

chocofactory

Catalog 2024



About Us

Highest pleasure & quality

The chocofactory is a commercial practice company that offers vocational internship and further training programmes for commercial professionals looking for a job on behalf of SECO and the Office for Economy and Employment of the Canton of Lucerne. For several years, it has also been offering disability insurance places and social services for reintegration.

As a practice company, we act in a closed network with products and services in close cooperation with other practice companies in Switzerland and abroad. This means that all business processes are carried out SME-identically and according to the most modern corporate principles. In this way we promote the decisive professional skills of the participants in their daily work processes. Through integrated further training (professional and personal development), job seekers are prepared for the job market. Intensive application coaching supports the job search in order to enable the participants to quickly and permanently reintegrate into the labour market.

The chocofactory practice is run by the work structuring foundation SAG in Schwerzenbach.

Through the organisation European-Pen International it is possible to network with a worldwide network of over 7000 practice and training firms and to engage in international trade.



Webshop
www.chocofactory.ch



chocofactory Kriens



chocofactorykriens



chocofactory Kriens

chocofactory

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Partner

A big thank you goes to our three partners Aeschbach Chocolatier AG, Heidi Chocolaterie Suisse SA and Hug AG. Thanks to the generous provision of images, samples and information, you have made a major contribution to the creation of the new catalogue. We are very much looking forward to further cooperation.



Since 1972, Aeschbach Chocolatier has been producing exclusive chocolate specialties and confectionery products of the highest quality in the heart of Switzerland using exquisite and natural ingredients. Chocolate is their passion. As a tradition-conscious family business, they are already living this passion in the third generation and produce the creations by hand and according to their own original recipes. They operate modern production and event facilities, a ChocoCafé and a bistro. In all of this, the ChocoWelt should not be forgotten - a world of experience for companies, tourists and private individuals. In addition to their own chocolate shop, private and corporate customers can order the sweet temptations via the web shop.



At Heidi Chocolaterie Suisse SA, customers will find a manufactory in which Swiss chocolate specialties are made using traditional craftsmanship. Pioneering spirit, innovation, quality and reliability play a major role at Heidi Chocolaterie Suisse. The company does everything in its power to uphold these traditions and to maintain Switzerland's excellent global reputation as a country that produces the finest chocolate products. Promotional chocolate from Heidi Chocolaterie Suisse is made-to-measure chocolate. They develop customer-specific products with their own brand and logo based on individual customer information. As a customer, you are supported in marketing and in the design of your packaging material, have it printed for you and store it if required.



The company history of HUG began 146 years ago in a bakery in Lucerne. Joseph Hug-Meyer laid the foundation for success in 1877 with the invention of the rusk. Lächerli, DAR-VIDA and Willisauer Ringli are among the most widespread products. But there are many more delicacies to discover. With the takeover of Wernli AG from Trimbach, HUG was able to optimally expand its range with an extensive range of biscuits. The HUG family is at home in the heart of Switzerland. The recipe for the quality and good taste of the products lies in the hands of the people who work with them.

Labels



The term “Bio” is a term protected by the EC Eco-Regulation throughout the EU and in Switzerland. The same applies to designations from controlled organic and ecological cultivation. Products that are described as organic must also meet the criteria of the EC Organic Regulation. However, it is not mandatory to label them with the seal. Organic products must meet food law standards that go beyond those of conventional products. Only farms which fully comply with the guidelines are allowed to adorn themselves with the bud. Strict controls are the foundation of the complete bud guarantee.



The Fairtrade product label stands for fairly cultivated and traded products. This means that all ingredients that are available under Fairtrade conditions must be certified accordingly. This also applies to composite products such as chocolate. This enables smallholder farmers’ cooperatives to achieve more stable prices and long-term trade relations. Both farmers and employees on plantations receive an additional Fairtrade premium for joint projects. The standards also contain criteria on democratic organisational structures, environmental protection and safe working conditions.



