

CATALOG

2026



chocofactory

Supplier	Item number	Page
Aeschbach Chocolatier - Pralines	AE26001, AE26002 AE26003, AE26004	4-5
Aeschbach Chocolatier – Chocolate bar	AE26005, AE26006, AE26007, AE26008, AE26009, AE26010	6-7
Aeschbach Chocolatier – Specialties	AE26011, AE26012, AE26013, AE26014, AE26015	8-9
chocofactory – High Protein	CFL26001, CFL26002, CFL26003, CFL26004, CFL26005, CFL26006, CFL26007	10-11
chocofactory – Exlcusive Line	CFL26008, CFL26009, CFL26010, CFL26011, CFL26012	12-13
HUG – DAR-VIDA	DA26001, DA26002, DA26003, DA26004, DA26005, DA26006, DA26007	14-15
HUG – Baked goods	HU26001, HU26002, HU26003, HU26004	16-17
HUG – Wernli	WE26001, WE26002, WE26003, WE26004, WE26005, WE26006, WE26007	18-19
chocofactory – Event vouchers	CFL26013, CFL26014, CFL26015, CFL26016, CFL26017, CFL26018	20-21
chocofactory – About us		22
chocofactory – Partner		23
chocofactory – Information		24
chocofactory – Terms and Condition		26-29

Item number	Item	Prices in CHF
AE26001	Tin Box Lucerne (18 pcs)	45.00
AE26002	Elegance Pralines & Truffles (12 pcs)	30.00
AE26003	Assorted Florentines (8 pcs)	17.00
AE26004	Butterfly Box Pralines (4 pcs)	10.00
AE26005	Milk Chocolate Bar 37% Cocoa	8.00
AE26006	White Chocolate Bar + Lemon Filling	9.00
AE26007	White Chocolate Bar + Raspberry Filling	9.00
AE26008	Flat Bar Bianca	10.00
AE26009	Flat Bar Special 80% Cocoa Vegan	10.00
AE26010	Flat Bar 100% Fine Cocoa Vegan	10.00
AE26011	House made Chocolate mixed with Nuts	12.00
AE26012	2-Pack: Gin and Cherry Blossom	30.00
AE26013	Lucky Ladybug	14.00
AE26014	Chocolate & Hazelnut Spread	10.00
AE26015	2-Pack «Why Nut»? Berry Mix	20.00
CFL26001	Power Hazelnut Bar	30.00
CFL26002	Protein Minis Cookies	8.00
CFL26003	Protein Minis Milk Chocolate	8.00
CFL26004	Protein Minis Salted Caramel	8.00
CFL26005	Power Starter Set	28.00
CFL26006	Protein Cheesecake	10.00
CFL26007	Chocolate Drink 9-pack	22.00
CFL26008	Starter set	250.00
CFL26009	Event set	500.00
CFL26010	Exclusive set	1000.00
CFL26011	XL Exclusive set	2500.00
CFL26012	Engagement set	5000.00

Item number	Item	Prices in CHF
CFL26013	Balloon ride with chocolate throwing	1690.00
CFL26014	Disneyland Paris	2150.00
CFL26015	Chocolate world - Adult	15.00
CFL26016	Chocolate world - Kid	8.00
CFL26017	Chocolate world - Adult AHV/IV	13.00
CFL26018	Chocolate brunch at Aeschbach	45.00
DA26001	Chesse	6.00
DA26002	Tomatoes & Basil	6.00
DA26003	Olives	6.00
DA26004	Sandwich Cream Cheese & Herbs	7.00
DA26005	Thyme & Salt	6.00
DA26006	Paprika	5.00
DA26007	Combination DAR-VIDA	27.00
HU26001	Brätzeli Classic	8.00
HU26002	Meringues Classic	10.00
HU26003	Zwieback Original	6.00
HU26004	Hug cookie-set	32.00
WE26001	Wernli Petit Amour	9.00
WE26002	Wernli Chocoly	5.00
WE26003	Wernli Butter Hearts	5.00
WE26004	Wernli Japonais	5.00
WE26005	Wernli Choco Petit Beurre	6.00
WE26006	Wernli Capucine	6.00
WE26007	Wernli Jura Waffels Original	6.00

