



#discoverthegood

Sustainability Report 2023/2024



TARGETS AND TARGET ACHIEVEMENT

Alfred Ritter GmbH & Co. KG understands each of its sustainability targets as a process – and hones them, sets new ones, and does everything in its power to achieve them.



Done!



Since 2018, Alfred Ritter GmbH & Co. KG has been sourcing **100% certified cocoa** for the entire Ritter Sport range.



Done!



As of 2022, it has been possible to fully trace the **entire cocoa supply chain** back to the individual producer organisations.



Done!



Since 2020, the chocolate manufacturer has been processing **100% RSPO-certified palm fats** of “segregated” quality.



Getting there!



By 2025, **long-term partnerships** with cocoa producers are to have been established for the entire sourcing of cocoa.



Getting there!



By 2030, the company strives to **reduce emissions by 42%*** in Scope 1-3, in accordance with the standards of the Science Based Targets initiative (SBTi).

*Extended climate target based on joining SBTi in 2022.



Getting there!



By 2030, **up to 20%** of hazelnut requirements are to come from the company's **own cultivation**.



not there yet



As of 2021, **compensation certificates** have been used from the company's **own farm, 'El Cacao'**, in an effort to support the company's goal of achieving carbon neutrality.



EDITORIAL

Dear Readers,

We published our first voluntary Sustainability Report ten years ago. This commitment to transparency is firmly established at our company. However, the framework conditions have changed: legal requirements in the area of sustainability are increasing. For example, the European Union's Corporate Sustainability Reporting Directive (CSRD) will require us to report on our sustainability activities in accordance with specified standards in the near future.

That is why we have deliberately opted for a streamlined report in 2024. We are using our time and resources to focus on the diverse legal documentation requirements of the future.

At the same time, we want to continue to live up to our responsibility and our commitment to open communication. That is why our focus here is on presenting the key sustainability issues.

Even though the challenges have grown over the years, our goal has remained the same: sustainable enjoyment that brings pleasure and demonstrates responsibility at the same time. We are convinced that we are on the right track – and would like to show you how we are continuing along it step by step.

Sincerely,
Georg Hoffmann,
Sustainability Manager

Contents



1. CULTIVATION AND SOURCING OF RAW MATERIALS 4

- Between responsibility and obligation 5
- Cocoa programmes 6
- El Cacao Farm 7



2. MANUFACTURING AND PRODUCTS 8

- Designed for Recycling 9
- Climate protection 10
- Sustainable cocoa farming 12



3. RESPONSIBLE EMPLOYER 14

- Occupational health management 15



4. ORGANISATION AND VALUES 16

- Dialogues with stakeholders 17
- Alfred Ritter GmbH & Co. KG 18



CULTIVATION AND SOURCING OF RAW MATERIALS

SUSTAINABLE COCOA CULTIVATION AS A CORE VALUE

Long-term partnerships with cocoa farmers and producer organisations strengthen transparency and traceability. Alfred Ritter GmbH & Co. KG currently sources over 85% of its cocoa from such programmes. The company also grows cocoa itself – on its own farm, El Cacao, in Nicaragua. Since 2012, former unused pasture land has been transformed into a farm with a model character – a good place for cocoa, people, and nature.

Based on hotspot analyses, the company is continuously working to source more sustainable raw materials.

RESPONSIBILITY FOR OUR RAW MATERIALS



Hazelnuts: Traceability to the source, goal: 20% from own production by 2030.



Palm fat: 100% certified since 2020 (RSPO, segregated).



Milk powder: A uniform sustainability standard is to be introduced for all suppliers by 2030.



Between responsibility and obligation: New regulations for sustainability

The protection of human rights and compliance with environmental standards along global supply chains is nothing new for Alfred Ritter GmbH & Co. KG.

