEW

The Zotter Design – Small Works of Art

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



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

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

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

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

How exactly are the illustrations created?

Andreas H. Gratz: Once I receive Zotter's list of ideas, I work through it and start on little sketches and copious notes right away. Some things I have to research – like a provenance or some more specific background on a product. Some of the ideas are derived from my own personal sketch book,

others develop while I draw, for example when I sketch some lemon wedges, I'll realise all the things I can turn them into, like the Pac-Man lemon. My sketches are all over the place in terms of subject matter. I don't go down a chronological list but instead create random drawings, developing my designs as I go.

Do you draw on paper?

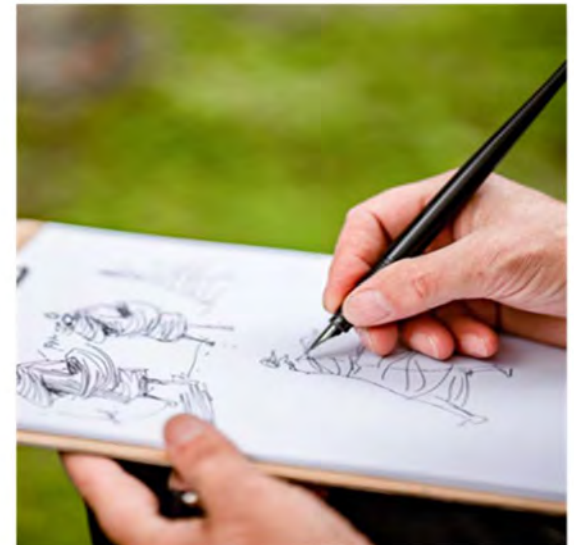
Andreas H. Gratz: I do, but I use an ink dip pen. This is quicker and more flexible for me. There is no return key to press, but I can revise and re-draw, which oftentimes improves the design or inspires new ideas.

So the drawings are all in black and white?

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

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

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





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

Andreas H. Gratze: Art is essential for the soul and spirit, and also for our freedom. Our freedom of thought, specifically. Art lives in contrast to our mundane, everyday lives. Art is also a distraction. My art is more adjacent to entertainment, but it is a bit more than just cute little pictures. Art should also be challenging. It is supposed to inspire and provoke thought. I'm sure that it helps prevent dementia as well (laughs). The illustrations are small-format pieces of art with an added bonus of free chocolate (laughs).

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

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

Do you work with a team?

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

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

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

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

Andreas H. Gratze: Yes, because I only decide on a style when I've got the ingredients, the flavour and my sketches in view. Looking back, there are of course pieces of my work, in which I can recognise the styles from very specific time periods. Also, different chocolates require different styles as well – the Choco Lollies for example ask for cute and cheeky illustrations like a banana tiger – meaning a tiger in the shape of a banana. The Labookos focus on the character of the chocolate itself, so I chose characters defined by their provenance. The Cheery & Nuts range is split into two parts with colours and fruit as a focus and a few playful bits and pieces around them.

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



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: dark chocolates, milk chocolates, white chocolates, caramel 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.

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

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

Watch our Bean 2 Bar video on Youtube:

<https://youtube.com/shorts/OuBMaHUczII?feature=share>





Labooko – bean-to-bar creation of a single origin chocolate

Each single origin chocolate bar contains noble and rare cacao beans from the best cacao growing regions in the world. Each variety of cacao has its own 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 produce small batches and focus on flavor diversity in order to demonstrate how exciting the world of cacao can be. Our Labookos were big winners at the Academy of Chocolate Awards in London, collecting several awards and receiving top marks in the international chocolate test.



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 centre. 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.

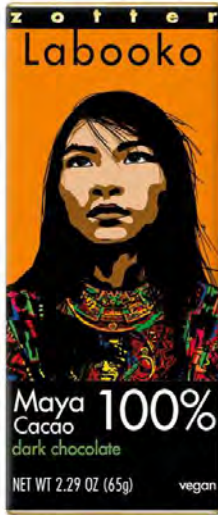
If you enjoy the berry aroma the cocoa beans from the Madagascar Sambirano valley are famous for, then our new sugar-free creation is definitely for you. The lack of sugar provides you with a huge dose of cocoa power with a fruity roast aroma. This chocolate has a very harmonious fragrance combining 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



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



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.



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.