Aeschbach Chocolatier

Pralines



Aeschbach chocolates are a symbol of exquisite Swiss confectionery and outstanding craftsmanship. With expertise that has grown over generations, Aeschbach creates fine chocolates that delight with their quality and refined flavors. The selection of high-quality ingredients and precise processing make each praline a small masterpiece. Perfect for festive occasions, as an upscale gift or for personal indulgence - Aeschbach chocolates enhance every moment and make the hearts of connoisseurs beat faster.



Tin box Lucerne (18pcs.)

Exclusive tin box with a Lucerne motif, containing 18 exquisite pralines and truffles, adorned with seasonal decorations.

Item number AE26001

CHF 45.-



Elegance Pralines & Truffles (12 pcs)

Elegant box containing 12 exquisite pralines and truffles. Contains alcohol.

Item number AE26002 CHF 30.-



Assorted Florentines (8 pcs)

Eight finest chocolate rondelles, covered with dark and milk chocolate.

Item number AE26003

CHF 17.-

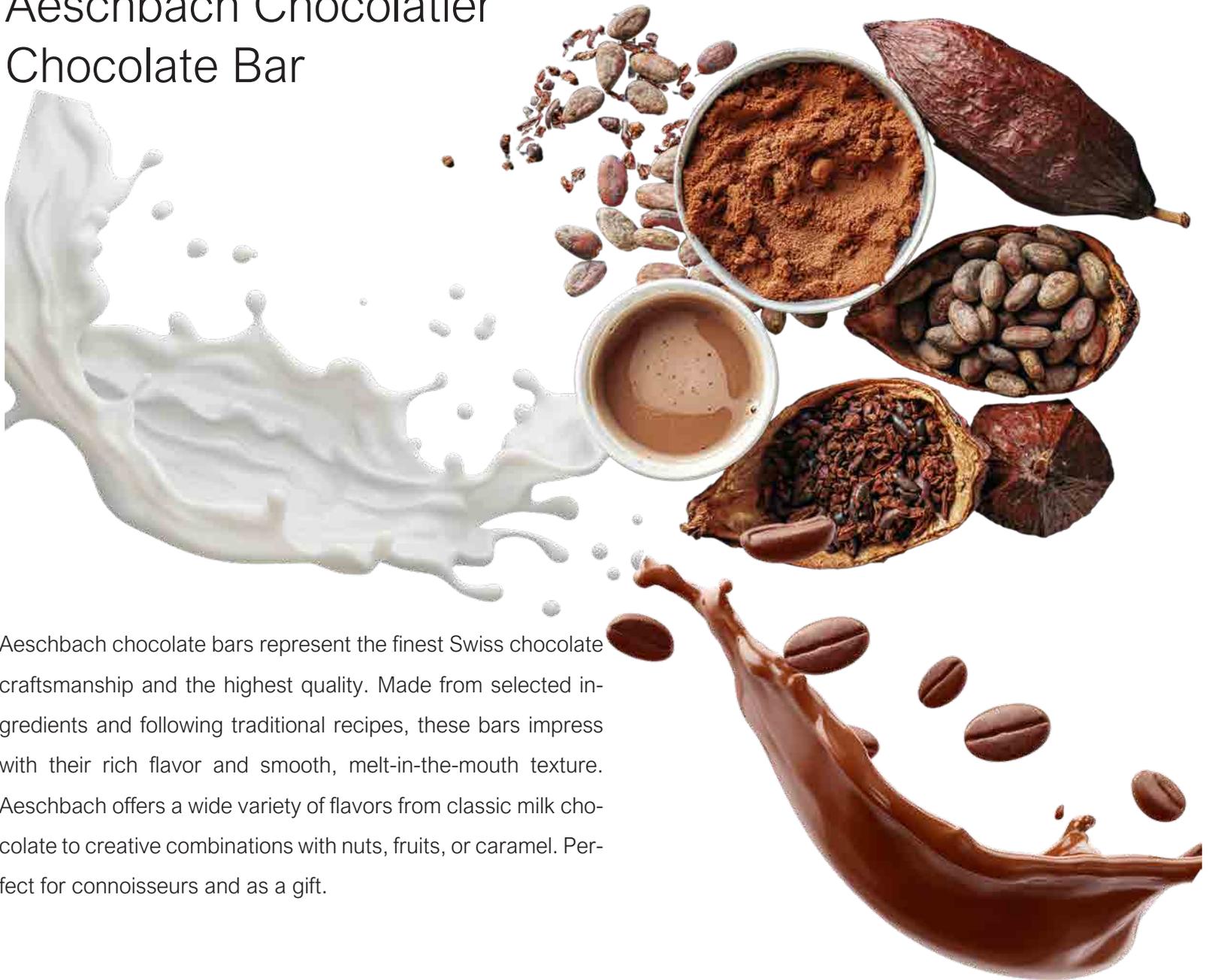


Butterfly Box Pralines (4 pcs.)

Butterfly-motif box filled with assorted pralines and truffles.

Item number AE26004 CHF 10.-

Aeschbach Chocolatier Chocolate Bar



Aeschbach chocolate bars represent the finest Swiss chocolate craftsmanship and the highest quality. Made from selected ingredients and following traditional recipes, these bars impress with their rich flavor and smooth, melt-in-the-mouth texture. Aeschbach offers a wide variety of flavors from classic milk chocolate to creative combinations with nuts, fruits, or caramel. Perfect for connoisseurs and as a gift.



Flat Bar Special 80% Cocoa Vegan

Exclusive vegan chocolate bar with 80% cocoa content for an extra smooth melt. 100g

Item number AE26009 CHF 10.-