The V-Label is an internationally recognized and protected trademark for labeling vegetarian and vegan products and services. For consumers, it represents a simple and reliable guide. Companies use the V-Label to create transparency and clarity. Veganism is a predominantly ethical attitude and way of life that rejects the use of animals and animal products.



UTZ is a programme and quality label for sustainable cultivation. The term comes from the Maya language and means “good”. Sustainable cultivation supports farmers, workers and their families in achieving their goals and at the same time contributes to the protection of our natural resources - now and in the future.

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Praline



1



2



3



4

- | | | |
|---|--|-----------------------|
| 1 | <p>TRUFFES FINE CHAMPAGNE
 With sparkling Champagner filling
 3 boxes of 12 pieces 210g</p> | CHF 130.00 / CFL24001 |
| 2 | <p>CHRIESISTEI „Cherry Stone“
 With smooth melting cherry filling
 2 boxes of 16 pieces 420g</p> | CHF 138.00 / CFL24002 |
| 3 | <p>BSETZI - STEI
 With smooth melting rum filling
 1 box 200g</p> | CHF 70.00 / CFL24003 |
| 4 | <p>PRALINÉS MAISON
 Variation of different pralines
 2 boxes of 12 pieces 440g</p> | CHF 118.00 / CFL24004 |

Price excl. 2.6% VAT.

1



2



3



4



- | | | |
|---|---|----------------------|
| 1 | <p>WILLIAMS STICKS
With delicious Williams
1 box of 125g</p> | CHF 59.00 / CFL24005 |
| 2 | <p>GIN STICKS
With delicious gin 27 filling
2 boxes of 96g each 192g</p> | CHF 84.00 / CFL24006 |
| 3 | <p>CHRIESIBLÜETE WITH ZUGER CHERRY
The perfect gift with fine Cherry
1 box of 300g</p> | CHF 83.00 / CFL24007 |
| 4 | <p>ZUGER CHERRY STICKS
With delicious Zuger cherry
1 box of 125g</p> | CHF 59.00 / CFL24008 |

Price excl. 2.6% VAT.



1

4er Pack

2



1 **CHIP BASKET WITH CHERRY STICKS**
 Finest chocolate with cherry filling
 1 basket of 125g

CHF 38.00 / CFL24036

2 **GRAPPALINOS**
 Grappalinos with delicious Grappa
 4 boxes of 300g each

1'200g

CHF 120.00 / CFL24046



Chocolate

5er Pack

1



3er Pack

2



3er Pack

3



1	CHOCOLATE - FONDUE Finest dark chocolate in original tin 5 tins each 100g	500g	CHF 78.00 / CFL 24009
2	HAZELNUT CHOCOLATE SPREAD 3 glasses of 200g each	600g	CHF 39.00 / CFL24035
3	CRIOLLO SPREAD 3 glasses of 200g each	600g	CHF 38.00 / CFL24037

Price excl. 2.6% VAT.



- | | | |
|---|---|-----------------------------|
| 1 | ORGANIC CHOCOLATE BAR WITH MANGO CHILLI
3 bars of 28g each / Fairtrade | 84g
CHF 12.00 / CFL24010 |
| 2 | ORGANIC CHOCOLATE BAR WITH AMARETTI
3 bars of 28g each / Fairtrade | 84g
CHF 12.00 / CFL24011 |
| 3 | ORGANIC CHOCOLATE BAR WITH PASSION FRUIT
3 bars of 28g each / Fairtrade | 84g
CHF 12.00 / CFL24012 |
| 4 | ORGANIC CHOCOLATE BAR WITH RASPBERRY
3 bars of 28g each / VEGAN | 84g
CHF 12.00 / CFL24020 |

Price excl. 2.6% VAT.

