

z o t t e r

CHOCOLATE

CATALOGUE 2024/25



BEAN
to BAR

FAIR



AHG



100% ORGANIC + FAIR + BEAN-TO-BAR

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

WFTO - LABEL OF EXCELLENCE

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

THE PROTECTION OF THE ENVIRONMENT

is a very important aspect of our corporate philosophy.

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

You can find our environmental declaration in German online at www.zotter.at/umwelt

BIOGENIC PACKAGING & BIOPLASTICS

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

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

DESIGN

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

ORGANIC SOY LECITHIN

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

STORAGE ADVICE

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

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

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

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

z o t t e r CHOCOLATE

More than 500 flavours, naturally
organic + fair



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

Hand-scooped chocolates are the stars of this season again, with 10 new flavours, 6 gift chocolates and 10 new, small, hand-scooped Chocolate Minis. This time, we're focusing on texture. The motto: let's get crackling! Many of the new flavours are tender-melting and crispy-crackly, featuring waffle brittle and crunchy delicacies like »Caramel Praline Crunch«, »Cherry & Nut Waffle«, »Waffle Brittle«, »Cheesecake« with a crispy biscuit layer and »Peanut Caramel« with whole, crunchy peanuts. We've also got some super soft vegan caramel – our »Tangerine Tonka Caramel«. The Labooko range features all-new pure and vegan caramel bars as well as new vegan Drinking Chocolates, and the ever-popular pumpkin spice flavour as a Drinking Chocolate, created with homemade pumpkin seed praline. Fans of baking will love our small Choco Drops in 3 flavours, and the Chocolate 5.0 is the spectacular opening to our 50-g format chocolate range: a pure chocolate with a fruity touch and hints of praline in 4 flavours: »Cash Berry«, »Happy Peppi«, »Sansi Bar« and »Xoki Toki«.

All in all, we produce more than 500 different chocolate flavours, because we love variety: hand-scooped chocolates, pure Labookos, Drinking Chocolates, fine flavour Light Bulb couvertures, brightly decorated Mitzi chocolate discs, balleros chocolate-covered fruit and nuts, and much, much more. Around 220 humans are employed at our family business, working by hand to make all those sweet chocolate dreams a reality.

We love developing new chocolates, and we're passionate about doing our research diligently. At our bean-to-bar chocolate factory, we create each chocolate from the cacao bean to the finished, delicious chocolate bar, using only fair traded, organic cacao beans of the highest quality. We regularly travel to cacao growing countries – recently we visited Tanzania and Uganda – in order to meet our cacao suppliers.

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

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

Sepp Zotter

Ulrike Zotter

Julia Zotter

Michael Zotter

Valerie Zotter



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



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

2 new hand-scooped chocolates:

Peanut Caramel – with whole caramelised peanuts**Tangerine Tonka Caramel** **VEGAN** – our new, soft and vegan caramel with tangerine marzipan

2 new gift chocolates:

Congratulations – Waffle Brittle**Happy Birthday** – Candied Almonds**LABOOKO**

New: available in 2 price categories

72% Opus 5 – fruity & African: a top cuvée featuring cacao from five different countries on the African continent**NEW PRODUCTS IN OUR GERMAN-LANGUAGE RANGE****HAND-SCOOPED CHOCOLATES**

8 new, hand-scooped chocolates:

Caramel Praline Crunch – a crispy-crunchy chocolate dream with waffle brittle**Cheesecake** – yummy: a soft cheesecake ganache combined with a crispy biscuit and almond praline layer**Cherry & Nut Waffle** – pure chocolate poetry: a red cherry ganache and a crispy waffle brittle and praline layer**Honeysuckle + Lavender** – a berry innovation: honeysuckle look like oblong blueberries and have a similar flavour**Holy Moly – Macadamia + Orange** – a fantastically melty macadamia praline and fruit layer**Mango Chilli** – fruity mangos with chilli vibes**Pumpkin Caramel and Strawberries** – a pumpkin seed praline with waffle crunch, featuring caramel and a pink strawberry layer**Waffle Brittle** – super crispy waffle brittle and a tender-melting hazelnut praline

4 new gift chocolates:

Chocolate Is Happiness – Salted Caramel**For the Best Employees in the World** – Cheesecake**Soul Food** – Caramel Praline Crunch**Thank You For You!** – Lemon & Almond **VEGAN****HAND-SCOOPED CHOCOLATE MINIS**

10 new and popular hand-scooped Chocolate Minis in a 20g format:

Caramel + Lemon, Caramel Praline Crunch, Coffee Toffee, Eggnog, Mango Tango, Raspberry, Pistachios, Rum Coconut **VEGAN**, Whisky + Caramel + Pecan, White Crisp **VEGAN****LABOOKO**

New: available in 2 price categories

50% Tanzania – a milk chocolate with 50% cacao power and a creamy, caramelly flavour profile**Caramel** **VEGAN** – a deliciously vegan caramel bar**NEW: CHOCOLATE 5.0**

OUR NEW CHOCOLATE RANGE IN A 50G FORMAT:

Pure chocolate with a fruity touch and notes of praline – entirely unique!

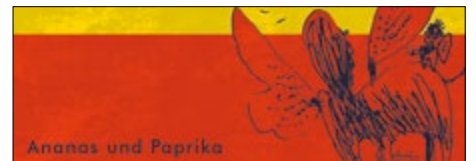
Cash Berry – a purple berry miracle with a touch of cashew praline**Happy Peppi** – a milk chocolate with notes of orange and lemon and a touch of almond praline**Sansi Bar** – a white chocolate with notes of passion fruit and lemon and a touch of macadamia praline**Xoki Toki** **VEGAN** – a dark chocolate with a touch of cranberry and notes of hazelnut praline**NEW: CHOCO DROPS**

For baking and as a topping: small chocolate drops to use in baking or as muesli, ice cream and dessert topping!

Choco Drops – 70% Dark Choco **VEGAN****Choco Drops – 50% Milk Choco****Choco Drops – White Choco****DRINKING CHOCOLATE**3 new flavours: **Pumpkin Spice**, **100% Cacao**, no sugar added **VEGAN**, **Oat Drink + Orange**, no sugar added **VEGAN****EXTRAS****Light Bulbs – 60% Cacao + 40% Oat Drink**, no sugar added **VEGAN**, **Light Bulbs – 50% Oat Drink** **VEGAN**,**Choco Flakes Mix** with 4 colourful flavours, 5 new **Zotter Mix gift sets**



30 Years of Zotter Design
 Stylistic diversity with a shot of humour by
 Andreas Quella-Gratze
 aka *AHG*





hand-scooped CHOCOLATES

70 g bar
Sales unit: 10 pcs & 5 pcs
Available in more than 50 varieties
Shelf life: 6 months from production date
ORGANIC + FAIR + BEAN-to-BAR



The Original

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



MAKING OF hand-scooped chocolate

Watch the video here: www.zotter.at/video-hand-scooped
or scan the QR-code.





Amalfi Lemon & Sage Marzipan

ARTICLE no. 16625

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

● vegan



Amarena Cherry

ARTICLE no. 16510

50% 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 for a while at our own pastry kitchen. All of this deliciousness is enhanced with a cherry couverture, a bit of marzipan and genuine vanilla and covered in a lovely milk chocolate with 50% cacao power.



Amaretto-Marzipan

ARTICLE no. 16263

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

● contains alcohol



Blueberries & Lemon

ARTICLE no. 16446

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



Brown Butter Toffee

ARTICLE no. 16626

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



ButterCaramel

ARTICLE no. 16056

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



Candied Almonds

ARTICLE no. 16619

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



Cherries & Pumpkin Marzipan

ARTICLE no. 16610

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



Cherry Brandy with Marzipan

ARTICLE no. 16097

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

● contains alcohol



Chestnut + Cranberry

ARTICLE no. 16550

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



Chestnuts + Rum

ARTICLE no. 16519

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

● contains alcohol



Chocolate Banana – Chocolate for School

ARTICLE no. 16553

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



Coconut + Marzipan

ARTICLE no. 16485

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

- vegan



Cognac + Coffee

ARTICLE no. 16268

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

- contains alcohol



Dark Choco Mousse

ARTICLE no. 16545

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



Date & Cashew

ARTICLE no. 16602

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

- vegan
- sugar alternative



Espresso »Macchiato«

ARTICLE no. 16544

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



Fig & Port

ARTICLE no. 16547

70% Dark chocolate filled with port wine and figs ganache
A timeless classic with a sugar substitute: we use a Portuguese Reserve Ruby Port by Romariz with an extremely fruity flavour, matured in oak barrels, let it flow into a very creamy, dark port ganache and add some bits of fig marinated in port. It's covered in dark chocolate, which is sweetened with maple sugar.

- contains alcohol
- sugar alternative



French White Nougat

ARTICLE no. 16273

60% Dark milk chocolate filled with white nougat, pistachios and hazelnuts – French white nougat is a veritable delicacy and extremely difficult to create. We dared to try, produced an otherworldly delicious and sweet white cloud and dunked some chopped pistachios and hazelnuts in it. We added a layer of homemade almond praline and covered the bar in an elegant milk chocolate coat.



Hazelnut Brittle

ARTICLE no. 16476

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

- vegan ● new design



Lemon & Almond

ARTICLE no. 16929

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

- vegan



Marc de Champagne + Raspberries

ARTICLE no. 16469

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

- contains alcohol



Marzipan + Almonds

ARTICLE no. 16549

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



Milk Choco Mousse

ARTICLE no. 16541

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



Nut Delight

ARTICLE no. 16072

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



Olives + Lemon

ARTICLE no. 16930

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

● vegan ● changed recipe



Orange Liqueur

ARTICLE no. 16274

40% Milk chocolate filled with orange cream
A temptation. This sweet milk chocolate creation is enfolded by orange liqueur while marinated and grated orange peel in a finely stirred butter-cream ganache provide the fruity note.

● contains alcohol



Peanut Caramel

ARTICLE no. 16974

70% Dark chocolate filled with caramel ganache and peanut praline with caramelised peanuts – Whole caramelised peanuts in a home-made peanut praline, perfected with a bit of white chocolate, sitting atop a caramel ganache created from a sublime caramel couverture and caramelised almonds turned into a praline. It's covered in dark chocolate with a classic 70% cacao content.

NEW For »Peanut Crunch with Salt« fans



Pistachios

ARTICLE no. 16131

50% Milk chocolate with marzipan and pistachios
Caution – risk of addiction! Pistachios, the very best from Iran, enjoyable as a delicious double: first processed into marzipan and mixed with aniseed tea, then garnished into the almond-praline base layer and encased in aromatic milk chocolate with a powerful 50% cacao content.

● contains alcohol



Plum Brandy

ARTICLE no. 16084

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

● contains alcohol ● new design



Praline + Cookies

ARTICLE no. 16468

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



Praline Layers

ARTICLE no. 16467

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

● vegan



Raspberry

ARTICLE no. 16445

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



Red Roses + Raspberries

ARTICLE no. 16940

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



Rum Coconut

ARTICLE no. 16932

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

● contains alcohol ● vegan



Saffron and Pistachios

ARTICLE no. 16202

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

● contains alcohol



Salted Caramel

ARTICLE no. 16507

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



Skyr • Rhubarb • Avocado

ARTICLE no. 16935

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



Strawberries

ARTICLE no. 16062

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



Strawberry Pistachio

ARTICLE no. 16936

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



Tangerine - Matcha - Coconut

ARTICLE no. 16604

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

● vegan



Tangerine Tonka Caramel

ARTICLE no. 16963

70% Dark chocolate filled with tangerine marzipan and caramel ganache with tonka bean – A soft, vegan caramel layer created with a baked white rice couverture. Alongside, there's aromatic coconut, a hint of almond praline, some tingly Timut pepper and those deliciously fragrant Tonka beans. Underneath, a wafer-thin dark chocolate layer atop a fruity tangerine marzipan, and the whole thing is coated in dark chocolate with a 70% cacao content. 100% vegan!

NEW

● vegan



Vanilla + Crisps

ARTICLE no. 16634

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

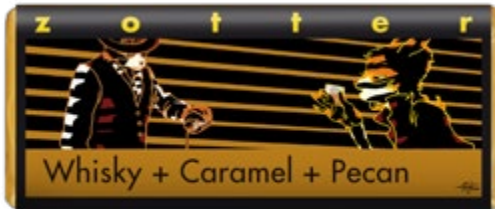


Whisky

ARTICLE no. 16151

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

● contains alcohol

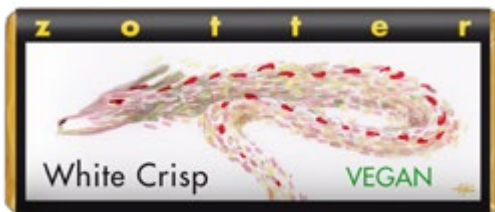


Whisky + Caramel + Pecan

ARTICLE no. 16928

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

● contains alcohol

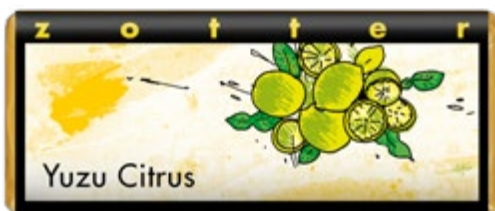


White Crisp

ARTICLE no. 16503

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

● vegan



Yuzu Citrus

ARTICLE no. 16500

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





Gift Chocolates



A Gift for YOU! – Marc de Champagne + Raspberries

ARTICLE no. 16481

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

● contains alcohol



Congratulations – Waffle Brittle

ARTICLE no. 16980

60% Dark milk chocolate filled with hazelnut praline and crispy waffle brittle – Super crunchy with a soft melt: a homemade, tender-melting hazelnut praline with lots of crispy-crunchy waffle brittle creating a lovely, textured snack. It's got a wafer-thin coat of 40% milk chocolate and is covered all over with more milk chocolate, but with a powerful 60% cacao content. **Features a shiny design.**

NEW



For Good Ones – Choco Bee

ARTICLE no. 16008

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



For the Best Dad in the World! – Whisky

ARTICLE no. 17225

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

● contains alcohol



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

ARTICLE no. 16925

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



For You – Praline Variation

ARTICLE no. 16010

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



Happy Birthday – Candied Almonds

ARTICLE no. 16971

50% Milk chocolate with almond praline and almond brittle

A sweet chocolate surprise: as a filling, a homemade almond praline perfected with white chocolate. The almond brittle made with freshly caramelised burnt almonds makes for a happily crunchy, nutty experience. The entire creation is covered in a milk chocolate shell with a 50% cacao content. **With a golden design feature.**

NEW



I Love You – Soooo Much! – Raspberry

ARTICLE no. 16474

70% Dark chocolate with raspberry centre

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



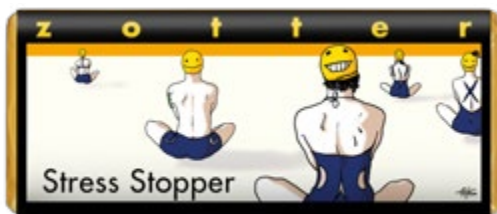
Let's Celebrate You! – Hazelnut Brittle

ARTICLE no. 16922

70% Dark chocolate filled with hazelnut praline and hazelnut brittle

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

● vegan



Stress Stopper – Blue Poppy Seed

ARTICLE no. 16379

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



Thank You – Marzipan + Almonds

ARTICLE no. 16281

50% Milk chocolate filled with almond praline and marzipan

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



With Love – Raspberry Coconut

ARTICLE no. 16001

Dark coconut couverture with raspberry coconut filling

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



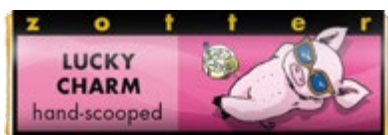
hand-scooped CHOCOLATE MINIS

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



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

Minis were developed so you can snack on some hand-scooped chocolate all by yourself. The minis and the regular hand-scooped chocolate bars are basically twins – the only difference being the much thicker coating on the hand-scooped minis.



