PATIS
FOOD
GROUP

Superior Ingredients
Innovative Creations



Heartcrafted *for the* World

Innovation Production Branding

BORN IN ANKARA, TRUSTED GLOBALLY

Founded in 2004 as a boutique chocolate brand, Patis Food Group has grown into a full-spectrum food innovation ecosystem — exporting to over 40 countries across Europe, the Middle East, Asia, and the Americas.



Full Integration in the Food Ecosystem:
A seamless journey from idea to production with Patis Food Group.

CRAFTED WITH SOUL, BACKED BY SCIENCE

Every creation begins with the world's finest ingredients, shaped by food engineers, flavour strategists, and creative teams who believe that superior ingredients are the non-negotiable foundation of every memorable bite.

YOUR VISION, FLAWLESSLY EXECUTED

From concept and ingredient selection to product development, packaging, and shelf execution — we are your end-to-end solution partner. — delivering innovation, quality, and consistent excellence that earns the loyalty of the world's most demanding buyers.



Sustainability *Programs*

Within Our Ingredient Supply Chain

RAINFOREST ALLIANCE

FOREST GUARDIANSHIP

Protecting forests, preserving biodiversity, and promoting responsible land use across every link of our supply chain. A globally recognised seal that signals sustainable agricultural practices and traceable, responsibly grown raw materials.

FAIRTRADE INTERNATIONAL

EQUITABLE TRADE

30+ years of driving fair pricing models, rigorous supply chain standards, and empowered producer communities. At Patis Food Group, sustainability is not a checkbox — it is the foundation of every partnership and every product we create.

cocoa HORIZONS

FARMER PROSPERITY

An impact-driven program established by Barry Callebaut in 2015. Products made with Cocoa Horizons cocoa contribute to farmer prosperity programs and community development initiatives.

RAINFOREST ALLIANCE



RAINFOREST ALLIANCE

Guardians of Forests
Advocates for Farmers

Approach

By working closely with farmers, partners, and stakeholders, Through our sourcing partners, we work with ingredients produced under globally recognised sustainability standards such as Rainforest Alliance.—where quality, ethics, and environmental care go hand in hand.



Protecting Nature

We prioritize ingredients sourced through supply chains aligned with sustainability standards that promote forest protection, biodiversity, and responsible land use. By supporting sustainable agricultural practices, we contribute to a healthier planet.

Commitment to a Better Future

At Patis Food Group, we believe that chocolate is more than a product—it is deeply connected to nature, people, and the communities that make it possible. That's why our approach is built around creating a positive impact across every stage of our value chain.

FAIRTRADE INTERNATIONAL



FAIRTRADE INTERNATIONAL

What is Fairtrade?

For more than three decades, Fairtrade has been making an impact on the way trade works.

As a leader in the global movement to make trade fair, Fairtrade supports and challenges businesses and governments and connects farmers and workers with the people who buy their products.

How Fairtrade Works?

Fairtrade is known for its distinctive blue and green FAIRTRADE Mark but we're more than just a label. Fairtrade supports farmers and workers through a unique pricing model, sets rigorous standards across the supply chain, and fosters strong producer communities through local and regional networks.

At Patis Food Group, we believe sustainability goes beyond sourcing—it's about creating lasting value for people, communities, and the planet.





This framework guides how we measure our impact, track progress, and continuously improve—helping us move forward with purpose while supporting a more sustainable and equitable future for all.



What is Cocoa Horizons?

Cocoa Horizons is an impact driven program focused on cocoa farmer prosperity and helping build self-sustaining farming communities that protect nature and children. The Cocoa Horizons Foundation is an independent, non-profit organization supervised by the Swiss Federal Foundation Supervisory Authority. It was established in 2015 by Barry Callebaut.









Cocoa communities often lack basic infrastructure & services, including schools, literacy and vocational training, access to safe water, and basic healthcare services.
Gender imbalance also affects the sustainability of cocoa , farming communities, with women having limited opportunities to build skills and generate income.

The Purpose

To improve the livelihoods of cocoa farmers and their communities through the promotion of sustainable, entrepreneurial farming, improved productivity, and community development, which protect nature and children.

The Challenges

faced by cocoa farmers & their communities

Cocoa is typically produced by smallholder farmers in remote equatorial areas. Most of the world's cocoa comes from West Africa, an area that faces the industry's most vital sustainability challenges. Among them: limited knowledge and understanding of good agricultural practices; aging farms and depleted soil; the unpredictable effects of climate change; and a lack of financing options to invest in productivity activities.