Flat Bar Bianca

Exclusive white chocolate bar with a delicate melt. 100g

Item number AE26008 CHF 10.-



Flat Bar 100% Fine Cocoa Vegan

Exclusive chocolate bar in fine dark chocolate with 100% cocoa content. 100g

Item number AE26010 CHF 10.-



Milk Chocolate Bar 37% Cocoa

Chocolate bar scooped from milk chocolate with 37% cocoa content. 100g

Item number AE26005 CHF 8.-



White Chocolate Bar + Lemon Filling

Chocolate bar with a creamy fresh lemon flavor. 100g

Item number AE26006 CHF 9.-



White Chocolate Bar + Raspberry Filling

Chocolate bar with a creamy, fresh raspberry note. 100g

Item number AE26007 CHF 9.-

Aeschbach Chocolatier Specialties



Aeschbach specialties stand for the highest level of Swiss craftsmanship and exclusive quality. The range includes a variety of chocolate creations made with passion from exquisite ingredients. Aeschbach combines traditional recipes with innovative accents and offers moments of indulgence for every occasion - be it with coffee, as a gift or for special occasions.





**House made Chocolate mixed with Nuts
150g**

House chocolate made from dark, milk and white chocolate, refined with crunchy nuts.

Item number AE26011

CHF 12.-



Chocolate & Hazelnut Spread

Creamy spread made from milk chocolate with a delicate hazelnut flavor. 200g

Item number AE26014

CHF 10.-



Lucky ladybug

Lucky ladybug made from the finest Swiss milk chocolate.

Item number AE26013

CHF 14.-



2-Pack «Why Nut?» Berry Mix

Berry mix 2-Pack «Why Nut?»

Item number AE26015

CHF 20.-



2-Pack: Gin and Cherry Blossom

The pack of 2 contains 4 gin flowers and 8 cherry blossoms, contains alcohol.

Item number AE26012

CHF 30.-

Chocofactory High Protein



Power Starter Set

A selection of our best protein products.
One product per variety.

