

News Release

Stewart & Arnold, a British chocolate brand, revived by Barry Callebaut

Post-war chocolate brand Stewart & Arnold revived by Barry Callebaut

Banbury/UK, September 13, 2021 – A classic British chocolate brand founded just after World War Two is to be revived by the world's leading manufacturer of high-quality chocolate and cocoa products, Barry Callebaut.

After being invented and produced in High Wycombe in 1945, Stewart & Arnold chocolate will now be produced in Barry Callebaut's state-of-the-art factory in Banbury, Oxfordshire. The range will be used by artisans across the country to create confectionery, bakery, and pastry goods.

History of Stewart & Arnold

After the war was over in 1945 Dr. Arnold Spicer (Fellow of Royal Institute of Chemistry) and William Stewart, a local businessman, created a chocolate factory in the small town of High Wycombe, helping to bring joy to the great British public at a time when it was much needed. Dr. Spicer was a keen inventor and foodie – he went on to invent Quorn (mycoproteins) in the 1960s. The Stewart & Arnold chocolate brand disappeared from the market for a couple of years, but now, more than 70 years later, it is being produced in the historic market town of Banbury.

The Original British taste

Stewart & Arnold uses milk from British farmers, premium quality and sustainable bourbon vanilla, as well as 100% sustainably sourced cocoa from the Cocoa Horizons Foundation, made with the highest quality beans from West Africa. All these ingredients are used to deliver the best-tasting chocolate to customers, whilst supporting local suppliers. The range includes 70% Great British Dark Chocolate, 55% Great British Dark Chocolate, 35% Great British Milk Chocolate, and Great British White Chocolate.

Vincenzo Mangano, Sales Director Gourmet British Isles at Barry Callebaut, said: "The brand new range of chocolate offered by Stewart & Arnold is specifically tailored to British tastes. It is rounded and smooth with distinct flavours, as well as being easy to use and suitable for many applications. More than ever, customers are looking for provenance and quality to help them set their menu apart. The Stewart & Arnold range is not only consistently versatile but it is also designed to surprise and delight customers with an iconic British taste."

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

With annual sales of about CHF 6.9 billion (EUR 6.4 billion / USD 7.1 billion) in fiscal year 2019/20, the Zurich-based Barry Callebaut Group is the world's leading manufacturer of high-quality 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 12,000 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®](#), [Carma®](#) and the decorations specialist [Mona Lisa®](#).

The Barry Callebaut Group is committed to make sustainable chocolate the norm by 2025 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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Frank Keidel
Head of Media Relations
Barry Callebaut AG
Phone: + 41 43 268 86 06
frank_keidel@barry-callebaut.com

in UK:

Dean Gallagher
Director
Weber Shandwick
Phone: + 44 7708 942838
dgallagher@webershandwick.com