Lucky Charm - Milk Choco Mousse **ARTICLE no. 18797**
60% Dark milk chocolate filled with milk chocolate mousse
Happiness in a chocolate, featuring a super soft, wonderfully creamy mousse filling with a velvety texture.

Including display box – 25 bars in one box!
Box size: W x H x D: 8.5 x 7.5 x 14 cm (closed)
Box size: W x H x D: 8.5 x 17.5 x 14 cm (unfolded)

Julia and Josef Zotter on location, visiting the cacao drying facilities. If you want product quality, face to face contact is key.



Cacao Trip

Julia and Josef Zotter, accompanied by Zotter designer Andreas H. Grätze, travelled through Tanzania and Uganda for close to three weeks, in order to meet our cacao suppliers. Filmmaker Roland Wehapp was there to document it all, and to shoot a brand-new cacao film, which will be shown at our chocolate experience world.



Cacao farmers are treated to a little chocolate tasting ...



... using their own cacao as well as cacao from other countries of origin.



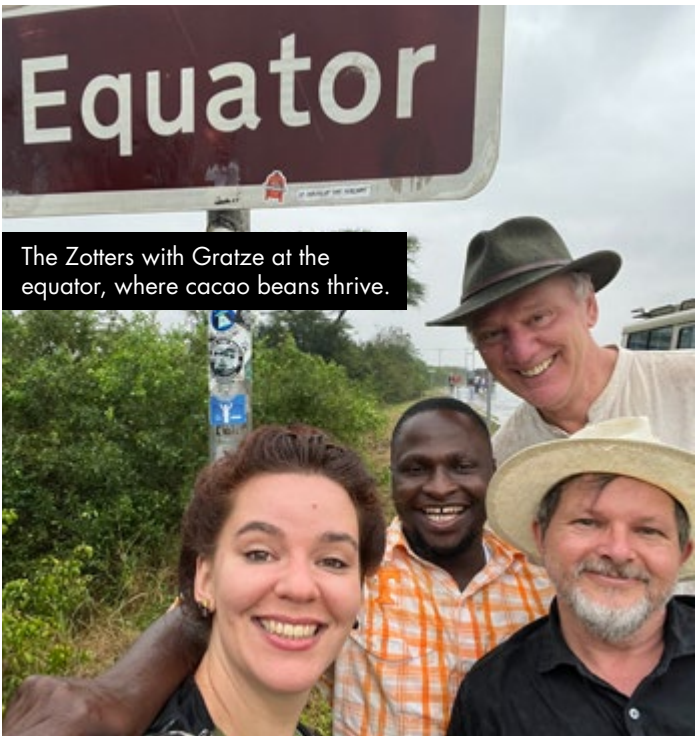
While the cacao beans are drying, they need to be shifted frequently.



Quality cacao requires inferior beans to be removed by hand.



And...action!
Roland operating the camera, with Manuela responsible for sound. That's our entire film crew.



The Zotters with Gratze at the equator, where cacao beans thrive.



Cocoa fruit grow directly out of the stem and have various colours. It takes experience to know that the green and yellow ones are ripe.



Julia Zotter with a cocoa fruit. The beans are hidden inside the white pulp.



Live painting – don't have a brush handy? No problem, Andreas creates a design on a cacao bag using only his fingers.



A strong team: Julia Zotter and the cacao farmers



Labooko

2 bars in one packaging
2 x 35 g bars

Sales unit: 10 pcs & 5 pcs

Available in more than 30 varieties
Shelf life: 14 months from production date,
fruit bars 10 months from production date

ORGANIC + FAIR + BEAN-to-BAR



PURE CHOCOLATE VARIETY!

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

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

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

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

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

Due to the rising cocoa and cocoa butter prices, we've split up our Labookos into 2 price categories depending on their ingredients, so the increased costs aren't applied equally across the board to all Labookos.



MAKING OF Labooko

Watch the video here: www.zotter.at/video-labooko-en
or scan the QR-code.





Price category 1



ARTICLE no. 20579

100% Madagascar (2 x 32,5g)

Conching time: 36 hrs.

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

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

● vegan ● sugar alternative



ARTICLE no. 20601

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

Conching time: 35 hrs

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

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

● vegan ● sugar alternative



ARTICLE no. 20417

100% Peru (2 x 32,5g)

Conching time: 40 hrs.

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

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

● vegan ● sugar alternative



ARTICLE no. 20418

90% Bolivia (2 x 32,5g)

Conching time: 22 hrs.

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

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

● vegan



ARTICLE no. 20492

82% Belize »Sail Shipped Cacao«

Conching time: 21 hrs.

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

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

● vegan



ARTICLE no. 20420

82% Peru

Conching time: 20 hrs.

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

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

● vegan



Price category 1



ARTICLE no. 20466

80% Colombia

Conching time: 12 hrs. • FMR (Fine Mist Roasting)
Viva Colombia! This dark single origin chocolate with a marvellous 80% cacao content features cacao by ASO SEYNEKUN from Pueblo Bello in Colombia, a co-operative of indigenous cacao producers. Experience this supercacao, which we have turned into a delicious, rich chocolate with a fine cherry personality, using the FMR (fine mist roasting) method.

Taste notes: notes of sour cherries, blackcurrants, almonds and lye pretzel

- vegan
- new cooperative



ARTICLE no. 20554

75% Guatemala

Conching time: 8 hrs. • FMR (Fine Mist Roasting)
A rare cacao variety from Guatemala with a high Criollo content. The indigenous cacao farmers from FEDECOVERA joined forces to protect the Maya legacy and cultivate this rare, regional fine flavour cacao. Experience this super cacao, which we have turned into a sublime chocolate using our newly developed fine mist FMR roasting method.

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

- vegan



ARTICLE no. 20524

75% Madagascar

Conching time: 22 hrs.
Cacao from Madagascar is extremely in demand. There is only one place in the country where cacao is grown – the legendary Sambirano valley. If you'd like to experience veritable flavour fireworks of fruit and caramel, then our Madagascar chocolate is for you. Its multi-layered fruity bouquet, evoking island chocolates, is unforgettable.

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

- vegan



ARTICLE no. 20584

75% Tanzania

Conching time: 15 hrs.
A veritable cacao safari! A single origin chocolate with 75% cacao from Tanzania. This fine flavour cacao is a Trinitario, a sublime cacao variety with a very fruity aroma, created from Amelonado and Criollo cacao beans. A flavour cocktail of red fruit, berries, apples, plums and tropical fruit, cultivated on small farms in Kokoa Kamili near a beautiful national park.

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

- vegan
- new design



ARTICLE no. 20545

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

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

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

- sugar alternative



ARTICLE no. 20470

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

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

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

- sugar alternative



Price category 1



ARTICLE no. 20636

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

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

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

● vegan ● sugar alternative



ARTICLE no. 20600

70% Peru (2 x 32,5g)

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

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



ARTICLE no. 20635

50% Oat Drink

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

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

● vegan



ARTICLE no. 20451

Coconut

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

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

● vegan



ARTICLE no. 20432

White Chocolate

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

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



ARTICLE no. 20430

White Chocolate and Almonds

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

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



Price category 1



ARTICLE no. 20433

Caramel

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

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



ARTICLE no. 20442

Coffee

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

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



ARTICLE no. 20452

Raspberry

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

Taste notes: raspberry jam with suggestions of yoghurt and lemon



ARTICLE no. 20562

Raspberry Coconut

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

Taste notes: raspberry and coconut milk with hints of lemon

● vegan



ARTICLE no. 20450

Strawberry

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

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



Price category 1



ARTICLE no. 20151

Bouquet of Flowers

Almond Roses & Cashew Praline with Meadow Flowers

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

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

Taste notes:

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

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



ARTICLE no. 20448

Thank you

Caramel & Coffee

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

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

Taste notes:

Caramel: notes of caramel biscuit, milk and cinnamon

Coffee: notes of café latte, toffee and cream

Labooko^{Mini}

50 x 8 g bar = 400 g package

Sales unit: 100 pcs.

Available in 1 variety

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



ARTICLE no. 19826

Labooko Mini "Thank You" Caramel

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

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



Price category 2



ARTICLE no. 20482

72% Belize »Sail Shipped Cacao«

Conching time: 21 hrs.
Set sail for the environment! This cacao spent more than two months travelling from Belize to Hamburg on the sailboat Avontuur, a completely emission-free journey. On board the legendary Maya cacao, which we use to create a mild, sweet single origin chocolate with a 72% cacao content. The Maya, a sailboat and organic cacao – a magical mix producing a chocolate which combines tradition with future innovation while flying new flags for environmental protection.

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

● vegan



ARTICLE no. 20559

72% Brazil

Conching time: 11 hrs. • FMR (Fine Mist Roasting)
A single origin chocolate with a fruity note, made with fine flavour cacao from Para, where Julia Zotter spent an entire summer with a family of cacao farmers, working with them and learning much of what there is to learn about cacao cultivation. She toiled from morning to night in the middle of the rain forest, in order to learn the perfect fermentation method, which allows the cacao's full aroma to blossom.

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

● vegan



ARTICLE no. 20634

72% Haiti

Conching time: 8 hrs. • FMR (Fine Mist Roasting)
A dark island chocolate with a 72% cacao content and a surprising, exceedingly fruity flavour without the typically high level of fructose. The cacao beans hail from the Pisa Cooperative, which boasts more than 1200 members. These growers demonstrate how important fair trade is, particularly in politically unstable regions of the world. Created bean-to-bar and gently roasted using the fine mist roasting method (FMR).

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

● vegan



ARTICLE no. 20640

72% Opus 5

Conching time: 20 hrs.
A fruity, African melange: experience a sublime cuvée created with rare cacao varieties from five African countries: Ghana, Madagascar, Tanzania, Uganda and Togo. This cuvée represents the astonishing diversity of this huge continent with a complex, excitingly fruity aroma profile. Each cacao variety is roasted individually and then blended with the others to produce a delicious dark chocolate with a powerful 72% cacao content.

Limited Edition: available only for one year.

Taste notes: notes of pineapple, citrus fruit, butter croissant and spices

NEW

● vegan



ARTICLE no. 20422

72% Panama

Conching time: 22 hrs.
Native & Classic: the wonderful Cocabo cacao is cultivated in the traditional manner by indigenous cacao farmers away from the busy-ness of our modern times, under the canopies of the rainforest of Panama. At our in-house workshop, we have turned this aromatic cacao into a sublime single origin chocolate with a sophisticated chocolate flair.

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

● vegan



ARTICLE no. 20560

70% Nicaragua

Conching time: 19 hrs.
A single origin chocolate with a 70% cacao content, which is very mild for a dark chocolate, presents with a surprising cream caramel character. We've used cacao cultivated by the Rios de Agua Viva Cooperative. They grow their cacao beans in mixed crop cultivation with other plants, a method which is beneficial to the environment as well as fostering biodiversity. This special cacao is accompanied here by just a bit of raw cane sugar.

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

● vegan



Price category 2



ARTICLE no. 20586

70% Uganda

Conching time: 23 hrs.

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

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

● vegan ● new design



ARTICLE no. 20426

62% Dominican Republic

Conching time: 16 hrs.

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

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

● vegan



ARTICLE no. 20438

60% Nicaragua

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

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



ARTICLE no. 20477

50% Nicaragua

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

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



ARTICLE no. 20435

40% Dominican Republic

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

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





CHEERY & NUTS

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 6 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR

FRUIT-to-BAR + NUT-to-BAR



THE TENDER-MELTING CHOCOLATE & PRALINE DUO WITH A CRUNCH

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

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



Blackcurrant + Macadamia

ARTICLE no. 25853

Blackcurrant bar with cocoa butter and macadamia praline with macadamia pieces

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



Caramel + Peanut

ARTICLE no. 25852

Caramel bar with cocoa butter and peanut praline with peanut pieces

Sweet & salty: on the outside, a caramel couverture with a seductive caramel bonbon flavour, and on the inside, a tender-melting peanut praline made from freshly roasted peanuts and dotted with lots of caramelised crushed peanuts. Enhanced with a pinch of salt, which beautifully complements the nuts. The salty flavour elegantly compensates for the sweetness and creates a sublime balance with the fine cocoa butter melt.

● changed recipe



Milk Chocolate + Nut + Grape

ARTICLE no. 25864

Milk chocolate and caramel praline with nut pieces and raisins

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



Raspberry + Almond

ARTICLE no. 25851

Raspberry bar with cocoa butter and almond praline with almond pieces

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



Strawberry + Cashew

ARTICLE no. 25850

Strawberry bar with cocoa butter and cashew praline with cashew pieces

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



White Chocolate + Berries

ARTICLE no. 25863

White chocolate and fruit praline with fruit pieces

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



Cheery & Nuts Taster Chocolates

ARTICLE no. 25849

(2 x 70 g bars, dependent on availability)

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





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





Squaring the Circle



70 g bar
Sales unit: 10 pcs
Available in 12 varieties
Shelf life: 14 months from production date
ORGANIC + FAIR + BEAN-to-BAR

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

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

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

"Best Organic Product 2024" award for 50% Milk Choco with Date Sugar from the Squaring the Circle range. Awarded by the popular German magazine Schrot & Korn.



100% Cacao, No Added Sugar

ARTICLE no. 18600

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

● vegan ● sugar alternative



75% Dark Choco with Date Sugar

ARTICLE no. 18614

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

● vegan ● sugar alternative



75% Dark Choco with Organic Sweetener

ARTICLE no. 18601

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

● vegan ● sugar alternative



70% Dark Choco with Maple Sugar

ARTICLE no. 18602

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

● vegan ● sugar alternative



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

ARTICLE no. 18603

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

- sugar alternative



50% Milk Choco with Date Sugar

ARTICLE no. 18605

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

- sugar alternative

Best Organic Product 2024 award for **50% Milk Choco with Date Sugar** from the Squaring the Circle range. Awarded by the popular German magazine Schrot & Korn.



Cacao with Coconut and Mango, Sweetened Only with Fruit

ARTICLE no. 18610

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

- vegan ● sugar alternative



Cashew with Maple Sugar

ARTICLE no. 18611

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

- vegan ● sugar alternative



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

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

- vegan
- sugar alternative



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

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

- vegan
- sugar alternative



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

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

- sugar alternative



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

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

- vegan
- sugar alternative



DRINKING CHOCOLATE

110 g packages containing 5 x 22 g bars

Sales unit: 6 packages

Available in 2 variations

Shelf life: 15 months from production date

ORGANIC + FAIR + BEAN-to-BAR



The Big Bang of the Chocolate Culture

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

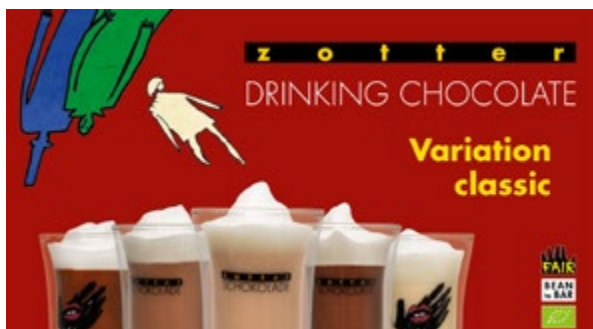
PREPARATION

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

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



Variations (5 pcs per package)



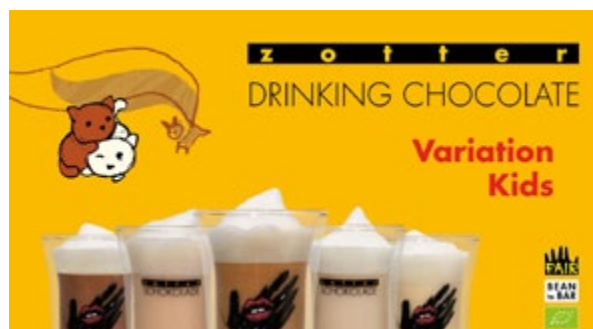
Variation Classic

ARTICLE no. 21003

Timeless drinking pleasure:
Five different varieties:

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

One bar per variety.