10er
Pack

1



10er
Pack

2



10er
Pack

3



- | | | |
|----------|--|-----------------------|
| 1 | SWISS ORGANIC MILK CHOCOLATE
41% Cacao
10 packs of 75g each 750g | CHF 108.00 / CFL24013 |
| 2 | SWISS ORGANIC CHOCOLATE BLOND
33% Cacao
10 packs of 75g each 750g | CHF 105.00 / CFL24014 |
| 3 | SWISS ORGANIC MILK CHOCOLATE ALMONDS AND HONEY
37% Cacao
10 packs of 75g each 750g | CHF 108.00 / CFL24015 |

Price excl. 2.6% VAT.



- | | | |
|---|---|-----------------------|
| 1 | <p>LIGHT CHOCOLATE HAZELNUT VEGAN
 35% Cacao
 10 packs of 75g each 750g</p> | CHF 105.00 / CFL24022 |
| 2 | <p>DARK CHOCOLATE VEGAN
 70% Cacao
 10 packs of 75g each 750g</p> | CHF 108.00 / CFL24024 |
| 3 | <p>WHITE CHOCOLATE ALMOND VEGAN
 34% Cacao
 10 packs of 75g each 750g</p> | CHF 108.00 / CFL24021 |

Price excl. 2.6% VAT.



- | | | |
|----------|---|------------------------------|
| 1 | WHY NUT? CHOCOLATE DREAM 1
Chocolate chips with mixed berries and almond slivers
2x 3 boxes of 150g each | 900g
CHF 59.00 / CFL24033 |
| 2 | WHY NUT? CHOCOLATE DREAM 2
Chocolate chips with Hazelnut and pretzel balls
2x 3 boxes of 150g each | 900g
CHF 59.00 / CFL24034 |

Price excl. 2.6% VAT.



DOUBLE CHOCOLATE COOKIES

Ingredients

150 g butter, soft	160 g flour
200 g sugar, white	30 g cacao
1 egg	1/2 tea spoon baking soda
1/4 tea spoon salt	80 g dark chocolate, coarsely chopped (Product p. 14)
1 tea spoon vanilla-extract	80 g white chocolate, coarsely chopped

Preparation

1. Butter, sugar, egg, salt and vanilla stir until it gets very creamy.
2. In another bowl mix flour, cacao and baking soda and pour it in the previous mixture. Stir until everything mixes together. Then put the chopped chocolate in the mix.
3. Roll out two plastic wraps and spread the dough side by side. Roll it in the foil, so that each roll has more or less a diameter of 4cm. Let the dough rolls rest for at least 2 hours (better longer) in the fridge.
4. Pre-heat the oven at 160°C warm air (upper-/bottomheat 180°C).
5. Remove the foil from the dough and cut in approx. 0.5cm wide slices. Place the slices spaced apart on the sheet. Should the slices crumble when cut, wait a few minutes because the dough is a bit too cold.
6. Baking time approx. 12-15 minutes.

Source: <https://www.kuechenmomente.de/double-chocolate-cookies/#rezept>



Biscuits

3er Pack



1

3er Pack



2

3er Pack



3

3er Pack



4

1	HUG WILLISAUER RINGS 3 pouches of 290g each	870g	CHF 30.00 / CFL24042
2	HUG BRÄTZELI CLASSIC Thinly baked Brätzeli on a waffle iron 3 pouches of 120g each	360g	CHF 17.00 / CFL24026
3	HUG BRÄTZELI CHOCO Thinly baked choco Brätzeli on a waffle iron 3 pouches of 120g each	360g	CHF 19.00 / CFL24027
4	HUG MERINGUES 3 pouches of 120g each	360g	CHF 18.00 / CFL24028

Price excl. 2.6% VAT.

