

Lindt



BUSINESS TO BUSINESS



CORPORATE GIFTING
CATALOGUE
2024

CUSTOM CHOCOLATE CREATIONS

Our Lindt Chocolate Boutiques and online store now offer you a unique opportunity to give and experience the creations of our Lindt Master Swiss Chocolatiers.

We offer the following customised options for any special occasion:

Corporate Gifts

At any price point, dependent on your budget

Employee Gifts

Personalised chocolate creations to make your employees feel extra special

Hospitality/Restaurants

Sweet treats for your guests

Specialised Packaging

Utilising your own unique design and/or logo

Trade Fair Giveaways

Special incentives for prospective customers

We are happy to assist you with your choice and provide options best suited to your objectives and budget. For detailed information and quotes, please reach out to your nearest

Lindt Chocolate Boutique via **phone** or **e-mail**, or pay us a **visit** (contact details on page 11, or alternatively, visit our website on <https://www.lindt.co.za/stores>).



GIVE AWAYS AND SMALL GIFTS

Our gifting offers start at R11. Find a selection of products below and view our product list* for further options.

1 | LINDOR MILK OR ASSORTED
3 piece pack 37g
RSP: R34



Discount available based on order quantity

Call us for your personalised quote



2 | COUNTLINES: HELLO, LINDOR, NOCCIO & EXCELLENCE
35-39g
RSP: R26 - R31



Please visit our online shop at: <https://lindtonlineshop.co.za/>

*All prices in the catalogue are subject to change

TRUFFLES

Buy your favourite truffles in bulk, starting at R11 per truffle. Bulk orders are available either as single flavour or assorted to taste. Minimum order quantity starts at 800 truffles per flavour. The price of the truffles is determined by the quantity that is bought by the client.



Please visit our online shop at: <https://lindtonlineshop.co.za/>

5 | GIFT BAGS AND BOXES

Availability of designs subject to changes and seasonality

Bag: R20* - Recommended weight in bag: 300g (approx. 23 truffles)

Box: R70* - Recommended weight in box: 700g (approx. 54 truffles)

Choose your preferred packaging and assortment, or set a budget and we will make the selection for you.



6 | SEASONAL TINS, GIFT BAGS AND BOXES

Availability of designs subject to changes and seasonality

Bag: R20* - Recommended weight in bag: 300g (approx. 23 truffles)

Availability of the tins and how a client can qualify to receive one will depend on the promotional mechanic at the time.



Please visit our online shop at: <https://lindtonlineshop.co.za/>

*Excluding chocolate

**While stock lasts due to seasonal offers

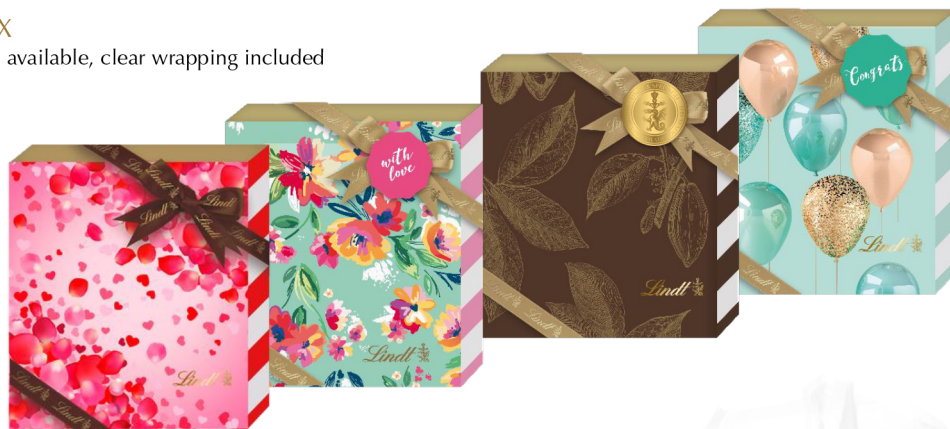
GIFTING BUNDLES

Choose your packaging, set the budget and we will work with you on the perfect selection.

7

GIFTING BOX

Different designs available, clear wrapping included
Box price: R70*



Discount available based on order quantity

Call us for your personalised quote



8

GIFT HAMPERS

Available in two sizes, clear wrapping included
Medium: R89*
Large: R109*



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*Excluding chocolate

PERSONALISED RIBBONS AND SLEEVES

RIBBONS

Personalised ribbon for the product of your choice. Write your own message on the ribbons e.g., Happy Easter, Good luck, Thank you Bianca, etc.



