



POTT
AU CHOCOLAT



**THE INDULGENCE
CHOCOLATE
MANUFACTURER**

IN THE HEART OF THE "RUHR AREA"



The growing areas
of our cocoa beans

Pott au Chocolat combines directly traded fine cocoa varieties with sustainability and a lot of love for craft chocolate. High-quality products with exciting stories about the origin of the beans and the production of our handmade chocolate compositions.

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Chocolate creators with sustainable cocoa mission

We discovered our passion for cocoa and fine chocolate many years ago while traveling in faraway countries

We are Manfred Glatzel and Marie-Luise Langehenke. Since 2008, we have been sharing this enthusiasm with the people of the "Ruhr region" and beyond. The German region "Ruhrgebiet" – with a coal mining and steel tradition – as the cradle of the finest chocolate compositions? Pott au Chocolat made it possible!

With a soft spot for fine flavors and good food, we not only care about exclusive chocolate creations, but also about sustainability. Our goal is "More than fair." Together with our team, we process only directly traded fine cocoa beans and the best ingredients for the fairest price we can source. Produced in harmony with nature, and with respect for the people in the countries of origin. With each journey we bring back new ideas to enrich our creations. Like the Kampot pepper from Cambodia a few years ago, or

the hazelnuts from a small cooperative in the Piedmont region of Italy – which, in combination with the fine cocoa varieties, become refined delicacies.

On our trips to the origins of the cocoa beans, we learn a great deal about the needs of cocoa farming, as well as the conditions on site. This direct contact with cocoa farmers – whether in Tanzania, Peru, the Dominican Republic, or through our sourcing partners – is essential to learning from and supporting each other to produce better qualities for the benefit of both the farmers and the consumers. Our main principle, coupled with cultural sustainability, is to never neglect taste, and to value high quality and handmade products.



osilva
There's only an Identity



With all our heart From Bean to Bar

At the beginning of 2020, we dared to make a significant shift and switched our production to "From Bean to Bar"

This means that we carry out all processing steps ourselves, from the bean to the finished bar. We buy whole, selected cocoa beans from trustworthy partners who work closely with and support local farmers, and process the beans in our factory. Few chocolate manufacturers in Germany take this effort on themselves—most of them work with pre-processed cocoa mass.

The chocolate craft "From Bean to Bar" not only offers the best possibilities for the

selection of beans and the transparency of the supply chain, it also ensures much greater influence on the flavor spectrum of the chocolate. Only through many experiments and tests, for example with different roasting times and temperatures as well as different conching times, is it finally possible to bring out the natural complexity of the cocoa bean to render the best out of the individual varieties. And that is our priority. One thing is quite obvious: the only way to make exceptional chocolate is to work with exceptional beans!

Handmade praline chocolate art

Over 100 varieties with a wide variety of flavor profiles from classic to exotic to completely vegan

They don't just look beautiful. They are handmade with love for cocoa. Subtle, harmonious compositions that linger long in the memory and reveal the true art of chocolate craftsmanship. Over 100 varieties with a wide assortment of flavor profiles from classic to exotic to vegan.

Through a large glass front in our manufactory, chocolate fans can observe us at our meticulous work. Our production team produces up to over 5,000 chocolate varieties every day with great skill and dedication to

the craft. From spicy to fruity, from classic to experimental. Filled with the finest ganache, coated with one of our fine chocolate varieties. Creations such as lavender cranberry, raspberry truffle, red wine blue poppy, rose blossom with grappa, salted almond and many, many more provide simple yet meaningful moments of pleasure. Friends of high chocolate art swear by it. We use only natural ingredients for all our products and also have a large selection of vegan, lactose and gluten-free pralines.



