

PASSION!

Join us in our chocolate experience. A journey that starts with choosing the very best raw materials. Thanks to our many years of experience in the field of taste and design, we know how to make the most beautiful creations come true. Every bonbon is a party in the mouth. In our studio in Schimmert, South-Limburg, our chocolatiers create the most beautiful chocolate experiences with traditional passion. Every day again. We would like to continue to surprise you with the right balance of sweets, sour and bitter, melting in your mouth. Every bonbon is a taste explosion with the appropriate nuance that makes the chocolate experience perfect. In other words: **Visser Chocolate-proof.**

NATURE

A colleague of Visser Chocolate is an avid beekeeper in her spare time and also takes care of our own seven bee colonies. No fewer than 350,000 bees fly in and out every day to store honey for Visser Chocolate on the one hand and to pollinate the flora in the Limburg area on the other. In this way we also help the flora and fauna.

ENERGY

We take sustainability seriously not only with our raw materials, but also with our energy. Since the summer of 2020, we have 900 m² of solar panels that provide us with the majority of our energy needs. This is also how we contribute to sustainability.



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THE DNA OF VISSER CHOCOLATE

Our products make a long journey to ultimately comply with 100% DNA Visser Chocolate

- Our DNA journey is a unique **partnership**.
- Where do our **raw materials** come from?
- How do we give something back to the **cocoa farmers**?
- How do we give substance to **corporate social responsibility**?
- Where does our **energy** come from?
- How do we give back to **nature**?

Of course everything is surrounded by our **passion**. To better understand us, we will briefly take you through our above DNA profile.

PARTNERSHIP

For our milk and dark chocolate we have been working very closely with Barry Callebaut in Keyela Tanzania since 2010. A unique partnership in which we bundle all know-how to obtain exceptional chocolate. As a result, all our cocoa comes from certified producers who attach great importance to sustainability.

RAW MATERIALS

The cocoa from Tanzania is very special, because the cocoa farmers take care of their plantations like nowhere else in the world. The selected cocoa farmers ferment the cocoa beans in a unique way, specially developed by Barry Callebaut for Visser Chocolate. This makes our cocoa of the purest quality in the world.

And you can taste that in our milk and dark chocolate.

It tastes purely natural and has a particularly beautiful and varied palette, with an unparalleled intensity and a very nice fruitiness.



COCOA FARMERS

Exceptional quality cocoa comes from exceptional soil, the right climatic environment and of course exceptional cocoa farmers in the Kyela district in Eastern Tanzania, right next to Lake Malawi. Since 2010, we have been supporting the “Cocoa for Schools” project together with our chocolate supplier Barry Callebaut. In addition to medical care for the families of cocoa farmers, we mainly support a school project in the cocoa village of Ngeleka. We built four classrooms here in 2019 and several renovations are planned for the future, including a safe house for girls and better sanitary facilities.



CORPORATE SOCIAL RESPONSIBILITY

We use not only the very best raw materials, but also the latest techniques to guarantee the high quality of our end products. Thanks to the craftsmanship of our production team, we are able to fuse these two most important elements into high-quality end products. Of course we also like to work with people who have special qualities. Where these people sometimes find it difficult to function fully in certain circumstances, we provide an adapted workplace. This creates a win-win situation: we have a good workforce and they a justified appreciation.