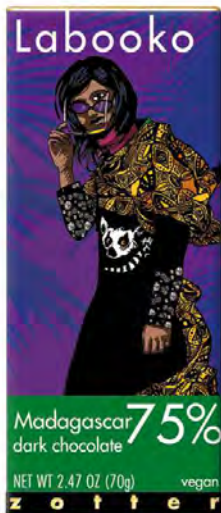
A rare cocoa variety from Guatemala with a high Criollo content. The indigenous cocoa farmers from FEDECOVERA joined forces to protect the Maya legacy and cultivate this rare, regional fine flavor cocoa. Experience this super cocoa, which we have turned into a sublime chocolate using our newly developed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



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
20634 | Vegan



72% Haiti

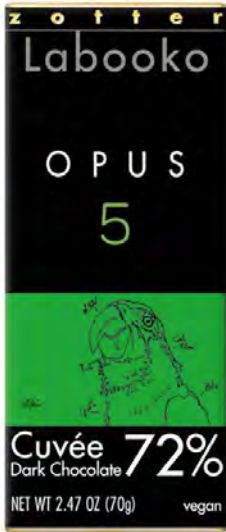
Conching time: 8 hrs.

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

Discover the enchanting taste of Voodoo with our exquisite, fine flavor cacao from Haiti. Our multi-layered, dark Haiti chocolate delivers an unforgettable Creole spirit spectacle that captivates your palate. Its fragrance boasts impressive juiciness and a fruity character, evoking echoes of red grapes, apricots, and sweet cherries, alongside unique attributes like red wine, fermented tea, and subtle notes of nuts and spices. On the palate, the chocolate unfolds with delicately roasted and buttery nut and cream flavors, which evolve into the main attraction of a lovely, harmonious fruit bouquet featuring extremely mild grapes, plums, and sour cherries. This delightful experience is accompanied by hints of molasses and spicy, vegetal edges, leading to a lingering nutty and subtly bitter finish.

Fragrance notes: red grapes, apricots, sweet cherries, accents of fermented red wine, nutty, spicy

Taste notes: a lovely, juicy fruit bouquet (red grapes, plums, sweet cherries), with nutty, creamy accents, complemented by hints of molasses and spicy, vegetal edges



NEW

20637 | Vegan

72 % Opus 5 – 2023 – limited edition

Conching time: 20 hrs.

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

Our new vintage cuvée - is crafted with five single-origin cacao varieties, expertly combined to create this harmonious delicacy. It offers a uniquely exciting flavor aroma spectrum, making it a world first in this manifestation. The intense fragrance and flavor of speculoos, spices, and citrus fruit take center stage. In the nose, you'll experience especially festive accents of spiced shortbread and almond marzipan, enhanced by strong notes of orange and lime. On the palate, you'll initially perceive a mildly roasted flavor of biscuits, almonds, and cream, which eventually culminates in a spritz citrus fruit aroma (oranges, limes, and grapefruit) with herbal and mildly spicy characteristics. The finish gracefully fades into subtly roast accents and gentle notes of wood.

Fragrance notes: speculoos spice, oranges, limes, almond marzipan

Taste notes: intense citrus fruit character (grapefruit, oranges, limes), notes of biscuits, almonds and cream, with vegetal and spicy accents



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



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.



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



20426 | Vegan

NEW



62% Dominican Republic

Dark Chocolate | Conching time: 16 hrs.

A sweet, dark single-origin chocolate created with cacao from Zorzal in the Dominican Republic. Our connection to Zorzal is the belief that great things can come from chocolate. Zorzal is the first private bird sanctuary in the Dominican Republic. The nature reserve extends over 412 hectares of land, and 70% of that has been designated to remain wild rainforest. The cacao is grown and harvested directly within this nature reserve. And Zorzal also cooperates with neighboring farmers who are actively included in the project and supply their own cacao. As a result, cacao is an ideal conservation tool: it thrives as a mixed crop and is traditionally well suited to wild harvesting. Enjoy this first-rate Caribbean island cacao which we turn into delicious dark chocolate with a 62% cacao content. A sweet treat that protects Mother Nature.

Fragrance notes: nutty caramel

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



20428 | Vegan



60% Ecuador

Dark Chocolate | Conching time: 16 hrs.

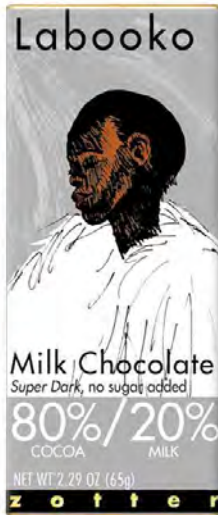
This chocolate from Ecuador has a very mild and pleasant fragrance and taste, making it easily accessible those who are new to fine chocolate. It lacks any bitterness, making it a favorite among children as well. The aroma offers tender accents of dried fruit and raisin, as well as green, woody notes. 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



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.