Photo at top: Hendrik Jansen (project associate sustainability), Karolina Kita (legal advisor), Frank Geltenbort (team leader cocoa procurement), Lydia Frech (programme manager sustainability)

For many years, the company has been committed to this cause, including in its cocoa programmes. And like many others, the company is now obliged to comply with upcoming legal requirements at both German and EU level. From 2026, sustainability activities must be documented and disclosed in accordance with the standards of the European Union's Corporate Sustainability Reporting Directive (CSRD) – however, this has not yet been transposed into German law. Other requirements, such as the EU Regulation on deforestation-free supply chains (EUDR), must also be complied with.

Alfred Ritter GmbH & Co. KG fully supports the idea that such regulations are fundamentally important and correct. They create uniform standards that strengthen the protection of people and the environment and contribute to fairer conditions throughout the indus-

try in the long term. "Nevertheless, vaguely worded requirements, such as in the case of the European CSRD, pose major challenges for the entire industry", says CEO Andreas Ronken. "This leads to high effort and ties up resources that we could better use to implement sustainability measures." A similar case is represented by the EU Deforestation Regulation (EUDR), which will now come into force at the end of 2025, a year later than planned. Short-term postponements such as these create uncertainty in the producing countries about which requirements will have to be met in the future.

Ronken: "Our goal remains to meet these requirements in such a way that our commitment to sustainable cocoa cultivation and fair working conditions remains tangible. Because we continue to firmly believe that sustainability should not be a competitive disadvantage."

Cocoa programmes: Sustainable. Partnership-based. Effective.

The challenges in cocoa cultivation remain manifold. For over 35 years, Alfred Ritter GmbH & Co. KG has been working to establish long-term partnerships in cocoa-producing countries. The cocoa programmes not only support sustainable cultivation methods, but also focus on improving the living conditions of farming families.

Women are not only important as workers on farms; they also play a key role in caring for their families and children. They are the first point of contact when it comes to healthy nutrition for their family or their children's education. In Côte d'Ivoire (Ivory Coast), the chocolate manufacturer is therefore working with its local partner SUSCOM to support the empowerment of women in particular. The aim is not only to create new sources of income, but also to strengthen the role of women and give them self-confidence.

One approach entails so-called Village Savings and Loan Associations (VSLAs). These savings and credit associations, organised at community level, grant microloans – in this case, particularly to women. The borrowers repay the loan with interest as soon as they are able to do so. One such example is Mariam Coulibaly.

She is 40 years old, a mother of four children, and member of a VSLA group in the cocoa programme with the Casib Coop Ca cooperative. There she received a mini-loan to buy a sack of rice, which she then turned into four sacks of rice thanks to a successful harvest.

She was able to repay the loan through the sale and subsequently expand her rice field. Today, Mariam makes an important contribution to the family income and makes her family less dependent on the success of the cocoa harvest. This strengthens her self-confidence as well as her standing in the family. In times of increasingly unpredictable harvest yields in cocoa cultivation, income diversification, i.e. generating additional sources of income, such as through other agricultural products, trading in spices and clothing, or planting forest trees between cocoa plants, is more important than ever.

Photo below: Mariam Coulibaly
(VSLA member and cocoa farmer, Ivory Coast)



THE COCOA SUPPLY CHAIN



Our El Cacao farm: Achieving economic success with high standards

Much has been achieved in El Cacao in terms of ecology and social issues. The challenging initial phase of farming has been overcome, as have some setbacks.

In recent years, Volker Schuckert has built up a strong, young and, above all, local team as farm manager, which embodies the Swabian 'Ritter spirit' in everything it does. He has now retired from Ritter, leaving his successor Matt Novak with established agricultural processes that will take the farm to a new level economically with increasing yields. His task is to further professionalise the farm and make it more resilient. For example, it is important to respond better to extreme weather events such as heavy rain and dry spells.

"Climate change poses major challenges for us. With a new irrigation system, we will be able to mitigate climate-related stress factors for the trees, such as those caused by long periods of drought. To do this, we only use surface water, thus conserving groundwater", says Novak. This is an important measure, as targeted and, if necessary, regular irrigation will help to increase yields.

