Barry Callebaut Japan Ltd.

Company Description

Headquartered in Zurich, Switzerland, the Barry Callebaut Group is the world's leading manufacturer of high-quality chocolate and cocoa products, mastering every step in the value chain from the sourcing of raw materials to the production of the finest chocolates.

We are the heart and engine of the chocolate industry and our mission is to be number one in all attractive customer segments. We are a business-to-business company, fully vertically integrated with a strong position in cocoa-origin countries and a unique global footprint.

- We employ more than 12,000 people operating out of more than 40 countries
- We operate more than 60 production facilities and 23 CHOCOLATE ACADEMY™ Centers across the globe
- We generated annual sales of about CHF 6.9 billion (EUR 6.4 billion / USD 7.1 billion) in fiscal year 2019/20
- We have comprehensive competencies in the art of making chocolate and cocoa products - from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds.
- With more than 175 years of chocolate heritage, the Barry Callebaut Group has an unparalleled blend of expertise in cocoa and chocolate, including insights into future consumer trends which we gather through our chefs network.

With a comprehensive portfolio of brands & products, we are serving three main customer audiences:

- **Food & Beverages Manufacturers**: Global, regional and local food manufacturers use Barry Callebaut's chocolate and cocoa products as ingredients in their consumer products.
- **Artisans & Chefs**: Professional users such as chocolatiers, pastry chefs, bakeries, hotels, restaurants and caterers rely on Barry Callebaut's premium chocolate products and on its convenient, ready-to-use and ready-to-sell products offered under a variety of gourmet brands.
- **Vending**: Barry Callebaut's various beverage brands offer a rich variety of chocolate, cocoa and cappuccino vending mixes to its global customer base in the vending sector.

We are present in 1 out of 4 of all chocolate and cocoa products around the world
As a business-to-business company, the Barry Callebaut Group serves the entire food industry, from global and local food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers.
We are able to provide our customers with added-value products and services adapted to specific market needs, ahead of trends and at a competitive price.
We are present in one out of four of all chocolate and cocoa products consumed around the world.
Barry Callebaut is the outsourcing partner of choice for leading global and local food companies with which we have a number of long-term partnership agreements. We are also the world's largest supplier of gourmet chocolates and specialties products through our three global brands Callebaut®, Cacao Barry®, and Carma® , as well as the decorations specialist Mona Lisa®.

We are present in all stages of the industrial chocolate value chain
The Barry Callebaut Group is mastering every step in the value chain from the sourcing of raw materials to the production of the finest chocolates.
As we do not own any cocoa plantations, we source our most important raw material, the cocoa bean, directly through well-established presences in cocoa origin countries from cooperatives, intermediaries and government bodies.

Barry Callebaut uniquely positioned in industrial chocolate and cocoa markets
With more than 175 years of chocolate heritage, the Barry Callebaut Group has an unparalleled blend of expertise in cocoa and chocolate. Through our leadership in innovation, we help our customers grow. Combined with our cost leadership, this makes us the preferred outsourcing partner of the food industry.

A global manufacturing footprint and a unique local service presence
We are a fully vertically integrated company and have a unique global footprint with more than 60 factories. The Barry Callebaut Group runs cocoa factories in the main cocoa origin countries as well as chocolate factories close to our customers. We are able to provide our customers with added-value products and services adapted to specific market needs, ahead of trends and at a competitive price.

Brands & Products
Our brands and products are diverse, ranging from traditional ones dating back to the early 19th century to those created by new innovations. Recently, a new trend has been created by the fourth chocolate **"Ruby"**, which is considered to be the biggest invention in the chocolate industry in the past 80 years after dark, milk and white chocolate.
For more information about our brands and products, please visit our website here.
https://www.barry-callebaut.com/ja-JP/group/brands

Sustainability -Forever Chocolate
Last but not least, sustainability is our competitive advantage. In order to secure the future of chocolate, Barry Callebaut's new sustainability strategy, **"Forever Chocolate"** includes four targets that the company expects to achieve by 2025 and that address the biggest sustainability challenges in the chocolate supply chain;
1) Eradicate child labor from its supply chain;
2) Lift more than 500,000 cocoa farmers out of poverty
3) Become carbon and forest positive
4) Have 100% sustainable ingredients in all its products

Company Details

Head Office
Switzerland

Main Business
チョコレート・ココア製品メーカー

Offices

Main Office
21F Osaki Wiz Tower
2-11-1, Osaki, Shinagawa-ku
Tokyo, Japan, 1410032