Variation Kids

ARTICLE no. 21034

The magical world of
Drinking Chocolate.
Five different varieties:

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

One bar per variety.





Choco Lolly

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



Chocolate lollies for kids

With super cute illustrations

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

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

Choco Lolly Starter Package ARTICLE no. 25407

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





ARTICLE no. 25402

Almond Mouse

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



ARTICLE no. 25404

Milk Hedgehog

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



ARTICLE no. 25405

Banana Tiger

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



ARTICLE no. 25415

Raspberry Unicorn

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



ARTICLE no. 25411

Caramel Bear

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



ARTICLE no. 25401

Strawberry Bunny

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



ARTICLE no. 25406

Coconut Monkey

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

● vegan



ARTICLE no. 25403

White Dragon

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

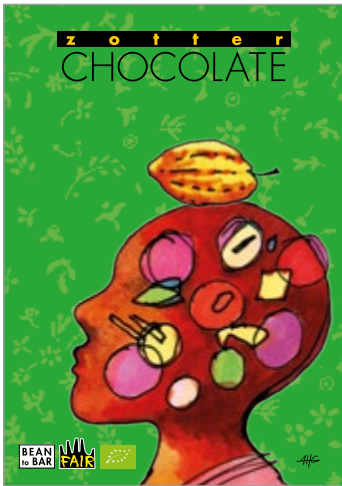


Promotion Articles & Display

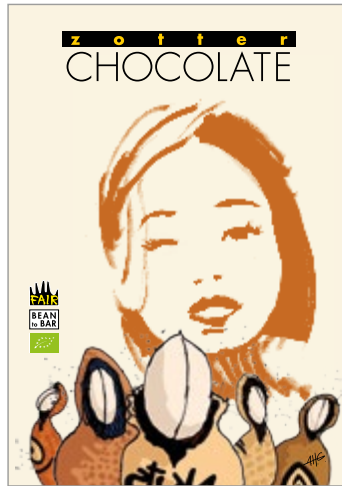


**A great presentation is half the sale!
Displays, chocolate dummies, posters and folders.**

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



Motif 1, ARTICLE no. 23604

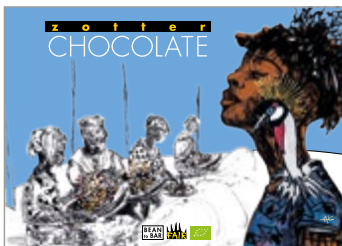


Motif 2, ARTICLE no. 23605

A3 Poster Image, portrait format
ENGLISH

The eye-turner: the poster in the Zotter design is available with 2 motifs for free.

● new motif



Motif 1, ARTICLE no. 23643



Motif 2, ARTICLE no. 23644

A4 Poster Image, landscape format
ENGLISH

The eye-turner: the poster in the Zotter design is available with 2 motifs for free.

● new motif



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

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

Leaflet "Experience World"- ENGLISH ARTICLE no. 31318

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

Leaflet "Assortment 2024/2025" - ENGLISH ARTICLE no. 31482

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

● new content



symbol pictures

Chocolate Dummies - hand-scooped ARTICLE no. 23241

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

Chocolate Dummies - Labooko ARTICLE no. 23403

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



ARTICLE no. 12205

Sales display ENGLISH - FOR FREE - 1
for hand-scooped chocolate, Labooko, Cheery & Nuts, Chocolate 5.0

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

Holds 10 bars
Refillable!

Material: carton, colour: black



ARTICLE no. 13379

Sales Display ENGLISH - FOR FREE - 2

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

For Classic or Drinking Chocolate packages

Holds 10 bars
Refillable!

Material: carton, colour: black



ARTICLE no. 13377

Sales Display ENGLISH - FOR FREE - 3

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

For Squaring the Circle, Mitzi Blue, The Fusion

Holds 10 bars
Refillable!

Material: carton, colour: black



ARTICLE no. 23653

Drinking Chocolate Table Cards Display

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

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



AVAILABLE ONLY WITH GERMAN PACKAGING

hand-scooped CHOCOLATES

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in more than 60 varieties

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



The Original

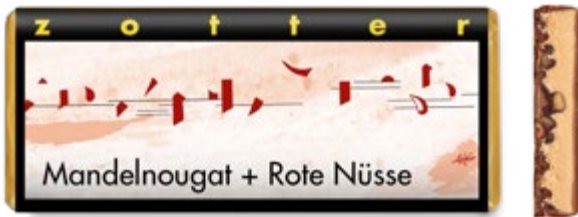
Hand-scooped is a mixture of inventiveness and manual work. The hand-scooped chocolates are filled chocolates. The fillings are spread in layers on long tracks. During this process up to 6 different layers are combined and coated all around with chocolate. By combining different ingredients such as marzipan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



MAKING OF hand-scooped chocolate

Watch the video here: www.zotter.at/video-hand-scooped
or scan the QR-code.





Almond Praline + Red Nuts

ARTICLE no. 16176

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

● contains alcohol



Apricot Waltz

ARTICLE no. 16404

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

● contains alcohol



Bacon Bits

ARTICLE no. 16076

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



Bacon Spectacle

ARTICLE no. 16933

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



Berries + Crispy Praline

ARTICLE no. 16927

70% Dark chocolate with maple sugar filled with a fruit layer and coconut praline with bits of fruit – Refreshingly tart and fruity, and very berry: a fruity layer made with strawberries, blueberries and raspberries, alongside a coconut blossom praline with colourful strawberry, blueberry, passion fruit and lemon fruit crispies. It's coated in dark chocolate with a 70% cacao content, sweetened with maple sugar and entirely vegan.

● vegan ● sugar alternative ● changed recipe



Berry Marzipan

ARTICLE no. 16605

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



Blackberries

ARTICLE no. 16601

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



Blue Poppy Seed

ARTICLE no. 16374

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



Boozy Chocolate Mousse

ARTICLE no. 16506

70% Dark chocolate filled with chocolate mousse and rum
It's a stroke of vegan genius: a dark chocolate mousse, wonderfully airy and chocolatey, with an elegant note of rum, covered in a delicious dark chocolate. The mousse base consists of cashews, which stay politely in the background, however: chocolate and rum have the main spotlight.

● contains alcohol ● vegan



Caramel + Lemon

ARTICLE no. 16937

Caramel couverture filled with caramel ganache and almond praline with lemon and caramel crisps – Soft caramel with a hint of lemon: a super soft caramel layer, combined with an almond praline layer and lots of cheeky, crispy bits of lemon alongside sweet caramel crisps. A magnificent bridge between fruity-tangy, crispy lemons and soft, sweet caramel. It's all covered with a homemade, candy-sweet caramel couverture.

● changed recipe



Caramel Praline Crunch

ARTICLE no. 16978

Caramel couverture filled with caramel almond praline and crispy waffle brittle – A crispy, crunchy chocolate dream, filled with caramel and almond praline, freshly made from caramelised almonds. Added to that, a little white chocolate and lots of crispy waffles, all thinly coated with milk chocolate and covered in caramel couverture. Crunchy, caramelly but not too sweet.

NEW For »Caramel Fudge« fans



Cheesecake

ARTICLE no. 16968

50% Milk chocolate filled with cream cheese ganache and almond praline with biscuit pieces – Yummy: Milk chocolate with a 50% cacao content, filled with a crunchy, biscuity almond praline layer and a soft cheesecake ganache made from cream cheese, white chocolate, almond praline, a yogurt couverture, a dash of lemon and a hint of vanilla. Between these two delicious layers, we brush a wafer-thin blueberry couverture.

NEW



Cheese + Mango Chutney

ARTICLE no. 16934

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

● contains alcohol

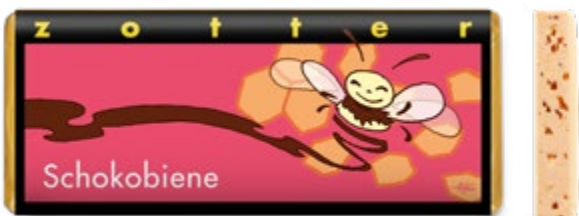


Cherry & Nut Waffle

ARTICLE no. 16982

50% milk chocolate filled with cherry ganache and hazelnut praline with crispy waffle brittle – Chocolate poetry: a seductive, red cherry ganache made with sour cherries underneath a wafer-thin white chocolate layer. On top sits a tender-melting hazelnut praline layer with a crispy waffle crunch. It's all finely coated with dark chocolate and covered in milk chocolate with a confident 50% cacao content.

NEW



Choco Bee

ARTICLE no. 16147

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



Coffee Toffee

ARTICLE no. 16370

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

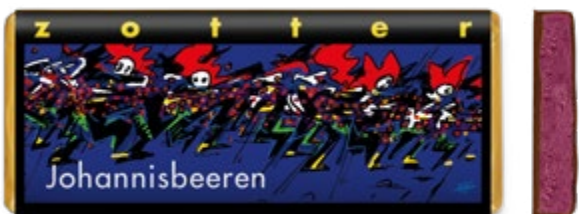


Cranberry

ARTICLE no. 16607

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

● vegan



Currants

ARTICLE no. 16356

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



Eggnog

ARTICLE no. 16331

50% Milk chocolate with egg liqueur filling

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

● contains alcohol



Fruit Praline + Fragrant Marzipan

ARTICLE no. 16942

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



Gin & Lemon

ARTICLE no. 16448

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

High trend: the Hands On Gin by Gölles flows into a dark chocolate ganache. This is combined with a zingy and refreshing lemon ganache made from white chocolate, lemons and a vermouth-enhanced, homemade, sophisticated bitter lemonade. It is covered in dark milk chocolate with a 60% cacao content.

● contains alcohol



Hazelnut & Honey Marzipan

ARTICLE no. 16083

50% Milk chocolate with hazelnut and honey nut marzipan filling

A classic with lots of character. A marzipan layer, enhanced with honey, hazelnuts, cinnamon, cloves and a dash of Muskat Ottonel with its sublime muscat grape bouquet, combined with a tender-melting hazelnut praline with crispy hazelnut brittle and a note of star anise. It's all thinly underlined with some white chocolate and covered in milk chocolate with a 50% cacao content.

● contains alcohol ● new title + new design



Hemp Bonbon

ARTICLE no. 16477

70% Dark chocolate filled with hemp cream

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

● vegan



Holy Moly - Macadamia + Orange

ARTICLE no. 16975

50% milk chocolate filled with macadamia praline and orange and passion fruit ganache – Fruity and tender-melting! A magnificently melty macadamia praline set against a sunny, fruity orange ganache enhanced with a dash of lemon. This has a deliciously indulgent melt with sparks of fruit and is coated all over in milk chocolate with a 50% cacao content.

NEW



Honeysuckle + Lavender

ARTICLE no. 16976

70% Dark chocolate filled with lavender macadamia praline and honeysuckle ganache – A berry innovation: the honeyberry, also known as honeysuckle, looks like an oblong blueberry and has a similar taste. We create a honeysuckle ganache with them, sitting atop a homemade macadamia praline with caramel crisps and a flowery finish with lavender oil, and it's all coated in dark chocolate with a classic 70% cacao content.

NEW



Kulfi Pistachios & Almonds & Cardamom

ARTICLE no. 16631

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



Lime and Passion Fruit

ARTICLE no. 16520

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

● contains alcohol



Mango Chili

ARTICLE no. 16977

60% Dark milk chocolate filled with mango ganache and a chilli layer. Exotic mango with chilli vibes. A fruity mango layer made with mangos, cashew praline and a dash of lemon sitting atop a chocolate ganache created with a mix of dark and milk chocolates, spiced up with some Bird's Eye Chilli and a dash of sugar cane brandy. It's all covered in milk chocolate with 60% cacao power.

NEW

● contains alcohol



Mango Tango

ARTICLE no. 16501

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



Marc de Champagne

ARTICLE no. 16112

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

● contains alcohol



Miso Caramel and Sesame

ARTICLE no. 16628

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



Orange Marzipan

ARTICLE no. 16226

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

● contains alcohol



Pineapple and Cashew

ARTICLE no. 16057

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



Poppy Seed & Cherry

ARTICLE no. 16629

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



Praline Variation

ARTICLE no. 16122

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



Pumpkin Caramel and Strawberries

ARTICLE no. 17727

60% Dark milk chocolate filled with caramel, strawberry couverture and pumpkin seed praline with crispy waffle brittle – Pumpkin is a regional speciality from Austria's southern region of Styria. Freshly roasted pumpkin seeds are turned into a green pumpkin praline and enhanced with a crispy waffle crunch. On top sits a thin, soft pink strawberry layer, a butter caramel layer with an exciting, mildly salty note of umami, compensating the caramel's sweetness. It's all coated in milk chocolate with a powerful 60% cacao content.

NEW



Pumpkin Seeds with Marzipan

ARTICLE no. 16100

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

● contains alcohol



Raspberry Coconut

ARTICLE no. 16087

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



Red Wine

ARTICLE no. 16931

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

● contains alcohol ● vegan



Sea Buckthorn & Quince

ARTICLE no. 16632

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



Seaweed / Caramel / Pineapple

ARTICLE no. 16509

70% Dark chocolate filled with seaweed caramel ganache and pineapple filling – This is a genuine flavour adventure: a fruity pineapple layer, refreshed with a dash of lemon, meets some seaweed caramel made from a caramel couverture, almond praline, white chocolate and small, caramelised dulce seaweed flakes. All of it is covered in a delicious dark chocolate.



Spermidine + Bio-Secco

ARTICLE no. 16939

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

● contains alcohol



Stone Pine & Cranberry

ARTICLE no. 16609

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

- contains alcohol
- vegan



Tiramisu

ARTICLE no. 16502

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

- contains alcohol



Typically Austria – Grey Poppy with Praline

ARTICLE no. 16319

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



Utopia Wine & Fruit

ARTICLE no. 16938

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

- contains alcohol

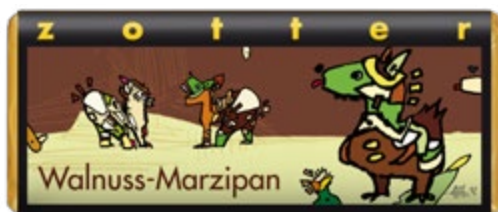


Waffle Brittle

ARTICLE no. 16979

60% Dark milk chocolate filled with hazelnut praline and crispy waffle brittle – Super crunchy with a fine melt: a homemade, tender-melting hazelnut praline with lots of crispy-crunchy waffle brittle that crackles in your mouth. Covered in a wafer-thin layer of 40% milk chocolate and coated in more milk chocolate with a strong 50% cacao content.

