

Camille Bloch

UNE PASSION PARTAGÉE
DEPUIS 3 GÉNÉRATIONS

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The small Swiss chocolate factory that makes great chocolates

Founded in 1929, the Swiss family business, has been producing all its sweet specialties at its one and only site in Courtelary in the Canton of Bern, Switzerland since 1935. We are one of the few bean-to-bar chocolate factories in Switzerland with all manufacturing steps done in-house. Our brands Ragusa (since 1942), Torino (since 1948), and Camille Bloch Liqueur Chocolates (since the 1950s) are known throughout Switzerland and internationally.

**At the 2023 ISM, we proudly present two new creations in our spirited chocolate product line: dark chocolate, filled with either Gin or Raspberry brandy, and no sugar crust.
The secret of simplicity: chocolate and liqueur**

In the 1950s, Camille Bloch developed a special process so that he could make chocolates filled with liqueur without a sugar crust. With this process, the wonderful chocolate-liqueur flavor is even better. As leaders in the Swiss market with our Camille Bloch Liqueur Chocolate Bars we have recently developed two new varieties Gin and Raspberry Spirit: covered in dark chocolate and without a sugar crust, they embody a true, original and unique chocolate pleasure. They thus perfectly complement our range of now seven varieties, which also include Kirsch, Cognac, Williams, Cointreau and Grappa.

The spirits are carefully selected by us and further refined in our liqueur kitchen before being poured into molds made of our own chocolate. Thus, the entire manufacturing process of these specialties takes place at our location.

Chocolate and fine liqueur - that has been our recipe for success for more than 70 years and our "secret" for your true chocolate pleasure.

New creations presented at ISM 2023: For connoisseurs looking for a spirited indulgence, we present our unique chocolates, Gin and Raspberry spirit. These novelties combine, like our traditional spirited chocolates, tradition, artisanship, natural ingredients... and reflect the naturalness and mystical beauty of our St-Imier valley with its hills, forests, pastures in the Grand Chasseral region of Switzerland.

Visit our booth at ISM, and we will gladly reveal to you the secret of our liquor chocolates....

Tradition and innovation

With the invention of the iconic crunchy Ragusa Bar in 1942, the company's founder, Camille Bloch, achieved a true success story. Cocoa and other raw materials were scarce at the time, so he processed hazelnuts, which were readily available, into a fine praline mass and covered it with a layer of chocolate. Instead of a 100g bar, as was customary at the time, he cut the chocolate into a practical size - and thus launched the first 50g bar on the market in Switzerland.

Since 2008, the Ragusa Classic Bar has also been available in dark chocolate, with 60% cocoa content, known as the Ragusa Noir Bar, and was followed in 2014 by Switzerland's first blond chocolate bar, the Ragusa Blond Bar.



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Our employees combine experience with competence and know-how to ensure that we meet our high-quality standards every day. At the same time, we love challenges, which is why we are specialized in the production of filled chocolates.

With our SO NUTS – available with Ragusa or Torino, we launched a new category putting our famous nuts at the center of the product. The carefully roasted hazelnut filling is coated with a thin layer of Ragusa chocolate. Lastly, we created SO NUTS Coffee, a carefully roasted almond covered with a delicate coating of Guatamala coffee. This newest speciality has already been selected as the favorite of the Generation Z!

Social and environmental responsibility along the whole value chain

We want everyone to be able to enjoy our products with a clear conscience. Our quality promise therefore also includes our social responsibility. We strive to continuously improve our business activities in terms of social, ecological and economic sustainability.

We share our passion for chocolate

The secret of our chocolate enjoyment is in each of our chocolates brands - we combine the highest quality standards with artisanship, our history with innovation, our values with taste and pleasure. In our visitors center, you can experience all this for yourself and grasp it with all your senses.

Contact media

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About Chocolats Camille Bloch SA

Chocolats Camille Bloch SA was founded in 1929 by Camille Bloch in Bern and has been producing its specialties in Courtelary in the Bernese Jura since 1935. Today, the company is managed by Daniel Bloch, the third generation of the Bloch family. The company employs 180 people and produces about 3,300 tons of chocolate per year, especially the classics Ragusa and Torino, as well as specialties with mousse and liqueur filling or So Nuts. 20% of the production is exported. In addition to Switzerland, the main markets are Germany, France, Italy, Scandinavia and North America. Traditional recipes, savoir-faire and innovation are the basis of Chocolats Camille Bloch's success. Daniel Bloch cites three factors for the successful development of the family business: independence, committed employees, and a good balance between tradition and innovation.

