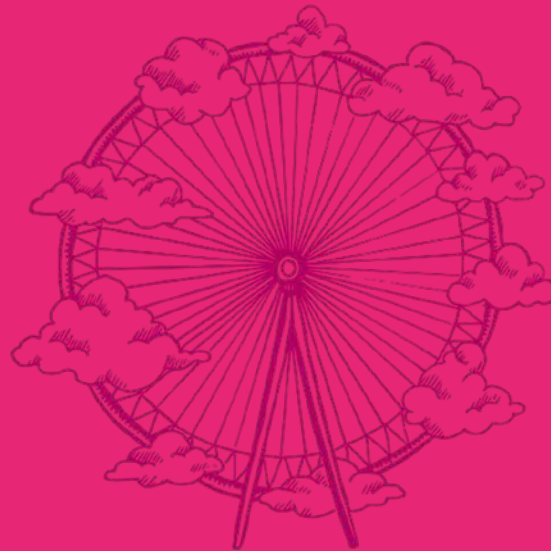
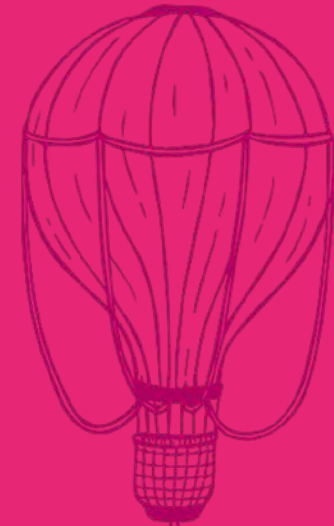


BY APPOINTMENT TO
HER MAJESTY THE QUEEN
PURVEYORS OF CHOCOLATES

PRESTAT

LONDON ESTABLISHED 1902



Our Story



1902

The Dufours, Inventing Truffles

Antoine Dufour from France moved to London and founded Prestat by opening his first shop on 24 South Molton Street.

Shortly after 2 further stores would be opened, one in 405 Oxford Street and the other in 28 & 29 St Swithin's Lane, later sold because of some difficult times due to the Second World War.

1950

The Maxwells, Bringing Theatrics

Prestat was bought by a regular customer, Maxwell who came from the theatrical world and made the shop his own stage, so much so that his office separated from the shop by a red curtain. At the time of the purchase of an important customer, he came out to offer thanks.



1979

The Cohens, moving to Piccadilly

Under the new owner Stanley S. Cohen, the venue was relocated from South Molton street to the current Piccadilly premises in the Princes Arcade.



1998

Bill Keeling and Nick Crean, the Half Brothers

Nick Crean, a Prestat customer since childhood, realised his dream to own Prestat. It is the beginning of a small revolution, starting by modernising the shop itself.



TODAY

The Illy, Bean to Bar Premium Cocoa Supply Chain

Under the lead of another family, the Illy's, we are looking to bring back some of the glory of the Prestat shop experience.



Our Values



QUALITY

We seek uncompromising quality in everything we do. From our ethical supply chain to every morsel of chocolate. All of our chocolate is made with single origin cocoa, sourced by our sister company Domori. Together, we ensure our farming network is supported with Fair Trade and sustainable farming practices, and that we grow and select the best cocoa beans. Using the finest ingredients, we concoct delicious recipes to deliver unparalleled taste and presentation.



AUTHENTICITY

We treasure our heritage and authenticity. Since our founder, Antoine Dufour, opened our first shop in 1902, we have safeguarded our truffle recipe and the artistry of our chocolatiers. From decade to decade, we have built on the Dufour heritage with flavourful recipes and British craftsmanship. We are now a household name, and the proud owner of a Royal Warrant granted by Her Majesty Queen Elizabeth II.



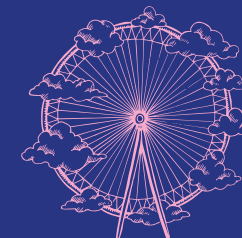
ETHICS

We believe in doing what is right. From maintaining an ethical, traceable and short supply chain, minimising our impact on the environment, to ensuring that everyone on the Prestat Team is treated with respect and care.



EMPATHY

We are family owned and run, and we know that companies are only as extraordinary as the people who work for them. Every person who works for Prestat is part of that family, and we care for one another.