NEW For »Thousand Layer Praline« fans



Walnuts with Marzipan

ARTICLE no. 16172

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

- contains alcohol



White Chocolate with Brittle

ARTICLE no. 16069

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

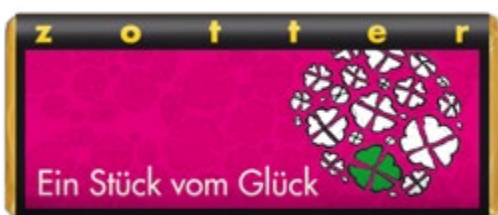


Wild Berries with Vanilla

ARTICLE no. 16278

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

Gift Chocolates



A Piece of Pure Joy – Orange Liqueur

ARTICLE no. 16284

40% 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.

● contains alcohol



A Sweet Sorry – Vanilla + Crisps

ARTICLE no. 16926

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



All the Best – Mango Tango

ARTICLE no. 16512

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



Chocolate is Happiness – Salted Caramel

ARTICLE no. 16983

70% Dark chocolate filled with salted caramel and almond praline with salt – Pure chocolate joy: a soft toffee layer brightened with a sprinkle of salt meets a wonderfully tender-melting almond praline layer, enhanced with a bit of dark chocolate and salt crystals. The salt tones down the sweetness beautifully and the entire thing is coated in a dark fine flavour chocolate with a 70% cacao content.

NEW



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

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

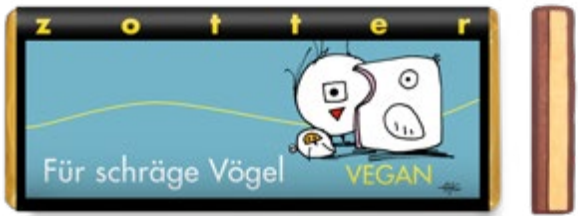
● contains alcohol



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

70% Dark chocolate with maple sugar filled with a fruit layer and coconut praline with bits of fruit – Your daily energy boost: a fruity layer made with strawberries, blueberries and raspberries, alongside a coconut blossom praline with colourful strawberry, blueberry, passion fruit and lemon fruit crispies. It's coated in dark chocolate with a 70% cacao content, sweetened with maple sugar and entirely vegan.

● vegan ● sugar alternative ● changed recipe



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

70% Dark chocolate filled with olive ganache and almond praline with lemon – Olive + lemon may sound crazy but it's foot-stompin' delicious: an extremely soft olive layer made with green olives, olive oil and chocolate. The olive flavour stays in the background while the incredible melt takes centre stage. Comes with an almond praline layer with crispy bits of lemon, is coated all over in dark chocolate, and entirely vegan.

● vegan ● new design + changed recipe



For the Best Employees in the World – Cheesecake **ARTICLE no. 16960**

50% Milk chocolate filled with cream cheese ganache and almond praline with biscuit pieces – A sweet thank you to all employees who have been working extra hard. A milk chocolate with a 50% cacao content, filled with a crunchy, biscuity almond praline layer and a soft cheesecake ganache. Between these two delicious layers, we brush a wafer-thin blueberry couverture. **With a golden design feature.**

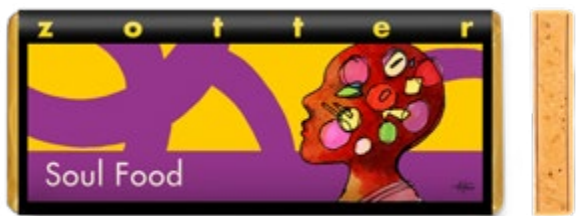
NEW



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

50% Milk chocolate with a cashew praline and pineapple filling
A small, sweet gift can cure all ills – prescribed entirely prescription-free. A soft, fruity pineapple layer exuding the juicy, sunny and refreshingly tangy character of this exotic fruit, sitting atop a homemade cashew praline with small bits of crushed cashew, and coated in milk chocolate with a 50% cacao content.

● new design



Soul Food – Caramel Praline Crunch **ARTICLE no. 16972**

Caramel couverture filled with caramel almond praline and crispy waffle brittle – It's balm for the soul: a crispy, crunchy chocolate dream filled with a caramel and almond praline, created with freshly caramelised almonds, alongside lots of crispy waffles, all covered in a thin milk chocolate layer and coated in caramel couverture. Crunchy, caramelly but not too sweet.

NEW



AVAILABLE ONLY WITH GERMAN PACKAGING

hand-scooped CHOCOLATE MINIS

20 g bar

Sales unit: 25 pcs

Available in 28 varieties

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



A SNACK FOR IMMEDIATE NIBBLING

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

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

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

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

**Chocolate Minis are delivered with a display box. Open the box, set it up - done!
25 bars in one box!**

Box size: W x H x D: 8.5 x 7.5 x 14 cm (closed)

Box size: W x H x D: 8.5 x 17.5 x 14 cm (unfolded)





AVAILABLE ONLY WITH GERMAN PACKAGING



Blueberries + Lemon

ARTICLE no. 17795

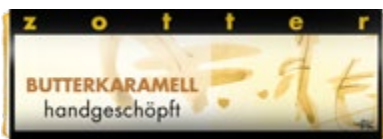
70% Dark chocolate filled with blueberry ganache and lemon ganache – Fresh + fruity: a purple blueberry ganache combined with a refreshing mousse created with lemons and white chocolate.



Blue Poppy Seed

ARTICLE no. 17902

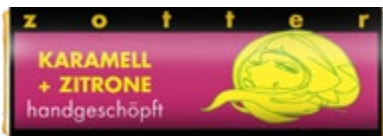
40% Milk chocolate filled with white chocolate ganache and almond praline with caramelised blue poppy seed – The poppy bonbon: a sweet bonbon ganache made with white chocolate with a fine touch of vanilla, and an almond praline layer where caramelised blue poppy seeds pop and crackle.



ButterCaramel

ARTICLE no. 17801

50% Milk chocolate with butter caramel and almond praline with caramel crisps – A sweet seduction with natural caramel mixed with butter. A delicious sensation, also featuring a layer of almond praline and crackly caramel crisps in between.



Caramel + Lemon

ARTICLE no. 18890

Caramel couverture filled with caramel ganache and almond praline with lemon and caramel crisps – Caramel with a touch of lemon: a soft caramel layer and an almond praline layer with crunchy bits of lemon and sweet caramel crisps.

NEW

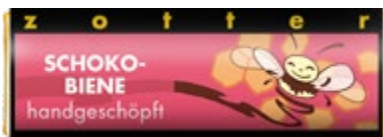


Caramel Praline Crunch

ARTICLE no. 18890

Caramel couverture filled with caramel almond praline and crispy waffle brittle – A crispy-crackly chocolate dream, filled with a caramel almond praline and lots of crunchy waffles.

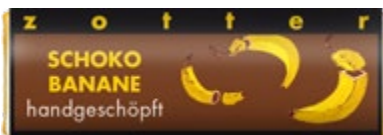
NEW



Choco Bee

ARTICLE no. 18798

White chocolate filled with honey caramel crisps
For sweet-teeth big and small. A white chocolate almond mousse with sweet honey and caramel crisps.



Chocolate Banana

ARTICLE no. 17976

Milk chocolate 40% filled with with banana cream
A fruity-sweet banana filling made with milk, honey, bananas and a dash of lemon, accompanied by a bright red raspberry couverture with a very berry flavour.



Coffee Toffee

ARTICLE no. 18889

Dark coffee couverture filled with caramel cream and almond-coffee praline – A first-class bonbon with an exciting aroma combination of caramel and coffee: a soft caramel layer sits atop a coffee and almond praline, created with Zotter coffee.

NEW



AVAILABLE ONLY WITH GERMAN PACKAGING



Cognac & Coffee

ARTICLE no. 17915

Coffee couverture filled with cognac cream

A dark chocolate ganache with cognac, which has a roast coffee finish on the palate. Fittingly, it's coated in a deliciously aromatic coffee couverture.

● contains alcohol



Eggnog

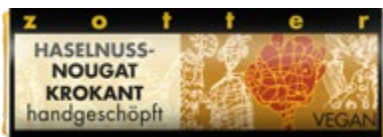
ARTICLE no. 18891

50% Milk chocolate with egg liqueur filling

Homemade eggnog in a white chocolate ganache with almond praline. Enhanced to sophistication, using genuine vanilla.

NEW

● contains alcohol



Hazelnut Brittle

ARTICLE no. 18779

70% Dark chocolate filled with hazelnut praline and hazelnut brittle – A tender-melting hazelnut praline made with lots of dark-roasted hazelnuts, enhanced with crackly hazelnut brittle, Bourbon vanilla and cinnamon. Entirely vegan!

● vegan ● new design



Hemp Bonbon

ARTICLE no. 17974

70% Dark chocolate filled with hemp praline

A power pack: a hemp praline with caramelised hemp seeds full of energy. Entirely vegan and simply yummy!

● vegan

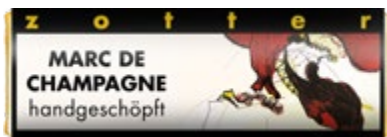


Mango Tango

ARTICLE no. 18892

70% Dark chocolate filled with mango ganache and lemon ganache – A very fruity filling created with mangos on a lemon chocolate layer, made with homemade lemon confit and white chocolate.

NEW



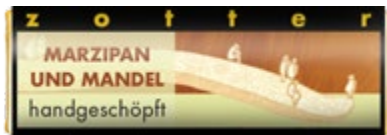
Marc de Champagne

ARTICLE no. 17913

70% Dark chocolate with Marc de Champagne ganache

Glamour chocolate: our classic chocolate ganache made with both milk and dark chocolates, enhanced with the finest champagne distillate by Fleury.

● contains alcohol



Marzipan + Almonds

ARTICLE no. 18796

50% Milk chocolate filled with almond praline and marzipan

A tender-melting almond praline made with freshly roasted almonds, enhanced with a touch of white chocolate underneath a second layer of almond marzipan.



Milk Choco Mousse

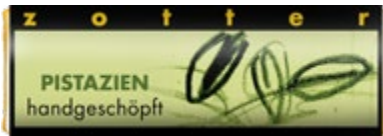
ARTICLE no. 17983

60% Dark milk chocolate filled with milk chocolate mousse

A soft, velvety mousse filling: a buttery, beautifully melting sweet milk chocolate.



AVAILABLE ONLY WITH GERMAN PACKAGING



Pistachios

ARTICLE no. 18887

50% Milk chocolate with marzipan and pistachios

A pistachio marzipan layer with a dash of cherry brandy and an almond praline with almond brittle and roasted pistachios.

NEW

● contains alcohol

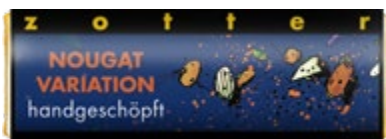


Praline Layers

ARTICLE no. 18895

70% Dark chocolate filled with hazelnut praline, walnut praline and pumpkin seeds praline – When nuts melt. A dark chocolate filled with three different pralines. This nutty classic chocolate is entirely vegan.

● vegan

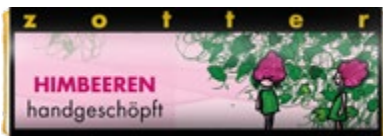


Praline Variation

ARTICLE no. 17803

60% Dark milk chocolate filled with almond and hazelnut praline

A light almond praline on a dark hazelnut praline, enhanced with crunchy, chopped hazelnut brittle.



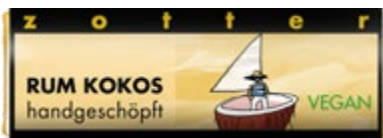
Raspberry

ARTICLE no. 18888

70% Dark chocolate with raspberry centre

Looks great, tastes even better: a very berry pink raspberry ganache, its stunning colour derived entirely from raspberries alone. Very fruity, refreshingly tangy, with a genuine berry flavour.

NEW



Rum Coconut

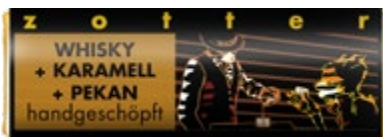
ARTICLE no. 18893

70% Dark chocolate filled with coconut ganache and rum cream

A tropical dream: dark rum flows into a dark chocolate ganache atop a coconut layer with crispy coconut flakes. And it's vegan!

NEW

● contains alcohol ● vegan



Whisky + Caramel + Pecan

ARTICLE no. 18894

70% Dark chocolate filled with whisky caramel ganache and pecan praline – A sweet whisky ganache created with Styrian David Gölles whisky, and a caramel couverture, accompanied by a pecan praline with small bits of chopped pecans.

NEW

● contains alcohol



White Crisp

ARTICLE no. 18897

White rice couverture filled with white rice-almond ganache and almond brittle – Vegan and only subtly sweet: a wonderfully crispy filling made with almond brittle and super fine corn flakes in a white chocolate ganache.

NEW

● vegan



Wild Berries with Vanilla

ARTICLE no. 17806

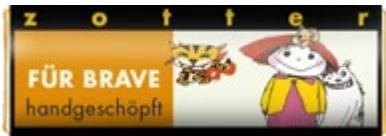
50% Milk chocolate filled with wild berries and vanilla

A sublimely fruity chocolate! A very berry filling made with strawberries, blueberries and raspberries on top of a delicious vanilla ganache.



AVAILABLE ONLY WITH GERMAN PACKAGING

Gift Chocolates



For Good Ones – Choco Bee

ARTICLE no. 17798

White chocolate filled with honey caramel crisps

For sweet teeth big and small. A white chocolate almond mousse with sweet honey and caramel crisps.



For You – Praline Variation

ARTICLE no. 17797

60% Dark milk chocolate filled with almond and hazelnut praline

A light almond praline on a dark hazelnut praline, enhanced with crunchy chopped hazelnut brittle.

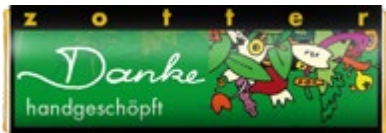


Stress Stopper – Blue Poppy Seed

ARTICLE no. 17799

40% Milk chocolate filled with white chocolate ganache and caramelised blue poppy seed

– Just take a break and enjoy: a sweet bonbon ganache with genuine vanilla, and an almond praline with crackling poppy seed.



Thank You – Marzipan + Almonds

ARTICLE no. 17790

50% Milk chocolate filled with almond praline and marzipan

A sweet token of gratitude made from chocolate with almond marzipan on a tender-melting almond praline.

**Chocolate Minis are delivered with a display box.
Open the box, set it up - done!**

25 bars in one box!

Box size:

H: 8 x W: 8 x D: 14 cm (closed)

H: 17,5 x W: 8 x D: 14 cm (unfolded)





AVAILABLE ONLY WITH GERMAN PACKAGING

Find & order in the category:

Gift Sets



Hand-scooped Chocolate Minis, 5 flavours **ARTICLE no. 18742**
 A sweet gift set with 5 hand-scooped Chocolate Minis in the following flavours:
 Milk Choco Mousse
 Chocolate Banana
 Choco Bee
 Wild Berries with Vanilla
 Butter Caramel



Hand-scooped Chocolate Minis with a Buzz **ARTICLE no. 18743**
5 flavours
 A sweet gift set with 5 hand-scooped Chocolate Minis with alcohol fillings in the following flavours:
 Cognac + Coffee
 Egnog
 Marc de Champagne
 Rum Coconut
 Whisky + Caramel + Pecan

● contains alcohol ● new varieties



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

12 hand-scooped little chocolates in many different seductive flavours like Egnog, Caramel + Lemon and Praline Variation, wrapped in a sophisticated gift box.

Flavours: ButterCaramel, Egnog (alc.), Hazelnut Brittle, Blueberries & Lemon, Raspberry, Caramel + Lemon, Mango Tango, Marc de Champagne (alc.), Praline Variation, Pistachios (alc.), Choco Bee, Whisky + Caramel + Pecan (alc.)

