

VIVANI CELEBRATES

THE ART OF CHOCOLATE



CATALOGUE 2025

VIVANI

VIVANI ^{25 Jahre}

THE ART OF CHOCOLATE

As an innovative pioneer in the world of organic chocolate, we provide lasting moments of pleasure that connect people and bring joy.

We create true organic enjoyment with exceptional quality and aesthetics to raise awareness and inspire people to live more sustainable lifestyles. Working together for the fairer and more respectful treatment of people and our natural environment.

25 YEARS THE ART OF CHOCOLATE...

Quality, aesthetics, responsibility – the cornerstones of VIVANI's world of chocolate.

We believe that good-quality chocolate is more than a confectionery – it is a valuable piece of art. It is not produced, but lovingly crafted, with passion and inspiration. From the careful selection of ingredients to the

artistic and eco-friendly packaging design. We know that chocolate is a privilege. And that its enjoyment has cast dark shadows in the past. The colonial traditions behind cocoa production are both shocking and shameful. They must never be forgotten. That is why it is important – no, vital – for us to give something back to the people and the regions that bestow us with this fascinating crop. One way of doing this is through measures to help improve living conditions and to create intact ecosystems on the cocoa plantations. But there is still a lot to do. And we are ready.



...WITH AN ACCLAIMED TASTE:



Chocolate Bars Gourmet Format

EXTRA THIN, LARGE-FORMAT BARS.
PACKED IN NATUREFLEX™ FOIL AND AN
ELEGANT PAPER PACKAGING.

ESPRESSO PISTACCHIO DARK 75 %



NEW

VEGAN

FINE DARK PANAMA CACAO AND
COCONUT BLOSSOM SUGAR, HAND
SPRINKLED WITH PISTACHIO PIECES
AND ESPRESSO POWDER

ITEM N° 6230581
COCOA SOLIDS 75 %
SHELF LIFE 14 months

INGREDIENTS
cocoa mass*, coconut blossom sugar*
21 %, cocoa butter*, 6 % salted and
chopped pistachios* (pistachios*, sea
salt), espresso powder* 1,5 %

CASE PACK/SHIP WEIGHT
10 × 90 g / 0,9 kg

80 g

GTIN Item



4 044889 005158

GTIN Case



4 044889 015157

WHOLE COCOA FRUIT



NEW

VEGAN

100% CHOCOLATE FROM
THE WHOLE COCOA FRUIT.
WITHOUT ADDED SUGAR

ITEM N° 6239401
COCOA SOLIDS 100 %
MHSHELF LIFE 24 months

INGREDIENTS
cocoa mass*, cocoa fruit flakes* 27 %,
cocoa butter*

CASE PACK/SHIP WEIGHT
10 × 80 g / 0,8 kg

80 g

GTIN Item



4 044889 004885

GTIN Case



4 044889 015089

THE FIRST ORGANIC CHOCOLATE MADE
ENTIRELY FROM THE COCOA FRUIT!

The new VIVANI Whole Cocoa Fruit uses only
ingredients from the cocoa fruit: no added sugar,
just natural sweetness from cocoa fruit flakes.
These flakes are made from the fresh pulp that
surrounds the cocoa beans—a valuable resource
that is usually discarded. The taste? Rich and dark
like bittersweet chocolate, with a fruity note.
Enjoy the full potential of the cocoa superfood!

SUPERIOR DARK BLOOD ORANGE



VEGAN

100% COCOA

PURE DARK CHOCOLATE
WITH BLOOD ORANGE OIL

ITEM N° 6230579
COCOA SOLIDS 100 %
SHELF LIFE 18 months

INGREDIENTS
cocoa mass**, cocoa butter**,
cocoa powder**, blood orange
essential oil* (0,4 %)

CASE PACK/SHIP WEIGHT
10 × 90 g / 0,9 kg

90 g

GTIN Item



4 044889 004755

GTIN Case



4 044889 014822

ESPRESSO MILK



NEW

TENDER DEMETER MILK
CHOCOLATE, HAND-SPRINKLED
WITH FINELY MATCHED,
CHARACTERFUL ESPRESSO POWDER

ITEM N° 6230580
COCOA SOLIDS 38 %
SHELF LIFE 18 months

INGREDIENTS
beet sugar**, cocoa butter**, skimmed
milk powder** 15 %, cocoa mass**,
butterfat* (milk*) 5,3 %, espresso
powder** 2 %, bourbon vanilla*

CASE PACK/SHIP WEIGHT
10 × 90 g / 0,9 kg

90 g

GTIN Item



4 044889 005141

GTIN Case



4 044889 015140

*from organic agriculture certified by DE-ÖKO-013. All bars are kosher certified and free from soy lecithin.
**from biodynamic agriculture (Demeter).

SUPERIOR DARK 100+ NIBS



VEGAN

REAL SUPERIOR DARK WITH COCOA NIBS

SANTO DOMINGO

ITEM N° 6239400
COCOA SOLIDS 100 %
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, cocoa butter*,
 cocoa nibs* 5 %

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

80 g

GTIN Item

GTIN Case



FINE DARK 99% COCOA



VEGAN

FINE DARK CHOCOLATE WITH 99 % COCOA AND COCONUT BLOSSOM SUGAR

PANAMA

ITEM N° 6239391
COCOA SOLIDS 99 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, cocoa butter*,
 coconut blossom sugar*

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

80 g

GTIN Item

GTIN Case



FINE DARK 92% COCOA



VEGAN

FINE DARK CHOCOLATE WITH 92 % COCOA AND COCONUT BLOSSOM SUGAR

PANAMA

ITEM N° 6239351
COCOA SOLIDS 92 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, cocoa butter*,
 coconut blossom sugar*

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

80 g

GTIN Item

GTIN Case



FINE DARK 85% COCOA



VEGAN

FINE DARK CHOCOLATE WITH 85 % COCOA

ITEM N° 6239341
COCOA SOLIDS 85 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, cocoa butter*,
 raw cane sugar*

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,20 kg

100 g

GTIN Item

GTIN Case



FINE DARK 75% COCOA



VEGAN

FINE DARK CHOCOLATE WITH 75 % COCOA AND COCONUT BLOSSOM SUGAR

PANAMA

ITEM N° 6239381
COCOA SOLIDS 75 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, coconut blossom sugar*,
 cocoa butter*

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

80 g

GTIN Item

GTIN Case



DARK MILK 50% COCOA



MILK CHOCOLATE WITH A HIGH COCOA CONTENT AND COCONUT BLOSSOM SUGAR

PANAMA

ITEM N° 6239361
COCOA SOLIDS 50 % minimum
SHELF LIFE 18 months

INGREDIENTS

coconut blossom sugar*, cocoa mass*, cocoa butter*, whole milk powder*, cream powder*, bourbon vanilla extract*
Milk Solids: 18 %