Our chocolates collection



Apricot
Coriander



Banana



Balsamic
Cherry



Beetroot



Biscuit
Cookie



Blackberry



Black Olive



Blood
Orange



Brittle
Chocolate



Cappuccino



Cashew



Chili



Christmas
Biscuit



Cinnamon



Coco
Saffron



Earl Grey



Elder Berry



Fig Balsamic



Ginger
Lemongras



Huckleberry



Lavender
Cranberry



Lemon
Balm



Lime Thai
Basil



Liquorice



Masala
India



Marzipan
Orange



Matcha
Tea



Milk Coffee



Mint Green
Tea



Mixed Nuts



Nutmeg



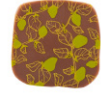
Peach Red
Currant



Peach
Vinegar



Pear



Pear
Cardamom



Peanut



Pineapple
Coconut



Pistachio



Plum



Praline
Feuilletines



Pomegranat



Raspberry
Oregano



Red Pepper



Rhubarb



Roasted
Apple



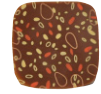
Rosemary



Salt



Salted
Toffee



Sesame
Honey



Star Anis



Strawberry
Basil



Thyme
Orange



Tonka
Bean



Vanilla



Violet flower



Walnut



Yoghurt
Cassis

Chocolates with alcohol



Baileys



Cachaça
Lime



Champagne
Truffle



Cointreau
Orange



Eggnog



Red Barrique
Wine



Rose
Grappa



Tiramisu



Whisky



Winter
Magic

Vegan & lactose free



Cherry



Choco
Mousse



Coffee



Marzipan



Marzipan
Chocolate



Marzipan
Cherry



Marzipan
Pistazie



Marzipan Ras-
berry Walnut



Passion
Fruit



Praline
Cocoa Nibs



Praline
Marzipan



Salted
Almond



Cherry
Brandy



Pear
Brandy



Plum
Brandy

Grand Cru Chocolate



Alto Piura
75%



Java
65%



Chocolate bars to melt away

Immerse yourself in the unique taste of each cocoa variety and taste the origin

Our bars will take you on a delicious journey. We love the diversity of cocoa landscapes and beans, their different flavors and stories. Our hand-poured bars, from bean to craft chocolate made in our manufactory, are the trademark of our specialty chocolate production.

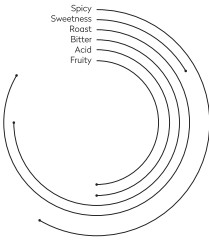
Our single-origin Grand Cru chocolate bars are named after their regions of origin and prepared from the highest quality cocoa beans; several have been honored with awards from the International Chocolate Awards and the Academy of Chocolate. We process fine cocoa varieties from different countries

such as Venezuela, Peru, Ecuador, the Dominican Republic, Tanzania, Ghana and Indonesia, and delight in discovering new flavor profiles of other varieties and growing regions.

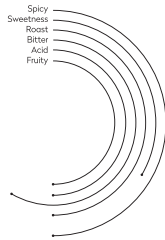
In addition to pure bars, our customers also love flavored, filled, and topped chocolates – such as those refined with precious rose petals, filled with whisky, or spiced with tonka bean. Our creativity knows no bounds, and the variety of ideas is endless. Regarding packaging? Our in-house graphics team conjures up gorgeous and engaging motifs for almost any occasion.

