



Sprüngli

CONFISERIE SPRÜNGLI MARKS ITS 190TH ANNIVERSARY

THE ANNIVERSARY YEAR WILL KICK OFF WITH A SPECIAL COLLABORATION WITH GHANAIAN MANUFACTURER MIDUNU

Zurich, 3rd February 2026 – Confiserie Sprüngli is marking its 190th anniversary this year with the slogan 'Indulgence made for sharing – for 190 years'. With extraordinary collaborations, limited-edition anniversary products, special events and insights into its fascinating history, the family business, now in its sixth generation, will pay tribute to its unique heritage and innovative spirit. The celebrations get under way with the launch of a limited edition of four exclusive grand cru pralines produced in a special partnership with Ghanaian chocolate manufacturer Midunu and combining African flavours with traditional Zurich confectionery.



In its anniversary year, Confiserie Sprüngli is serving up surprises in the form of special promotions and partnerships.

Surprising collaborations and exciting anniversary creations

Confiserie Sprüngli is keen to celebrate the anniversary year by sharing unique highlights with its customers. For the first time, the long-established company is partnering with special friends of the brand, including top national and international chefs and Swiss artisan institutions – all of which share a belief in excellence and craftsmanship, and a love of the products they create. These collaborations will be complemented by anniversary creations that offer surprising moments of indulgence, bringing Sprüngli's history, craftsmanship and innovative spirit to life.

'Sprüngli's 190-year history is the result of intergenerational commitment, entrepreneurial courage and the finest craftsmanship – in constant pursuit of excellence,' says Tomas Prenosil, CEO of Confiserie Sprüngli. 'As a family-run business, we're celebrating this anniversary with joy, pride and a passion for keeping our heritage alive well into the future.'

Sprüngli x Midunu – African flavours meet Zurich confectionery

To kick off the anniversary year, Sprüngli is partnering with Ghanaian chocolate manufacturer Midunu to launch limited-edition pralines inspired by the flavours of Africa. It is the first collaboration of its kind and reflects the Swiss Haut Chocolatier's creativity and innovative spirit.

Midunu was founded by chocolatier Selassie Atadika, who is known internationally as a pioneer of New African Cuisine and creatively reinterprets African culinary traditions. The factory is located near the Suhum region of



Sprüngli

Ghana, where the organically grown cacao beans for Sprüngli's Grand Cru Suhum chocolate (65% cacao) come from. These exquisite pralines are crafted by hand in Sprüngli's factory in Dietikon, combining the finest confectionery with African flavours.



The collaboration is rooted in shared values: a deep appreciation of provenance, craftsmanship and quality, as well as attention to detail and a constant pursuit of excellence. Each of the four creations tells its own story and delivers a perfect balance of exquisite Sprüngli chocolate and characteristic African ingredients and spices.



West African Basil

The fresh flavour of this West African variety of basil complements the silky, creamy caramel with white chocolate. The praline is coated in exquisite Grand Cru Suhum chocolate, adding a subtle bitterness and delicate malt flavours.



Ginger and Lemongrass

The finest praline featuring a fusion of lemongrass and ginger, adding a refreshing note to the silky white chocolate ganache. With its soothing notes, the delicate coating made from exquisite Grand Cru Suhum chocolate creates the perfect balance.



Passion Fruit and Pepper

A blend of Ashanti pepper and grains of paradise that enhances the velvety Grand Cru Suhum ganache with strong, warm flavours, passion fruit and crunchy cacao beans. The exquisite Grand Cru



Hibiscus

Hibiscus petals from Nigeria lend a refined touch to the creamy white chocolate ganache, creating a refreshingly floral flavour. The delicate coating made from exquisite Grand Cru Suhum chocolate



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Suhum chocolate coating adds a subtle hint of bitterness and delicate malt flavour.

creates a balance of invigorating and soothing notes.

Culinary highlight at Sprüngli's Café & Restaurant

As a highlight of the collaboration, Selassie Atadika will be creating an exclusive three-course meal on 26 February 2026 in Sprüngli's renowned Café & Restaurant on Paradeplatz in Zurich. Inspired by the diverse flavours of Africa, she'll be bringing the continent's culinary heritage to Zurich, turning the anniversary celebrations into an exciting culinary experience.

'Sprüngli x Midunu' will be available from 17 February in all Sprüngli stores and online for CHF 39.90.

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About our Swiss family business

Confiserie Sprüngli is one of Europe's most renowned confectioners and is a Swiss pioneer in the world of fine chocolate. A Swiss family business founded in 1836 and steeped in tradition, Sprüngli is now in its sixth generation of management, headed by Milan and Tomas Prenosil. This year, Confiserie Sprüngli is celebrating its 190th anniversary with exceptional collaborations, limited-edition anniversary products, special events and insights into the company's fascinating history.

Melt-in-the-mouth pralines and truffles keep company with the legendary Sprüngli Luxemburgerli, loved by all who taste them. As a pioneer of grand cru chocolate in Switzerland, Sprüngli sets out to find the finest cacao beans from the world's best growing regions. Its products, hand-crafted in Sprüngli's own factory in Dietikon according to the traditions of the trade, are sold in 30 Sprüngli stores across Switzerland. These are located in and around Zurich, and in Baden, Aarau, Basel, Bern, St. Gallen, Winterthur, Lucerne, Zug and Geneva. They are complemented by a total of four gastronomy outlets, ranging from the Café-Bar to the legendary Café & Restaurant on Paradeplatz.

About Midunu

Selassie Atadika is a TIME Earth Award-winning chef, food systems changemaker, and founder of Midunu, a Ghana-based culinary and chocolate enterprise defined by craftsmanship, excellence, and deep respect for origin. Her work is guided by an uncompromising attention to detail, honoring technique, ingredient integrity, and process, while elevating African foodways through precision and care.

Rooted in both culinary rigor and lived experience, Atadika's approach treats food as craft, memory, and material culture. Through meticulously made chocolates and immersive dining experiences, she brings forward a refined expression of what she calls New African Cuisine that values intention over excess and mastery over spectacle. Her work reflects a belief that excellence is not performative, but practiced, built quietly, deliberately, and with purpose.