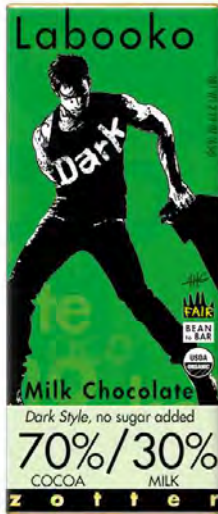
Fragrance notes: intensely chocolatey, nutty, notes of almond

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



20636
Vegan
NEW

60%/40% Cacao-Oat Milk with no added sugar Oat Milk Chocolate (vegan)

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

How brilliant is this? A dark, very chocolatey creation without any additional sugar but still astonishingly sweet and extraordinarily fruity. With this all-new chocolate innovation, we've succeeded in doing away with sugar entirely and relying purely on the natural sweetness of oat powder. Additionally - happy news for those who don't like chocolate oat-flavored - the oat powder is virtually undetectable to the palate. The bar has an intense gingerbread spice fragrance, accompanied by a chocolate biscuit with a flavor of lemon and marzipan. On the palate, the initial protagonists are baked goods and cream with hints of molasses and licorice. The aromatic focus is a citrusy lime base with gentle spice and subtly vegetal notes. Some well-rounded bitter woody accents echo in the finish.

Fragrance notes: gingerbread spices, lemon, marzipan, biscuits

Taste notes: lemon, lime, spices, cream, leafy herbs



20635
Vegan
NEW

50% Oat Milk Oat Milk Chocolate (vegan)

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

Our vegan alternative to milk chocolate, created with powdered oat milk, ensuring a delightful cacao experience without an overwhelming oat flavor. Sweetened with cane sugar, this variety offers an aroma-intensive and impressively harmonious taste, delicately mild and subtle. Its fragrance develops a creamy characteristic reminiscent of caramel chocolate pudding, with strong notes of banana jelly. On the palate, you'll find a very subtle hint of oat, accompanied by creamy and caramelly notes that transform into a dominant base of cream, enriched with caramelized banana accents in a crescendo of flavors. The finale is a delightful blend of spices and biscuits, complemented by a subtle touch of citrus, culminating in a mild, tropical-fruity finish.

Fragrance notes: cream, caramel, chocolate pudding, banana jelly

Taste profile: intense cream flavor, caramelized bananas, spices, biscuits



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.



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



20430

NEW



White Chocolate and Almonds Reduced Sugar

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

Almonds aren't just delicious when they appear in the shape of marzipan or praline. These stone fruits work in perfect harmony with white chocolate as well – the result: a sublime, milky delicacy accompanied by subtle, deliberately mild accents of almond. Characterized by creamy buttery attributes, its fragrance is dominated by caramelized condensed milk with a subtle almond and fresh mint touch. As soon as it starts melting on the palate, you will initially perceive a delicate, creamy, and milky sweetness alongside some echoes of semolina. A caramelly, milky taste with notes of whipped cream dominates the flavor, and in the finale, additional mild accents of almond praline appear. The finish is also almondy, with some milk and lemongrass.

Fragrance notes: caramelized condensed milk, cream, subtle hints of almond, mint

Taste notes: semolina pudding, caramel milk, whipped cream, almonds, almond praline, citrusy herbs



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



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

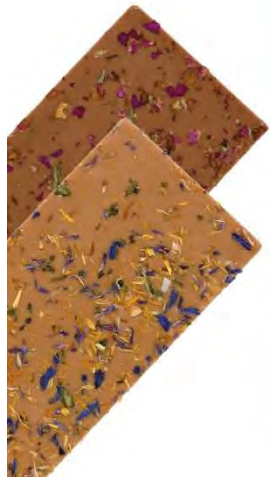


Strawberry Candy Bar

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.

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



20152



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.



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



Labooko Christmas Chocolates



Christmas Magic

72% Belize "Sail Shipped Cacao" & 70% Uganda

Sophisticated & dark. 2 different chocolate bars in one package: one dark single origin chocolate created with the mythical Maya cacao, transported to us from Belize via sailboat, entirely emission-free. And one dark single origin chocolate made with hand selected cacao from the "Mountains of the Moon" region in Uganda.

20161



Sweet Holidays (White Chocolate, Caramel)

Fine White Chocolate & Caramel Milk

White Christmas! 2 different chocolate bars in one pack: one is a white Christmas classic that melts in the mouth both delicately and sweetly, despite the icy outside temperatures. The other is a caramel milk with a nice bonbon flavor. Sweetened with natural muscovado sugar.

Fine White Chocolate: 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.

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

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, organic 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

20630

NEW

Squaring the Circle

SWEET 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.

Our diverse suaar assortment!



DATE SUGAR

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




COCONUT SUGAR

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

MAPLE SUGAR

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

The Squaring of the Circle shows us making the impossible possible by replacing our ubiquitous raw cane sugar either with various sugar alternatives. This requires a very individual and precise processing flow, which is why for this particular purpose, we use our “Fine Mist Craft-Akt” roasting appliance, which we can very quickly adapt to any requirements. Freshly roasted cacao beans, pure cocoa butter and all the sugar variations that are currently trending.