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

80 g

GTIN Item

GTIN Case



SUPERIOR MILK



100 g

GTIN Item



4 044889 004434

MILK CHOCOLATE MADE FROM FINEST ARRIBA COCOA

SANTO DOMINGO

ITEM N° 6239312
 COCOA SOLIDS 37 % minimum
 SHELF LIFE 18 months

INGREDIENTS

raw cane sugar*, cocoa butter*, whole milk powder*, cocoa mass*, skimmed milk powder*, bourbon vanilla extract*
Milk Solids: 25 %

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,20 kg

GTIN Case



4 044889 014433

SUPERIOR DARK 70% COCOA



100 g

GTIN Item



4 044889 004441

SUPERIOR DARK CHOCOLATE MADE FROM FINEST ARRIBA COCOA

SANTO DOMINGO

ITEM N° 6239315
 COCOA SOLIDS 70 % minimum
 SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,20 kg

GTIN Case



4 044889 014440

SUPERIOR DARK CRANBERRY

70% COCOA



VEGAN

100 g

GTIN Item



4 044889 004465

SUPERIOR DARK CHOCOLATE WITH CRANBERRIES MADE FROM FINEST ARRIBA COCOA

SANTO DOMINGO

ITEM N° 6239316
 COCOA SOLIDS 70 % minimum
 SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*, pieces of cranberries* 2.5 %

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,20 kg

GTIN Case



4 044889 014464

SUPERIOR DARK CHILI 70% COCOA



VEGAN

100 g

GTIN Item



4 044889 004458

SUPERIOR DARK CHOCOLATE WITH CHILI • MADE FROM FINEST ARRIBA COCOA

SANTO DOMINGO

ITEM N° 6239317
 COCOA SOLIDS 70 % minimum
 SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*, chili* (dried)

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,20 kg

GTIN Case



4 044889 014457

DARK FLEUR DE SEL 75 % COCOA



VEGAN

80 g

GTIN Item



4 044889 004342

FINE DARK CHOCOLATE WITH MALLORCA FLEUR DE SEL AND COCONUT BLOSSOM SUGAR

PANAMA

ITEM N° 6239382
 COCOA SOLIDS 75 % minimum
 SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, coconut blossom sugar* 23 %, cocoa butter*, sea salt 0,7 %

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

GTIN Case



4 044889 014341

DARK CARAMEL MALLORCA FLEUR DE SEL



VEGAN

80 g

GTIN Item



4 044889 004335

FINE DARK CHOCOLATE WITH CARAMEL CRISP AND MALLORCA FLEUR DE SEL

ITEM N° 6239365
 COCOA SOLIDS 62 % minimum
 SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*, caramel crisp* 10% (raw cane sugar*, glucose syrup*, co coa butter*, sea salt, emulsifier: sunflower lecithins*), sea salt 0,6 %

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

GTIN Case



4 044889 014334

CARAMEL PINK SALT OF MARAS



MILK CHOCOLATE WITH 44 % COCOA, CARAMEL CRISP, COCONUT BLOSSOM SUGAR AND PINK SALT OF MARAS

ITEM N° 6239470
COCOA SOLIDS 44 % minimum
SHELF LIFE 18 months

INGREDIENTS

coconut blossom sugar* (31 %), cocoa mass*, cocoa butter*, whole milk powder*, caramel crisp* 10 % (raw cane sugar*, corn glucose syrup*, butterfat*, sea salt), cream powder*, pink inca salt* (0,5 %), bourbon vanilla extract*

Milk Solids: 17 %

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

80 g

GTIN Item



4 044889 003253

GTIN Case



4 044889 013252

WHITE VANILLA



WHITE CHOCOLATE WITH BOURBON VANILLA

ITEM N° 6239333
SHELF LIFE 16 months

INGREDIENTS

cocoa butter*, whole milk powder*, raw cane sugar*, skimmed milk powder*, butterfat*, bourbon vanilla extract*, bourbon vanilla pods* (ground)

Milk Solids: 40 %

CASE PACK/SHIP WEIGHT
 10 × 80 g / 1,00 kg

80 g

GTIN Item



4 044889 003222

GTIN Case



4 044889 013221



Chocolate Bars Classic Format

CHOCOLATE BARS IN STANDARD FORMAT.
PACKED IN NATUREFLEX™ FOIL AND PAPER
(RSP. CARDBOARD BOX).

FINE MILK



FINE MILK CHOCOLATE

ITEM N° 6239214
COCOA SOLIDS 33 % minimum
SHELF LIFE 18 months

INGREDIENTS

raw cane sugar*, cocoa butter*, whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, bourbon vanilla extract*
Milk Solids: 26 %

CASE PACK/SHIP WEIGHT
10 × 100 g / 1,10 kg

100 g

GTIN Item

GTIN Case



FINE DARK



VEGAN

FINE DARK CHOCOLATE WITH 71 % COCOA MINIMUM

ITEM N° 6239226
COCOA SOLIDS 71 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*

CASE PACK/SHIP WEIGHT
10 × 100 g / 1,10 kg

100 g

GTIN Item

GTIN Case



FINE DARK ORANGE



VEGAN

FINE DARK CHOCOLATE WITH 70 % CACAO AND ORANGE OIL

ITEM N° 6239227
COCOA SOLIDS 70 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*, orange essential oil*

CASE PACK/SHIP WEIGHT
10 × 100 g / 1,10 kg

100 g

GTIN Item

GTIN Case



CAPPUCCINO



TWO-TIER COMPOSITION OF MILK CHOCOLATE WITH ESPRESSO AND WHITE CHOCOLATE

ITEM N° 6239241
COCOA SOLIDS 40 % minimum
SHELF LIFE 18 months

INGREDIENTS

raw cane sugar*, cocoa butter*, whole milk powder*, cocoa mass*, cream powder*, coffee* (2,4 %), skimmed milk powder*, whey powder*, bourbon vanilla extract*

Milk Solids: 15 %

CASE PACK/SHIP WEIGHT
10 × 100 g / 1,10 kg

100 g

GTIN Item

GTIN Case



DARK NOUGAT

VEGAN



100 g

GTIN Item



CREAMY DARK CHOCOLATE WITH A HIGH AMOUNT OF HAZELNUT PASTE

ITEM N° 6239225
COCOA SOLIDS 36 % minimum
SHELF LIFE 14 months

INGREDIENTS

raw cane sugar*, hazelnut paste* (25 %), cocoa mass*, cocoa butter*, bourbon vanilla extract*