Item number CFL26005

CHF 28.-

Our own brand HIGH PROTEIN by CHOCOFACORY was specially developed for athletes and combines delicious chocolate indulgence with a high protein content. HIGH PROTEIN supports muscle building and regeneration and is ideal as a snack after training or on the go. The line is available in different flavors and offers a perfect balance of nutrients and indulgence - without compromising on quality.





Protein Minis Milk Chocolate

Delicious cubes of smooth milk chocolate with extra protein. 2-pack

Item number CFL26003

CHF 8.-



Protein Minis Cookies

Delicious cookie-flavored cubes with extra protein. 2-pack

Item number CFL26002

CHF 8.-



Protein Minis Salted Caramel

Delicious cubes with salted caramel flavor and extra protein. 2-pack

Item number CFL26004

CHF 8.-



Power hazelnut bar (55g)

Crunchy hazelnuts and fine chocolate. 10-pack

Item number CFL26001

CHF 30.-



Protein Cheesecake

Ready mix for a creamy cake with extra protein.

Item number CFL26006

CHF 10.-



Chocolate Drink 9-pack

Creamy chocolate indulgence with extra protein. 9-pack

Item number CFL26007

CHF 22.-

Chocofactory Exclusive Line



EXCLUSIVE LINE products stand for luxurious chocolate creations at the highest level. On customer request, pralines are made with edible gold, precious stones or integrated jewelry, making each creation a unique work of art. These exclusive pralines combine exquisite taste with exceptional design and are the perfect gift for special occasions or as an expression of pure elegance and individuality.





Exclusive set

Handmade praline with filling, decorated with 0.05 carat diamond and 9 carat gold, in gift box.

Item number CFL26010

CHF 1000.-



Starter set

Fine, handmade praline with edible gold dust.

Item number CFL26008

CHF 250.-



Event set

Handmade praline with edible gold leaf and filling of your choice.

Item number CFL26009

CHF 500.-



XL exclusive set

XL praline with cream filling and piece of jewelry (1.5 carat), in gift box..

Item number CFL26011

CHF 2500.-



Engagement set

Praline with engagement ring in gift box, individually made to customer specifications.

Item number CFL26012

CHF 5000.-

HUG DAR-VIDA



Combination DAR-VIDA

Versatile selection of crispy crackers in different flavors.

Item number DA26007

CHF 27.-

DAR-VIDA products are crunchy, high-fibre snacks that are characterized by their healthy and natural ingredients. They are made from carefully selected wholemeal flours, are rich in valuable nutrients and provide long-lasting energy. The products are available in various flavors and portion sizes, ideal for on the go or as a snack between meals. DAR-VIDA stands for quality, tradition and healthy enjoyment.





Thyme & Salt

Crispy crackers with the delicate aroma of thyme and salt 4-pack

Item number DA26005

CHF 6.-



Sandwich Cream Chesse & Herbs

Creamy cream cheese with a harmonious blend of herbs. 3-pack

Item number DA26004

CHF 7.-



Cheese

Crispy cracker with a delicate cheese flavor. 4-pack

Item number DA26001

CHF 6.-



Tomatoes & Basil

Aromatic combination of dried tomatoes and basil. 4-pack

Item number DA26002

CHF 6.-



Olives

Crispy crackers with the delicately spicy taste of olives. 4-pack

Item number DA26003

CHF 6.-



Paprika

Small, crispy crackers with a spicy paprika flavor.

Item number DA26006

CHF 5.-

HUG

Baked goods



Hug Cookie-set

A selection of our best protein products.
One Product per variety.

Item number HU26004

CHF 32.-

HUG baked goods have stood for traditional Swiss craftsmanship and high quality since 1877. The range includes a diverse selection of biscuits, tartelettes and other fine baked goods made from carefully selected ingredients. HUG combines traditional taste with modern recipes and offers products for every occasion - whether for coffee, as a dessert or for creative baking ideas..





Brätzeli Classic

Crispy, thin Swiss wafer specialty with fine butter.