 <p>The image shows a 70% Dark Chocolate bar with Maple Sugar. The packaging is a grey bag with a red circle in the center containing the text "70% Dark Chocolate with Maple Sugar" and "VEGAN". Below the circle, it says "Squaring the Circle" and "NET WT 2.47 OZ (70g)". There are also logos for "BEAN to BAR" and "FAIR" at the bottom.</p>	 <p>The image shows a 60% Milk Chocolate bar with Coconut Blossom Sugar. The packaging is a grey bag with a blue circle in the center containing the text "60% Milk Chocolate with Coconut Blossom Sugar". Below the circle, it says "Squaring the Circle" and "NET WT 2.47 OZ (70g)". There are also logos for "BEAN to BAR" and "FAIR" at the bottom.</p>	 <p>The image shows a 50% Milk Chocolate bar with Date Sugar. The packaging is a grey bag with a blue circle in the center containing the text "50% Milk Chocolate with Date Sugar". Below the circle, it says "Squaring the Circle" and "NET WT 2.47 OZ (70g)". There are also logos for "BEAN to BAR" and "FAIR" at the bottom.</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>18602 vegan</p>	<p>18604</p>	<p>18605</p>

		
<p>Wild Berries with Coconut and Date Sugar</p> <p>FRUITY AND ENTIRELY VEGAN: 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>18608 vegan</p>	<p>18609 vegan</p>	<p>18610 vegan</p>



Coffee Almond with Date Sugar

Coffee and Almond Bar with date sugar and cocoa butter

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

Tip: This coffee praline bar tastes best at a temperature of around 20°C.

Flavor Profile: intense coffee flavor without any acidity, nutty-creamy with a subtle caramelly sweetness and a soft praline melt.

18615
vegan





Zotter Classic

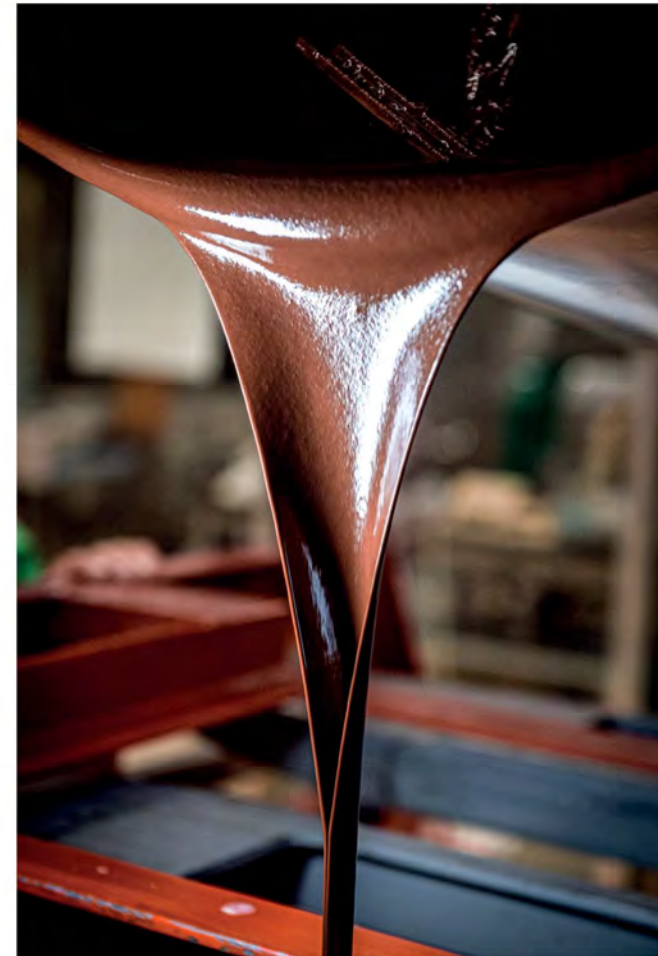
70g bar
Available in 6 varieties

Large format chocolate classics

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

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

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



Our Classic bars are made bean-to-bar in our factory

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

more, so we can receive the best cacao beans to process bean-to-bar in Austria. The cacao beans are carefully roasted, ground, refined and conched in-house. Combined with pure cocoa butter and organic milk from Tyrolean mountain farmers (Bio vom Berg), whose cows graze on the alpine meadows around the "Wilder Kaiser".