6er Pack



1

9er Pack



2

9er Pack



3

- | | | | |
|----------|--|-------|----------------------|
| 1 | HUG PACKAGE 3 ASSORTED
3 Willisauer Rings Original, 3 Willisauer Rings au Chocolat
6 packs of 290g each | 1740g | CHF 59.00 / CFL24049 |
| 2 | HUG PACKAGE 2 ASSORTED
3 Hazelnut sticks, 3 Willisauer Rings Original, 3 Meringues
9 packs of 150g each | 1350g | CHF 66.00 / CFL24018 |
| 3 | HUG PACKAGE 1 ASSORTED
3 Brätzeli Classic, 3 Crispy mix, 3 Nut hearts
9 packs of 150g each | 1350g | CHF 66.00 / CFL24017 |

Price excl. 2.6% VAT.

5er Pack



1 **WERNLI PETIT AMOUR**
Biscuit specialities with the finest chocolate
5 packs of 155g each

775g

CHF 30.00 / CFL24016

Price excl. 2.6% VAT.

3er Pack



1

5er Pack



2

5er Pack



3

1	WERNLI ORIGINAL CHOCOLY Biscuit with chocolate cream filling 34% 3 Packs of 250g each	750g	CHF 26.00 / CFL24030
2	WERNLI BUTTERHERZLI Wafer-thin butter biscuit 5 Packs of 100g each	500g	CHF 22.00 / CFL24031
3	WERNLI JAPONAIS Almond and protein pastries with Hazelnut cream filling 5 packs of 100g each	500g	CHF 25.00 / CFL24041

Price excl. 2.6% VAT.



3er Pack



- 1 **WERNLI MINI CHOCO PETIT BEURRE AU LAIT**
 Small biscuits with Swiss milk chocolate
 approx. 300 pieces
 1 box of 2'300g

CHF 60.00 / CFL24025

- 2 **WERNLI JURA WAFFLE**
 Jura Waffle with cacao crème 74%
 3 Packs of 250g each

750g

CHF 26.00 / CFL24029



1



2



3



4

1	WERNLI PACKAGE ASSORTED 1 3 x Jura Waffle, 3 x Chocoly 6 Packs of 250g each	CHF 48.00 / CFL24032 1'500g
2	WERNLI PACKAGE ASSORTED 2 3x Chocobelle, 3x Japonais 6 Packs of 100g each	CHF 48.00 / CFL24039 600g
3	WERNLI PACKAGE ASSORTED 3 3x Choco Petit Beurre, 3x Chocofin 6 Packs of 100g each	CHF 48.00 / CFL24040 600g
4	DAR-VIDA PACKAGE ASSORTED 4x Darvida thyme and sel, 4x Darvida cream cheese and herbs 8 Packs of 46g each	CHF 14.00 / CFL24043 368g

Price excl. 2.6% VAT.



Events

HOT AIR BALLOON RIDE with chocolate throw

Individual balloon ride with chocolate toss, a unique experience for everyone!

Surprise your guests on occasions like weddings, birthday parties or corporate events. Enjoy an aperitif high above the clouds and surprise your main guest (e.g. birthday boy or girl, jubilarian, wedding couple) with a primer chocolate box incl. personal engraving (value CHF 115.-). Shortly before landing, you can personally drop 20 money bags with 35 chocolate coins each by mini parachute (value CHF 380.-) over the heads of your waiting guests. You exclusively determine your starting point and destination.



Duration of the balloon flight: 2 hours / Max. 6 guests

CHF 2'490.- / CFL24060

Price excl. 8.1% VAT.

DISNEYLAND PARIS

Fun and chocolate weekend for the whole family

You will spend two days at Disneyland® Paris, meet the popular Disney characters and experience the various attractions up close. In Wonderland, you'll take a culinary journey all about chocolate. At the end of the trip, you can cast your favorite character in chocolate yourself.



Your package:

Overnight stay, breakfast and admission to Disneyland® Paris.

2 adults + 2 children (up to 14 years)

CHF 1'780.- / CFL24061

Price excl. 8.1%VAT.

CHOCOWORLD

An excursion for the whole family

The chocolate museum in Switzerland

Immerse yourself in the world of indulgence and experience the world of chocolate with all your senses. Learn all about the history of chocolate and how our tempting house specialties are made on an interactive tour.