Item number HU26001

CHF 8.-



Meringues Classic

Light, crispy meringue cookies and heavenly airy.

Item number HU26002

CHF 10.-



Zwieback Original

Light, crispy meringue cookies and heavenly airy.

Item number HU26003

CHF 6.-

HUG Wernli



Petit Amour

This assorted biscuit pack offers a wide selection of delicious biscuits.

Item number WE26001

CHF 9.-

Wernli Biscuits combine traditional Swiss baking skills with high-quality ingredients and the finest taste. The product range includes a variety of delicious cookies, wafers and biscuit specialties that are ideal for everyday moments of indulgence or for sharing with others. With their perfect blend of tradition and innovation, Wernli products stand for quality, authenticity and pure indulgence.





Chocoly

Crispy biscuits with a fine chocolate cream filling.

Item number WE26002

CHF 5.-



Japonais

Crispy Japonais with delicate meringue and the finest nutty notes.

Item number WE26004

CHF 5.-



Choco Petit Beurre

Crispy butter cookies with a delicate chocolate wafer.

Item number WE26005

CHF 6.-



Butter Hearts

Delicate heart-shaped cookies with delicate buttery flavour.

Item number WE26003

CHF 5.-



Capucine

Delicate heart-shaped butter cookies that melt in the mouth.

Article number WE26006

CHF 6.-



Jura Waffels Original

Crispy waffles filled with a creamy, delicate filling.

Item number WE26007

CHF 6.-

Chocofactory Event-Vouchers



CHOCOFACORY EVENT VOUCHERS offer unforgettable chocolate-related experiences. Choose from extraordinary activities such as a balloon ride with chocolate throwing, an exciting visit to the Choco world near Aeschbach, a magical trip to Disneyland or a cozy Choco brunch near Aeschbach. These vouchers combine enjoyment with experience and are the perfect gift for chocolate lovers and adventurers alike.



Chocolate brunch at Aeschbach

Experience with chocolate, fine pastries and delicious treats. 1 person

Item number CFL26018 CHF 45.-



Balloon ride with chocolate throwing

Balloon ride with chocolate throwing, a unique experience! 2h up to 6 guests

Item number CFL26013 CHF 1690.-

Disneyland Paris

Fun and chocolate weekend for the whole family. For 2 adults + 2 children.

Item number CFL26014 CHF 2150.-



Chocolate world

Discover the history and production of our chocolate specialties.

CFL26015 - Adult	CHF 15.-
CFL26017 - Adult AHV/IV	CHF 13.-
CFL26016 - Kid	CHF 8.-

ABOUT CHOCOFACTORY

chocofactory is a commercial practice company that offers work experience and further training programmes for job-seeking commercial professionals on behalf of SECO and the WAS (Economic, Labour and Social Affairs) department of the Canton of Lucerne.

In addition, chocofactory offers workplaces for resilience and work training for people with health impairments on their way back into the labour market. The chocofactory also supports job-seekers who have been out of the labour market for a longer period of time in their reintegration. It works together with disability insurance reintegration specialists and social institutions in Central Switzerland.

As a practice company, we trade in a closed network with products and services in association with other practice companies in Switzerland and abroad. All business processes are handled identically by SMEs and in accordance with the latest corporate principles. Integrated further training (professional and personal development) equips jobseekers for the labour market. Intensive application coaching supports the job search. Programme participants work with MS Office and Abacus. There is also the opportunity to familiarise themselves with Adobe CS and OpenProjects software (project management) and other programmes.

PARTNERS

A big thank you goes to our three partners Aeschbach Chocolatier AG, PrintCenter Druck & Media AG and Hug AG. Thanks to the generous provision of image materials, samples and information, they have made a major contribution to the creation of the new catalogue. We are very pleased about our continued collaboration.

HUG AG employs around 450 people at its locations in Malters and Willisau. Founded in 1877 as a bakery in Lucerne, HUG remains a family-owned business in its fifth generation. «With heart, we bake your daily moments of indulgence,» say Anna Hug and Marianne Wüthrich Gross, who lead the company as co-CEOs, guided by three core principles: Warm-hearted, Entrepreneurial, and Conscientious – that's HUG..