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 Almond

18567

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

18557

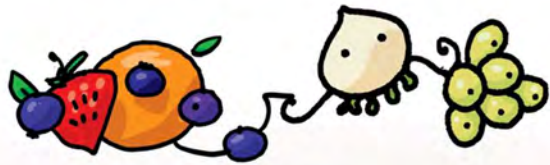
A classic milk chocolate made with sublime ingredients: 40% organic fine flavor cocoa, organic Tyrolean mountain milk from the Wilder Kaiser region, raw cane sugar and genuine Bourbon vanilla from Madagascar. Entirely organic and fair trade and created in Zotter's magical bean to bar factory.

White Chocolate

18556



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

Delightful balls rolled in chocolate

100g pack



Dried fruit and roasted nuts rolled in chocolate. Best enjoyed by letting them melt on your tongue, which reveals your piece of Ballero to be a delicious trick.

Experience the switch from tender melting chocolate coat to a crunchy inside!

New: Mirror-glazed in a full chocolate coating.

The fun snack with style!



Balleros

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



Cashew

Cashews in Mountain Milk Chocolate, rolled in cocoa powder

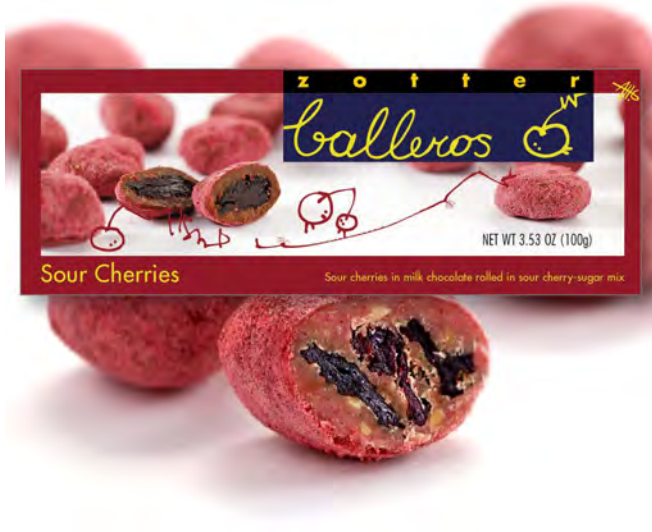
The Cashew kicker. Cashews grown in the tropics with the armor-thick shell are cold cracked in a special process instead of being steamed open. This effort pays off in the resulting crunchy taste of the nuts which are surrounded by Dark Mountain Milk Chocolate with a cocoa content of 50%.



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.





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!

Colorful Pumpkin Seeds

Pumpkin Seeds in White Chocolate, Mountain Milk Chocolate, Noble Bitter Chocolate and Raspberry Couverture