ENTHUSIASM

We approach everything with enthusiasm. We even play music in our factory all day long. Everything we do is filled with boundless joy, because we love to celebrate life. From our vibrant packaging to the sheer deliciousness of every chocolate we make, every Prestat box is designed to bring joy to you and everyone you gift

PRESTAT
LONDON ESTABLISHED 1902



Our Chocolate

All of Prestat's recipes are created using carefully sourced single origin cocoa beans from world leading chocolate company Domori.

Domori couvertures are single origin Cote d'Ivoire and the cacao is traceable to plantation level, and purchased directly from the farmers' consortium.

Recognised by its peers as being among the best manufacturers of chocolate in the world, Domori also assures a higher income to farmers by paying a premium to the world market price for the cacao.

Domori has pioneered a unique low impact manufacturing process that roasts and mills at low temperatures to preserve the natural aromatics of fine cocoa.



Our Factory

Our Head Chocolatier, Ricarte Maritz, has honed his skills in prestigious kitchens, such as Cocomaya London or Pophams in Hackney.

He uses his wealth of experience in recipe development as well as small - and large - batch production to come up with our new products and collections.

Our chocolate kitchen and operations are based in North Acton. There, our team produces all of our recipes. Drawing from over 30 years of experience in producing luxury chocolates and bakery goods, we are proud to be BRC AA certified, and to be working with the highest quality of cacao and other raw ingredients.

To this day, a large part of the production process is still done by hand. Our team decorates chocolates and truffles with transfers, candied flowers and intricate patterns, before packing our boxes by hand.



Lord Chamberlain's Office

These are to Certify that by command of

The Queen
I have appointed

Prestat Ltd.
into the place and quality of
Purveyors of Chocolates
to Her Majesty

To hold the said place until this Royal Warrant shall be withdrawn or otherwise revoked.

This Warrant is granted to

Mr. Riccardo Illy

trading under the title stated above and empowers the holder to display the Royal Arms in connection with the Business but does not carry the right to make use of the Arms as a flag or trade mark.

The Warrant is strictly personal to the Holder and will become void and must be returned to the Lord Chamberlain in any of the circumstances specified when it is granted.

Given under my hand and Seal this Sixth *day*
of August *2020 in the* Sixty Ninth *Year of*
Her Majesty's Reign

Lord Chamberlain



Royal Warrant

Prestat is honoured to have been awarded **two Royal Warrants** as Purveyors of Chocolates to Her Majesty The Queen.

In **1975** we received the first by Her Majesty Queen Elizabeth II. In **1999** the second was granted by Queen Elizabeth The Queen Mother.

To this date, we still supply The Royal Family with delectable chocolate.



Commitment to Sustainability

Sustainability is at the core of everything we do here at Prestat. We have been pioneers within the chocolate industry for 120 years and alongside our magic and expertise, we take pride in our commitment to be a force for change for people and the planet.

From ensuring Prestat remains a people-first workplace, and supporting local charities, to our continual efforts to guarantee our supply chain and production process remains fully traceable, ethical and informed. As a team, we work to ensure that sustainability, ethics, empathy and enthusiasm are enshrined in every action we take. It is by championing and committing to these longstanding values that we aim to grow Prestat's legacy.

We Care For Our People

Prestat is a people-first company. We are family owned and women-led, and we believe that our success is grounded in the extraordinary talent of our team. We are a company proudly run by a female CEO and our team is over 85% female. Prestat is also proud to have an incredibly diverse workforce that represents over 25 different nationalities. From hiring from less privileged backgrounds, ensuring our employees' professional growth with training opportunities, to fostering care, joy and fun within our own factory, we continuously strive to create value for our team.

We Contribute To Our Community

We believe in the power of community and our responsibility to contribute to the world beyond Prestat. We work with a variety of charitable projects to help local and global communities thrive. We have focused on frequently collaborating with local charities, such as The Roald Dahl Children's Charity, Cancer Research and The Sick Children's Trust. We want to ensure that Prestat keeps having a positive and tangible social impact, and are committed to greatly increasing our efforts. So, if we can bring a smile to someone's face, we will do everything we can to make it happen.