CASE PACK/SHIP WEIGHT

10 × 100 g / 1,10 kg

GTIN Case



PRALINÉ MILK



100 g

GTIN Item



MILK CHOCOLATE WITH A HAZELNUT NOUGAT FILLING

ITEM N° 6239413
COCOA SOLIDS 32 % minimum
SHELF LIFE 12 months

INGREDIENTS

raw cane sugar*, cocoa butter*, hazelnut paste* (17 %), whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, whey powder*, bourbon vanilla extract*

Milk Solids: 18 %

CASE PACK/SHIP WEIGHT

10 × 100 g / 1,10 kg

GTIN Case



DARK PEPPERMINT



100 g

GTIN Item



FINE DARK CHOCOLATE WITH A CREAMY PEPPERMINT FILLING

ITEM N° 6239425
COCOA SOLIDS 68 % minimum
SHELF LIFE 18 months

INGREDIENTS

raw cane sugar*, cocoa mass*, glucose syrup*, cocoa powder*, butterfat* (milk*), cocoa butter*, peppermint oil*

CASE PACK/SHIP WEIGHT

10 × 100 g / 1,20 kg

GTIN Case



DARK MARZIPAN AMARETTO



100 g

GTIN Item



FINE DARK CHOCOLATE WITH MARZIPAN AMARETTO FILLING

ITEM N° 6239424
COCOA SOLIDS 60 % minimum
SHELF LIFE 12 months

INGREDIENTS

raw cane sugar*, cocoa mass*, honey marzipan* 14 % (almonds*, honey* 45 %), 2,5 % Amaretto* (60 % vol), glucose syrup*, butterfat* (milk*), cocoa butter*

SPECIFICS: contains alcohol

CASE PACK/SHIP WEIGHT

10 × 100 g / 1,20 kg

GTIN Case



MILK WHOLE HAZELNUTS



100 g

GTIN Item



MILK CHOCOLATE WITH WHOLE HAZELNUTS

ITEM N° 6239115
COCOA SOLIDS 32 % minimum
SHELF LIFE 12 months

INGREDIENTS

raw cane sugar*, hazelnuts* (26 %), cocoa butter*, whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, bourbon vanilla extract*

Milk Solids: 18 %

CASE PACK/SHIP WEIGHT

10 × 100 g / 1,20 kg

GTIN Case



DARK WHOLE HAZELNUTS

VEGAN



100 g

GTIN Item



DARK CHOCOLATE WITH WHOLE HAZELNUTS

ITEM N° 6239124
KAKAO 55 % minimum
SHELF LIFE 12 months

INGREDIENTS

cocoa mass*, raw cane sugar*, hazelnuts* (20 %), cocoa butter*, almonds* (ground)

CASE PACK/SHIP WEIGHT

10 × 100 g / 1,20 kg

GTIN Case



DARK ALMONDS



VEGAN

DARK CHOCOLATE WITH ROASTED ALMONDS

ITEM N° 6239123
COCOA SOLIDS 55 % minimum
SHELF LIFE 12 months

INGREDIENTS
 cocoa mass*, raw cane sugar*, almonds* (20 %), cocoa butter*, almonds* (ground)

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,20 kg

100 g

GTIN Item



4 044889 003208

GTIN Case



4 044889 013207

WHITE CRISP



WHITE CHOCOLATE WITH RICE CRISPIES

ITEM N° 6239233
SHELF LIFE 18 months

INGREDIENTS
 raw cane sugar*, cocoa butter*, whole milk powder*, rice crispies* 5 % (rice flour*, malt barley flour*, sea salt), skimmed milk-yoghurt powder*, bourbon vanilla extract*
Milk Solids: 28 %

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,10 kg

100 g

GTIN Item



4 044889 001068

GTIN Case



4 044889 011067

Seasonal chocolates

EXCLUSIVELY AVAILABLE FROM SEPTEMBER TO MARCH.
 CHOCOLATE BARS IN STANDARD FORMAT
 WRAPPED IN NATUREFLEX FOIL AND PAPER.

GIANDUJA GINGERBREAD CARAMEL



GIANDUJA CHOCOLATE WITH PIECES OF GINGERBREAD AND CARAMEL

ITEM N° 6239216
COCOA SOLIDS 32 % minimum
SHELF LIFE 15 months

INGREDIENTS
 raw cane sugar*, hazelnut paste*17 %, cocoa mass*, cocoa butter*, gingerbread* 9% (spelt flour*, raw cane sugar*, sunflower oil*, caramel sugar syrup*, acidifier: citric acid, spices*), cinnamon crisp* 4,5 % (raw cane sugar*, glucose syrup*, butterfat* (milk), cinnamon*, sea salt), whole milk powder*, gingerbread spice*

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,10 kg

100 g

GTIN Item



4 044889 004694

GTIN Case



4 044889 014693

WINTER CHOCOLATE



MILK CHOCOLATE WITH SPICED BISCUIT

ITEM N° 6239215
COCOA SOLIDS 33 % minimum
SHELF LIFE 14 months

INGREDIENTS
 raw cane sugar*, cocoa butter*, spiced cookies* 12 % (wheat flour*, sunflower oil*, raw cane sugar*, sugar syrup*, spices*), whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, bourbon vanilla extract*

Milk solids: 23 %

CASE PACK/SHIP WEIGHT
 10 × 100 g / 1,10 kg

100 g

GTIN Item



4 044889 001129

GTIN Case



4 044889 011128

DARK ALMOND CARAMEL CRISP



DARK CHOCOLATE WITH ALMONDS, CARAMEL & GINGERBREAD SPICE

ITEM N° 6239228
COCOA SOLIDS 55 % minimum
SHELF LIFE 12 months

INGREDIENTS
 cocoa mass*, raw cane sugar*, salted almonds* 10 % (almonds*, salt 2 %), cocoa butter*, caramel* 7 % (raw cane sugar*, glucose syrup*, cocoa butter*, cinnamon*, sea salt), almond paste*, gingerbread spice*

Cocoa solids: 55 % minimum

CASE PACK/SHIP WEIGHT
 12 × 80 g / 1,10 kg

80 g

GTIN Item



4 044889 004007

GTIN Case



4 044889 014006

Small Bars

CHOCOLATE BARS IN SMALL SIZE FORMAT.
PACKED IN NATUREFLEX™ FOIL AND PAPER.