● contains alcohol ● new design + new varieties



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

24 small, hand-scooped chocolate miracles in all different flavours presented in a sophisticated gift box. An indulgent with seductive flavours like Raspberry, Marc de Champagne, Praline Layers and many more.

Flavours: Blue Poppy Seed, ButterCaramel, Coffee Toffee, Cognac + Coffee (alc.), Egnog (alc.), Hemp Bonbon, Hazelnut Brittle, Blueberries & Lemon, Raspberry, Caramel + Lemon, Caramel Praline Crunch, Mango Tango, Marc de Champagne (alc.), Marzipan + Almonds, Milk Choco Mousse, Praline Variation, Pistachios (alc.), Rum Coconut (alc.), Praline Layers, Chocolate Banana, Choco Bee, Wild Berries with Vanilla, Whisky + Caramel + Pecan (alc.), White Crisp

● contains alcohol ● new design + new varieties



AVAILABLE ONLY WITH GERMAN PACKAGING

DRINKING CHOCOLATE



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

Available in 17 varieties + 2 variations
Shelf life: 15 months from production date
ORGANIC + FAIR + BEAN-to-BAR

The Big Bang of the Chocolate Culture

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

PREPARATION

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

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

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

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





AVAILABLE ONLY WITH GERMAN PACKAGING

5 pcs. per package

Single piece



100% Cacao, no sugar added
The cacao power drink for those who want to experience the strength of pure cacao. This is 100% pure, organic and fair traded cacao of the most sublime quality. You can enjoy this Drinking Chocolate adding milk, a plant-based drink or – the traditional Latin American way – using just hot water. Of course you may also add sugar for sweetness, just as you like it.

For »Xocitto« fans.

NEW ● vegan ● sugar alternative

5 pcs. per package
ARTICLE no. 21403

25 pcs. incl. display
ARTICLE no. 21104



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

5 pcs. per package
ARTICLE no. 21015

25 pcs. incl. display
ARTICLE no. 21115



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

● vegan ● sugar alternative

5 pcs. per package
ARTICLE no. 21071

25 pcs. incl. display
ARTICLE no. 21171

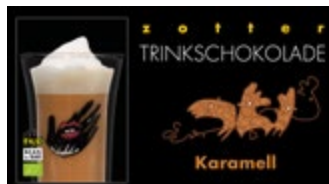


Bitter Classic
Uncompromisingly intense. With a particularly high cacao content from the best cacao varieties of Latin America. These are transformed at the Zotter bean-to-bar chocolate factory into a Drinking Chocolate with a high cacao content and plenty of cacao aroma.

● vegan

5 pcs. per package
ARTICLE no. 21009

25 pcs. incl. display
ARTICLE no. 21109



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

5 pcs. per package
ARTICLE no. 21413

25 pcs. incl. display
ARTICLE no. 21314



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

● vegan

5 pcs. per package
ARTICLE no. 21008

25 pcs. incl. display
ARTICLE no. 21108



AVAILABLE ONLY WITH GERMAN PACKAGING

5 pcs. per package

Single piece



Cinnamon Banana

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

5 pcs. per package
ARTICLE no. 21032

25 pcs. incl. display
ARTICLE no. 21132



Coffee

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

5 pcs. per package
ARTICLE no. 21072

25 pcs. incl. display
ARTICLE no. 21172

● vegan



Green Tea

Even the samurai back in the day made use of the power of matcha green tea. The tea leaves are ground into the finest powder and mixed with white rice chocolate. This then turns into a green Drinking Chocolate with a fantastic green tea aroma. This creation is of course vegan.

5 pcs. per package
ARTICLE no. 21410

25 pcs. incl. display
ARTICLE no. 21310

● vegan

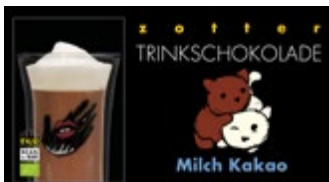


Honey Cinnamon

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

5 pcs. per package
ARTICLE no. 21041

25 pcs. incl. display
ARTICLE no. 21141



Milk Cocoa

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

5 pcs. per package
ARTICLE no. 21035

25 pcs. incl. display
ARTICLE no. 21135



Nectar of the Gods

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

5 pcs. per unit
ARTICLE no. 21024

28 pcs. incl. display
ARTICLE no. 21124



AVAILABLE ONLY WITH GERMAN PACKAGING

5 pcs. per package

Single piece



Nut Praline

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

● vegan

5 pcs. per package
ARTICLE no. 21028

25 pcs. incl. display
ARTICLE no. 21128



Oat Drink + Orange, no sugar added

A fruity, vegan Drinking Chocolate without any added sugar. This chocolate is based on a milk chocolate alternative with a high 60% cacao content. In place of milk we use a delicious oat drink, which has quite a powerful natural sweetness. Adding a fruity component, we've infused it with orange oil, lending it a charming orange flavour and a subtle sweetness more akin to dark chocolate.

NEW ● vegan ● sugar alternative

5 pcs. per package
ARTICLE no. 21464

25 pcs. incl. display
ARTICLE no. 21364



Pumpkin Spice

Inspired by the ever-popular pumpkin spice latte, there is now a Drinking Chocolate containing a homemade pumpkin seed praline, aromatic coffee couverture, a little bit of caramel couverture and of course the classic spice mixture of cinnamon, cardamom, cloves and a hint of chilli.

NEW

5 pcs. per package
ARTICLE no. 21465

25 pcs. incl. display
ARTICLE no. 21365



Winter Magic – Almond Coconut with Cinnamon and Orange

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

● available from October till December

5 pcs. per package
ARTICLE no. 21070

25 pcs. incl. display
ARTICLE no. 21170



White Vanilla

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

5 pcs. per package
ARTICLE no. 21010

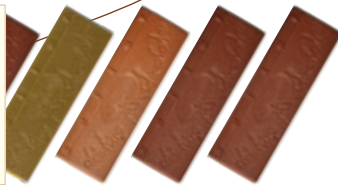
25 pcs. incl. display
ARTICLE no. 21110





AVAILABLE ONLY WITH GERMAN PACKAGING

Variations



Variaton Nut Drinks

ARTICLE no. 21100

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

Five different flavours.
One bar per flavour.

● new varieties



Variation Vegan

ARTICLE no. 21098

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

Five different flavours.
One bar per flavour.

● vegan ● new varieties

Gift Set



Drinking Chocolate Set "universal"

ARTICLE no. 22203

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

Packaged in a decorative gift box.

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

● new varieties



Accessories



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

for Drinking Chocolate + hand-scooped Chocolate Minis
15 rows

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

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



Drinking Chocolate glass (6 pieces) ARTICLE no. 23001

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

Drinking Chocolate glass (2 pieces) ARTICLE no. 23675

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

Drinking Chocolate whisk ARTICLE no. 23012

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

Drinking Chocolate tray ARTICLE no. 23010

The elegant and feather-light stainless steel tray has a contemporary design and small compartments for glass, whisk and the Drinking Chocolate bars.
Size: W: 21 cm, L : 27,5 cm

AVAILABLE ONLY WITH GERMAN PACKAGING

Labooko

2 bars in one packaging
2 x 35 g bars

Sales unit: 10 pcs & 5 pcs

Available in 11 varieties

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

ORGANIC + FAIR + BEAN-to-BAR



PURE CHOCOLATE VARIETY!

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

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

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

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

Due to the rising cocoa and cocoa butter prices, we've split up our Labookos into 2 price categories depending on their ingredients, so the increased costs aren't applied equally across the board to all Labookos.



MAKING OF Labooko

Watch the video here: www.zotter.at/video-labooko-en
or scan the QR-code.





AVAILABLE ONLY WITH GERMAN PACKAGING

Price category 1



ARTICLE no. 20602

75% São Tomé

Conching time: 19 hrs.

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

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

● vegan



ARTICLE no. 20520

40% Soy

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

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

● vegan



ARTICLE no. 20642

Caramel VEGAN

Our vegan caramel bar: very caramelly, creamy, sweet and tender-melting thanks to pure cocoa butter. Created and produced at the Zotter chocolate factory using freshly caramelised cashews, which are finely milled and mixed with plant-based cashew and rice drinks to make a pure batter. Enhanced with genuine vanilla, a dash of lemon and a pinch of salt.

Taste notes: Caramel, rice, cashew praline and apricot jam

NEW ● vegan



ARTICLE no. 20152

For You and Me

Strawberry & 45 % Milk

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

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

Taste notes:

Strawberry: notes of strawberry preserves with echoes of caramel and lemon

45% Milk: notes of milky caramel and butter biscuit with a hint of cinnamon

● new design



ARTICLE no. 20154

Pieces of Pure Joy

Coconut & 70 % Dark

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

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

Taste notes:

Coconut: notes of sweet coconut and white chocolate with a hint of lemon

70% Dark: notes of buttered toast, almonds, nuts, dried fruit and candied red fruit

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING

Price category 2



ARTICLE no. 20583

72% Ghana

Conching time: 12 hrs.

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

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

● vegan



ARTICLE no. 20553

68% Togo

Conching time: 16 hrs.

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

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

● vegan



ARTICLE no. 20428

60% Ecuador

Conching time: 16 hrs.

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

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

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

● vegan



ARTICLE no. 20641

50% Tanzania

The smallholders of the Kokoa Kamili farms welcomed us with an explosion of dance and music. We've tried to incorporate this joyful and happy energy in this milk chocolate with 50% cacao power and a caramelly, creamy flavour profile. Featuring organic Tyrolean mountain milk, genuine vanilla, pure cocoa butter and a mild raw cane sugar sweetness.

Taste notes: notes of milky caramel, almond praline, raisins and shortbread

NEW



ARTICLE no. 20436

45% Peru

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

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

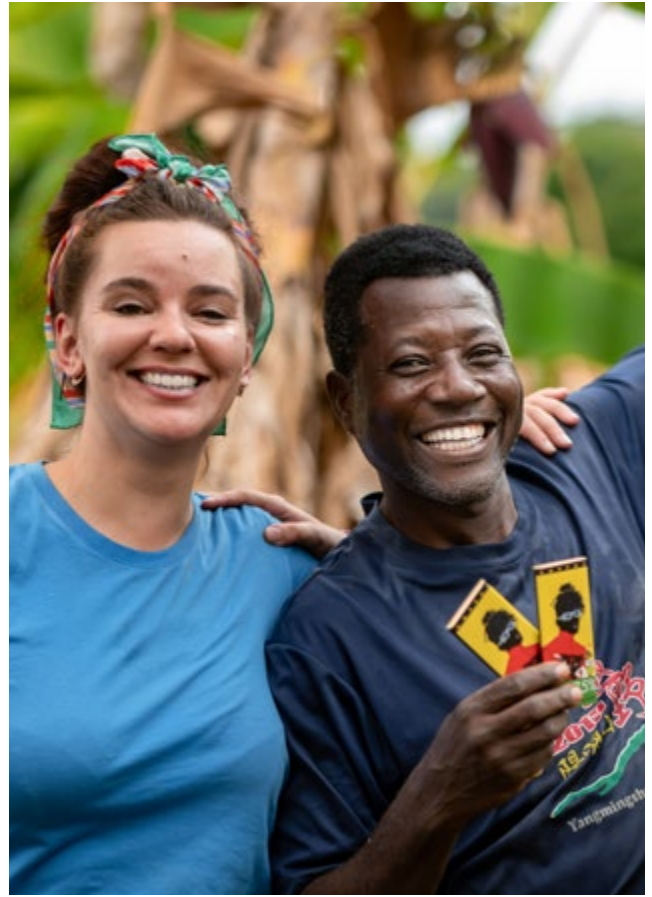


ARTICLE no. 20531

35% Panama

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

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



Fair Trade

Organic, fine flavour cacao from 17 different countries – team spirit & fairness equal top quality





AVAILABLE ONLY WITH GERMAN PACKAGING

Labooko^{Mini}

10 x 8 g bar = 80 g package

Sales unit: 6 packages

Available in 3 variations

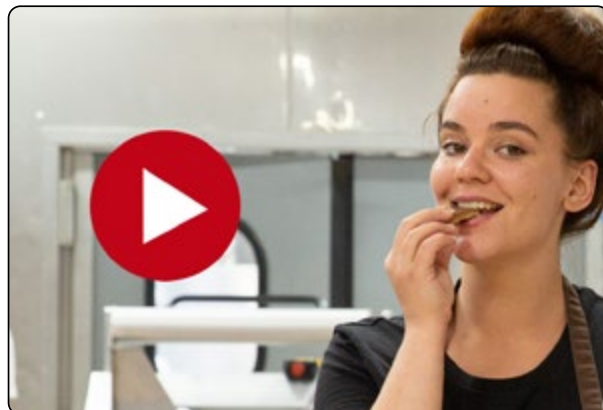
Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



Labooko Mini Variation – 10 Flavours & Virtual Tasting

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



Including a virtual chocolate tasting with Julia Zotter



ARTICLE no. 17752

Labooko Mini Variation »Dark Chocolates« – with Virtual Tasting

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

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

● vegan

Flavours:

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



ARTICLE no. 17753

Labooko Mini Variation »Milk Chocolates« – with Virtual Tasting

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

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

● new varieties

Flavours:

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



ARTICLE no. 17754

Labooko Mini Variation »Vegan« – with Virtual Tasting

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

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

● vegan ● new varieties

Flavours:

- Coconut
- Raspberry Coconut
- Rice White
- Brazil Nut Praline
- Cranberry
- Hazelnut Praline
- 50% Oat Drink
- 75% Tanzania
- 72% Ghana
- 75% São Tomé



AVAILABLE ONLY WITH GERMAN PACKAGING

Chocolate 5.0

50 g bar
Sales unit: 14 pcs & 7 pcs
Available in 4 varieties
Shelf life: 14 months from production date
ORGANIC + FAIR + BEAN-to-BAR



THE NEW 50-G FORMAT CHOCOLATE RANGE

**Pure chocolate with a fruity note and hints of praline
& a fruity berry bar with a touch of praline**

Unique! Chocolate + tender-melting praline + a fruity touch
The Chocolate 5.0 combines all our talents: chocolate, created bean-to-bar by us, combined with praline, produced nut-to-bar using freshly roasted nuts, and as a highlight, pure berry and fruit couvertures, made fruit-to-bar using nothing but fruit. All our best features come together in our Chocolate 5.0, creating pure, tender-melting chocolate dreams with delicious notes of fruit and praline.



Cash Berry

ARTICLE no. 25881

Fruit Bar • Cashew • Wild Berries

Fruit bar with cocoa butter refined with cashew praline

A purple berry miracle, created from raspberry, blueberry and blackberry couvertures, its stunning colour derived entirely naturally from berries alone. A very berry flavour combined with a homemade cashew praline, which stays subtly in the background but makes for a pleasant melt. Brightened with a refreshing dash of lemon.

NEW



Happy Peppi

ARTICLE no. 25879

Milk Chocolate • Almond • Orange Lemon

50% Milk chocolate refined with almond praline, oranges and lemon

Happiness in chocolate form. The basis is a milk chocolate with a 50% cacao content, accompanied by a homemade, nutty-sweet almond praline which supports the chocolate melt. It's brightened with a mild and refreshing touch of orange and lemon.