9 PERSONALISED RIBBONS
Made to fit your needs
Get your quote



Discount available based on order quantity

Call us for your personalised quote



SLEEVES

Personalise your sleeves, choose a Lindt product and provide us with your logo or graphic of choice.

10 PERSONALISED SLEEVES
Specs based on product selected
Call for a quote



Please visit our online shop at: <https://lindtonlineshop.co.za/>

SLABS GIFTING BOX

- Select 9 EXCELLENCE 100g slabs or any 6 x 150g slabs of your choice*.
- Great variety of different flavours available, check on the newest flavour with your closest store.



11 | SLABS GIFTING BOX

Quantity	EXCELLENCE Box (9 slabs)	Creation Box (6 slabs)	Les Grandes Box (6 slabs)
10 Boxes	R600 per case	R508 per case	R643 per case
50 Boxes	R567 per case	R480 per case	R607 per case
100 Boxes	R533 per case	R452 per case	R572 per case

* An illustration of the slabs that are available can be found in the Appendix



CHOCOLATE SLABS

Choose from our selection of handmade slabs for your indulgence.



12 | CHOCOLATE SLABS

100g
Available in the following flavours: Milk Chocolate with Hazelnuts; Almonds; Cashew Nuts; or Brazilian Nuts
Dark Chocolate with Hazelnuts; Almonds & Sea Salt; Cocoa Nibs; or Pistachio;
White Chocolate with Almonds; Pistachio, Cranberry & Apricots; Cookies; Strawberry; or Macadamia
RSP: R74

* Pre-packed bags available

PERSONALISED SLABS

Personalise your slabs with your own writing and ingredients. For more information, reach out to your closest Lindt Chocolate Boutique. Available in selected stores.



13 | PERSONALISED SLABS

Choose your ingredients and message
Slab weights start at 90g, based on your chosen ingredients

Quantity	Personalised Slab
50	R67 per slab
100	R63 per slab
>150	R60 per slab



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BAKING RANGE

Adored by chefs and patisseries, Lindt chocolate is made using the finest ingredients. Craft desserts that impress and recreate the magic in your own home with our baking chocolate range.

14 | BAKING RANGE
 We have all your baking needs covered with our stunning chocolate, recipe mixes and Couverture chocolate.
 RSP: R219 - R1399



No	Product
1	LINDT CHOCOLATE CAKE MIX
2	LINDT CHOCOLATE LAVA CAKE MIX
3	LINDT COUVERTURE: AVAILABLE IN ECUADOR, MILK, SURFIN AND WHITE

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RETAIL STORE ADDRESSES

GAUTENG

Cresta:

Lindt & Sprungli (South Africa) (Pty) Ltd
Cresta Shopping Centre
Johannesburg
email: cresta@lindt.com
Tel: 021 831 0428

Eastgate:

Lindt & Sprungli (South Africa) (Pty) Ltd
Eastgate Shopping Centre
Johannesburg
email: eastgate@lindt.com
Tel: 021 831 0474

Fourways:

Lindt & Sprungli (South Africa) (Pty) Ltd
Fourways Mall
Johannesburg
email: fourways@lindt.com
Tel: 021 831 0422

Mall of Africa:

Lindt & Sprungli (South Africa) (Pty) Ltd
Mall of Africa
Johannesburg
email: mallof africa@lindt.com
Tel: 021 831 0425

Menlyn:

Lindt & Sprungli (South Africa) (Pty) Ltd
Menlyn Park Shopping Centre
Pretoria
email: menlyn@lindt.com
Tel: 021 831 0424

Rosebank:

Lindt & Sprungli (South Africa) (Pty) Ltd
Rosebank Mall
Johannesburg
email: rosebank@lindt.com
Tel: 021 831 0472

Sandton:

Lindt & Sprungli (South Africa) (Pty) Ltd
Sandton City Shopping Centre
Johannesburg
email: sandtoncity@lindt.com
Tel: 021 831 0420

KWAZULU NATAL

Gateway:

Lindt & Sprungli (South Africa) (Pty) Ltd
Gateway Theatre of Shopping
Durban
email: durbangateway@lindt.com
Tel: 021 831 0430 | 021 831 0431

Pavilion:

Lindt & Sprungli (South Africa) (Pty) Ltd
Pavilion Shopping Centre
Durban
email: pavilion@lindt.com
Tel: 021 831 0433

Ballito:

Lindt & Sprungli (South Africa) (Pty) Ltd
Ballito Junction
Ballito
email: ballito@lindt.com
Tel: 021 831 0432

WESTERN CAPE

Canal Walk:

Lindt & Sprungli (South Africa) (Pty) Ltd
Canal Walk Shopping Centre
Cape Town
email: canalwalk@lindt.com
Tel: 021 831 0363

Tygervalley:

Lindt & Sprungli (South Africa) (Pty) Ltd
Tygervalley Shopping Centre
Cape Town
email: tygervalley@lindt.com
Tel: 021 831 0450

V&A Waterfront:

Lindt & Sprungli (South Africa) (Pty) Ltd
Victoria & Alfred Waterfront
Cape Town
email: vawaterfront@lindt.com
Tel: 021 831 0360

EASTERN CAPE

Walmer Park:

Lindt & Sprungli (South Africa) (Pty) Ltd
Walmer Park Shopping Centre
Port Elizabeth
email: walmerpark@lindt.com
Tel: 021 831 0378



LINDT DIFFERENCE

As the global leader in the premium chocolate sector, Lindt & Sprüngli is renowned worldwide for its fine chocolate creations. Founded in 1845, the company boasts a long-standing history of excellence dating back 175 years. Our Lindt Master Swiss Chocolatiers work tirelessly and passionately to produce the world's finest chocolate products, using only the best ingredients to produce the irresistibly smooth melting masterpieces that have become so beloved the world over.

FINEST COCOA

The foundation for the incomparable LINDT taste comes from the careful selection, in-house processing and blending of high quality beans from the world's most renowned origins. Committed to sustainability, the dedicated Lindt & Sprüngli Farming Programs support cocoa farmers and their communities.



UNIQUE ROASTING & GRINDING

A unique process perfected over decades, the LINDT Master Swiss Chocolatiers roast the beans for optimum flavour and grind them extremely fine – essential for the remarkable melting taste of LINDT.

THE LINDT INVENTION

In 1879, Rodolphe Lindt revolutionized chocolate making with 'Conching' – the intense mixing of smooth LINDT chocolate texture.



BEST INGREDIENTS BEYOND COCOA

The LINDT Master Swiss Chocolatiers rigorously select and process only the most premium ingredients from world renowned growing regions. For example, to maintain the delicious roasting aroma, nuts are roasted in-house and freshly worked into the chocolate.

FINISHING WITH PERFECTION

With attention to detail, the LINDT Master Swiss Chocolatiers place the finishing touches on their masterpieces, lovingly decorating and wrapping them in exquisite packaging.



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SUSTAINABILITY

THE LINDT & SPRÜNGLI PROMISE

Sustainability plays a key role in ensuring our business success. Our history of over 175 years proves that we are a long-term-oriented company that continues to deliver exquisitely manufactured, high-quality products. This is reflected in our commitment to sustainability along the entire value chain and in our sustainability promise:

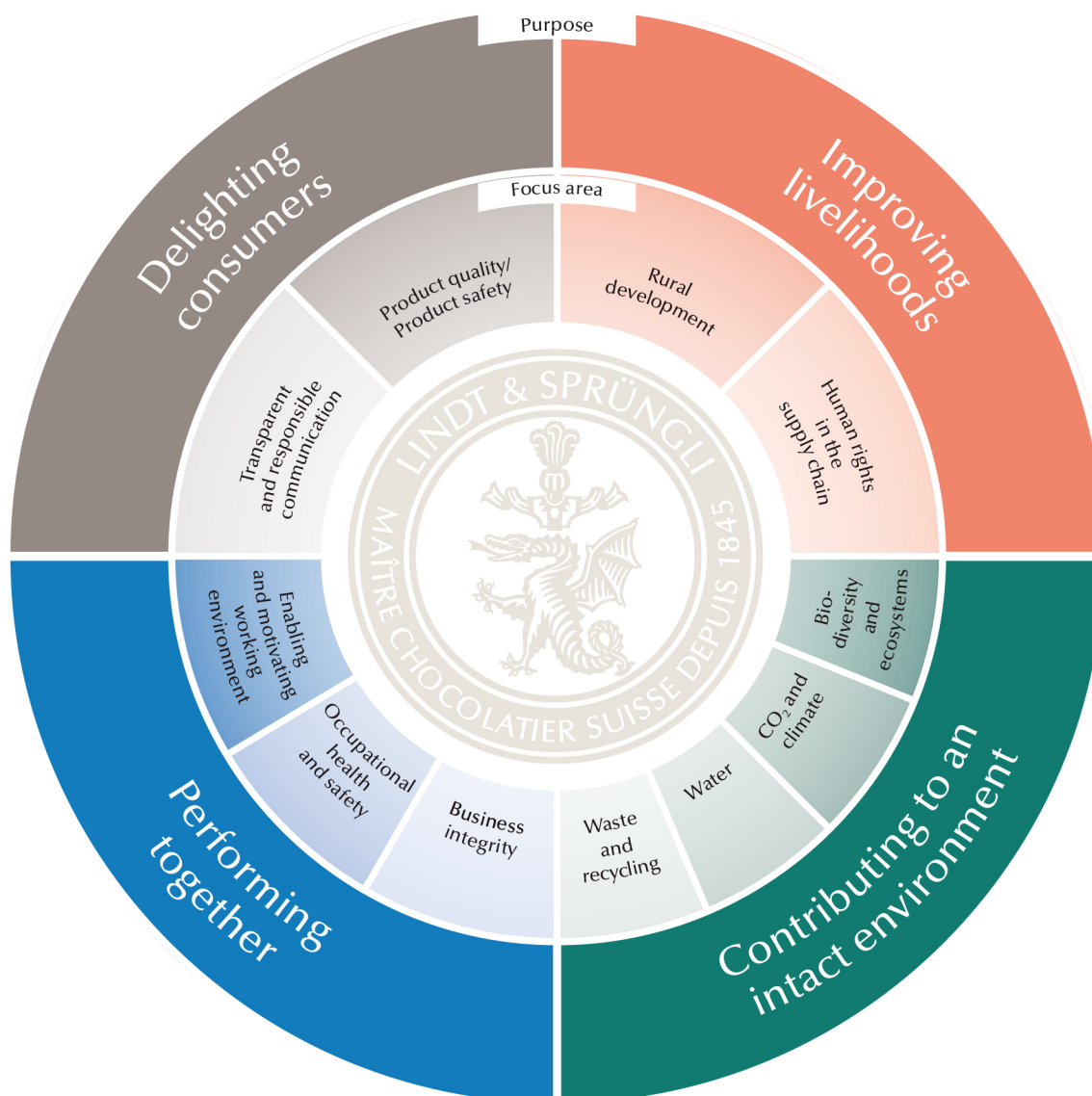
“All the products that leave our factories will ultimately live up to our commitment to sustainability along the entire value chain.”

OUR STRATEGY

The Lindt & Sprüngli Sustainability Plan forms the strategy for the sustainability pillar of our business model. It builds directly on our promise.

In our Sustainability Plan, we focus on the social and environmental issues which are most affected by our business activities, are most significant to our stakeholders, and on which we can have the greatest possible impact.

Our aim is to foster successful collaboration within the company, improve the livelihoods of our farmers in the countries of origin, contribute to an intact environment, and delight our consumers. This purpose with its four components forms the framework of our Lindt & Sprüngli Sustainability Plan.



