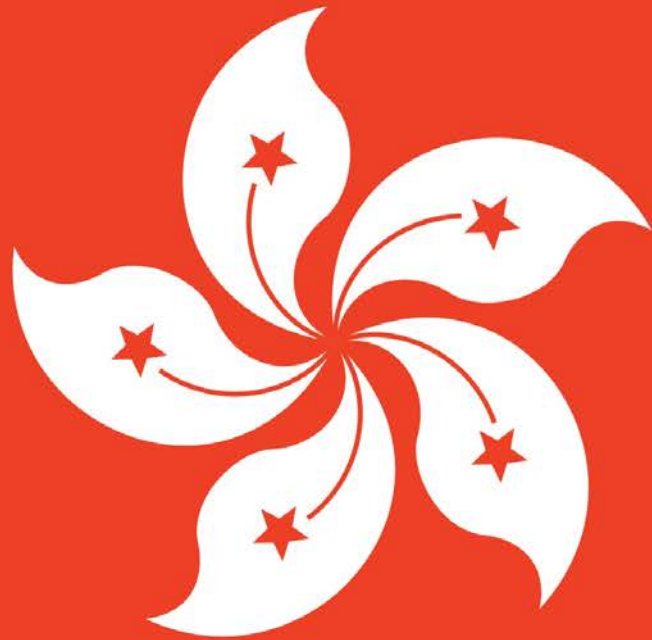


Hong Kong Executive Tour  
October 27 - 30  
2025



Company presentation



Ulrich Zuenelli CEO/Owner

<https://www.loacker.com/int/en/home.html>

## A. Loacker Spa/AG - Headquarters & production site

Find out more about our head office and our production site in Auna di Sotto/Unterinn in South Tyrol.



### Loacker overview

459,4 M €

Overall turnover of the Loacker Group in 2024 in Euro -> Export: 256,14 M € -> Italy: 82,73 M € -> Brand Distribution: 88,95 M € -> Retail: 10,81 M € -> Dolomites Milk: 20,68 M € -> Loacker Ingredients: 69,547 €

1,05 billion

Number of items produced in 2024

Top 5 countries with highest turnover

1) Italy 2) Saudi Arabia 3) Israel 4) Usa 5) China

37,855 tonnes

Number of tons sold in 2024

### Headquarters and production site Auna di Sotto/Italy

Loacker has always had a special connection to the mountains, especially the Alps. Our production plants in Unterinn/Auna di Sotto (South Tyrol) and Heinfels (East Tirol) are located at 1,000 m altitude and are surrounded by a natural alpine landscape. We chose this location as the natural and untouched surroundings of our production plants play a decisive role in making outstanding products. When looking at the Alps, we associate them with the "home" of our products as well as the reason behind Loacker's genuine quality.

#### Factory visits:

Owing to hygiene stipulations we don't organize factory visits in our production site in Auna di Sotto/Unterinn. For an extensive insight into our production processes, you can visit Loacker's World of Goodness in Heinfels (Eastern Tirol). On top of that, you can also learn more about our company's history, philosophy, and the production of our products. The visit of the Loacker's World of Goodness is free and does not require a reservation. Come and visit us, we are looking forward to seeing you soon!

### Info

📍 Headquarters & Production site:

A. Loacker Spa/AG  
Via Gasterer Weg 3  
I-39054 - Auna di Sotto/Unterinn (BZ)  
South Tyrol/Italy

🕒 Loacker shop in Auna di Sotto /Unterinn

Opening hours:  
Monday - Thursday : 8:30 am - 12:00 pm & 13:00 pm - 17:00 pm  
Friday: 8:30 am - 12:00 pm & 13:00 pm - 15:00 pm  
The shop remains closed on 15th + 16th August, 1st November and 24+25+26+27th December.

☎ +39 0471 344000



Konstantin & Dr. Uwe Lebens CEO / Owner



**A family-owned enterprise with expertise**  
We are proud of our company's history. Founded as a garage company in 1949, the company remains entirely in the hands of the family to this day. Over the years, we have evolved into a global business in the international confectionery and food industry which boasts expert and modern organisation and growing turnover.



#### Synergies through strategic partnerships

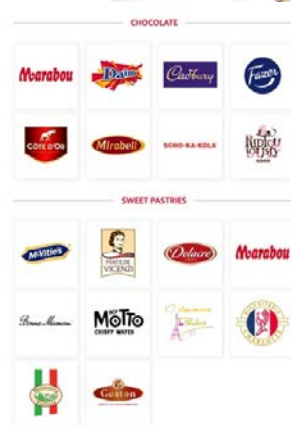
We are looking for further strategic partnerships with brand owners in order to further expand our export business in the future. This makes it possible to harness further synergies.