PISTACCHIO

NEW



MILK CHOCOLATE WITH FINE PISTACHIO CREAM
FILLING AND DELICATE CRUNCHY COOKIE PIECES

ITEM N° 6239623
COCOA SOLIDS 33 % minimum
SHELF LIFE 12 months

CASE PACK/SHIP WEIGHT
18 × 40 g/0,80 kg

40 g

GTIN Item



4 044889 005134

INGREDIENTS

raw cane sugar*, cocoa butter*, skimmed milk powder*, whole milk powder*, cocoa mass*, pistachio paste* 6 %, cream powder*, palm fat* (sustainable), wheat flour*, butter fat* (milk), emulsifier: lecithins* (sunflower); sunflower oil*, rock salt, sea salt, bourbon vanilla extract*

GTIN Case



4 044889 015133

WAFER PRALINÉ



MILK CHOCOLATE WITH HAZELNUT NOUGAT
AND PIECES OF WAFER

ITEM N° 6239619
COCOA SOLIDS 33 % minimum
SHELF LIFE 12 months

CASE PACK/SHIP WEIGHT
18 × 40 g/0,80 kg

40 g

GTIN Item



4 044889 004786

INGREDIENTS

Milk chocolate: raw cane sugar*, cocoa butter*, whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, bourbon vanilla extract*, Nougat filling with pieces of wafer (50 %): hazelnut paste*16 %, raw cane sugar*, cocoa butter*, whole milk powder*, pieces of wafer* 2,5% (wheat flour*, emulsifier: lecithins* (sunflower*); sunflower oil*, sea salt), whey powder*, bourbon vanilla extract*.

GTIN Case



4 044889 014877

LEMON CHEESECAKE

NEW



MILK CHOCOLATE WITH A LEMONY-FRUITY YOGURT
CREAM FILLING THAT TASTES LIKE CHEESECAKE

ITEM N° 6239622
COCOA SOLIDS 33 % minimum
SHELF LIFE 15 months

CASE PACK/SHIP WEIGHT
18 × 40 g/0,80 kg

40 g

GTIN Item



4 044889 004861

INGREDIENTS

raw cane sugar*, cocoa butter*, palm fat* (sustainable), skimmed milk powder*, whole milk powder*, cocoa mass*, skimmed milk yoghurt powder* 4,5 %, cream powder*, lemon crisp* 3,0 % (beet sugar*, lemon juice concentrate*, mango*, starch*), whey powder*, lemon oil*, bourbon vanilla extract*

GTIN Case



4 044889 015065

CRÈME BRÛLÉE



MILK CHOCOLATE WITH MILK FILLING AND CARAMEL

ITEM N° 6239618
COCOA SOLIDS 33 % minimum
SHELF LIFE 15 months

CASE PACK/SHIP WEIGHT
18 × 40 g/0,80 kg

40 g

GTIN Item



4 044889 004793

INGREDIENTS

raw cane sugar*, cocoa butter*, skimmed milk powder*, palm fat* (sustainable), whole milk powder*, cocoa mass*, cream powder*, butterfat*, glucose syrup*, caramel flavour*, emulsifier: lecithins* (sunflower*); bourbon vanilla extract*, rock salt, sea salt

GTIN Case



4 044889 014884

ESPRESSO BISCOTTI



MILK CHOCOLATE WITH A CRISPY
ESPRESSO CREAM FILLING

ITEM N° 6239617
COCOA SOLIDS 42 % minimum
SHELF LIFE 14 months

CASE PACK/SHIP WEIGHT
18 × 40 g/0,80 kg

40 g

GTIN Item



4 044889 004502

INGREDIENTS

Milk chocolate: raw cane sugar*, cocoa butter*, whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, bourbon vanilla extract*. Filling (50 %): raw cane sugar*, whole milk powder*, palm fat* (sustainable), cocoa butter*, pieces of wafer* 5 % (wheat flour*, emulsifier: sunflower lecithins*, sunflower oil*, sea salt), espresso-coffee* 4,75 %

GTIN Case



4 044889 014501

CREAMY CARAMEL



MILK CHOCOLATE WITH A CARAMEL CREAM FILLING

ITEM N° 6239615
COCOA SOLIDS 33 % minimum
SHELF LIFE 14 months

CASE PACK/SHIP WEIGHT
18 × 40 g/0,80 kg

40 g

GTIN Item



4 044889 002515

INGREDIENTS

raw cane sugar*, cocoa butter*, caramel cream* 19 % (raw cane sugar*, glucose syrup*, butter*, cream*, sea salt, caramelsyrup*, bourbon vanilla extract*), whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, emulsifier: sunflower lecithins*, bourbon vanilla extract*

GTIN Case



4 044889 012514

CREAMY MILK



MILK CHOCOLATE WITH A CREAMY MILK FILLING

ITEM N° 6239616
COCOA SOLIDS 33 % minimum
SHELF LIFE 14 months

CASE PACK/SHIP WEIGHT
18 × 40 g/0,80 kg

40 g

GTIN Item



4 044889 004496

INGREDIENTS

raw cane sugar*, skimmed milk powder*, cocoa butter*, palm fat* (sustainable), whole milk powder*, cocoa mass*, cream powder*, butterfat*, emulsifier: sunflower lecithins*, salt, bourbon vanilla extract*

GTIN Case



4 044889 014495

WHITE NOUGAT CRISP



VEGAN

WHITE RICE CHOC WITH HAZELNUT BRITTLE

ITEM N° 6239541
SHELF LIFE 12 months

CASE PACK/SHIP WEIGHT
18 × 35 g/0,73 kg

35 g

GTIN Item



4 044889 002546

INGREDIENTS

raw cane sugar*, hazelnut paste* (23 %), cocoa butter* (23 %), rice syrup powder*, hazelnut brittle* 8 % (raw cane sugar*, hazelnuts*, corn glucose syrup*, caramelsyrup*) bourbon vanilla extract*

GTIN Case



4 044889 012545

CRUNCHY COCONUT



VEGAN

COUVERTURE CHOCOLATE WITH COCONUT

ITEM N° 6239560
COCOA SOLIDS 37 % minimum
SHELF LIFE 12 months

CASE PACK/SHIP WEIGHT
18 × 35 g/0,73 kg

35 g

GTIN Item



4 044889 004120

INGREDIENTS

raw cane sugar*, cocoa butter*, coconut paste* 15 %, cocoa mass*, coconut flakes* (roasted) 8 %, coconut powder* 5 %, rice syrup powder*

GTIN Case



4 044889 014129

BLACK CHERRY



VEGAN

DARK CHOCOLATE WITH PIECES OF SOUR CHERRY

ITEM N° 6239531
COCOA SOLIDS 62 % minimum
SHELF LIFE 18 months

CASE PACK/SHIP WEIGHT
18 × 35 g/0,73 kg

35 g

GTIN Item



4 044889 002522

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*, sour cherry crisp* 3,5 % (sour cherry puree*, apple puree concentrate*, sour cherry juice concentrate*, lemon juice concentrate*)