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



Macadamia in Blackcurrant Couverture

Macadamias in Blackcurrant Couverture

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



Cheery & nuts

70g bar

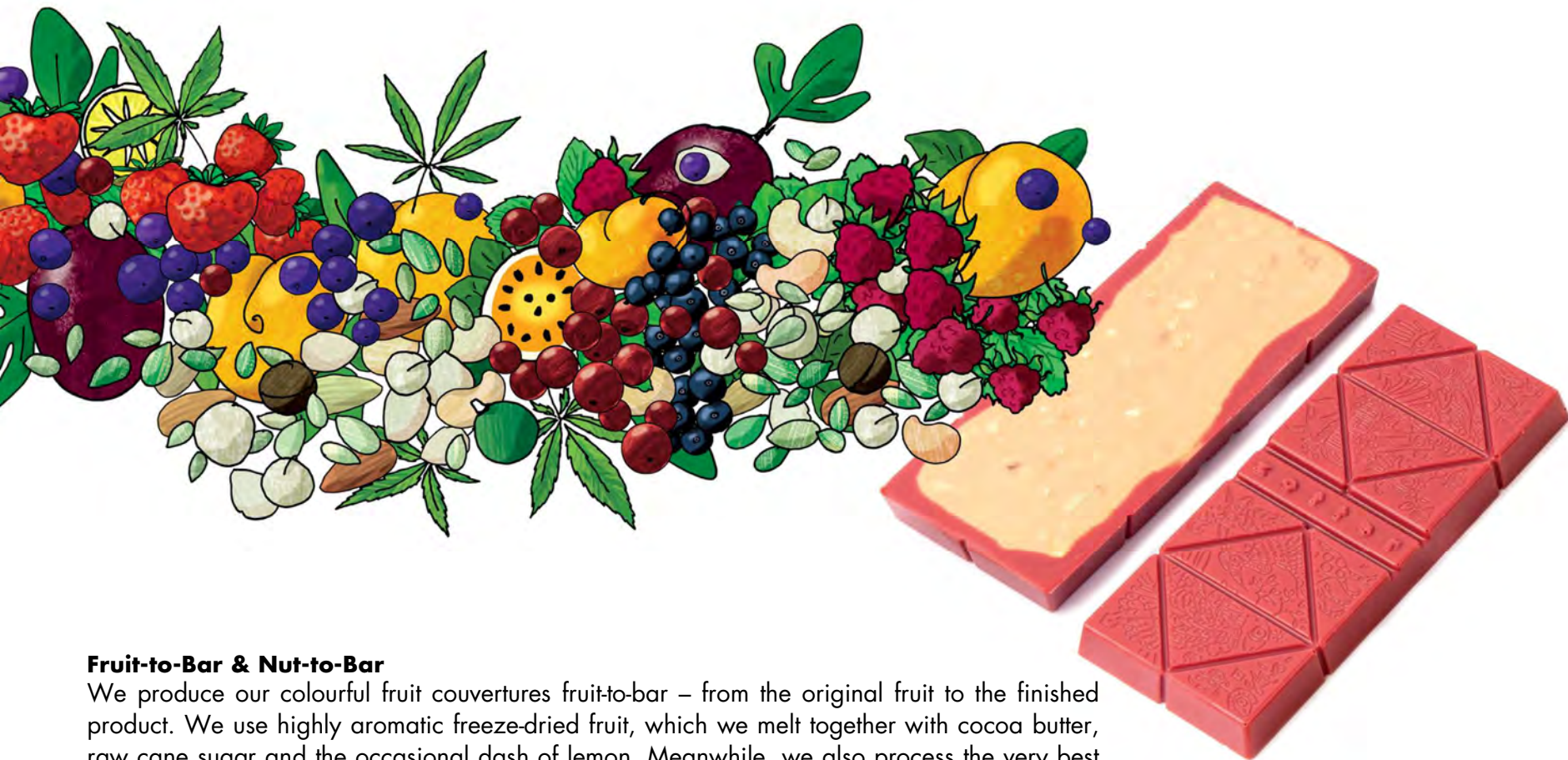


IT'S SHOWTIME FOR THIS TENDER-MELTING PRALINE AND FRUIT DUO FEATURING SOME DELICIOUS BITS OF NUT.

Colorful, homemade fruit couvertures on the outside, created by us fruit-to-bar using fruit, berries, raw cane sugar and pure cocoa butter; exquisite homemade pralines on the inside, also produced nut-to-bar by us, using freshly roasted nuts, pure cocoa butter and a little bit of chocolate. You can really taste the sublime nut quality and the high nut content. All is enhanced to a crunch with lots of chopped nuts. For fans of melting fruit and nuts.

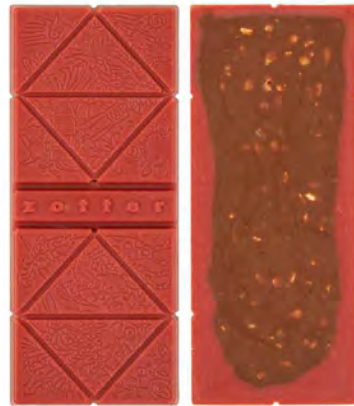
However, there isn't a rule without an exception, and so we're also offering our caramel and peanut duo.

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



Fruit-to-Bar & Nut-to-Bar

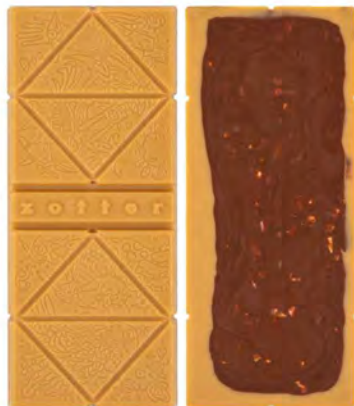
We produce our colourful fruit couvertures fruit-to-bar – from the original fruit to the finished product. We use highly aromatic freeze-dried fruit, which we melt together with cocoa butter, raw cane sugar and the occasional dash of lemon. Meanwhile, we also process the very best nuts we can find, which we roast at different temperatures, according to their variety. Then we chop them up so finely that we get a liquid nut marrow and combine that with pure cocoa butter and a bit of chocolate. This is how our tender-melting praline is created, nut-to-bar, from the original nut to the bar. We then pour our fruit couverture into moulds and add the freshly made praline and lots more finely chopped nuts.