Flavor profiles of the chocolate

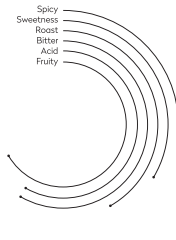
Arhuaco 100%



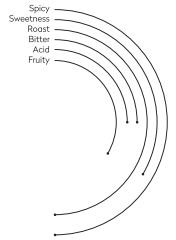
Carabobo 80%



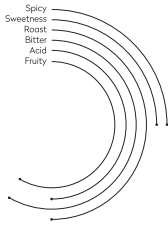
Piura Blanco 75%



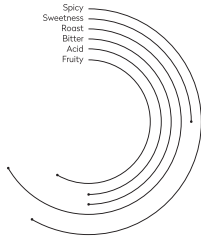
Arhuaco 75%



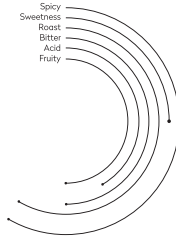
Udzungwa 75%



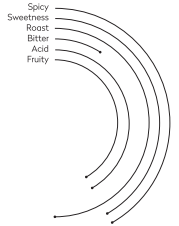
Sumba 70%



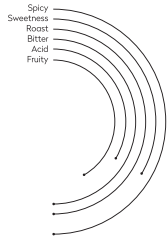
Mono Bravo 70%



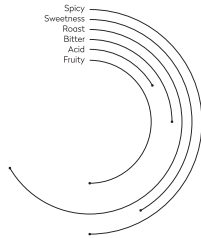
Mwena 72%



Carabobo 70%



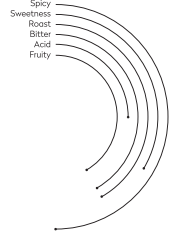
Oko Caribe 65%



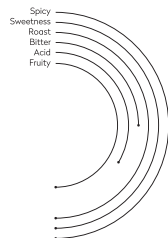
Java 65%



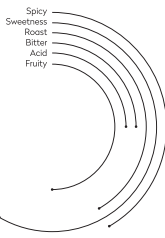
Sumba 60%



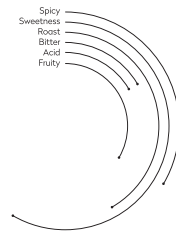
Udzungwa 49%



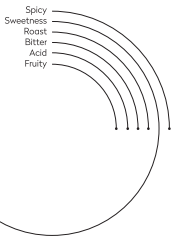
Piura Blanco 49%



Mono Bravo 39%



Sumba 39%



Pure grand cru chocolate bars



Arhuaco 100%
dark chocolate
4251714414911



Carabobo 80%
dark chocolate
4251714415673



Piura Blanco 75%
dark chocolate
4251714415178



Arhuaco 75%
dark chocolate
4251714414904



Udzungwa 75%
dark chocolate
4251714415192



Mwena 72%
dark chocolate
4251714414928



Sumba 70%
dark chocolate
4251714415635



Mono Bravo 70%
dark chocolate
4251714415185



Carabobo 70%
dark chocolate
4251714415659



Oko Caribe 65%
milk chocolate
4251714414874



Java 65%
milk chocolate
4251714414591



Sumba 60%
milk chocolate
4251714415628



Udzungwa 49%
milk chocolate
4251714415376



Piura Blanco 49%
milk chocolate
4251714414614



Mono Bravo 39%
milk chocolate
4251714415161



Sumba 39%
milk chocolate
4251714415666



Vegan 49%
no milk chocolate
4251714414867

Our single-variety Grand Cru chocolate bars are named after the region of origin, made from the highest quality cocoa beans and some have even won awards from the International Chocolate Awards and the Academy of Chocolate.

Spiced chocolate bars



Chili 70%
dark chocolate
4251714415574



Salt 49%
milk chocolate
4251714415468



Salt 70%
dark chocolate
4251714415581



Tonka 49%
milk chocolate
4251714415475



Cinnamon 39%
milk chocolate
4251714415253

Motto chocolate bars



Good Luck
milk chocolate
4251714414829
dark chocolate
4251714414812



Congratulations
milk chocolate
4251714414782
dark chocolate
4251714414775



From my heart
milk chocolate
4251714414805
dark chocolate
4251714414805



Thank you
milk chocolate
4251714414447
dark chocolate
4251714414515



Home match
milk chocolate
4251714414843
dark chocolate
4251714414836

Filled chocolate bars



Gingerbread marzipan
dark chocolate
4251714414287



Salted caramel
dark chocolate
4251714414324



Marzipan
dark chocolate
4251714414294



Nougat cocoa nibs
dark chocolate
4251714414300



Nougat cocoa nibs
milk chocolate
4251714414256



Whisky
dark chocolate
4251714414317



Cinammon
milk chocolate
4251714414270



Raspberry
dark chocolate
4251714414263

Topped chocolate bars



Hazelnut 70%
dark chocolate
4251714415031



Hazelnut 39%
milk chocolate
4251714414980



Cashew 70%
dark chocolate
4251714415024



Cashew 49%
milk chocolate
4251714415383



Peanut 28%
white chocolate
4251714414010



Coffee 70%
dark chocolate
4251714415017



Coffee 39%
milk chocolate
4251714414973



Cocoa nibs 70%
dark chocolate
4251714415048



Cocoa nibs 65%
milk chocolate
4251714414065



Orange 70%
dark chocolate
4251714415062



Orange 49%
milk chocolate
4251714415406



Walnut 70%
dark chocolate
4251714415079



Walnut 65%
milk chocolate
4251714414072



Wildberry 70%
dark chocolate
4251714415086



Wildberry 49%
milk chocolate
4251714415413



Macadamia 70%
dark chocolate
4251714415055



Macadamia 49%
milk chocolate
4251714415390

Chocolate delicacies that are addictive

In addition to bars and pralinés, we specialize in other exclusive chocolate products. Handmade according to recipes that we refine until they are perfect

Raspberries coated in white chocolate, chocolate-coated popcorn with milk or dark chocolate, caramel almonds coated in dark chocolate, and many other creative creations delight those with finer palates.

A highlight is our chocolate-coated cocoa beans and hazelnuts. The nuts come from a small, family-run cooperative in Piemont

and coated with dark bean to bar chocolate. These are a dream for super food lovers – little balls full of energy providing moments of happiness.

For those who like it pure, there are finely roasted Aruhaco cocoa beans, cocoa shell tea, or cocoa nibs, which are both tasty and healthy.



Chocolate-covered delicacies



cocoa beans in
dark chocolate
425171447731



hazelnuts in
dark chocolate
4251714474786



Gingerbread almonds
in milk chocolate
4251714474724



Caramel almonds
in dark chocolate
4251714474755



Almonds with lemon
and raspberry
4251714474779



Raspberries in
white chocolate
4251714474854



Almond slivers in
milk chocolate
4251714474199



Almond slivers in
dark chocolate
4251714474250



Popcorn in
milk chocolate
4251714474205



Popcorn in
dark chocolate
4251714474267



Ginger in
dark chocolate
4251714474236



Strawberries in
dark chocolate
4251714474229

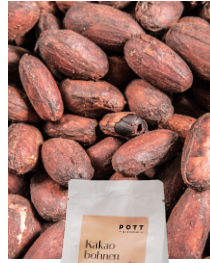
Pure cocoa pleasure



Cocoa shell tea
4251714474687



Cocoa nibs
4251714474694



Arhuaco cocoa beans
4251714474885

For those who like it pure, there are finely roasted Aruhaco cocoa beans, cocoa shell tea or cocoa nibs, which not only taste good but are also very healthy.