We Maintain A Sustainable Cocoa Supply Chain

From tree to truffle and bean to bar, we are committed to ensuring that our supply chain is fully ethical, transparent, and traceable. All of our chocolates are made using ethically sourced single origin couverture, supplied by our sister company Domori. Domori fosters direct and virtuous relationships with cocoa producers, working carefully to produce low-yield fine cacao, ensure fair pay, education and working conditions across the Ivory Coast, Colombia, Ecuador, Costa Rica and many others. Working alongside Domori, our chocolate will become fully organic certified in 2023. Together, we hope to foster uncompromising quality within the chocolate industry and we believe change starts with the humble cocoa bean.

We Want Better For Our Planet

We are continuously looking for ways to improve our procurement and production practices to reduce our environmental impact. By the end of 2022, we will have removed up to 90% of single use plastic from our packaging. We are also planning investments into our manufacturing facility, to improve our energy efficiency and increase our use of low impact materials. This will see us switch to 100% renewable energy by January 2023.

In the meantime, we are focused on ways to reduce our food waste. We donate excess produce to The Felix Charity, who tackle food poverty and food insecurity in London and we also work with 'TooGoodToGo', allowing customers to purchase chocolate that otherwise would have gone to waste.

We know that sustainability is a long journey that requires continuous change, but we are ambitious and fully committed to working towards a more sustainable food system and planet.

Above all, honesty is paramount in our sustainability journey.

We are not perfect, but we are fully committed to change and facing any challenge we encounter. We are conscious that the problems facing our planet require bold actions.

This manifesto is part of a larger and continuous transition to a virtuous business model, and we will continue to share our journey with you as we move from plan to action.



The Assorted Boxes

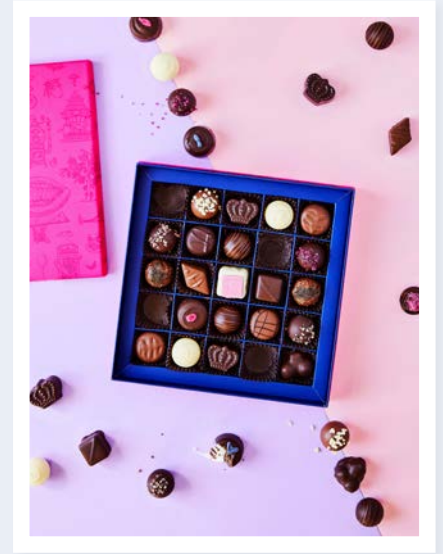
We believe happiness feels better when it's shared, and the same goes for a box of chocolates. Our selection boxes come in a range of sizes and themes, from nutty or alcoholic, to traditional Rose and Violet crèmes, without forgetting our iconic Jewel Box.

The assorted boxes are designed to be the perfect gift to celebrate any event, or as a special treat for anyone who delights in the taste of fine chocolate.



The Jewel Collection

Prestat's one and only Jewel Box, revisited. Traditional pink, blue, and gold Prestat's much loved house colours. The finest assortment includes traditional rose, violet and raspberry fondants, rich marzipans and nuts, fudges and jellies and, of course, truffles.



THE JEWEL

Tailored to any sharing occasion, the Jewel box is available in four sizes

	Net Weight	SKU	EAN Inner	Shelf Life	Case Size
9 Pieces	120g	120JBX2	5060047376402	6 Months	10
16 Pieces	210g	210JBX2	5060047376419		8
25 Pieces	325g	325JBX2	5060047376426		5
64 Pieces	850g	850JBX	5060047376457		4



**The Drinks Cabinet
Sharing Selection**

115g | sku 115DRB |
5060047376372



**Classic Rose & Violet
Dark Chocolate Crémés**

135g | sku 135R&V3 |
5060047376297



**The Nut Trilogy
Sharing Selection**

115g | sku 115NUT |
5060047376396



**Classic English Mint Dark
Chocolate Crèmes - 135g**

130g | sku 135MINT2 |
5060047376389

SKU	Shelf Life	Case Size
115DRB	6 Months	10
135MINT2		
135R&V3		
115NUT		



Truffle Cubes

Louis Dufour invented the chocolate truffle in the late 1800s at the family bakery in Annecy, France. He and his brother ran out of supplies to prepare Christmas pastries and delicacies, and so he turned to using what he had on hand, creating the first chocolate truffle.