Strawberry + Cashew

Strawberry candy bar and cashew praline with cashew pieces

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



Caramel + Peanut

Caramel candy bar and peanut praline with peanut pieces

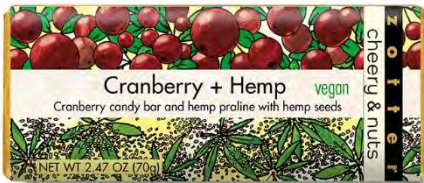
Sweet & salty: on the outside, a caramel couverture tasting seductively of caramel bonbons, on the inside a tender-melting peanut praline made with freshly roasted peanuts and filled with lots of small chopped peanuts. Enhanced with a pinch of salt, which goes very well with the nuts. The salty note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



Blueberry + Hazelnut

Blueberry candy bar and hazelnut praline with hazelnut pieces

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



Cranberry + Hemp

Cranberry candy bar and hemp praline with hemp seeds

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



Passion Fruit + Brazil Nuts

Passion Fruit candy bar and Brazil nut praline with Brazil nut pieces

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



Lemon + Pecan

Lemon candy bar and pecan praline with pecan pieces

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



Apricot + Pumpkin Seeds

Apricot candy bar and pumpkin seed praline with pumpkin seed pieces

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

Christmas Cheery & Nuts



Nutcracker (Caramel + Peanut)

Caramel candy bar and peanut praline with peanut pieces

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

25861
NEW



IN•FUSION

70g bar

THE WONDERFUL, FRUITY WORLD OF CACAO Chocolate enhanced with fruit couvertures

Inspired by flowery wine tasting notes raving about hints of cherry aroma or echoes of blackcurrants and dark berries, we thought it would be great if everyone could experience similarly fruity flavor spectacles. Our new chocolate range features chocolate classics infused with genuine fruit, so the cherry aroma will no longer remain a hint. In trade vernacular, melting together chocolate and fruit couverture is called an infusion, which subsequently leads to an aroma explosion. Cacao naturally possesses enormously varied flavor bouquets. More than 600 are known at this point, most of them fruit or citrus aromas. And we're now strengthening our cacao's natural aroma profile with fruit couverture. Experience dark and milk chocolates accompanied by raspberries, oranges, cherries, cranberries and blackcurrants. The new classics with an indulgent fruity flavor.

Created, bean-to-bar, using fine flavor cacao and freeze-dried berries and fruit!





Bean-to-Bar & Fruit-to-Bar

For our In•Fusion range, we mix up chocolate and fruit couvertures, conching them together and then pouring that delicious concoction into beautiful, round moulds. Initially, we create the bean-to-bar chocolate by roasting the very best cacao beans and crushing them, so we get small nibs. We add cocoa butter to this raw cocoa mass, then raw cane sugar and sometimes some milk. The chocolate is then ground at high pressure. We also grind our homemade fruit couverture, made using freeze-dried fruit, cocoa butter and raw cane sugar, and we then conch it together with the chocolate for several hours, but not too long, so all the sublime aroma notes are preserved. This is how a fusion of bean-to-bar and fruit-to-bar is created.



Passion Fruit + Orange in Cacao

18650

Dark chocolate with a classic 70% cacao content enhanced with 2 types of couverture -

passion fruit and orange. It combines a sublime chocolate indulgence with sweet and tangy citrus fruit. This goes very well with the cacao's natural aroma profile, which is full of citrus notes. It also gets its tender melt from pure cocoa butter. Created, bean-to-bar, using fine flavor cacao and freeze-dried orange juice and passion fruit. A dark chocolate with a refreshing orange and passion fruit flavor – an absolute zinger!

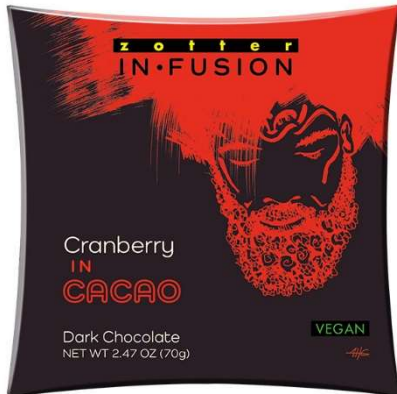


Blackcurrant in Cacao

18651

Dark chocolate with a classic 70% cacao content enhanced

with a blackcurrant couverture combining a sublime chocolate indulgence with a fruity, tangy blackcurrant flavor. Cacao naturally possesses lots of berry notes, which are encouraged by our blackcurrant infusion, made with genuine blackcurrants. It gets its tender melt from pure cocoa butter. Created, bean-to-bar, using fine flavor cacao and freeze-dried blackcurrants. A dark chocolate with a refreshing blackcurrant flavor – a sophisticated and very berry indulgence!



Cranberry in Cacao

18652

Dark chocolate with a classic 70% cacao content combined with a cranberry couverture

– a classic chocolate indulgence accompanied by an exciting, fruity-tangy flavor. Sunflower lecithin gives this bar a subtle sweetness, and cocoa butter makes for an amazing melt. Created, bean-to-bar, using fine flavor cacao and freeze-dried cranberries. Chocolatey, tart and refreshingly tangy, with a very berry flavor. And entirely vegan to boot.