GTIN Case



4 044889 012521

DARK NOUGAT CROCCANTE



VEGAN

DARK NOUGAT CHOCOLATE WITH HAZELNUT BRITTLE

ITEM N° 6239521
COCOA SOLIDS 36 % minimum
SHELF LIFE 14 months

CASE PACK/SHIP WEIGHT
18 × 35 g/0,73 kg

35 g

GTIN Item



4 044889 002553

INGREDIENTS

raw cane sugar*, hazelnut paste* (22 %), cocoa mass*, cocoa butter*, hazelnut brittle* 8 % (raw cane sugar*, hazelnuts*, corn glucose syrup*, caramelsyrup*) bourbon vanilla extract*

GTIN Case



4 044889 012552

25 Years The Art of Chocolate

VIVANI is a virtuoso in the world of chocolate. While the mainstream may offer only a passing glance, within the specialist trade, it is celebrated like a vibrant melody—without fanfare, star soloists, or grand orchestras. Here, quality and an eye for design take center stage, striking a perfect harmony.

This understated elegance reflects the character of its founder, Andreas Meyer, whose roots lie in the environmental movement. Meyer honed his craft in his parents' organic and wholefood bakery before studying nutritional science. After gaining experience with various organic and fair trade companies, he composed a new vision in 2000: founding EcoFinia, Germany's first exclusively organic chocolate company. With VIVANI as its flagship brand, he introduced a fresh rhythm to the German specialist trade—a brand destined to set the tone for quality and sustainability.

»Organic food was booming and high-percentage dark chocolate bars made from organic cocoa had not yet been seen in Germany.«

To this day, Meyer entrusts the production of his chocolate creations to Ludwig Weinrich in Herford, one of Germany's oldest chocolate factories. Cord Budde, the factory's managing director and a 50% stakeholder in EcoFinia, plays a pivotal role in this collaboration. With the support of his expert purchasing and sustainability team, EcoFinia ensures its raw materials are sourced responsibly, striking the perfect balance between quality and environmental stewardship.

25 years later, in what feels like the perfect encore to his journey, Andreas Meyer steps away from the ensemble, moving gracefully to the edge of the stage. With a symbolic flourish, he passes the baton to his son Noel, who now takes center stage alongside Managing Director Gerrit Wiezoreck. The curtain rises on a new act for VIVANI—a performance ready to unveil fresh notes on the VIVANI stage.



»We started out in 2000 with a small, hidden stand at BioFach«, recalls Andreas Meyer. Nevertheless, retailers found him at the trade fair - and ordered enthusiastically:



A look at the history of VIVANI...

A WORK OF ART IS CREATED

- 2000 Founder Andreas Meyer has the first VIVANI products produced by Weinrich and presents them to specialist retailers at the Biofach trade fair.
- 2004 The first mini-series with art motifs (Edizione d'Arte) is launched on the market.
- 2009 From now on, all chocolate bars are decorated with paintings by the artist Annette Wessel
- 2012 The commitment against exploitative child labor becomes an important pillar of corporate responsibility. A charity chocolate with a motif designed by children («Kids for Kids») is used to collect donations for partner projects in Haiti.



HONORING THE ECOLOGICAL COMMITMENT

- 2021 The first own cocoa project starts in the Dominican Republic. The »Sustainable Organic Cocoa Project« lays the foundation for further direct trade relationships and a more partnership-based cooperation with the cocoa farmers.
- 2022 After two years of work, three project fincas in the Dominican Republic are ready to supply the first VIVANI cocoa according to Demeter standards.
- 2023 VIVANI is awarded the German Sustainability Award 2024.



INNOVATIVE STRENGTH BRINGS GLOBAL SUCCESS

- 2013 The »White Vanilla« chocolate bar is honored by renowned chocolate experts as the world's »best white chocolate«.
- 2013 VIVANI develops innovative vegan recipes. The »White Nougat Crisp« chocolate bar sets new standards and revolutionizes the vegan chocolate market.
- 2014 VIVANI is now exported to over 60 countries worldwide. Oddly enough, the first (and so far only) VIVANI store opens in Mongolia.
- 2018 Major relaunch of the VIVANI range. The themes of »Art & Design« become an even more central element in the »look and feel« of the VIVANI brand world.



We accompany the anniversary with a major campaign on the VIVANI homepage - with competitions, anniversary recipes and lots of exciting facts and voices about the VIVANI story. Take a look!

Clear Cocoa Commitment

25 YEARS OF WORKING FOR PEOPLE AND PLANET

THE MOST STRINGENT ENVIRONMENTAL STANDARDS

After two years of hard work, we are both grateful and proud to have launched our first range of Demeter chocolates. It began with three »Bean to Bar« chocolate bars and is now being extended to include Demeter cooking chocolate and drinking chocolate. We have worked together with our longstanding partner in the Dominican Republic to adapt operations on three cocoa fincas in the north of the country so they meet Demeter's high standards. The fine cocoa can be traced right back to its origins and is cultivated in a holistic, biodynamic farming process. By people we know. From a region that we have been working responsibly in for over 20 years.



Detailed information:



vivani.de/en/vivani-first-demeter-chocolates/

IMPROVING LIVING CONDITIONS

In October 2020 and in order to improve the situation in the cocoa-farming region over the long term, we launched our own »Direct Trade« project for highly sustainable and fairly produced cocoa in the Dominican Republic. This project sees us working together with two strong partners – Weinrich chocolate factory and the Fuparoca Foundation.

THE ‚SUSTAINABLE ORGANIC COCOA PROJECT‘

The project focuses on the eastern part of the Dominican Republic – the regions of Hato Mayor, El Seibo and Alta Gracia. In these regions, there is a greater need for improvements to the infrastructure than in the main cocoa-growing regions in the central part of the country.

The aim: to improve the living conditions of an initial 150 organic cocoa-producing families in a sustainable, holistic and lasting way, and to preserve and increase biological diversity on the farms.en.