Antoine ended up taking this family recipe to London, where he started Prestat in 1902. Today, we have perfected the humble truffle recipe, and developed a number of moreish truffles to delight all senses.



**Pink Marc de Champagne
Truffle Cube**

170g | sku 170PCT |
5060047376259



**Dark Roast Espresso
Truffle Cube**

170g | sku 170COF |
5060047376273



**The Ultimate Dark
Truffle Cube**

170g | sku 170DUT |
5060047376211



**Piedmont's Gianduja
Truffle Cube**

170g | sku 170PGT |
5060047376235



**Dark Sea Salt
Caramel Truffle Cube**

170g | sku 170SEA |
5060047376266



**Fizzy London Gin
Truffle Cube**

170g | sku 170GIN |
5060047376228



**Scarlet Red Velvet
Truffle Cube**

170g | sku 170RED |
5060047376242

	Shelf Life	Case Size
Truffle Cubes	6 Months	6



The Thins Collection

Incredibly thin and deliciously snappy, our Chocolate Thins are available in a range of flavours.

Perfectly tempered and delicately flavoured, our thins are a perennial favourite and the perfect way to let our Single Origin chocolate shine. We believe happiness feels better when it's shared, and the same goes for a box of a chocolate.



Sea Salt Caramel Wonders Dark and Milk Chocolate Thins

200g | sku 200WCAR | 5060047376150



Single Origin Cote d'Ivoire Dark Chocolate Thins

200g | sku 200WSODK | 5060047376167



Crisp English Peppermint Dark Chocolate Thins

200g | sku 200WMINT | 5060047376181



Blood Orange & Neroli Elixir Milk Chocolate Thins

200g | sku 200WBON | 5060047376143



Rich Espresso & Cappuccino Dark and White Chocolate Thins

200g | sku 200WCOF | 5060047376136



Earl Grey & Bergamot Blossom Milk Chocolate Thins

200g | sku 200WEBG | 5060047376174

	Shelf Life	Case Size
Chocolate Thins	8 Months	6

The London Collection

This range was originally created to celebrate the wedding of Their Royal Highnesses The Duke and Duchess of Cambridge.

Today, it celebrates all things London, from its most beloved landmarks to its quirky details.



The London Collection Sharing Selection

200g | sku 200SLON | 5060047376495



Earl Grey Milk Chocolate Thins

200g | sku 200WLON | 5060047376488



Pink Marc de Champagne Mini Truffles

105g | sku 105LPCT | 5060047377171

Dark Sea Salt Caramel Mini Truffles

105g | sku 105LSEA | 5060047377164



SKU	Shelf Life	Case Size
200SLON	6 Months	8
200WLON	8 Months	6
105LPCT, 105LSEA	6 Months	

“Alice in Wonderland” Victoria & Albert Museum *Limited Edition*

Inspired by all things British, the decadent flavours and vibrant packaging of Magical Garden is a collaboration between the V&A and Prestat, based on the literary legacy and universal appeal of Lewis Carroll’s Alice books, which resonate deeply with the V&A’s collections and mirror the museum’s history and founding principles.



The Magical Garden Prestat and V&A Sharing Selection Box

210g | sku 210PVA |
5060047377140



The Magical Garden Prestat and V&A White Chocolate Strawberry and Elderflower Thins

200g | sku 200WPVA |
5060047377157



SKU	Shelf Life	Case Size
210PVA	6 Months	8
200WPVA	8 Months	6

Hot Chocolate

Our luxury drinking chocolate can be enjoyed hot or iced, and it comes in a collectible metal tin for a premium finish your customers will love.



Heavenly Flakes Milk Hot Chocolate

250g | sku 250HOTM | 5060047376198



Midnight Flakes Dark Hot Chocolate

250g | sku 250HOTD | 5060047376204

	Shelf Life	Case Size
Hot Chocolate	8 Months	6



The Winter Wonderland Collection

Inspired by London's magical Winter Wonderland and beloved December London traditions. The collection includes an assorted boxed filled with festive flavours and tins.