NEW



Sansi Bar

ARTICLE no. 25880

White Chocolate • Macadamia • Passion Fruit

White chocolate refined with almond praline, passion fruit and lemon (with raw cane sugar and sweetener erythritol) – All the tropical feels in a chocolate: a white chocolate with subtle notes of fruity, tropical passion fruit, lemon and a touch of praline. Created with a homemade macadamia praline, giving it a pleasant melt, sweetened with raw cane sugar and Erythritol, which tastes sweet, has a lovely cooling effect but comes with zero calories. The citrus fruit balance out the sweetness. If the holiday paradise island of Zanzibar is a bit too far away, this chocolate is the next best thing to brighten your day.

NEW



Xoki Toki

ARTICLE no. 25878

Dark Chocolate • Hazelnut • Cranberries

70% Dark chocolate refined with hazelnut praline and cranberries

A sweet, dark chocolate with fruity-tangy notes of cranberries and a touch of nut. A dark chocolate with a 70% cacao content, accompanied by a homemade hazelnut praline giving it its nutty flavour and creating a lovely melt. The fruity cranberries have a refreshing effect, but they're also subtle and balance out the praline's sweetness. This creation is entirely vegan.

NEW

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING

CHEERY & NUTS

70 g bar

Sales unit: 10 pcs & 5 pcs

Available in 7 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR

FRUIT-to-BAR + NUT-to-BAR



THE TENDER-MELTING CHOCOLATE & PRALINE DUO WITH A CRUNCH

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

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



Apricot + Pumpkin Seed

ARTICLE no. 25858

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



Blueberry + Hazelnut

ARTICLE no. 25854

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



Caramel + Pistachio • Almond

ARTICLE no. 25865

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



Cranberry + Hemp

ARTICLE no. 25855

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

● vegan



Lemon + Pecan

ARTICLE no. 25857

Lemon bar with cocoa butter and pecan praline with pecan pieces

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



Milk Chocolate + Caramel • Orange

ARTICLE no. 25862

Milk chocolate and caramel praline with orange pieces

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



Passion Fruit + Brazil Nut

ARTICLE no. 25856

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

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





AVAILABLE ONLY WITH GERMAN PACKAGING

Mitzi Blue

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



STYLISH, ROUND AND COLOURFUL

Our Mitzi Blue with a stunning décor

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

With small product images on the wrapper.



Crispy Caramel
Caramel Bar + Caramel Crispies

ARTICLE no. 24126

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



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

ARTICLE no. 24128

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

● vegan



Heaven of Love
White Choco + Strawberries + Raspberry Heart

ARTICLE no. 24137

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



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

ARTICLE no. 24127

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



Rainbow

ARTICLE no. 24177

Milk Choco + White Choco + Crunchy Fruit

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



Rock 'n' Roses

ARTICLE no. 24176

Milk Choco + Praline + Almonds + Roses

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



Thank You

ARTICLE no. 24139

Milk Choco + Praline + Grapes

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



Totally Nuts

ARTICLE no. 24130

Hazelnut Praline + Cashew Praline + Nuts

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



AVAILABLE ONLY WITH GERMAN PACKAGING

THE FUSION

70 g bar

Sales unit: 10 pcs

Available in 6 varieties

Shelf life: 14 months from production date

ORGANIC + FAIR + BEAN-to-BAR



A FUSION OF CHOCOLATE & FRUIT

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

We fuse chocolate – bean-to-bar – with genuine berries and other fruit.

Enjoy exquisitely dark chocolate with a fresh lemon flavour, milk chocolate with notes of raspberry, dark chocolate with tangy notes of sour cherry and much more.

The chocolate flavour is always dominant but alongside, there's a fruity surprise alongside a fabulous melt thanks to the high cocoa butter content.

The Inspiration

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

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



Dark Chocolate + Blackcurrant

ARTICLE no. 18651

70% Dark chocolate with blackcurrants

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

A new, unprecedented level of chocolate – sublime, tender-melting and with a very berry flavour!

● The Fusion: new product group title



AVAILABLE ONLY WITH GERMAN PACKAGING



Dark Chocolate + Cranberry

ARTICLE no. 18652

70% Dark chocolate with cranberries

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

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

- vegan ● The Fusion: new product group title



Dark Chocolate + Lemon

ARTICLE no. 18655

60% Dark chocolate with lemon

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

- The Fusion: new product group title



Dark Chocolate + Passion Fruit - Orange

ARTICLE no. 18650

70% Dark chocolate with passion fruit and orange

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

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

- The Fusion: new product group title



Dark Chocolate + Sour Cherry

ARTICLE no. 18653

70% Dark chocolate with sour cherries

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

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

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

- The Fusion: new product group title



Milk Chocolate + Raspberry

ARTICLE no. 18654

40% Milk chocolate with raspberries

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

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

- The Fusion: new product group title



AVAILABLE ONLY WITH GERMAN PACKAGING

Classic Chocolate

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



Large format chocolate classics

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

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

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



ARTICLE no. 18567

Almond Brittle

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



ARTICLE no. 18558

Dark Chocolate

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

● vegan



ARTICLE no. 18565

Hazelnut Kiss

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



ARTICLE no. 18557

Milk Chocolate

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



ARTICLE no. 18556

White Chocolate

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



ARTICLE no. 18593

White Chocolate with Berries

A classic white chocolate with a fruity burst of heaps of raspberries, cranberries and blueberries - enhanced with a bit of refreshing lemon couverture. Refreshingly sweet and fruity, also featuring a generous portion of precious cocoa butter, raw cane sugar, lots of vanilla, and the aroma of organic Tyrolean mountain milk from cows grazing at the foot of the Wilder Kaiser mountain.



AVAILABLE ONLY WITH GERMAN PACKAGING

Praline Bar

The blockbuster
25 bars in a counter display box

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



Finally, Zotter's praline bar has arrived:

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

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

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

25 bars in one box!

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





Almond Praline Bar

ARTICLE no. 28009

Almond Praline in Milk Chocolate

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

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



Cashew Praline Bar

ARTICLE no. 28010

Cashew Praline in White Chocolate

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

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



Hazelnut Praline Bar

ARTICLE no. 28008

Hazelnut Praline in Milk Chocolate

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

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



AVAILABLE ONLY WITH GERMAN PACKAGING

Nutting Hill

25 g praline bar with whole nuts

Sales unit: 25 pcs

1 variety available

Shelf life: 10 months from production date

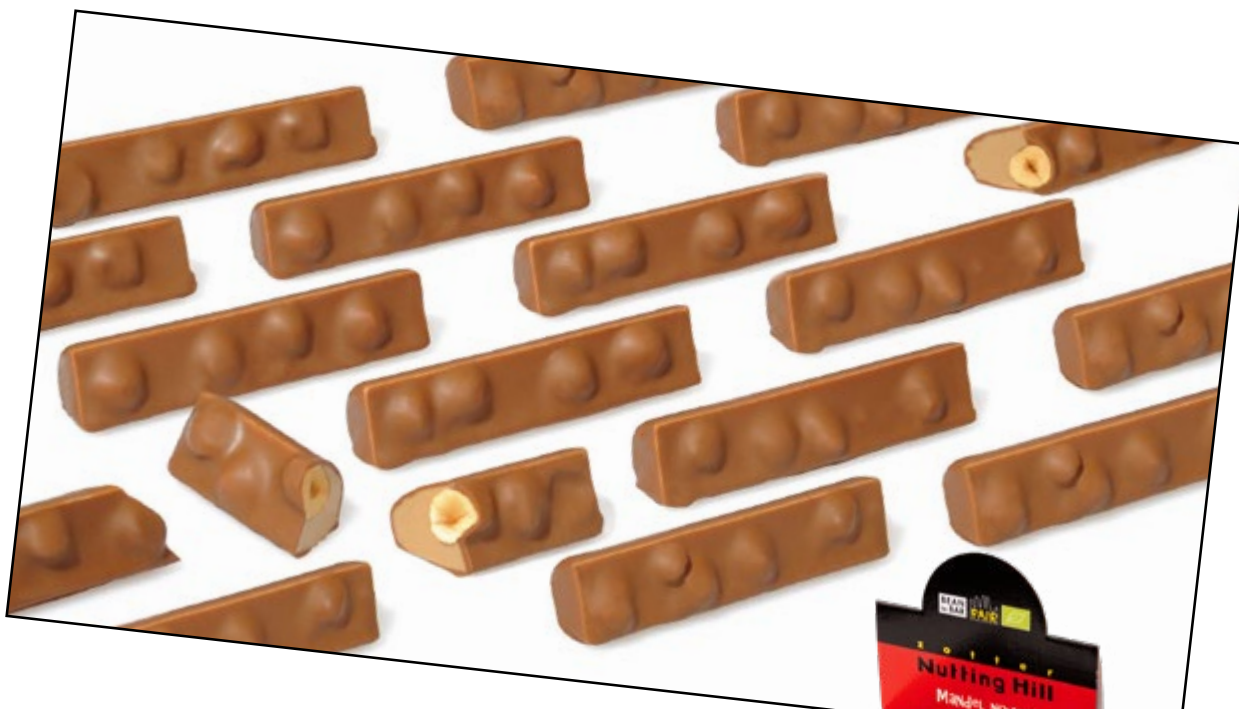
ORGANIC + FAIR + NUT-to-BAR



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

The Praline Bar with Whole Nuts

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



ARTICLE no. 28002

25 bars in one box!

Counter display size:

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

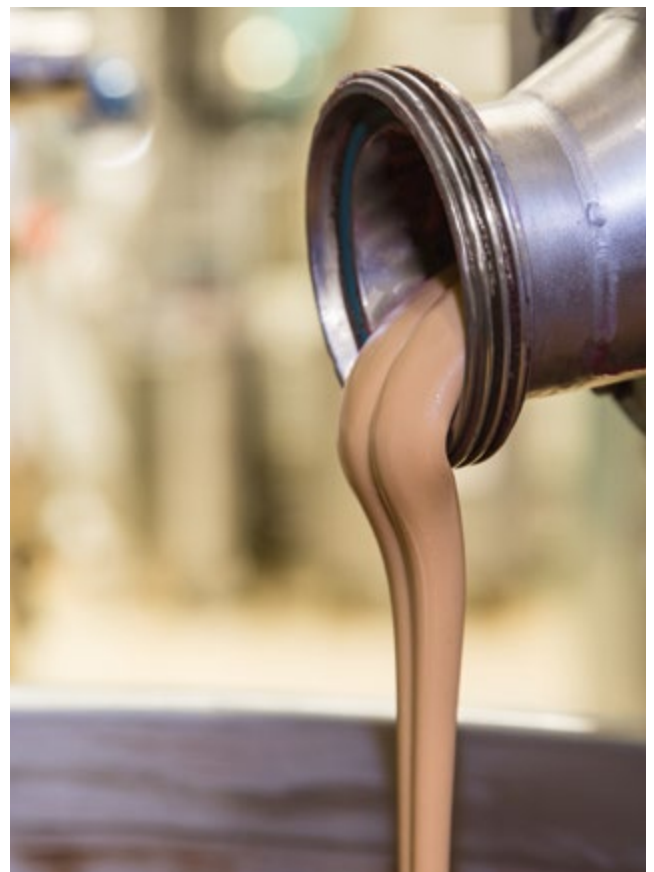
Nutting Hills are delivered with a counter display.

Open the box, set it up - done!





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





AVAILABLE ONLY WITH GERMAN PACKAGING

Balleros

Delightful balls rolled in chocolate

100 g pack

Sales unit: 6 packages

Available in 15 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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

Made chocolatey all over with a shiny chocolate shell.

The fun snack with style!



Burnt Mountain Almonds

ARTICLE no. 19080

Almonds in 50% dark milk chocolate

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



Cashew

ARTICLE no. 19004

Cashews in cashew praline and 50% dark milk chocolate

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



Colourful Pumpkin Seeds

ARTICLE no. 19077

Pumpkin seeds in white chocolate, 50% dark milk chocolate, 70% dark 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.



Crunchy Praline Bonbons

ARTICLE no. 19063

Almond brittle balls in caramel couverture

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



Dates with Coffee

ARTICLE no. 19015

Dates in coffee couverture rolled in coffee powder

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



Fruit Crispies

ARTICLE no. 19078

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



Ginger Coconut

ARTICLE no. 19041

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

● vegan ● new title



Hazelnut

ARTICLE no. 19009

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

● vegan ● new title



Macadamia

ARTICLE no. 19079

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

● new title



Nut Variation

ARTICLE no. 19072

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



Peanuts + Salt

ARTICLE no. 19076

Salted peanuts covered in caramel couverture and 70% dark chocolate

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



Physalis

ARTICLE no. 19081

Physalis in white chocolate and lemon couverture

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

● new title



Pistachios

ARTICLE no. 19045

Pistachios in almond praline and 50% dark milk chocolate

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

● new title



Snack Mix VEGAN

ARTICLE no. 19085

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

● vegan



Sour Cherries

ARTICLE no. 19027

Sour cherries in milk chocolate rolled in sour cherry powder

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



AVAILABLE ONLY WITH GERMAN PACKAGING

Fine Couverture Light Bulbs + Bars

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



A CHOCOLATE VARIETY FOR BAKING AND CREATING DELICIOUS DESSERTS

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

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



Light Bulbs • Mix

ARTICLE no. 18453

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

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



Light Bulbs – 100% Cacao

ARTICLE no. 18437

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

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

- vegan ● sugar alternative



Light Bulbs – 90% Dark Choco

ARTICLE no. 18438

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

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

- vegan



Light Bulbs – 80% Dark Choco

ARTICLE no. 18408

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

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

- vegan



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

ARTICLE no. 18449

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

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

- vegan ● sugar alternative



Light Bulbs – 70% Dark Choco

ARTICLE no. 18407

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

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

- vegan



Light Bulbs – 70% Dark Choco with Maple Sugar

ARTICLE no. 18451

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

It comes in the shape of small light bulbs.

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

● vegan ● sugar alternative



Light Bulbs – 60% Dark Choco

ARTICLE no. 18406

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

It comes in the shape of small light bulbs.

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

● vegan



Light Bulbs – 60% Cacao + 40% Oat Drink, no sugar added

ARTICLE no. 18461

A vegan, mildly sweet milk couverture alternative with a high cacao content. A powerful 60% cacao and 40% oat drink – no sugar added. The oat drink, surprisingly sweet on its own, brings a beautifully subtle sweetness.

It comes in the shape of small light bulbs.

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

NEW ● vegan ● sugar alternative



Light Bulbs – 50% Milk Choco

ARTICLE no. 18405

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

It comes in the shape of small light bulbs.

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



Light Bulbs – 50% Oat Drink

ARTICLE no. 18460

A vegan milk couverture alternative using oat drink instead of milk. Very chocolatey thanks to its 50% cacao content, featuring fine cocoa butter, raw cane sugar, genuine vanilla, a hint of cinnamon and just a sprinkle of salt.

It comes in the shape of small light bulbs.

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

NEW ● vegan



Light Bulbs – 50% Milk Choco with Date Sugar

ARTICLE no. 18452

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

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

- sugar alternative



Light Bulbs – 40% Milk Choco

ARTICLE no. 18404

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

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



Light Bulbs – Soy

ARTICLE no. 18022

The vegan version of a classic milk chocolate couverture: instead of milk, we used organic soy - no rain forests were harmed for its harvest - as well as 40% fine cacao, raw cane sugar and pure cocoa butter enhanced with genuine vanilla, star anise and cinnamon.

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

- vegan



Light Bulbs – White Choco

ARTICLE no. 18018

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

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



Light Bulbs – Coconut

ARTICLE no. 18412

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

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

- vegan



Light Bulbs – Rice White

ARTICLE no. 18023

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

It comes in the shape of small light bulbs.

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

● vegan



Light Bulbs – Caramel

ARTICLE no. 18029

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

It comes in the shape of small light bulbs.

