

Viba sweets GmbH



Ruby

Enjoy the taste of real Ruby chocolate: as delicious chocolate bar or stick, in combination with a fine hazelnut praliné topped with a crunchy roasted hazelnut, or in suprising contrast with dark chocolate. A unique tango of berry fruitiness and luscious smoothness - that's Ruby, the 4th colour of chocolate!

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Caramel Blond

Talking about 4 colours, the 5th colour of chocolate is here: Caramel Blond Chocolates combine chocolate creaminess and deep, rich caramel taste. All natural without added caramel flavour – it's the special process that makes the difference. Taste it and you will love it!



Themenpackungen

The perfect gift for every occasion – premium milk chocolate figurines with different themes from tools to lipsticks over to birthday items. A sweet surprise!



Ursprung

The cocoa used for our single-origin chocolates originates exclusively in the designated countries of origin. The taste of each variety reflects the typical regional cocoa fruit notes and aromas. Join us on a sweet journey around the world and taste the finest Criollo and Trinitario cocoa flavours.

Contact

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