Latest developments:
vivani.de/en/newsticker-vivani-cocoa-project/



WORKING TO STOP CHILD LABOUR

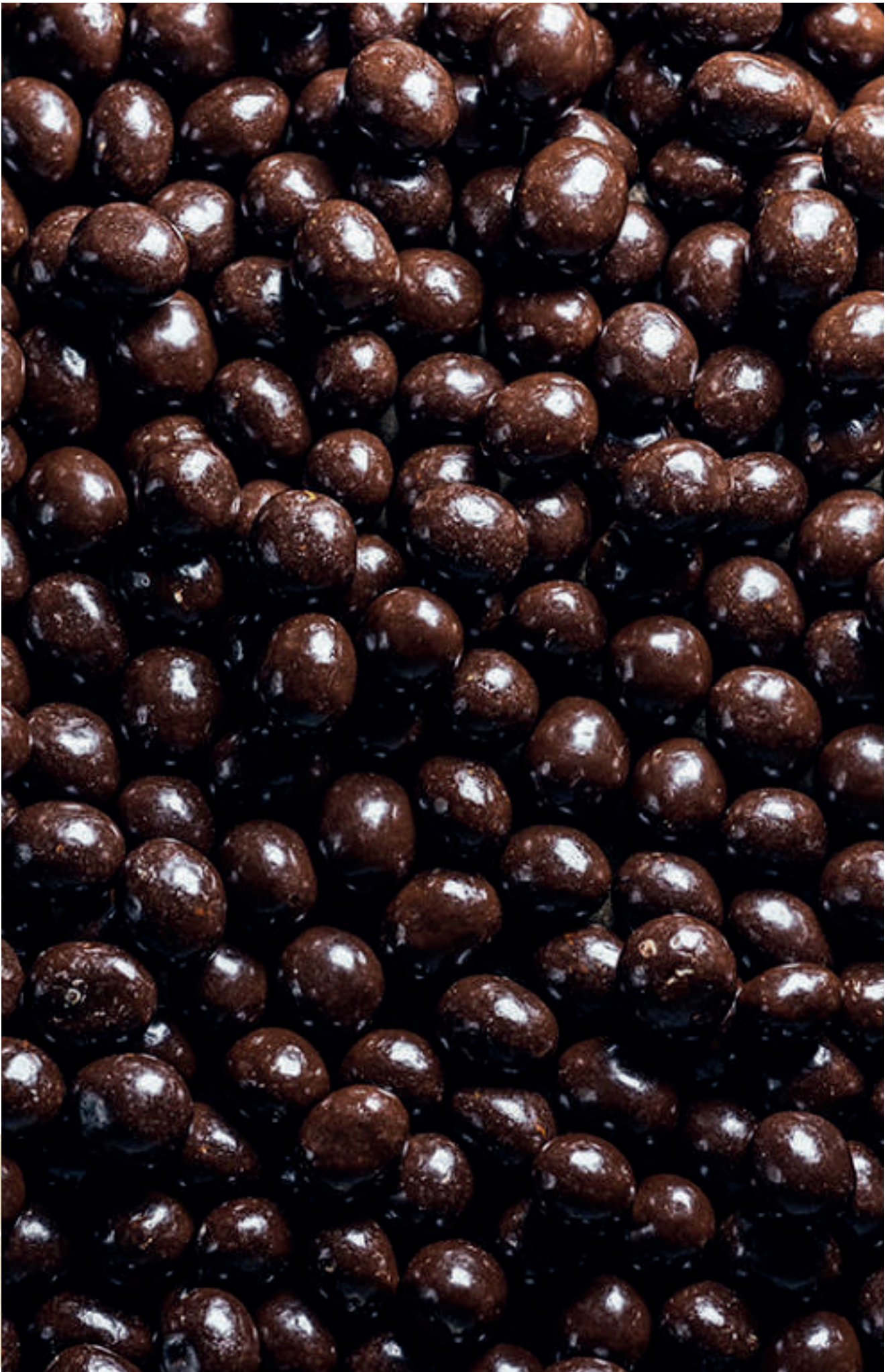
One of the projects that we are most passionate about is the »KIDS for KIDS« campaign, which is working to combat child labour in cocoa farming. We have been supporting this project for over 10 years.

The aim is to protect disadvantaged children in the Central American island state of Haiti from exploitative child labour through education and social integration. Haiti – which directly neighbours the homeland of VIVANI cocoa, the Dominican Republic – is one of the poorest countries in the world and, as a result, is a dangerous breeding ground for oppression and human trafficking.

In the northern port city of Cap-Haitien, we work closely with people on the ground to support the »Ecole Amitie« school project and to help secure its survival. Each year, the school provides access to education for around 800 children from the poorest backgrounds. Sewing classes help to prepare the children for future work. Meanwhile, music lessons and the school’s own judo club serve to boost the children’s confidence and to distract them from the hard everyday reality of their lives on the streets.

Find out more:
vivani.de/en/ourenagement/active-against-child-labour/





Fine Confectionery

VARIOUS FINE CHOCOLATE PRODUCTS.
THE PERFECT FORMAT FOR EVERY TASTE.

CHOCO DRAGÉES CASHEW



ORGANIC CASHEW NUTS, ROASTED AND COATED WITH DARK CHOCOLATE

ITEM N° 6234719
COCOA SOLIDS 53 % minimum
SHELF LIFE 12 months

INGREDIENTS

raw cane sugar*, cocoa mass*, cashew nuts*, cocoa butter*, sunflower oil*, natural vanilla flavour*, glazing agent: gum arabic*

CASE PACK/SHIP WEIGHT
8 x 75 g / 0,6 kg

75 g

GTIN Item



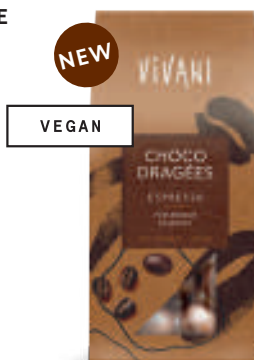
4 044889 005103

GTIN Case



4 044889 015102

CHOCO DRAGÉES ESPRESSO



ORGANIC COFFEE BEANS, ROASTED AND COATED WITH DARK CHOCOLATE

ITEM N° 6234717
COCOA SOLIDS 53 % minimum
SHELF LIFE 12 months

INGREDIENTS

raw cane sugar*, cocoa mass*, cocoa butter*, coffee beans*, natural vanilla flavour*, glazing agent: gum arabic*

CASE PACK/SHIP WEIGHT
8 x 75 g / 0,6 kg

75 g

GTIN Item



4 044889 005110

GTIN Case



4 044889 015119

CHOCO DRAGÉES CRANBERRY



ORGANIC CRANBERRIES COATED WITH DARK CHOCOLATE

ITEM N° 6234718
COCOA SOLIDS 53 % minimum
SHELF LIFE 12 months

INGREDIENTS

raw cane sugar*, cocoa mass*, cranberries*(dried), cocoa butter*, sunflower oil*, natural vanilla flavour*, coating agent: gum arabic*

CASE PACK/SHIP WEIGHT
8 x 75 g / 0,6 kg

75 g

GTIN Item



4 044889 005097

GTIN Case



4 044889 015096

TRUFFLES

SEASONAL ARTICLE - TRADITIONALLY MANUFACTURED CHOCOLATE TRUFFLES (3X3 EACH)

Espresso Crème, covered with finest dark chocolate, Wild Raspberry Crème in finest white chocolate, covered with fruity raspberry powder (partially with alcohol), Hazelnut Nougat Crème, covered in finest milk chocolate.