From The Best Sources To Your Standards.

Your Specification Our Craft

Whether you need Swiss couverture with Rainforest Alliance certification, single-origin Ghanaian cocoa powder, or liquid chocolate at scale — we source the right ingredient through trusted partners and craft it into products tailored to your specifications.

From World-Class Trusted Suppliers to

Exceptional Creations

Crafted with mastery. Tailored to your needs.
We're here to help.

Cama

SWISS COUVERTURES

- Certified: Cocoa Horizons · RA · Fairtrade
- Dark · Milk · White · Ruby couvertures
- Unique Swiss blends, batch-consistent
- Mooh Cooperative Swiss milk
- Madagascan traceable vanilla

CACAO BARRY

CACAO POWDERS & INGREDIENTS

- Founded 1842 · Single-origin mastery
- Extra fine cacao powders
- Pure cacao mass (100%)
- Deodorized cacao butter
- Ghana-origin cacao nibs

BARRY CALLEBAUT

COUVERTURES & LIQUID CHOCOLATE

- World's #1 chocolate reference
- Liquid chocolate (fluid format)
- Block couvertures – dark/milk/white
- Sustainably sourced cocoa
- Fairtrade & RA certified options


Carma
Est. 1931 · Dübendorf, Switzerland
Swiss Premium Couvertures

CARMA

Why *Carma?*

Since 1931, Carma has mastered the art of Swiss couverture. Every blend is crafted in Dübendorf with unique cocoa origin combinations — roasted at precise temperatures, conched to perfection, and finished to the exact consistency your recipes demand.

Carma was the FIRST chocolate brand in Switzerland to develop a certified CO_2 reduction methodology for dairy — cutting emissions by 8.8% through the natural feed additive Agolin®.



Superior *Ingredients*

SWISS MILK
Mooh Cooperative,
Säntis & Zurich region farms



VANILLA
100% traceable, Sava
region Madagascar via Prova



SUGAR
100% Swiss beet sugar,
FSA-certified, zero-waste process



CACAO
Cocoa Horizons certified cocoa
available through Carma
sourcing programs.



CACAO BARRY

Founded 1842

Premium Cocoa Powders & Cacao Ingredients

CACAO BARRY



Cacao Barry has selected the finest cacao beans from around the world since 1842. Co-developed with the world's leading chefs, their cacao ingredient range sets the global benchmark for purity, flavour depth, and culinary versatility.

Superior Ingredients

CACAO NIBS
Ghana-origin cacao nibs — traditionally roasted

CACAO MASS
Pure cacao mass — 100% cacao, no additives

CACAO BUTTER
Deodorized & purified cacao butter

CACAO BEANS
Sustainably sourced, single-origin beans

CACAO BARRY – PRODUCY RANGE

The Cacao Powders Collection



Extra fine powders developed with leading chefs — natural and alkalized variants for distinct colour and flavour. The professional standard from mild to intensely dark.

The Cacao Mass



Pure 100% cacao with no additives. Gives fondants a deep chocolate colour and subtly dampens sweetness. The truest expression of cocoa origin character.