Photo at top: Matt Novak (left) (El Cacao farm manager), Volker Schuckert (right) (former farm manager)

EL CACAO: TRADITIONAL CULTIVATION WITH MODERN EXPERTISE

In 2012, the company acquired a large plot of land in eastern Nicaragua, around 350 kilometres from the capital Managua. Since then, not only have jobs been created around the plantation on the approx. 2,500-hectare site, but settlements have also gradually sprung up in the surrounding area. On its own cocoa farm, Ritter is setting new social and ecological standards by combining traditional cocoa cultivation methods with modern expertise.



Across the

2,500

hectares of El Cacao, there is a continuous network of nature reserves.



Around half, i.e.

1,200

hectares, comprises forest and wetland areas that are permanently conserved and protected.



More than

220

animal and plant species find a natural habitat here.

MANUFACTURING AND PRODUCTS

Sustainability you can taste: From cocoa cultivation to packaging, Alfred Ritter GmbH & Co. KG is committed to environmentally-friendly solutions. Ritter Sport chocolate stands not only for enjoyment, but also for responsibility towards people and nature.

OUR PATH TO CLIMATE PROTECTION



2019

Climate-neutral production* at the Waldenbuch site



By 2030, reduction of emissions by

42%

in Scope 1-3 in accordance with SBTi



2020

Climate-neutral company*



Since 2023, a new cooling system has reduced water consumption by

95%

* By compensating unavoidable emissions (Scope 1, 2 and 3 influenceable) with Gold Standard climate certificates

Designed for Recycling: Chocolate packaged sustainably

TWO QUESTIONS FOR BERNARD ROCKLAGE – HEAD OF RESEARCH & DEVELOPMENT

What are the most important requirements for packaging?

Product protection and product safety are always our top priorities. They are the basic prerequisite for us to be able to offer our customers the best quality. In addition, packaging must also be functional. Also very important for an indulgence product like chocolate: it must appeal to consumers.

And that's not possible with paper? After all, others use it for their products, too.

Every type of food needs the optimal packaging. And what looks like paper is not always recyclable; often it is composite packaging with several layers. This then has a worse ecological footprint than fully recyclable plastic, such as the polypropylene film we use today.

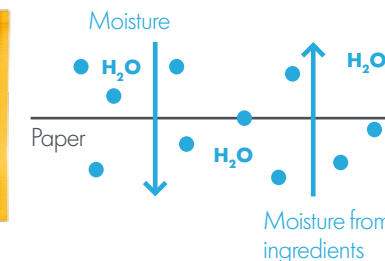
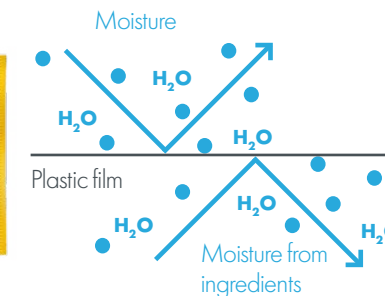
We need a packaging material that can be used for the majority of our varieties. Paper does not currently provide sufficient protection for our diverse product range. This is due to challenges such as moisture in raisins, sharp edges in cornflakes, and salty ingredients, which require a water vapour barrier. At least not if it is also supposed to be recyclable. After all, that is also a priority for us. And even though it's not easy: we're on it!

Photo at top: Bernhard Rocklage (Head of Research & Development)

PACKAGED MORE SUSTAINABLY

In line with the principle of 'designed for recycling', Alfred Ritter GmbH & Co. KG reduces its packaging material to a minimum and uses materials that can be recycled in closed cycles. This means that the polypropylene chocolate wrappers are just as recyclable as secondary packaging and all paper and cardboard materials. Where possible, the chocolate manufacturer uses renewable raw materials, as long as product protection, safety, and quality are guaranteed. Since 2018, only FSC-certified fibres have been used in order to protect forests.

PACKAGING AS A BARRIER: PLASTIC (PP) VS. PAPER



Climate protection: Accepting responsibility with each bar of chocolate

The Alfred Ritter GmbH & Co. KG is convinced that only sustainable business practices are viable for the future. The chocolate manufacturer from Swabia therefore has various measures planned in the area of climate protection: decarbonisation through renewable energy sources, cooperation with suppliers for climate protection along the supply chain, and offsetting emissions that cannot yet be avoided.