Spread, Mole & Chutney for Gourmets

Open these jars and a delicious chocolate scent escapes! Our spreads are a seductive temptation packaged in jars

Pure delight on bread, for dessert, or to flavor the finest sauces. Hot chili mole, not quite as hot as the original from Mexico, but much more chocolaty. Or a spread of creamy-sweet caramel with a hint of rock salt from the Punjab region of the Himalayas. A spoonful typically won't even make it onto

breakfast bread or as a topping on ice cream or yogurt. How about our velvety-fine, slightly tart vegan chocolate spread? Or the classic, a chocolate-hazelnut spread? It combines fine cocoa varieties with hazelnuts to create a dark chocolate spread that is guaranteed to outshine all conventional chocolate spreads.



Chocolate spread
4251714474113



Hazelnut chocolate spread
4251714474120



Salted caramel spread
4251714474397



Hot chili chocolate mole
4251714474137



Fig chocolate chutney
4251714474151



Service & Terms of Sale

Get all the information you need at www.pottauchocolat.de — our purchasing advisor is available to you 7 days a week. Here you will find up-to-date product photos, as well as extensive additional information about the products and current availability.

Of course, we will also be happy to advise you by telephone and, as a producer, we can manufacture products showing as “unavailable” online within short notice.

We are personally there for you!

Monday to Friday 10.00 - 16.00

+49 (0) 231 95018350

Or 24/7 at www.pottauchocolat.de and

info@pottauchocolat.de

Shelf life (minimum, with proper storage*)

- pure, spiced or topped bars: 12 months from the date of delivery (except white chocolate)
- filled bars: 3 months, maximum 6 months

- coated chocolate products: 12 months
- chocolate pralines: 12 weeks when stored cool and dry between 16 and 18° C

*Temperature fluctuations can lead to fat bloom (especially with oil-containing additives such as nuts), an unpleasant appearance that hardly affects the taste. Direct exposure to moisture leads to sugar bloom, which can affect the taste. However, neither fat bloom nor sugar bloom affects the minimum shelf life. The storage temperatures of these products is therefore important to their appearance, and potentially their taste.

Payment and delivery conditions at a glance

Within Germany:

- Free delivery for orders valued at 1,000 EUR or more
- Flat rate for packaging and shipping per 30 kg of product 15,50 EUR (uncooled). In summer, we ship via a refrigerated shipping company per 30 kg for a flat rate of 40.00 EUR

For first-time deliveries, advance payment is required. Thereafter, our terms of payment are invoice date + 14 days net cash, no discount.

Samples are invoiced at the catalogue/online price, shipping costs paid by the customer.

All prices quoted are the price per piece in EUR (bar, bag, tin, glass), or as a layer in the case of chocolate pralines. The purchase takes place according to the given packaging unit.

We reserve the right to change prices within the current year. The current price will be listed on the order confirmation.

The minimum order value is 150.00 EUR net. For orders under 250.00 EUR net, a service charge of 25.00 EUR applies.

50% advance payment for Individual or White Label Productions is required.

Upon placement of order, an order confirmation is automatically sent to the e-mail address provided. Upon completion of order and hand-off to the shipper, the invoice will be sent electronically as a PDF document to the specified e-mail address.

Shipping within Germany usually takes 1 to 3 days, to other EU countries 7 to 10 days.

Delivery times are non-binding without special agreement.

Weight and quantity specifications, as well as illustrations, are approximate values and not guaranteed quality specifications. Deviations customary in the trade are reserved.

Upon delivery receipt: Please carefully check for issues such as breakage/damage or incomplete order. Report problems to Pott au Chocolat within three days, noting it with a photo.

Product properties



This product is vegan.



This product is gluten free.



This product contains gluten.



This product is lactose free.



This product contains lactose.



This product is nut free.



This product contains nuts.

We designed the symbols for the product properties ourselves, they do not correspond to any official seals and do not claim to be complete. Rather, they should emphasize the properties of a certain product that are worth mentioning for us.

Where to find us



Office, production and sales

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Mail: info@pottauchocolat.de

Telephone: +49 (0)231 95018350

Office hours

Monday – Friday 10:00 am to 5:00 pm



Discover our online shop and many more stories about chocolate and cocoa

www.pottauchocolat.de



Our manufactory
in the heart of the Ruhr area



**FROM
BEAN**



ROASTING



BREAKING



GRINDING



REFINING



SIEVING



CONCHING



TEMPERING

**TO
BAR**



POTT
AU CHOCOLAT