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A SPECIAL FOCUS

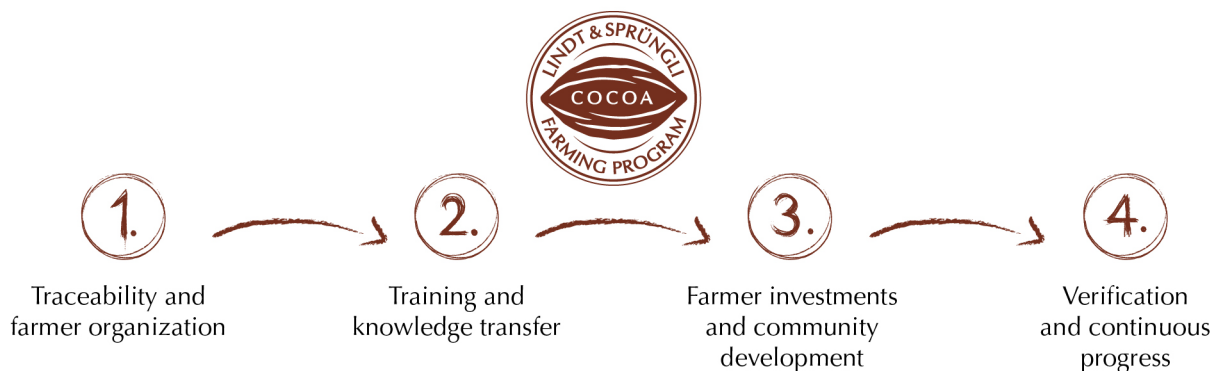
OUR LINDT & SPRÜNGLI FARMING PROGRAM

High-quality cocoa beans are the heart of our chocolates. We, at Lindt & Sprüngli, take on responsibility from the selection of the cocoa beans to the production of finished chocolate products – from “bean to bar”. That’s why we developed our own sustainability program for cocoa beans: the Lindt & Sprüngli Farming Program.

In our countries of origin, cocoa production faces deep-rooted challenges. Small farms, old and diseased cocoa trees as well as limited agricultural practices can result in low yields and insufficient income for farmers and their families. Poor infrastructure and a lack of access to farming equipment make production even more difficult. Finally, environmental challenges such as climate change and deforestation are crucial issues.

It is our priority to tackle these obstacles and take responsibility for sustainable cocoa cultivation. The Program aims at decent and resilient livelihoods for current and future cocoa farmers and their families, and a sustainable intensification of agriculture.

OUR APPROACH



OUR OBJECTIVES

- Higher productivity of farms and at the same time, conservation of biodiversity and natural ecosystems.
- Diversified incomes and increased resilience of farmers.
- Reduction of the risk of child labor.
- Improved community infrastructure.

“I appreciate to be part of the Farming Program and the secure source of income. My community now also benefits from a borehole with clean drinking water.”

– Vida Arthur Kunkumso Debiso, Ghana



“Thanks to the Farming Program I learn and apply various new agricultural techniques, such as improved pruning.”

– Ricondo Jacinto Chavez Verduga Cerioco, Ecuador

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APPENDIX

EXCELLENCE



Please visit our online shop at: <https://lindtonlineshop.co.za/>

No	Product
1	EXCELLENCE DARK 70% 100g
2	EXCELLENCE DARK MILD 70% 100g
3	EXCELLENCE DARK 78%T 100g
4	EXCELLENCE DARK 85% 100g
5	EXCELLENCE DARK 90% 100g
6	EXCELLENCE DARK 99% 50g
7	EXCELLENCE DARK MINT 100g
8	EXCELLENCE DARK SEA SALT100g
9	EXCELLENCE DARK ORANGE INTENSE 100g

No	Product
10	EXCELLENCE QUINOA, FLAX &PUMPKIN SEED 100g
11	EXCELLENCE MANGO & ALMOND 100g
12	EXCELLENCE DARK ROASTED HAZELNUT 100g
13	EXCELLENCE CHILLI 100g
14	EXCELLENCE DARK CARAMEL W/SEA SALT 100g
15	EXCELLENCE CRANBERRY, ALMOND & HAZELNUT 100g
16	EXCELLENCE MILK EXTRA CREAMY 100g
17	EXCELLENCE RASPBERRY INTENSE 100g
18	EXCELLENCE ROASTED SESAME 100g

CREATION



No	Product
1	CREATION DARK HAZELNUT 150g
2	CREATION MILK HAZELNUT 150g
3	CREATION CRÈME BRULEE 150g
4	CREATION MINT 150g

Please visit our online shop at: <https://lindtonlineshop.co.za/>



No	Product
1	LES GRANDES MILK HAZELNUT 150g
2	LES GRANDES DARK HAZELNUT 150g
3	LES GRANDES CARAMEL HAZELNUT 150g
4	LES GRANDES RAISIN & NUT 150g



MASTER CHOCOLATIER
SINCE 1845

4 Bree Street, 18th Floor, Portside,
Cape Town, 8001
Tel: 021 831 0310

 Lindt  lindtsa

www.lindt.com