Aeschbach Chocolatier has stood for Swiss chocolate art at the highest level since 1972. With passion and craftsmanship, exquisite pralines, chocolate bars and other specialties are created. The combination of tradition, innovation and the best ingredients makes Aeschbach a popular brand for the finest chocolate enjoyment.



PrintCenter Hergiswil AG is a leading printing and media company in Central Switzerland. It offers high-quality printed products and graphic design for print and web. With state-of-the-art technology and a dedicated team, the focus is on quality and reliability. Responsible treatment of people and the environment is also a focus. Whether advertising materials or custom-made products, we are your experienced partner for printing and communication.



Bio



The term organic (to “organic farming”) is a term protected throughout the EU and in Switzerland by the EC Organic Regulation. The same applies to the terms certified organic and organic. Products that are described as organic must also meet the criteria of the EC Organic Regulation, but do not necessarily have to be labeled with the EU organic seal. Organic products must meet food law standards that go beyond conventional products. Only companies that fully follow the guidelines are allowed to decorate themselves with the bud. Strict controls are the foundation of the complete Bud guarantee.

Fairtrade



The Fairtrade product label stands for fairly grown and traded products: All ingredients of a product that are available under Fairtrade conditions must be Fairtrade certified. This also applies to composite products (e.g. chocolate or ice cream). This enables smallholder cooperatives to have more stable prices and long-term trading relationships. Both farmers and plantation workers receive an additional Fairtrade premium for community projects. The standards also contain criteria for democratic organizational structures, environmental protection and safe working conditions.

Vegan



The V-Label is an internationally recognized and protected brand for labeling vegetarian and vegan products and services. It provides a simple and safe guide for consumers. Companies use the V-Label to create transparency and clarity. Veganism is a primarily ethically based attitude and lifestyle that rejects the use of animals and animal products.

UTZ



UTZ is a program and seal of quality for sustainable cultivation. The term “UTZ” comes from the Mayan language and means “good”. Sustainable farming supports farmers, workers and their families to achieve their goals while also contributing to protecting our natural resources - now and in the future.



Terms and conditions

1. General information

Business transactions and deliveries are carried out exclusively in accordance with these general terms and conditions. These form the basis for all offers in our current and valid catalog or our online store. The following provisions of conflicting or deviating general terms and conditions do not apply. These apply exclusively if we are made aware of deviating conditions, such as delivery and performance. Even then, services will be performed without reservation.

2. Prices

All prices quoted in chocofactory offers and price lists are strictly net in CHF, excluding VAT of 2.6% or 8.1%. The price does not include transport costs, as these are calculated according to expenditure and weight. chocofactory reserves the right to change prices at any time.

Delivery conditions: Valid for customers in Switzerland and abroad.

EXP – We issue the freight documents on a CPT (carriage paid) basis, which we invoice to you as transport costs from our warehouse. Transport and customs costs are borne by the buyer.

3. Payment conditions

SWISS CUSTOMERS

The invoice will be issued upon delivery to the customer and is payable within 30 days net or within 20 days with a 2% discount. Discounts are granted exclusively on products and cannot be combined. For orders of at least CHF 501 to CHF 1,000, chocofactory grants a 2% discount on product prices. For orders of CHF 1,001 or more, a 5% discount is granted on the product prices. Discounts for wholesalers or resellers are agreed individually by chocofactory. The minimum order value is CHF 50. For orders under CHF 50, a processing fee will be charged until the minimum order value is reached.

FOREIGN CUSTOMERS (PRICES EXCLUDING VAT)

The invoice will be issued upon delivery to the customer and is payable within 45 days net or within 30 days with a 2% discount. Discounts are granted exclusively on products and cannot be combined. For orders of at least CHF 501 to CHF 1,000, chocofactory grants a 2% discount on the product prices. The minimum order value is CHF 50. A processing fee will be charged for orders under CHF 50.

