

What is the difference between the precision die forger and the Maître Chocolatier ?

The two protagonists are always researching for innovations, best ingredients, cutting-edge manufacturing processes and tailor made solutions for customers. They are linked by the mould which holds a large part of the know-how specific to each of the professions. By pooling the respective skills of each other, the jurassic Maître Chocolatière Emmanuelle Leiber from the La Petite Chocolaterie, Delémont was immediately enthusiastic about the idea of shaping her chocolate in our mould.



Selected high-quality biologic chocolate filled our imprints with milk, black and white chocolate into thin double squares.

At PRÉLAT, we are die forging materials other than aluminium!

The whole team thanks you for your precious collaboration and wishes you Merry Christmas and a Happy New Year 2022.