



Demeter Chocolate

Bio-Dynamic Organic Sustainable Swiss Made

Demeter

The organic-dynamic agriculture revitalizes the ground (soil), the plants, the animals, and the people, because it always originates from the whole. The farmers judiciously devise all the sections within a health cycle, to identify their own farm. And because they carefully curate each part of it, the farm thrives as a unit.

The Demeter quality is assured by four pillars:

- Conservation of soil fertility using the farm's compost and bio/dynamic mixes
- Breeding of local crops for better vitality and diversity
- Animal welfare is aided by their adaptability to the local habitat and carefully selected feeds
- The food is processed with care to maintain the highest quality and nutrient value

Instead of...

deforesting large swathes of the rainforest, only small clearings are created and planted. This allows the saplings to grow within an intact ecosystem and consequently makes them significantly more resistant to pests and diseases. The nutritive rainforest floor also eliminates the need for chemicals to be used as fertilisers and provides outstanding conditions for organic cultivation. This approach has allowed to produce approx. 200 tonnes of the finest grade organic cocoa per year.




Demeter Chocolate


Bio-Dynamic

- ◇ Classic
- ◆ **Organic**
- ◇ Fair Trade
- ◇ No added sugar
- ◇ Functional
- ◇ Promotional
- ◇ Seasonal
- ◇ Confiseur
- ◇ Kosher
- ◇ Halal
- ◇ Industrial
- ◇ Single origin
- ◇ GMO free
- ◆ **Gluten free**
- ◇ Lecithin free
- ◇ Soy free
- ◇ Lactose free
- ◇ Vegan
- ◆ **Demeter**



 **100 g**
per unit

 **16–18 °C**
Store and transport chocolate cool and dry,
separated from perfumed goods.

 **Languages on standard products**
French, English, German, Italian, Spanish

ASSORTMENT

ART. NO.	PRODUCT DESCRIPTION	UNIT WEIGHT	UNITS/ DISPLAY	UNITS/ EUR PALLET
1045694	Brazil dark chocolate with 70% cocoa	70 g	11	5'082
1049069	Demeter milk chocolate	70 g	11	5'082

TECHNICAL SPECIFICATIONS

ART. NO.	INGREDIENTS	CUSTOMS NUMBER SHELF LIFE
1045694	Cocoa mass, cane sugar, cocoa butter.	Customs tariff no. 1806.3290 Shelf life from production: 24 months
1049069	Cocoa mass, cane sugar, cocoa butter, white milk powder	Customs tariff no. 1806.3212 Shelf life from production: 14 months