One idea is: we distribute the brands in Germany and the brand owner distributes our brands in their home country or establishes contacts for us with other partners in their home country.

We have already found partnerships in the UK, Austria and other countries and would like to establish partnerships for additional markets.

#### Individual export solutions

At Genuport, Export is an independent and fast-growing business unit. We offer our strategic export solution not only for our own brands, but also for some of the distribution brands entrusted to us. We currently provide export services in more than 25 countries. We primarily operate in European business, and countries such as Austria, Italy and Switzerland are currently the most important export countries for our brands and our business. In addition, the number of strategic partners is increasing in other markets, including those outside the EU. In 2020, we added another strategic pillar to our export business with the acquisition of British distributor Trustin Foods. We also want to harness synergies with existing partnerships to expand our export activities.



#### Decades of expertise

Genuport Trade GmbH is a globally operating family-owned enterprise with a workforce of approximately 160. Our core areas of expertise are the distribution and marketing of international food brands. Founded in 1949, our company is now one of the biggest importers and distributors of foods in Germany and has evolved into a dynamic and global organisation.



150  
Million euros in turnover



75  
Years of experience



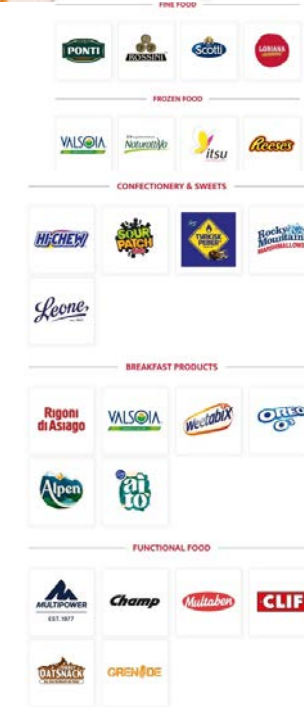
200  
Brand launches



#### Export of Genuport brands

Genuport itself owns several brands in the functional food, chocolate, sweet pastry and savoury snack categories. The largest brands among them are the functional food brands Multipower, Champ and Multaben.

We not only sell our functional food brands in the German market through various channels, such as food retailers, chemists, sports retailers and gyms, but have already built up a significant share of exports for them and are already exporting them to 14 countries.



<https://www.genuport.de/en/international-brands>



## The Lauenstein Chocology

The best craftsmanship with truffles, praline specialities and chocolates from the beginning



Thomas Luger  
CEO/Owner



## Take a Break with Lauenstein Tea Chocolate

Fine tea meet the finest chocolate - without additives and without flavor enhancers! With this amazing blend of flavours, we want to bring out the natural taste of tea. Not only does the blend of tea and chocolate make for an amazing break, it also support over 200,000 Fairtrade cocoa farmers worldwide as we source our cocoa through the Fairtrade Raw Materials Model for Cocoa (Cocoa Program).



## History

The history of Lauenstein Confiserie is characterized by a love of indulgence and a strong entrepreneurial spirit. An entrepreneurial spirit that managed to create an international confectionery from a regional manufactory. And this confectionery still works today and every day with the same promise: passion for perfection in chocolate.



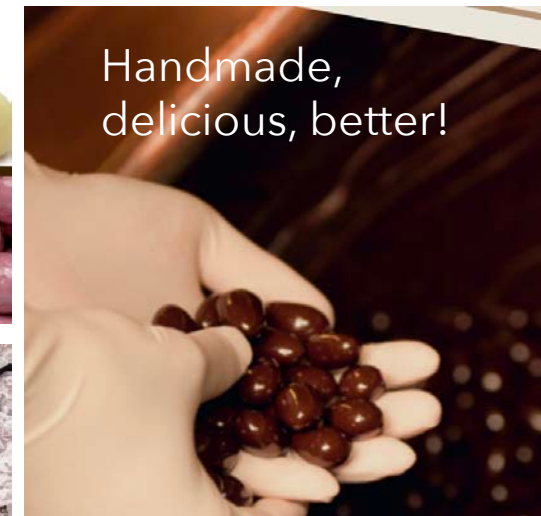
## Artisan Collections – Luxury at its finest

Making the highest-quality Pralinen is our unwavering goal yet we strive to innovate beyond our Classic Pralines. Try our chocolate Truffles for an indulgent experience curated by our talented Chocolatiers.

<https://www.lauensteiner.de/en/about-us/>



Handmade,  
delicious, better!



Jean Tillmann  
Director of Sales



## HANDMADE WITH LOVE

Our story began over 30 years ago in our dragee factory in Rhede, Germany. We have built long term relationships with our customers ranging from major retailers, wholesalers to industrial customers in over 30 countries worldwide.

tradition

120  
employees

### Handcrafting expertise

Up to 120 highly qualified, experienced and motivated chocolatiers produce the finest dragee creations. Our products are produced both traditionally in copper kettles and in modern coating facilities. With their special know-how, our chocolatiers ensure the incomparable taste of the finished product.