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



Light Bulbs – Coffee

ARTICLE no. 18027

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

It comes in the shape of small light bulbs.

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



Light Bulbs – Blackcurrant

ARTICLE no. 18435

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

It comes in the shape of small light bulbs.

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



Light Bulbs • Raspberry

ARTICLE no. 18433

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

It comes in the shape of small light bulbs.

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



AVAILABLE ONLY WITH GERMAN PACKAGING



Light Bulbs – Strawberry

ARTICLE no. 18021

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

It comes in the shape of small light bulbs.

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



Light Bulbs – Wild Berries

ARTICLE no. 18028

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

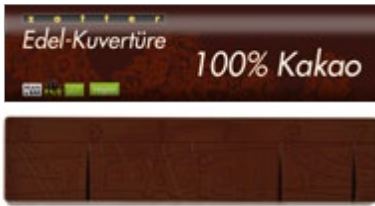
It comes in the shape of small light bulbs.

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





Fine Couverture Bars



ARTICLE no. 18010

100% Cacao – 120g

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

● vegan ● sugar alternative



ARTICLE no. 18007

70% Dark Chocolate

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

● vegan



ARTICLE no. 18006

60% Dark Chocolate

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

● vegan



ARTICLE no. 18005

50% Milk Chocolate

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



ARTICLE no. 18004

40% Milk Chocolate

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



ARTICLE no. 18003

White Chocolate

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

When does chocolate have to be tempered?

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

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

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

You can find step-by-step instructions for melting and tempering chocolate on the inside of the light bulb boxes. And of course, online at www.zotter.at





AVAILABLE ONLY WITH GERMAN PACKAGING

Choco Drops

Use for baking and as a muesli, ice cream or dessert topping!

100 g pack
Sales unit: 4 packages
Available in 3 varieties
Shelf life: 16 months from production date
ORGANIC + FAIR + BEAN-to-BAR



These tiny flavour miracles draw their power from only the best of ingredients: fine flavour cacao, Tyrolean mountain milk, pure cocoa butter, raw cane sugar and genuine vanilla.



Choco Drops – 70% Dark Choco

ARTICLE no. 18188

Small, dark chocolate drops with the ultimate chocolate flavour. A 70% cacao content, subtly sweet through raw cane sugar, and tender-melting thanks to pure cocoa butter. Created bean-to-bar at the Zotter chocolate factory using only the finest cacao beans.

Perfect for baking and as a muesli, ice cream or dessert topping!

NEW ● vegan



Choco Drops – 50% Milk Choco

ARTICLE no. 18189

Small milk chocolate drops with lots of chocolate flavour. Very chocolatey through a 50% cacao content, also featuring sublime, organic Tyrolean mountain milk, a fine raw cane sugar sweetness, pure cocoa butter and genuine vanilla. Tender-melting and created, bean-to-bar, at the Zotter chocolate factory using only the finest cacao beans.

Perfect for baking and as a muesli, ice cream or dessert topping!

NEW



Choco Drops – White Choco

ARTICLE no. 18190

Small white chocolate drops with notes of vanilla and a fantastic melt. Naturally sweet thanks to raw cane sugar and featuring aromatic Tyrolean mountain milk from cows grazing at the foot of the Wilder Kaiser mountain, and no foreign fats. Enhanced with genuine vanilla and a hint of cinnamon. Created bean-to-bar at the Zotter chocolate factory.

Perfect for baking and as a muesli, ice cream or dessert topping!

NEW



AVAILABLE ONLY WITH GERMAN PACKAGING

Choco Praline

for bonbons and baking

130 g bar

Sales unit: 6 pcs

Available in 10 varieties

Shelf life: 16 months from production date

ORGANIC + FAIR + NUT-to-BAR



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

Choco Praline comes in 10 seductive flavours, 5 of them entirely vegan.



Choco Praline Almond

ARTICLE no. 18001

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



Choco Praline Cashew

ARTICLE no. 18039

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



Choco Praline Coconut Blossom

ARTICLE no. 18046

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

- vegan
- sugar alternative



Choco Praline Coffee

ARTICLE no. 18047

Freshly roasted and finely ground organic and fair trade coffee from our in-house roastery blends into a delicious almond praline with muscovado sugar and Bourbon vanilla, producing a seductively fragrant, tender-melting coffee praline with a proper caffeine kick and a fantastic coffee aroma.



Choco Praline Hazelnut

ARTICLE no. 18002

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

- vegan

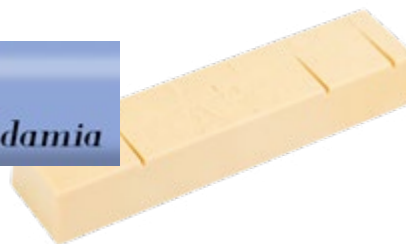


Choco Praline Hemp

ARTICLE no. 18037

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

● vegan



Choco Praline Macadamia

ARTICLE no. 18042

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



Choco Praline Peanut

ARTICLE no. 18041

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



Choco Praline Pumpkin Seed

ARTICLE no. 18044

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

● vegan



Choco Praline Walnut

ARTICLE no. 18043

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

● vegan

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



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



Dust with cocoa. That's it!



Garnish with flowers, fruit and whole or chopped nuts.

You can find detailed instructions online at
www.zotter.at/make-bonbons





AVAILABLE ONLY WITH GERMAN PACKAGING

Endorphins

Mood in bonbon shape

Available in 2 sizes: 24 g or 48 g box

Sales unit: 8 packages

Shelf life: 4 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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





AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 26849

**Endorphins Fruity Magic
(3 bonbons)**

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



ARTICLE no. 17893

**Endorphins Intoxicating
(3 bonbons)**

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

● contains alcohol



ARTICLE no. 26850

**Endorphins Sweet Gold
(3 bonbons)**

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



ARTICLE no. 17895

**Endorphins Wine Collection
(3 bonbons)**

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

● contains alcohol



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 17894

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

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

● contains alcohol



ARTICLE no. 26851

Endorphins Sweet Joy (6 bonbons) – incl. sales display box
6 handmade, organic, alcohol-free bonbon balls in 6 different flavours boasting sweet and fruity centres.

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



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 17896

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

Varieties: Rosé Wine Endorphin
 White Wine Endorphin
 Red Wine Endorphin

● contains alcohol





AVAILABLE ONLY WITH GERMAN PACKAGING

Nashido

the thin, creamy, filled chocolate bars

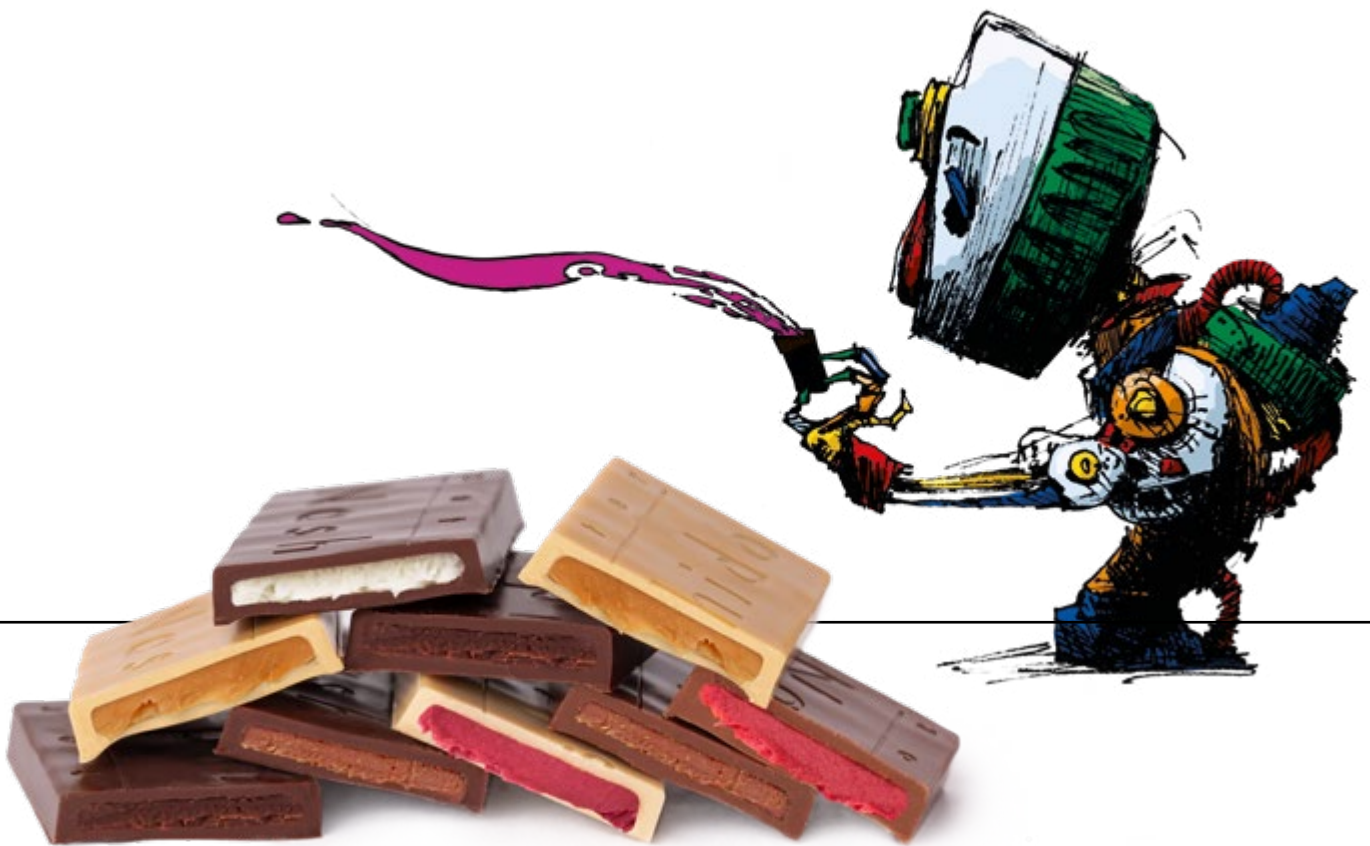
10 x 8,5 g bar = 85 g package

Sales unit: 6 pcs

Available in 10 varieties + 1 variation

Shelf life: 6 months from production date

ORGANIC + FAIR + BEAN-to-BAR



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

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



Caramel Praline

ARTICLE no. 37504

10 caramel bars filled with almond hazelnut praline
Caramel bonbons: wafer-thin caramel bars filled with two types of praline – almond and hazelnut – and enhanced with the mother of all sugars: muscovado, which is a completely untreated whole cane sugar with a natural caramel flavour. Enveloped in a bon-bon-sweet, fragrant caramel couverture.



Grappa

ARTICLE no. 37580

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

● contains alcohol



Hazelnut

ARTICLE no. 37501

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

● vegan



Marc de Champagne

ARTICLE no. 37582

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

● contains alcohol



Peanut

ARTICLE no. 37586

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



Peppermint

ARTICLE no. 37500

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

● vegan



AVAILABLE ONLY WITH GERMAN PACKAGING



Raspberry

ARTICLE no. 37579

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



Redcurrant

ARTICLE no. 37502

10 white chocolates filled with a redcurrant mousse
Piece of luck: wafer-thin white chocolate bars with a fruity, pink redcurrant filling and a pleasantly tangy flavour, their beautiful colour derived entirely naturally from berries. Enveloped in a white chocolate coat.



Red Wine

ARTICLE no. 37583

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

● contains alcohol



Whisky

ARTICLE no. 37581

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

● contains alcohol



For Frequent Snackers

ARTICLE no. 37584

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

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

Ten different flavours; one bar per flavour each.

● contains alcohol



AVAILABLE ONLY WITH GERMAN PACKAGING



Nashido – the thin, creamy, filled chocolate bars

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



AVAILABLE ONLY WITH GERMAN PACKAGING

Crema

sweet bread spread

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



The sweet Zotter spread.

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

Entirely ORGANIC + FAIR.



Crema Almond

ARTICLE no. 19526

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

Simply spread on your bread and start your day with pleasure!



Crema Almond & Fruit

ARTICLE no. 19539

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

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



AVAILABLE ONLY WITH GERMAN PACKAGING



Crema Cashew

ARTICLE no. 19543

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

● vegan ● sugar alternative



Crema Coffee

ARTICLE no. 19542

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



Crema Crunchy Nut

ARTICLE no. 19547

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



Crema Hazelnut

ARTICLE no. 19525

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

● vegan



Crema Hemp

ARTICLE no. 19529

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

● vegan



Crema Nut Caramel

ARTICLE no. 19527

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



Crema Nut + Choco

ARTICLE no. 19535

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

● vegan



Crema Nut + Choco extradark

ARTICLE no. 19528

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

● vegan

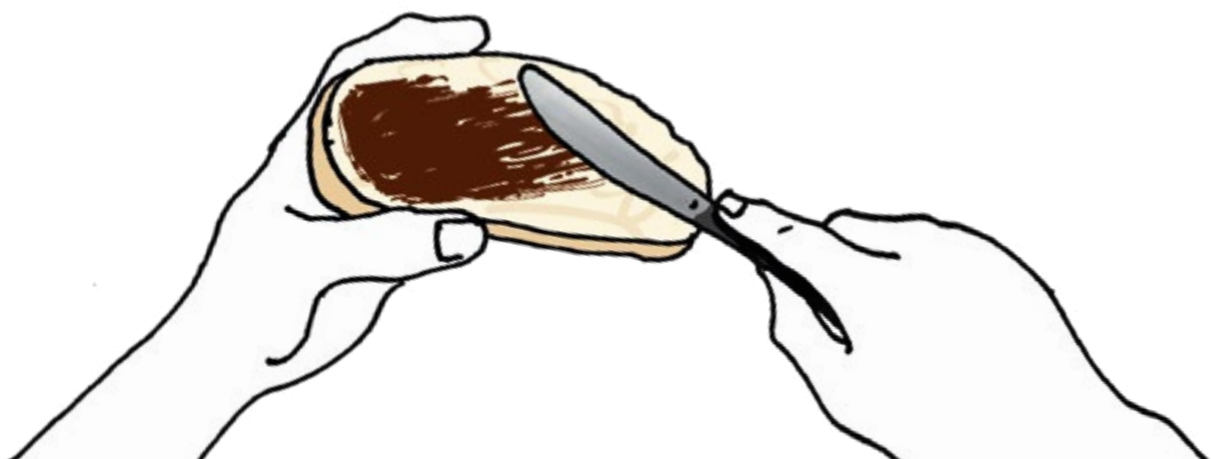


Crema Pumpkin Seed

ARTICLE no. 19548

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

● vegan





AVAILABLE ONLY WITH GERMAN PACKAGING

CHOCO FLAKES

70 g pack
Sales unit: 6 packages
Available in 1 variety
Shelf life: 8 months from production date
ORGANIC + FAIR + BEAN-to-BAR



Crunch yourself happy!

Our chocolate flakes have rizz!

Crunchy, fruity and very chocolatey: our flaky snack collection. Also perfect as a cheeky yogurt, ice cream and dessert topping or to sprinkle on your breakfast muesli. Looks perfect – tastes perfect!

Now available with a shiny coat!



Choco Flakes Mix

ARTICLE no. 19344

Corn flakes in dark chocolate, caramel couverture, white rice couverture with green tea powder and wheat flakes in raspberry couverture.

4 flavours: sweet caramel flakes, fruity-red raspberry flakes, green tea flakes and dark chocolate flakes – all the beautiful colours are derived entirely naturally from raspberries and green tea. A deliciously crunchy, chocolatey snack!