Adults

CHF 15.- / CFL24056

Adults AHV/IV

CHF 13.- / CFL24057

Per person over 16 years old incl. one CHF 5.- coupon redeemable in ChocoCafé or ChocoShop.

Children

CHF 8.- / CFL24058

Per Child from 6 to 16 years; Children under 6 years free with a companion.

The guided tours take place every Monday from 10 a.m. to 11 a.m.

Price excl. 8.1%VAT.

BEES EXCURSION

Wabe is a young, innovative Zurich apiary. Their bee colonies are stationed on unused flat roofs - with the best view of the city of Zurich. In this way they make a contribution to the diversity of nature in urban areas and at the same time can convey the fascination of beekeeping to the public. The experienced beekeepers explain the fascinating coexistence of bees and show the most important steps directly at the beehive.

As a highlight of the event, you will receive our chocolate bar, almonds and honey from Heidi Chocolaterie Suisse SA.



Languages: German, English

Group size: 3 Ppl. - max. 20 Ppl.

Price 2h per person:

CHF 55.- / CFL24052

Discount from 10 people: 10%

Discount from 15 people: 25%

Price excl. 8.1% VAT.

VIRTUAL CHOCO-TASTING

Welcome to the largest virtual reality center in Europe. Equipped with state-of-the-art goggles and hand and foot sensors, you and your team can immerse yourself in an adventure like you have never experienced before. Through 4D effects such as wind, Heat and cold makes the virtual adventure feel even more real. Choose the appropriate game mission for your team.

On your journey through the different flavors you will learn how chocolate is made, what the differences are and how you can best enjoy chocolate. You can also find out interesting facts about cultivation in our virtual chocolate tasting. Join us in a world of the finest nuances of taste and you will become true chocolate experts.



Days available

Wednesday to Sunday

Time required

from 1 h

Place

chocofactory, Kriens

Cost per person:

Events 1 h per person

CHF 42.- / CFL24053

Events 2 h per person

CHF 65.- / CFL24054

From 20 People on request, we will be happy to provide you an offer.

Price excl. 8.1% VAT.

Terms and Conditions

1. General

Business conditions and deliveries are made exclusively on the present terms and conditions, which are all on the basis of our offers from our current and valid catalog or our internet shop. The following conditions contrary or deviating terms are not applicable if they do not follow our provisions. The following terms and conditions shall also apply exclusively even we are aware of conflicting or deviating terms and conditions of delivery and services implicitly fulfilled. If deadlines are being settled as working days, all working days are meant except Saturdays, Sundays and statutory holidays.

2. Price

All prices in offers and price lists of the chocofactory are net in CHF, excl. VAT. 2.6% or 8.1% and without transportation costs. Transportation costs are based on cost and weight. The chocofactory reserves the right to change prices at any time.

Delivery terms: Valid for customers from Switzerland and abroad.

EXW - The transport documents will be issued as CPT (freight paid) as we will bill you for freight costs. Transportation and custom costs are at the expense of the buyer.

3. Payment conditions

SWISS CUSTOMERS

The invoice is issued with the delivery to the customer and must be paid within 30 days net/20 days with 2% trade discount. For order volumes of CHF 501.- up to 1000.- the chocofactory grants a discount of 2%, from CHF 1001.- a discount of 5% on the product price. The discounts to wholesalers or resellers will be negotiated separately with the chocofactory. Minimum order is CHF 50.- (for orders below CHF 50.- a processing fee will be charged until the amount of CHF 50.- is reached).

FOREIGN CUSTOMERS

The invoice is issued with the delivery to the customer and must be paid within 45 days net/30 days with 2% trade discount. For order volumes of CHF 501.- up to 1000.- the chocofactory grants a discount of 2%, from CHF 1001.- a discount of 5% on the product price. Minimum order is CHF 50.- (for orders below CHF 50.- a processing fee will be charged until the amount of CHF 50.- is reached).

