

News Release

Barry Callebaut Partners with the Zurich University of Applied Sciences to Explore Cocoa Cell Culture Technology

Zurich, Switzerland, July 16, 2025 – Barry Callebaut, the world's leading manufacturer of high-quality chocolate and cocoa solutions, has entered into a strategic partnership with the Zurich University of Applied Sciences (ZHAW) to explore the potential of cocoa cell culture technology. This collaboration is part of Barry Callebaut's long-term commitment to innovation and sustainability in the chocolate industry.

Cocoa cell culture is an emerging field that enables the cultivation of cocoa cells in a controlled environment. While still in the early stages of development, this technology presents promising opportunities to:

- Develop new chocolate products with unique flavor profiles or enhanced health benefits
- Provide an alternative cocoa source to diversify our cocoa portfolio
- Strengthen supply chain resilience while supporting traditional cocoa farming communities

"This partnership reflects our proactive approach to building innovation capabilities that will shape the future of chocolate," said Dries Roekaerts, President Customer Experience at Barry Callebaut. "We are not replacing cocoa from farms, but rather preparing for a future where we can offer consumers additional choices and ensure long-term supply security."

The collaboration brings together Barry Callebaut's deep expertise in chocolate with the scientific leadership of ZHAW Professors Tilo Hühn and Regine Eibl, renowned for their pioneering work in cell culture technologies. Their teams bring decades of experience and a strong portfolio of scientific publications to the project. They commented, "Our research into cocoa cell culture technology opens up exciting possibilities for sustainable innovation in the chocolate industry. With Barry Callebaut's support, we're able to accelerate our scientific exploration and bring academic insights closer to real-world applications."

This initiative is part of a broader innovation strategy at Barry Callebaut, aimed at exploring disruptive technologies that can unlock new product possibilities and enhance sustainability across the value chain.

About Barry Callebaut Group (www.barry-callebaut.com):

With annual sales of about CHF 10.5 billion in fiscal year 2023/24, the Zurich-based Barry Callebaut Group is the world's leading manufacturer of chocolate and cocoa products – from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds. The Group runs more than 60 production facilities worldwide and employs a diverse and dedicated global workforce of more than 13,000 people. The Barry Callebaut Group serves the entire food industry, from industrial food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers. The global brands catering to the specific needs of these Gourmet customers are [Callebaut®](#) and [Cacao Barry®](#), [Carmel](#)® and the decorations specialist [Mona Lisa®](#). The Barry Callebaut Group is committed to make sustainable chocolate the norm to help ensure future supplies of cocoa and improve farmer livelihoods. It supports the [Cocoa Horizons Foundation](#) in its goal to shape a sustainable cocoa and chocolate future.



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