4. Delivery time

The delivery period is usually 12 days from receipt of the order by chocofactory. If the item is in stock, it will be shipped immediately. If the delivery period is exceeded, the customer will be informed and a new delivery date will be announced. The customer is not entitled to cancel the order or claim damages. An order cancellation is only valid in writing and by mutual agreement. Events of force majeure justify any delay or interruption in the execution of orders. This occurs without the buyer having the right to withdraw from the order or claim any damages.

The prerequisite for the delivery obligation is the solvency of the customer. Even after order confirmation, chocofactory is not obliged to carry out the delivery if the solvency of the customer subsequently proves to be doubtful. The customer may not transfer their contractual rights to third parties without the express written consent of chocofactory. Call-off orders must include a time specification. The order only becomes valid once the desired date has been confirmed by chocofactory.

5. Call order

On-call orders must include a time specification. The order only becomes valid once the desired date has been confirmed by chocofactory.

6. Complaints / Returns

Only items from the catalog or chocofactory promotions, in factory-new condition and with prior written agreement, can be returned within 14 days. The goods must be returned to us immediately. Any complaints regarding quality and completeness must be reported to chocofactory immediately, at the latest within 24 hours of receipt. Otherwise, the delivery is considered accepted. chocofactory is not liable for damage resulting from improper delivery or storage of the goods after acceptance by the customer. We strive to offer our customers what they expect from us: flawless goods, reliable delivery, and the fulfillment of their wishes. However, if an error has crept in, please do not hesitate to contact us. We are always happy to help.

7. Illustrations / Dimensions / Weight

The information in the catalog and advertising materials relating to promotions is non-binding. chocofactory reserves the right to make changes at any time.

8. Guarantee

The chocofactory warranty is valid within Swiss and Liechtenstein territory. For deliveries outside this territory, special agreements can be made by mutual consent upon request. The chocofactory guarantees first-class quality products that meet the requirements of Swiss food regulations. Defective products with aesthetic defects or packaging defects must be returned immediately, postage paid. The condition for free replacement is timely notification of the damage so that chocofactory can clarify its cause and take measures to remedy it. Except for the replacement delivery, we assume no further obligations.

9. Transport damage

When collecting our products from train stations, the post office, or upon receipt after transport, any externally visible damage must be reported immediately to the responsible authority.

This can be done at: info@chocofactory.ch chocofactory accepts no liability for transport damage caused by SBB, shipping companies, or postal services.

10. Validity

The offers in the new catalog are valid from February 1, 2026, subject to change.

11. Place of performance

The place of performance and jurisdiction is Kriens, Canton of Lucerne.

VALUE ADDED TAX

Chocolate with alcohol

Foodstuffs and additives under the Foodstuffs Act of October 9, 1992 (LMG) are subject to the reduced VAT rate of currently 2.6% (Art. 25 para. 2 lit. 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 subject to 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 sets

If the gift sets are offered as a combination of services for a total fee (flat rate), then they are either subject to the standard rate of 8.1% in full or to the rate resulting from the so-called 70/30% rule. More specifically, this means that the various items covered by the flat rate and taxable at different rates are not shown separately in the corresponding invoice. According to this rule, the total fee is subject to the tax rate that applies to the services that together account for at least 70% of the total amount.

Images

Images courtesy of Aeschbach Chocolatier AG and HUG AG.

The remaining images in the catalog were created using Adobe Firefly.

Disclaimer:

All information in this catalog has been carefully checked. However, we accept no liability for any errors or mistakes. Subject to changes and errors.



www.chocofactory.ch



www.instagram.com/chocofactorykriens



www.facebook.com/chocofactory.kriens



www.linkedin.com/in/chocofactory-kriens

Order address

info@chocofactory.ch

chocofactory
Ringstrasse 25
CH-6010 Kriens
Tel +41 41 555 40 00

Stiftung
Fondazione
Fondation  **SAG**