4. Delivery time

The delivery term is 12 days receipt of order at the chocofactory. If goods are on stock, delivery will be carried out immediately. With a possible delay in delivery, the clients will be informed and a new delivery date will be announced. The purchaser is not entitled to revoke the order or to claim damages. A order annulation will be accepted and is only valid in writing and by mutual agreement. Events of force majeure justify any delay or interruption in the execution of orders. This happens without the buyer having the right to withdraw from the order or any claims for damages.

Precondition for the delivery obligation is the solvency of the purchaser. The chocofactory is under no obligation to execute the delivery, even after order confirmation has been issued, if subsequently should prove the solvency of the purchaser as doubtful. The contractual rights of the purchaser shall not be transferred to third party. The object of delivery remains our property until the fulfillment of all liabilities of the buyer arising from the delivery contract.

5. Orders on demand

Orders on demand must contain a time indication. This order will only be valid if the desired date has been confirmed by the chocofactory.

6. Complaint / Returns

Only products from the catalog or from promotions of chocofactory, in brand-new condition and with prior written agreement may be returned within 14 days. The good must be returned to us immediately. Any complaints regarding quality and completeness must be reported to chocofactory immediately, but no later than within 24 hours of receipt, otherwise the delivery shall be deemed accepted. The chocofactory is not liable for damages resulting from improper delivery or storage of the goods after the takeover by the customer. We strive to offer our customer what they expect from us: perfect goods, reliable delivery and the fulfillment of their wishes. Should nevertheless an error crept in; do not hesitate to contact us, we will be happy at any time to help you.

7. Pictures / Mass / Weight

The information in the catalog and in the advertising material of promotions of the chocofactory is not binding. Changes from the chocofactory remain reserved at all times.

8. Warranty

The Warranty of chocofactory is applied in Swiss and Liechtenstein territory. For deliveries outside this territory special arrangements are made on request by mutual agreement. The chocofactory guarantees first-class quality products, meeting the requirements of the Swiss Food Law. Defective products, with an aesthetic error or packaging errors are to be returned unstamped immediately. Condition for free replacement is the timely notification (according to point 6) on the damage that has occurred, so that the cause can be clarified by the chocofactory and measures of adjustment can be defined. Except for the replacement, we do not assume any other obligations.

9. Delivery damages

When picking our products by railway stations, post offices, or upon receipt by the transport company, visible damages must be reported immediately to the competent department.

Which can be done under: info@chocofactory.ch

For damages caused by the Swiss Railway (SBB), transport services or postal services the chocofactory assumes no liability.

10. Validity

The offer in the new catalog is valid from 1 January 2024, subject to any possible changes.

11. Fulfillment

Fulfillment and jurisdiction is in Kriens, Canton Lucerne.

VAT Determination

Chocolate with Alcohol

Foodstuffs and additives in accordance with the Foodstuffs Act of October 9, 1992 (LMG) are subject to the reduced VAT rate of currently 2.6% (Art. 25 para. 2 let. a no. 2 MWSTG; <https://www.fedlex.admin.ch/eli/cc/2009/615/de>). Alcoholic beverages with an alcohol content of more than 0.5% by volume are not considered food supplies at the reduced rate. However, foodstuffs containing alcohol, such as cherry sticks, are not included and are considered foodstuffs subject to the reduced rate under VAT law.

Gift baskets

The gift sets are a combination for a total consideration (flat rate) (i. e., the various settled through the package and controllable at varying rates items are not shown separately in the corresponding invoice), then the total consideration is subject to selectively either fully to the standard rate (8.1%) or to that set, the so-called due to the 70/30 % rule result s. According to this rule those tax rates are subject to the total consideration ,which applies to those services that together constitute at least 70% by value of the total consideration.

Legal notice

Pictures

Aeschbach Chocolatier AG, Heidi Chocolaterie Suisse SA und HUG AG

Page 00: Pixabay

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Concept / Layout / Creation

Marketing chocofactory