The Cacao Butter



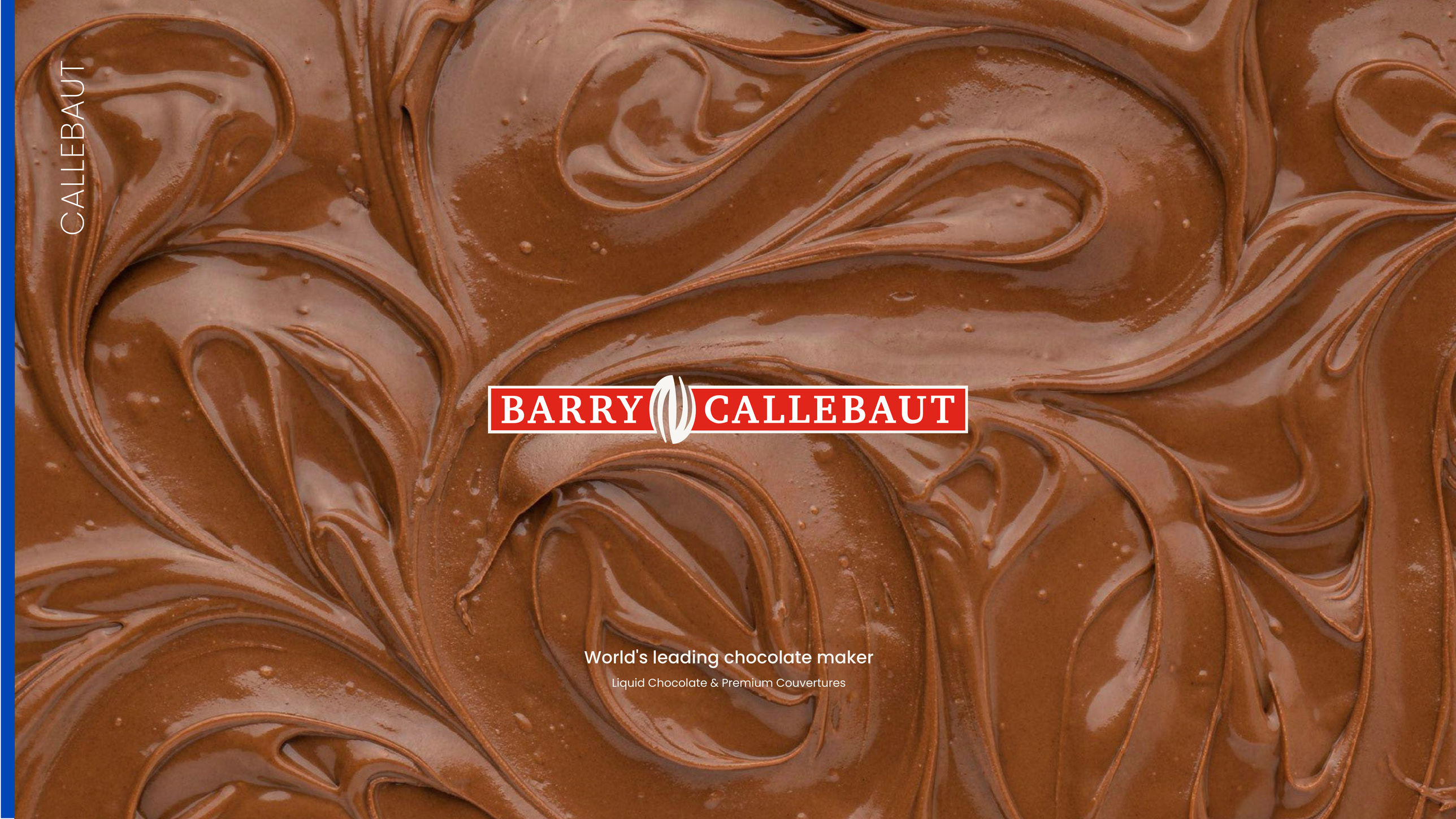
Fully purified and deodorized cocoa fat. Protects from moisture, hardens confectionery, enables precise tempering — and adds a silky richness to pastry and bakery.

The Cacao Nibs



Pure nibs from Ghana, carefully roasted to tradition. Artisan texture, natural bitterness, and an origin story that chefs are proud to put on their menus.

CALLEBAUT



World's leading chocolate maker

Liquid Chocolate & Premium Couvertures

CALLEBAUT



Superior Ingredients

1
West African & Latin American origin cocoa

2
Sustainably sourced, traceable supply chain

3
Fairtrade & Rainforest Alliance certified options

4
Zero compromise on cocoa butter content

2
FORMATS

60+
COUVERTURE VARIANTS

FAIRTRADE + RA
CERTIFIED OPTIONS

GLOBAL #1
CHOCOLATE REFERENCE

CALLEBAUT-PRODUCT RANGE

Liquid Chocolate



A game-changing format for **high-volume and precision applications.** Delivered ready-to-use in fluid form — no tempering required, consistent viscosity, ideal for enrobing, moulding, and automated production lines.

Couverture Blocks

The world's most trusted chocolate reference. **Crafted from sustainably sourced cocoa with an unmatched consistency** across pastry, confectionery, and bakery applications — the professional's first choice.



Our Global Export Network



North & South America
USA • Canada • Brazil • Mexico

Western & Central Europe
Germany • France • Netherlands
United Kingdom • Belgium
Switzerland • Italy • Spain

Northern Europe / Scandinavia
Norway • Sweden • Denmark
Iceland

Eastern Europe
Russia • Poland • Romania
Belarus • Bulgaria
Azerbaijan • Kazakhstan
Uzbekistan • Georgia

Middle East & North Africa
UAE • Saudi Arabia
Qatar • Kuwait • Bahrain
Oman • Palestine • Syria
Libya

Asia–Pacific
China • Japan • South Korea
Taiwan • Maldives

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Innovative Creations

THANK YOU.