150  
copper  
kettles

## Delicious premium dragées from the chocolate dragée manufacturer

Since 1985, we have been producing high-quality dragée specialties that are "Handmade. Delicious. Better." in Rhede, Westphalia.

Innovative ideas, exceptional quality and a highly motivated team have made us one of the leading European manufacturers in this market segment in almost 40 years. With around 80 skilled employees in production and a further 15 dedicated employees in administration and quality assurance, we are ideally positioned to meet the high demands of our customers and give the market new impetus.

<https://www.schoko-dragee.de/englisch/product-range/standard-range/>

## OUR DRAGEE PACKAGING COMPOSITION & YOUR LABEL

You choose a product from our standard dragee range and personalise it by choosing your own label – this will make the product fit perfectly into your own range. The die line for the label can be provided by us. Lead time: 8-12 weeks



Pastry tradition since 1928

# Borggreve rusk and biscuit factory



Petra Stieffenhover  
Owner of Stieffenhover  
Distribution

Since the foundation of our company in 1928, we have produced our exclusive biscuit and pastry specialties in the traditional way from original recipes handed down over the years. Now as ever, it is imperative for us to comply with the demands of consumers. Satisfied customers and consumers are an essential challenge for us.

The love of fine biscuits and pastries is a guarantee for constant quality in all stages of production. We use only natural, specially selected, high-quality ingredients in the production of our products. Borggreve stands for known skilled quality combined with excellent and modern industrial production (IFS certification: high standard).

With our flexible company structure we can react to the demands of international trade at any time. This means market opportunities are consistently recognised and acted upon.

Our recipe for success is a combination of traditional recipes which are continually improved upon and the application of the most modern production methods, together with frequent contact with our customers. The Borggreve Company has the intention of continuing to develop independently in the future. In order for it to stay this way attention is laid to conscious risk distribution and healthy growth.



(c.) Micha Steini

<https://kekshersteller.de/en/products>



Weibler Confiserie Chocolaterie GmbH & Co. KG is part of the United Chocolate Group in Weißenfels. The UCG is an association of medium-sized chocolate manufacturers.



<https://www.confiserie-weibler.de/produkte/>



La Table GmbH  
Bernd Beth  
Owner / CEO



<https://www.fortwenger.fr/>



Christoph Brandt  
Owner / CEO

### About us

It all began with a horse-drawn cart, the energy and iron will of a 26-year-old master baker and confectioner: on 21 October 1912, Carl Brandt founded the 'Märkische Zwieback- und Keksfabrik' (Brandenburg Rusks and Biscuits Factory) in Hagen, Westphalia. He wanted to bring rusks and biscuits of consistently high quality to the market at a price everyone could afford. He achieved this goal and much more: today, when people think of rusks, they think of 'Brandt' and the smiling child on the orange packaging.



800



200 Mio. €



<https://www.brandt-zwieback.de/en/products/classic.html>

<https://brandt-schokoladen.de/en/home-en-translation/>

## Brandt

Schokoladen







Ever since it was first founded in 1912, the family company Brandt Zwieback-Schokoladen GmbH + Co. KG has been dedicating its know-how and passion to developing innovative chocolate concepts and transforming



Andrea & Christopher Rau  
Owner / CEO

### Our profession:

Exquisite chocolate specialties

Cereal products, fruits and chocolate are combined in RAU CHOCOLATE & CEREALS to create exquisite culinary delights. From fine dark chocolate varieties to fruity and fresh crunchy compositions, we manufacture our products without genetic engineering in many shapes and sizes. The highest quality ingredients and processing guarantee an outstanding taste experience every time.

Our products are available under the name 'RAU CHOCOLATE & CEREALS' and are also found in many well-known private label brands.



<https://www.rau-chocolate-cereals.de/>



# The network of the confectionery industry



Board of Directors  
Joachim Eckert (Chairman) & Oliver Peik



## Who we are

With over 300 member companies from ten countries, SWEETS GLOBAL NETWORK is the leading communication platform for the confectionery industry in German-speaking countries and beyond. Whether manufacturers, wholesalers, importers, specialist retailers or specialized agencies - everyone benefits from exclusive insights, high-quality services and extraordinary events. The network is complemented by around 50 supporting members from the confectionery supply industry.



<https://www.sg-network.org/en>



Markus Schmidt  
Owner / CEO

Our passion for packaging combined with our own brand 'Ks'Soul Food Kitchen' offers endless possibilities for confectionery gifts.

<https://www.spn-gmbh.com/brands/soulfood/>

