



Outstanding chocolate for private label worldwide

Are you looking for a partner to produce genuine Swiss speciality chocolate for you under your own brand, of perfect quality, using premium ingredients?

Then you've come to the right place! As the third generation of a family company, we are totally committed to traditional Swiss values. When it comes to quality, safety and innovation, we make no compromises. It's what many of our long-standing customers appreciate and perhaps, soon, you will too.

Chocolat Stella Bernrain puts its knowledge, experience and expertise, built up over more than 80 years, at your service. More than 80 % of our production consists of private label products for customers all over the world.

You can find our specialities in 50 different countries, as we export more than two-thirds of our production.

For us, it goes without saying that we use the resources we need responsibly. Our production methods are energy efficient and thanks to our partnership with Myclimate our choclate can be CO₂ neutral.

Our company is small enough to satisfy individual requests and big enough to guarantee product safety and short delivery times. We offer a very wide range of recipes and formats.

Do you have a special idea for a product? Just contact us and we'll find the ideal solution.



WIDE RANGE OF PRODUCTS

With our wide product range, we can satisfy almost any request. We have all kinds of recipes for traditional chocolate, organic and Fairtrade chocolate, special-purpose and diet products, promotional and seasonal products, confiserie creations, kosher and halal products. We are happy to start devising new creations, as the development of niche products is one of our strengths. Whether it's a question of new recipes or new ingredients – we're always at the cutting edge, and our Development team will be pleased to use their expertise to help you make your chocolate dreams come true.



When it comes to quality control, we promise to meet

We are organic, Fairtrade, UTZ, myclimate, kosher and

halal certified. All risks during food production are con-

sistently excluded. Every single ingredient can be traced. Thanks to our advanced HACCP concept, we have all

the highest international standards.

the critical control points covered.

INGREDIENTS

We source most of our delicious ingredients directly from small producers and cooperatives who are committed to organic farming and fair trade conditions. For special products, we can also always find more unusual ingredients. If it's important for you that your creations are made of single-origin chocolate, you'll find we are an enthusiastic partner.

FORMATS

QUALITY

Do you have specific ideas about the weight and pack format for your ideal product? We are always willing to listen. You can choose from a wide range of product types and formats. If you can't find what you're looking for, then here too we are highly flexible. There's nothing to stop us from developing original pack types and formats for your chocolate products.

