100 g

ITEM N° 6234710 SHELF LIFE 8 months

INGREDIENTS cane sugar*, cocoa butter*, raw cane sugar*, whole milk powder*, cocoa mass*, hazelnuts* (roasted), butter*, wild raspberry concentrate*, corn glucose syrup*, beet sugar*, wheat distillate*, raspberries* (freeze-dried), instant coffee*, cognac*, vanilla powder*

CASE PACK/SHIP WEIGHT 6 x 100 g / 1,01 kg

GTIN Item



4 044889 004175

GTIN Case



4 044889 014174

WAFER ROLLS MILK



WAFER ROLLS WITH MILK CHOCOLATE

ITEM N° 6234714
SHELF LIFE 14 months

INGREDIENTS

wheat flour*, raw cane sugar*, cocoa butter*, beet sugar*, whole milk powder, cocoa mass*, emulsifier: lecithins*, coconut fat*, cinnamon*, sea salt

CASE PACK/SHIP WEIGHT
6 x 125 g / 0,75 kg

125 g

GTIN Item



4 044889 004809

GTIN Case



4 044889 014891

WAFER ROLLS DARK



WAFER ROLLS WITH DARK CHOCOLATE

ITEM N° 6234715
SHELF LIFE 14 months

INGREDIENTS

wheat flour*, raw cane sugar*, cocoa mass*, beet sugar*, cocoa butter*, emulsifier: lecithins*, coconut fat*, cinnamon*, sea salt

CASE PACK/SHIP WEIGHT
6 x 125 g / 0,75 kg

125 g

GTIN Item



4 044889 004816

GTIN Case



4 044889 014907

VEGAN

NAPS MILK (5g)



MILK CHOCOLATE SMALLEST FORMAT

ITEM N° 6239913
COCOA SOLIDS 33 % minimum
SHELF LIFE 24 months

INGREDIENTS

raw cane sugar*, cocoa butter*, whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, bourbon vanilla extract*
Milk Solids: 26 %

COUNTER BOX
200 x 5 g / 1,20 kg

GTIN Item



4 044889 002256

GTIN Case



4 044889 012255

NAPS DARK (5g)



DARK CHOCOLATE WITH 71 % COCOA SMALLEST FORMAT

ITEM N° 6239923
COCOA SOLIDS 71 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*

COUNTER BOX
200 x 5 g / 1,20 kg

GTIN Item



4 044889 002263

GTIN Case



4 044889 012262

VEGAN

MINI BARS MILK (12,5g)



MILK CHOCOLATE

ITEM N° 6239914
COCOA SOLIDS 33 % minimum
SHELF LIFE 18 months

INGREDIENTS

raw cane sugar*, cocoa butter*, whole milk powder*, cocoa mass*, cream powder*, skimmed milk powder*, bourbon vanilla extract*
Milk Solids: 26 %

CARDBOARD DISPLAY:
CASE PACK/SHIP WEIGHT
40 x 12,5 g / 0,60 kg

GTIN Item



4084 3070

GTIN Case



4 044889 012194

MINI BARS DARK (12,5g)



DARK CHOCOLATE WITH 71 % COCOA

ITEM N° 6239924
COCOA SOLIDS 71 % minimum
SHELF LIFE 24 months

INGREDIENTS

cocoa mass*, raw cane sugar*, cocoa butter*

CARDBOARD DISPLAY:
CASE PACK/SHIP WEIGHT
40 x 12,5 g / 0,60 kg

GTIN Item



4084 3087

GTIN Case



4 044889 012200

VEGAN

DEMETER COCOA POWDER



**DEMETER ORGANIC
LOW-FAT COCOA POWDER**

ITEM N° 6234712
SHELF LIFE 24 months

INGREDIENTS
cocoa powder** fat-reduced

**Untreated cocoa
(not alkalized).**

CASE PACK/SHIP WEIGHT
8 × 100 g / 0,8 kg

100 g

GTIN Item



4 044889 004762

GTIN Case



4 044889 014853

**from biodynamic agriculture (Demeter).

DEMETER DRINKING CHOCOLATE



**DEMETER ORGANIC
DRINKING CHOCOLATE**

ITEM N° 6234713
SHELF LIFE 24 months

INGREDIENTS
cocoa powder** fat-reduced,
beet sugar**

CASE PACK/SHIP WEIGHT
8 × 300 g / 2,4 kg

300 g

GTIN Item



4 044889 004779

GTIN Case



4 044889 014860

CAVI QUICK

VEGAN



**COCOA POWDER
FOR HOT AND COLD MILK**

ITEM N° 6234704
SHELF LIFE 24 months

INGREDIENTS
raw cane sugar*, 20 % low fat
cocoa powder*

CASE PACK/SHIP WEIGHT
12 × 400 g / 5,00 kg

400 g

GTIN Item



4 044889 000344

GTIN Case



4 044889 010343



Couverture Chocolate

COUVERTURE CHOCOLATE IN BIG SIZE FORMAT.
PACKED IN NATUREFLEX™ FOIL AND PAPER.

DARK COOKING CHOCOLATE



VEGAN

DARK COUVERTURE CHOCOLATE WITH 70 % COCOA IN BIG SIZE BAR FORMAT

ITEM N° 6239451
COCOA SOLIDS 70 % minimum
SHELF LIFE 24 months

INGREDIENTS
cocoa mass*, raw cane sugar*, cocoa butter*

CASE PACK/SHIP WEIGHT
10 × 200 g / 2,20 kg

200 g

GTIN Item



4 044889 002225

GTIN Case



4 044889 012224

MILK COOKING CHOCOLATE



MILK COUVERTURE CHOCOLATE IN BIG SIZE BAR FORMAT

ITEM N° 6239441
COCOA SOLIDS 35 % minimum
SHELF LIFE 18 months

INGREDIENTS
raw cane sugar*, cocoa butter*, whole milk powder* (18 %), cocoa mass*, emulsifier: sunflower lecithin*, bourbon vanilla extract*

CASE PACK/SHIP WEIGHT
10 × 200 g / 2,20 kg

200 g

GTIN Item



4 044889 002218

GTIN Case



4 044889 012217

WHITE COOKING CHOCOLATE



WHITE COUVERTURE CHOCOLATE IN BIG SIZE BAR FORMAT

ITEM N° 6239461
COCOA SOLIDS 30 % minimum
SHELF LIFE 18 months

INGREDIENTS
raw cane sugar*, cocoa butter*, whole milk powder*, emulsifier: sunflower lecithin*, bourbon vanilla extract*