Vegan



Sour Cherry in Cacao

Dark chocolate with a classic 70% cacao content combined with a sour cherry couverture, which really brings out the cacao's fruity character. Cacao naturally possesses sour cherry notes, and these are very much enhanced by adding genuine sour cherries. It tastes intensely chocolatey with a sublime cocoa butter melt and charming sour cherry flavor. Created, bean-to-bar, using fine flavor cacao and freeze-dried sour cherries. A dark chocolate with a fruity-sweet sour cherry flavor – an absolute dream!



Raspberry in Cacao

Milk chocolate with a 40% cacao content combined with a raspberry couverture, presenting a sweet milk chocolate experience with a very berry sidekick. A sweet chocolate indulgence with a sublime raspberry flavor, characteristically refreshing fructose and a tender melt thanks to pure cocoa butter. Created, bean-to-bar, using fine flavor cacao and freeze-dried raspberries by "Faire Beere". A heavenly and very berry milk chocolate.



Lemon in Cacao

Dark chocolate with a 60% cacao content combined with a lemon couverture, offering up an explosive chocolate experience. It has a subtle sweetness, distinct chocolate character and a refreshing citrus companion. Its tender melt comes from pure cocoa butter. Created, bean-to-bar, using fine flavor cacao and freeze-dried powdered lemons. A dark chocolate partnered with some tangy lemon makes for a veritable masterpiece.

Drinking Chocolate

110g packages containing 5x22g bars

The Big Bang of the Chocolate Culture

Xocolatl was the liquid gold of the Incas, Mayas and Aztecs.

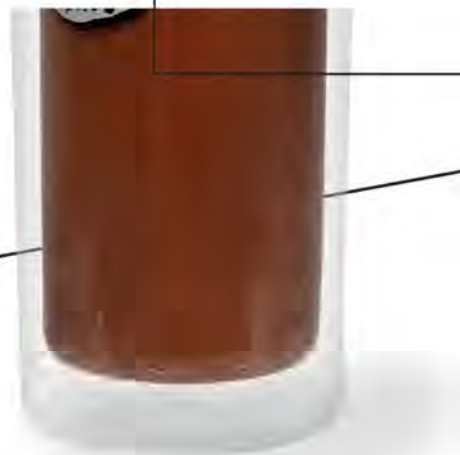
Josef Zotter revitalises the origin of the chocolate culture and composes innovative variations of drinking chocolates that bathe in hot milk in the form of small chocolate bars.

The hot drinks are available in many varieties and colours. And in summer one can also enjoy the drinking chocolates on ice, as cold drinks.

Tip: The Choco Mix

Pour 200-300ml hot milk or your vegan drink of choice in a blender, add a bar of drinking chocolate and wait 1 minute until the chocolate starts melting. Mix it on a low setting first and finish blending with a quick blitz so you get some proper foam on it, which makes it look particularly pretty. You can decorate your drink with some milk foam.

The bars wrappers inside of the box are in German





Variety Classic

21003

5 Drinking Chocolate Bars

Timeless drinking pleasure:

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



Bitter Classic

21009

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.

Vegan



Cinnamon Banana

21032

5 Drinking Chocolate Bars

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





Variety Kids

21034

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

21098

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
- Nut Praline
- Cashew
- Green Tea

Vegan



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



Caramel

5 Drinking Chocolate Bars

A delicious caramel drink: For our caramel chocolate, the milk sugar is caramelized first and then refined with fine Mascobado sugar, which naturally tastes of caramel. Of course this composition, which turns into an intense and irresistible caramel drink in milk, also contains real cocoa butter and lots of milk from the Austrian Alps.

21413

Drinking Chocolate Accessories



Drinking Chocolate glass (1 piece)

23001

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

23010

The elegant and feather-light stainless-steel tray has a contemporary design and small compartments for glass, whisk and the Drinking Chocolate bars.



Size: W: 21 cm, L: 27.5 cm

Drinking Chocolate whisk

23012

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



Gift boxes



Zotter 02 green gift box

12318

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

12320

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



Zotter 03 cream white gift box

12320

A nice and beautiful gift-box which can hold 3 hand-scooped chocolates or Labookos.
Box comes empty with no chocolates in it.




Zotter O4 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>	23108
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Universal Counter Display black

For all Zotter products like Hand-scooped Chocolates, Labooko, Squaring the Circle, Classic, 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 comes 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 ¾"

D: 15"

Free Carton Sales Displays – free of charge, available on request



23244 Sale Display for Hand-scooped and Labooko (shippers)



13377 Sale Display for Squaring The Circle and In•fusion (shippers)



13377 Sale Display for Squaring The Circle and In•fusion (shippers)



13379 Sale Display for Classic (shippers)

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.*