NEW



AVAILABLE ONLY WITH GERMAN PACKAGING

Cakes in a jar

95 g + 100 g cake in a jar

Sales unit: 6 pcs

Available in 5 varieties

Shelf life: 12 months from production date

ORGANIC + FAIR + BEAN-to-BAR



The very first organic and fair cakes

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

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

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

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

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



Chocolate + Nuts Cake

ARTICLE no. 19615

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

100 g ● vegan



Dark Chocolate Cake

ARTICLE no. 19602

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

100 g ● contains alcohol



Marble Cake

ARTICLE no. 19634

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

95 g



Marzipan Cake

ARTICLE no. 19622

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

100 g



Birthday Cake with Candle

ARTICLE no. 19629

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

95 g



AVAILABLE ONLY WITH GERMAN PACKAGING

Cacao Nibs + Cacao Beans

100 g pack

Sales unit: 6 packages

Available in 5 varieties

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

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

ORGANIC + FAIR + BEAN-to-BAR



Pure cacao power

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

Choco Cacao Nibs in the Mix

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



ARTICLE no. 17381

Cacao Beans Peru

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

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

● vegan



ARTICLE no. 22237

Cacao Nibs

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

● vegan



ARTICLE no. 19443

Dark Choco Cacao Nibs

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

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

● vegan



ARTICLE no. 19453

Milk + Caramel Choco Cacao Nibs

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

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



ARTICLE no. 19452

Raspberry + White Choco Cacao Nibs

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

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



AVAILABLE ONLY WITH GERMAN PACKAGING

Organic + Fair Coffee

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



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

This is how we roast our coffee

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

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



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 21312
Organic + Fair Coffee
Whole Beans

500 g bag

ARTICLE no. 21305
Organic + Fair Coffee
Whole Beans

1000 g bag

Organic + Fair Coffee

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

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



Espresso glass (2 pieces)
Double-walled glass with artwork by Andreas H. Grätze.
Dimensions: W: 9 cm, Ø 6,7 cm, Volume: 0,1 l

ARTICLE no. 23676

Espresso glass (6 pieces)
Double-walled glass with artwork by Andreas H. Grätze.
Size: W: 9 cm, Ø 6,7 cm, Volume: 0,1 l

ARTICLE no. 23536

● new title





AVAILABLE ONLY WITH GERMAN PACKAGING

Gift Sets

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



On your marks, get set – party!

A handy gift: mixed sets with large and small chocolates for birthdays and other festivities, as a sweet token of gratitude or simply as a »Stress Stopper«, these are an elegant, practical and always popular gift.

And no one will complain if they receive more than one.



AVAILABLE ONLY WITH GERMAN PACKAGING

1



2



1

Zotter Mix Congratulations ARTICLE no. 22563

Gift set with 9 chocolates:
1 hand-scooped »Congratulations« chocolate,
4 filled Nashido bars and 4 pure Labooko Minis.

Flavours:
Congratulations,
flavour: Waffle Brittle (hand-scooped chocolate)
Raspberry (filled Nashido)
Peppermint (filled Nashido)
Hazelnut (filled Nashido)
Peanut (filled Nashido)
75% Guatemala (Labooko Mini)
Caramel (Labooko Mini)
Hazelnut Praline (Labooko Mini)
72% Haiti (Labooko Mini)
136 g

NEW

2

Zotter Mix Happy Birthday ARTICLE no. 22562

Gift set with 9 chocolates:
1 hand-scooped »Happy Birthday« chocolate,
4 filled Nashido bars and 4 pure Labooko Minis.

Flavours:
Happy Birthday,
flavour: Candied Almonds (hand-scooped chocolate)
Caramel Praline (filled Nashido)
Raspberry (filled Nashido)
Hazelnut (filled Nashido)
Peppermint (filled Nashido)
Raspberry - Coconut (Labooko Mini)
White Chocolate (Labooko Mini)
40% Dominican Republic
Milk Chocolate (Labooko Mini)
Caramel (Labooko Mini)
136 g

NEW



AVAILABLE ONLY WITH GERMAN PACKAGING

3



3

Zotter Mix Let's Celebrate You! ARTICLE no. 22565

Gift set with 9 chocolates:
1 hand-scooped »Let's Celebrate You!« chocolate, 2 filled Nashido bars and 6 pure Labooko Minis.

Flavours:
Let's Celebrate You!,
flavour: Hazelnut Brittle (hand-scooped chocolate)
Hazelnut (filled Nashido)
Peppermint (filled Nashido)
50% Oat Drink (Labooko Mini)
Raspberry - Coconut (Labooko Mini)
Cranberry (Labooko Mini)
Brazil Nut Praline (Labooko Mini)
70% Uganda (Labooko Mini)
Coconut (Labooko Mini)
135 g

NEW ● vegan

4 Zotter Mix Stress Stopper ARTICLE no. 22564

Gift set with 9 chocolates:
1 hand-scooped »Stress Stopper« chocolate,
4 filled Nashido bars and 4 pure Labooko Minis.

Flavours:
Stress Stopper,
flavour: Blue Poppy Seed (hand-scooped chocolate)
Hazelnut (filled Nashido)
Caramel Praline (filled Nashido)
Peppermint (filled Nashido)
Redcurrant (filled Nashido)
40% Dominican Republic Milk Chocolate (Labooko Mini)
Raspberry - Coconut (Labooko Mini)
70% Uganda (Labooko Mini)
Brazil Nut Praline (Labooko Mini)
136 g

NEW

4



5

Zotter Mix Thank You ARTICLE no. 22561

Gift set with 9 chocolates:
1 hand-scooped »Thank You« chocolate,
4 filled Nashido bars and 4 pure Labooko Minis.

Flavours:
Thank You,
flavour: Marzipan + Almonds (hand-scooped chocolate)
Peppermint (filled Nashido)
Caramel Praline (filled Nashido)
Raspberry (filled Nashido)
Redcurrant (filled Nashido)
Hazelnut Praline (Labooko Mini)
Coffee (Labooko Mini)
62% Dominican Republic (Labooko Mini)
Caramel (Labooko Mini)
136 g

NEW

5





AVAILABLE ONLY WITH GERMAN PACKAGING



A Cacao Journey Around the World

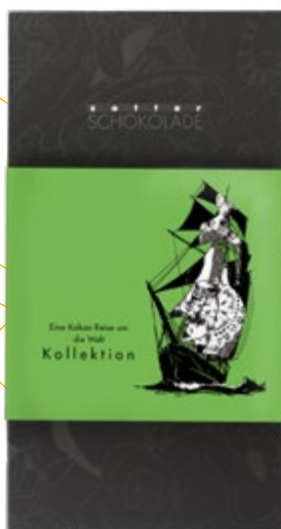
ARTICLE no. 22460

A gift set with 26 different chocolate flavours. Immerse yourself in a whole world of chocolate and experience the different flavours and varieties of cacao.

Flavours:

- 72% Opus 5 (Labooko)
- Dark Chocolate + Blackcurrant (The Fusion)
- ButterCaramel (hand-scooped Chocolate Mini)
- Caramel + Lemon (hand-scooped Chocolate Mini)
- Praline Layers (hand-scooped Chocolate Mini)
- Raspberry (hand-scooped Chocolate Mini)
- 100% Peru (Labooko Mini)
- 90% Bolivia (Labooko Mini)
- 75% Guatemala (Labooko Mini)
- 75% Madagascar (Labooko Mini)
- 75% São Tomé (Labooko Mini)
- 75% Tanzania (Labooko Mini)
- 72% Haiti (Labooko Mini)
- 70% Peru (Labooko Mini)
- 70% Uganda (Labooko Mini)
- 60% Nicaragua Milk Chocolate (Labooko Mini)
- 50% Oat Drink (Labooko Mini)
- 50% Tanzania (Labooko Mini)
- 45% Peru Milk Chocolate (Labooko Mini)
- 40% Dominican Republic Milk Chocolate (Labooko Mini)
- 35% Panama Milk Chocolate (Labooko Mini)
- Coconut (Labooko Mini)
- Coffee (Labooko Mini)
- Raspberry Coconut (Labooko Mini)
- Rice White (Labooko Mini)
- White Chocolate (Labooko Mini)

● new varieties



Drinking Chocolate Set »universal«

ARTICLE no. 22203

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

Packaged in a decorative gift box.

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

● new varieties



Book: »Headstand with fresh fish. My life - my beliefs« by Josef Zotter

ARTICLE no. 22310

The biography of an unconventional Thinker. Extended and updated new edition. The unbelievable success story of Josef Zotter. Composed as a dialogue between Josef Zotter and the journalists Wolfgang Wildner and Wolfgang Schober, 328 pages (published in 2015).

● only available in German



Promotion Articles + Displays

A great presentation is half the sale!

Displays, chocolate dummies, posters, folders, bags and much more.

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

symbol pictures



ARTICLE no. 23575
zotter Paper Bags Small with handle

(1 Pack = 400 bags)
Printed with a Zotter design
W: 18 x H: 21 x D: 8 cm

● changed quantity



ARTICLE no. 23576
zotter Paper Bags Medium with handle

(1 Pack = 350 bags)
Printed with a Zotter design
W: 23 x H: 27 x D: 11 cm



ARTICLE no. 23657
zotter Paper Bags Large with handle

(1 Pack = 200 bags)
Printed with a Zotter design
W: 32 x H: 40 x D: 12 cm



Leaflet "Vision & Creation"

ARTICLE no. 30464

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

Leaflet "Experience World"

ARTICLE no. 30438

World of chocolate experience: recommended outing for the entire family.
Available for free!

Leaflet "Assortment 2024/2025"

ARTICLE no. 30550

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

● new content



① **z o t t e r Multi Display, claret-red – free-standing**

ARTICLE no. 23108

Size:
W: 34 cm
H: 181 cm
D: 36 cm

For hand-scooped chocolates, Labookos, Cheery & Nuts, balleros, Chocolate 5.0
Holds 16 (hand-scooped) flavours + 3 rows for 12 (Labooko) flavours on top, max. 280 bars
In the lower double trays, you can also display Drinking Chocolates, balleros, Choco Praline, Fine Couverture. Expandable: using the free expansion board (no. 8), it is suitable for Mitzi Blue, Squaring the Circle, The Fusion
Material: wood, colour: claret-red
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

② **z o t t e r Universal Display, black – free-standing**

ARTICLE no. 23639

Size:
W: 32 cm
H: 167 cm
D: 37cm

For all Zotter products
6 trays, adjustable in height
Material: spruce, colour: black
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.



3 z o t t e r Display – 12 varieties – counter vertical

ARTICLE no. 23106

Size:
W: 33 cm
H: 57.5 cm
D: 21 cm

For Labookos, Cheery & Nuts, Chocolate 5.0
6 trays, holds 12 flavours, max. 120 bars
Expandable: using the free expansion board (no. 8), it is suitable for Mitzi Blue, Squaring the Circle, The Fusion
Material: wood, colour: claret-red
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

4 z o t t e r Counter Display, black

ARTICLE no. 23652

Size:
W: 32 cm
H: 57 cm
D: 32 cm

For all Zotter products like hand-scooped chocolates, Labookos, Cheery & Nuts, Chocolate 5.0, Mitzi Blue, Classic, Squaring the Circle, The Fusion, Drinking Chocolate packagings, balleros and more.
Material: wood, colour: black
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

5 z o t t e r Counter Display for Drinking Chocolate + hand-scooped Chocolate Minis, black

ARTICLE no. 23122

Size:
W: 26 cm
H: 39 cm
D: 38 cm

for Drinking Chocolate + hand-scooped Chocolate Minis
15 rows
Material: wood, colour: black
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.



6



7



8

6 Choco Lolly Display – 8 varieties

ARTICLE no. 23634

Size:
W: 30.5 cm
H: 40.5 cm
D: 28.5 cm

For Choco Lolly
Holds 40 lollies, 40 click notches
Material: wood, colour: multi-coloured
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.

7 z o t t e r Acrylic Glass Display counter – 8 varieties – counter vertical **ARTICLE no. 23101**

Size:
W: 33.5 cm
H: 42 cm
D: 20 cm

For hand-scooped chocolates, Cheery & Nuts, balleros, Fine Couverture, Choco Praline
8 rows, max. 80 bars
Material: acrylic, colour: transparent
Click system

8 Expansion Board, claret-red – FOR FREE (3 pieces)

ARTICLE no. 10924

Size:
W: 30 cm
D: 13.5 cm

Suitable for different products, such as Mitzi Blue, Squaring the Circle, The Fusion, Labooko, Cheery & Nuts and Chocolate 5.0 to add to the Multi Display – claret-red – free-standing (no. 1) and Zotter Display – 12 varieties – counter vertical (no. 3). Holds 4 flavours.
Material: wood, colour: claret-red
No screws or bolts, easy to assemble
Werkhaus displays are environmentally friendly in material and manufacture and are produced in Germany.



AVAILABLE ONLY WITH GERMAN PACKAGING



ARTICLE no. 23631

Sales display GERMAN - FOR FREE - 1

for hand-scooped chocolate, Labooko, Cheery & Nuts, Chocolate 5.0

Holds 10 bars
Refillable!
Material: carton, colour: black

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



ARTICLE no. 23683

Sales Display GERMAN - FOR FREE - 2

For Classic or Drinking Chocolate packages

Holds 10 bars
Refillable!

Material: carton, colour: black

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



ARTICLE no. 23682

Sales Display GERMAN - FOR FREE - 3

For Mitzi Blue, Squaring the Circle, The Fusion

Holds 10 bars
Refillable!

Material: carton, colour: black

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



front

back



ARTICLE no. 23637

zotter Cool Bag Large

The handy and fashionable cool bag for the summer. Without cooling pad.

W: 49 cm
H: 29.5 cm
D: 20.5 cm

● new design in September

ARTICLE no. 23636

zotter Cool Bag Small

The handy and fashionable cool bag for the summer. Without cooling pad.

W: 45.5 cm
H: 25.5 cm
D: 9.5 cm

● new design in September



front

back



AWARDS

- **Best Organic Product 2024**

award for 50% Milk Choco with Date Sugar from the Squaring the Circle range. Awarded by the popular German magazine Schrot & Korn.

- **Environmental Management Award 2023**

Zotter is honoured for the best sustainable business development strategy in Berlin and Vienna.

- **Market test "Chocolate 2022"**

Zotter won 1st place in the categories "top brand" and "innovation".

- **Best Employer in Styria 2022**

Zotter takes first place in the overall ranking for the third time in a row.

- **4th International Pastry Competition 2022**

Zotter achieved gold 4 times and silver twice for its 6 submissions.

- **2022 "Golden Clock" by the Sweets Global Network in Hamburg**

This award counts among the most significant in the confectionery business.

- **TRIGOS Steiermark CSR-Award 2021**

Zotter Experience World received this award for being an exemplary, integrated CSR project.

- **2021 Zotter places 7th in the ranking of the strongest brands in Austria.**

The top 10 Austrian brands are: Austria (as a country), Google, The Austrian Red Cross, Wikipedia, Amazon, Hofer – and, as a sweet surprise – "Zotter" in 7th place.

- **AUSTRIAN SDG AWARD 2020**

sustainability prize in the category "company".

- **Walter Scheel Medal 2019**

For outstanding contributions to the development of the great European Gastronomic Heritage, presented in Bonn

- **European Candy Kettle Award 2019**

For extraordinary quality and innovation



More awards:
www.zotter.at/en/awards

z o t t e r
CHOCOLATE

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Zotter Experience World

Mon - Sat: 9 am - 7 pm

Closed on Sundays and public holidays.

**WE'RE LOOKING FORWARD
TO YOUR ORDERS**