CASE PACK/SHIP WEIGHT
10 × 200 g / 2,20 kg

200 g

GTIN Item



4 044889 002232

GTIN Case



4 044889 012231

COUVERTURE CHOCOLATE



VEGAN

VEGAN WHITE COUVERTURE CHOCOLATE

ITEM N° 6234911
SHELF LIFE 24 months

INGREDIENTS cocoa butter* (38 %), raw cane sugar*, rice syrup powder*, tiger nut flour*, salt

CASE PACK/SHIP WEIGHT
4 x 2,5 kg / 10,30 kg

Karton-GTIN



4 001757 007119

2,5 kg



VEGAN

VEGAN CLASSIC COUVERTURE CHOCOLATE

ITEM N° 6234910
COCOA SOLIDS 30 % minimum
SHELF LIFE 24 months

INGREDIENTS raw cane sugar*, cocoa butter*, rice syrup powder*, cocoa mass*, tiger nut flour*, hazelnut paste*, flavour: vanilla extract*; salt

CASE PACK/SHIP WEIGHT
4 x 2,5 kg / 10,30 kg

Karton-GTIN



4 001757 007102

2,5 kg



VEGAN

DARK COUVERTURE CHOCOLATE

ITEM N° 6234872
COCOA SOLIDS 70 % minimum
SHELF LIFE 24 months

INGREDIENTS cocoa mass*, raw cane sugar*, cocoa butter*

CASE PACK/SHIP WEIGHT
4 x 2,5 kg / 10,30 kg

Karton-GTIN



4 001757 004873

2,5 kg



MILK COUVERTURE CHOCOLATE

ITEM N° 6234865
COCOA SOLIDS 34 % minimum
SHELF LIFE 18 months

INGREDIENTS raw cane sugar*, cocoa butter*, whole milk powder* (18 %), cocoa mass*, bourbon vanilla extract*

CASE PACK/SHIP WEIGHT
4 x 2,5 kg / 10,30 kg

Karton-GTIN



4 001757 004866

GTIN Item



4 001757 014865

GTIN Case

GTIN Item



4 001757 014872

GTIN Case



4 001757 004873

CHOCOLATE GALLERY

HIGH-QUALITY WOODEN DISPLAY IN A CLASSY EASEL DESIGN

ITEM N° 3606005

PLACEMENT: 20 x 10 BARS GOURMET FORMAT

2x Fine Dark 85 % · Whole Cocoa Fruit · 2x Superior Dark 100+ Superior Dark · Fine Dark 75 % · 2x Fine Dark 92 % · Fine Dark 99 % White with Vanilla · Superior Milk · Dark Milk 50 % · demeter Espresso Milk demeter Superior Dark 100+ Blood Orange · Caramel with Pink Salt of Maras Dark Caramel Mallorca Fleur de Sel · Dark Fleur de Sel 75 % · Superior Dark Cranberry · Superior Dark Chili

Empty display without placement.
Goods of at least 20 PU must be ordered in addition.

WEIGHT
9 kg (empty)

SIZE
Height: 182,7 cm
Width: 54,3 cm, Tiefe: 55,3 cm

GTIN Item



4 044889 015164



Placement suggestion



COUNTER DISPLAY

»TOP-SELLER« FOR 80 BARS

ITEM N° 623995425
SIZE Height: 41 cm · Width: 38,5 cm · Depth: 38 cm
WEIGHT 14,45 kg

PLACEMENT: 8 X 10 BARS GOURMET FORMAT

Fine Dark 75 % · Fine Dark 85 % · Fine Dark 92 % · Superior Dark 100+ · White with Vanilla · Superior Milk 37% · Caramel with Pink Salt of Maras · Dark Milk 50 %

GTIN Item



4 044889 014921

COUNTER DISPLAY

COUNTER DISPLAY »CHOCOLATE TO GO«
EQUIPPED WITH 162 MINI BARS · GERMAN / ENGLISH

ITEM N° 623995432
SIZE Height: 19 cm · Width: 31 cm · Depth: 20 cm
WEIGHT 7,5 kg

VERY COMPACT, STURDY PLACEMENT OPTION

PLACEMENT: 90 x 10 minibars

vegan (35 g): Black Cherry · White Nougat Crisp · Dark Nougat Croccante
 not vegan (40 g): Lemon Cheesecake · Espresso Biscotti · Pistacchio Creamy Milk · Creme Brulee · Creamy Caramel
 Delivered with corresponding goods · Mini bars Crunchy Coconut and Wafer Praliné are available separately · display also available empty

GTIN Item



4 044889 015171



BRAND BROCHURE

50 BROCHURES IN
A CARDBOARD CASE

ITEM N° 6233656



GTIN Item



4 044889 010978

VIVANI POSTCARDS

50 ART POSTCARDS IN A CARDBOARD CASE

ITEM N° 6233654



GTIN Item



4 044889 011937

POSTER

AVAILABLE IN DIN A1 AND DIN A2 FORMAT



DIN A1 »INDULGENCE«

ITEM N° 6233664

GTIN Item



4 044889 004564

DIN A2 »INDULGENCE«

ITEM N° 6233667

GTIN Item



4 044889 004533



DIN A1 »STACK«

ITEM N° 6233665

GTIN Item



4 044889 004557

DIN A2 »STACK«

ITEM N° 6233668

GTIN Item



4 044889 004519



DIN A1 »BAR«

ITEM N° 6233663

GTIN Item



4 044889 004656

DIN A2 »BAR«

ITEM N° 6233666

GTIN Item



4 044889 004540

BROCHURE

»CLEAR COCOA VISION«

BANDEROLE OF 25 BROCHURES

ITEM N° 6233658



GTIN Item



4 044889 014563

Vivani Team

THANK YOU FOR YOUR LOYALTY AND WE LOOK FORWARD TO MANY MORE YEARS TOGETHER!



Back row, from left to right: Kati, Aron, Moni, Alex, Christoph, Tanja T., Tanja H., Steffi, Niklas, Basti, Sabine, Andreas
Front row, from left to right: Freya, Noel, Gerrit

VIVANI ^{25 Jahre}

THE ART OF CHOCOLATE



ECOFINIA GMBH | 32020 HERFORD, GERMANY | FON +49 (0) 234-54449360

FAX +49 (0)234-54449361 | EMAIL SALES@ECOFINIA.DE | VIVANI.DE

EcoFinia GmbH is controlled by DE-ÖKO-013