Festive Sharing Selection

115g | sku 115FES | 5060047376549

315g | sku 315FES | 5060047376556



Jolly Gingerbread Milk Chocolate Thins

200g | sku 200WGNB | 5060047376532



Gingerbread House Truffles

110g | sku 110GBH | 5060047377553



Festive House - Dark Sea Salt Caramel Truffles

60g | sku 60FHSST | 5060047376525

Limited Availability



Festive House - Pink Marc de Champagne Truffle

60g | sku 60FHPCT | 5060047376518

Limited Availability



Festive House - Earl Grey Truffles

60g | sku 60FHC2 | TBC

Limited Availability



Festive House - London Gin Truffles

60g | sku 60FHC3 | TBC

Limited Availability

SKU	Shelf Life	Case Size
Festive Selection - Small	6 Months	10
Festive Selection - Large		5
Thins	8 Months	6
Truffles & Festive Houses	6 Months	4

Easter Collection

Hettie The Hen has been busy laying a thousand Easter Eggs.

Wrapped in gold foil and filled with moreish truffles, our Easter Eggs are presented in delightful gift boxes which are sure to stand out on your shelves.

Our Easter range features playful designs and novelty flavours that are sure to delight the whole family.





Hot Cross Bun Easter Egg -

170g | sku 170HCE | 5060047376877



Pink Marc de Champagne Easter Egg

170g | sku 170PCE | 5060047376860



The Ultimate Dark Easter Egg

170g | sku 170UDE | 5060047376846



Sea Salt Caramel Truffle Easter Egg

170g | sku 170SSE | 5060047376839



Gianduja of Piedmont Easter Egg

170g | sku 170GPE | 5060047376853

	Shelf Life	Case Size
Easter Eggs	6 Months	4



Wacky Hen House

160g | sku 160WHH | 5060047376891



Rainbow Sachet

200g | sku 200RSE | 5060047376907

	Shelf Life	Case Size
Kids Easter Egg	6 Months	6
Wacky Hen House		4
Sachet		6

The Love Hearts - To The Moon And Back

Perfect for Valentine's, Mother's Day, or just to say you love them. Our love hearts come in two different sizes, from a small token of affection to a more grandiose way to say "I love you... to the Moon and Back". Filled with our moreish truffles or a selection of our most acclaimed chocolates, these hearts are sure to delight.



POP Materials



PRESTAT Bags

Small PB001 | Medium PB002 | Large PB003



PRESTAT Ballotins

Small (Blue & Pink) | Medium | Large

SKU	Case Size
PB001	Upon request
PB002	
PB003	
Ballotins	Bespoke

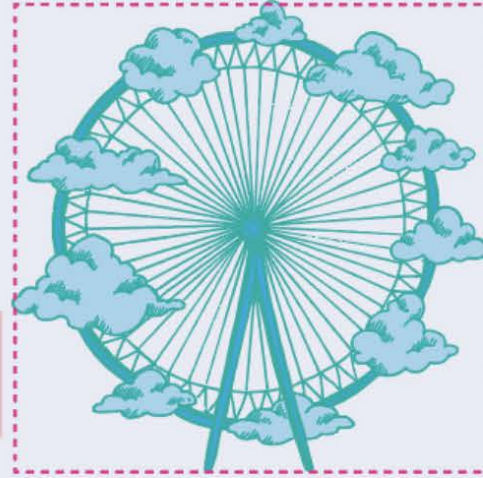
POS

3D FOAMBOARD



390mm

660mm



660mm

680mm



450mm

1390mm



950mm

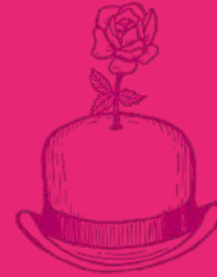
390mm





Notes

1. All prices are valid starting for orders shipping from **January 1st 2024**. Prestat Ltd reserves the right to change prices at any moment.
2. All prices are in GBP.
3. All prices are ex-works (no transport costs included), unless otherwise agreed.
4. Minimum Order Quantity in the UK is £500 + VAT
5. Minimum Order Quantity Outside the UK is £1000.
6. You will be invoiced directly by Prestat Ltd. See invoices for payment methods.
7. It is your responsibility to ensure you provide your VAT (Sales Tax) number.
8. Please send orders to sales@prestat.co.uk.
9. Please consider 3 weeks lead time from order date - 6 weeks in peak period (Oct - Dec)



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PURVEYORS OF CHOCOLATES

PRESTAT

LONDON ESTABLISHED 1902

Thank You

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Prestat Chocolates



@prestatfinesttruffles