The company is committed to scientifically-based climate protection measures and has therefore joined the Science Based Targets initiative (SBTi). By 2030, it aims to reduce 42% of its Scope 1, 2 and 3 emissions (base year: 2021). The remaining emissions are offset by climate certificates in accordance with the internationally recognised Gold Standard.

One of the biggest challenges is reducing Scope 3 emissions, which cannot be influenced. These arise in the supply chain, particularly during the cultivation, processing, and transport of raw materials. Here, the chocolate producer relies on partnership-based cooperation with its raw material suppliers. The aim is to motivate them to commit to SBTi. Suppliers who do not join are obliged to offset the emissions of their products through climate certificates.

With entrepreneurial commitment and a certain willingness to take risks, it was a logical step for Ritter to enter the energy production market itself: the company already covers more than half of its electricity needs with its own renewable energies – with wind turbines and an open-space photovoltaic system. In addition, long-term power purchase agreements (PPAs) ensure the supply of green electricity at fixed prices.

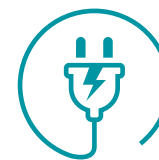
Climate neutrality is by no means new territory for Alfred Ritter GmbH & Co. KG. The chocolate manufacturer has been using green electricity and its own combined heat-and-power plant since 2002. Since 2020, the company has been climate-neutral in terms of its balance sheet by offsetting all emissions. This commitment shows that the company is not just following a trend, but is acting out of conviction to help shape a more sustainable future.

CLEAN ON THE ROAD: E-MOBILITY IN FIELD SERVICE IN AUSTRIA

Field service in Austria has been sustainably mobile since 2023: five electric vehicles cover around 270,000 kilometres per year, saving around 70 tonnes of CO₂ compared to diesel vehicles. Climate-friendly mobility in everyday working life can be this simple and effective.

GREEN LOGISTICS: RITTER SPORT CHOCOLATE GOES ELECTRIC

Since February 2023, Alfred Ritter GmbH & Co. KG has been relying on electrified logistics in cooperation with its logistics partner Nagel Group. Two electric trucks shuttle between the raw materials warehouse in Dettenhausen, the production facility in Waldenbuch, and the logistics centre in Reichenbach. By using the Volvo FH Electric, companies save around 500 tonnes of CO₂ annually – a significant contribution to reducing emissions.



Electrification of the transport routes saves

500 tonnes

of CO₂ annually, corresponding to the electricity used by more than 250 4-person households.



A 4-million kWh photovoltaic system corresponds to the production of

120 million

bars of chocolate.



Sustainable cocoa farming: A win for the climate and cocoa farmers

Climate-friendly cocoa farming is possible. This is demonstrated by a pilot study initiated by Ritter in collaboration with Acclym, a company specialising in plant and crop monitoring, and forestry scientist Dr Alicia Ledo, using Nicaragua as an example. The core of the study: Agroforestry systems sequester carbon in soil and biomass.

How can cocoa cultivation be organised in such a way that not only high-quality beans are produced, but also a positive contribution is made to climate protection? To this end, Ritter sponsored a scientific study that determined the carbon footprint of its partner cooperatives in Nicaragua. But the pilot study is more than just a technical analysis; it provides a solid scientific basis for understanding the origins of greenhouse gas emissions in cocoa cultivation and shows how these emissions can be reduced and stored. The data shows how CO₂ is stored through agroecological practices, agroforestry, and sustainable soil management. This shows which agricultural practices should be further promoted in the interests of climate-positive farming.

The most important measure for reducing CO₂ is to produce more biomass and manage the soil properly. This means, for example, leaving tree prunings on the ground, as they store carbon, prevent erosion, and make

the soil more resistant to climate fluctuations. Agroforestry systems, in which cocoa plants are combined with native tree species, also bind carbon in the soil. These mixed cultures protect the microclimate and also promote biodiversity.

Targeted soil management can increase yields in the short term while reducing the cost of fertilisers and other inputs – a tangible economic success that shows that sustainable cultivation always pays off. And in the long term, improved soil health helps to ensure stable yields over time.

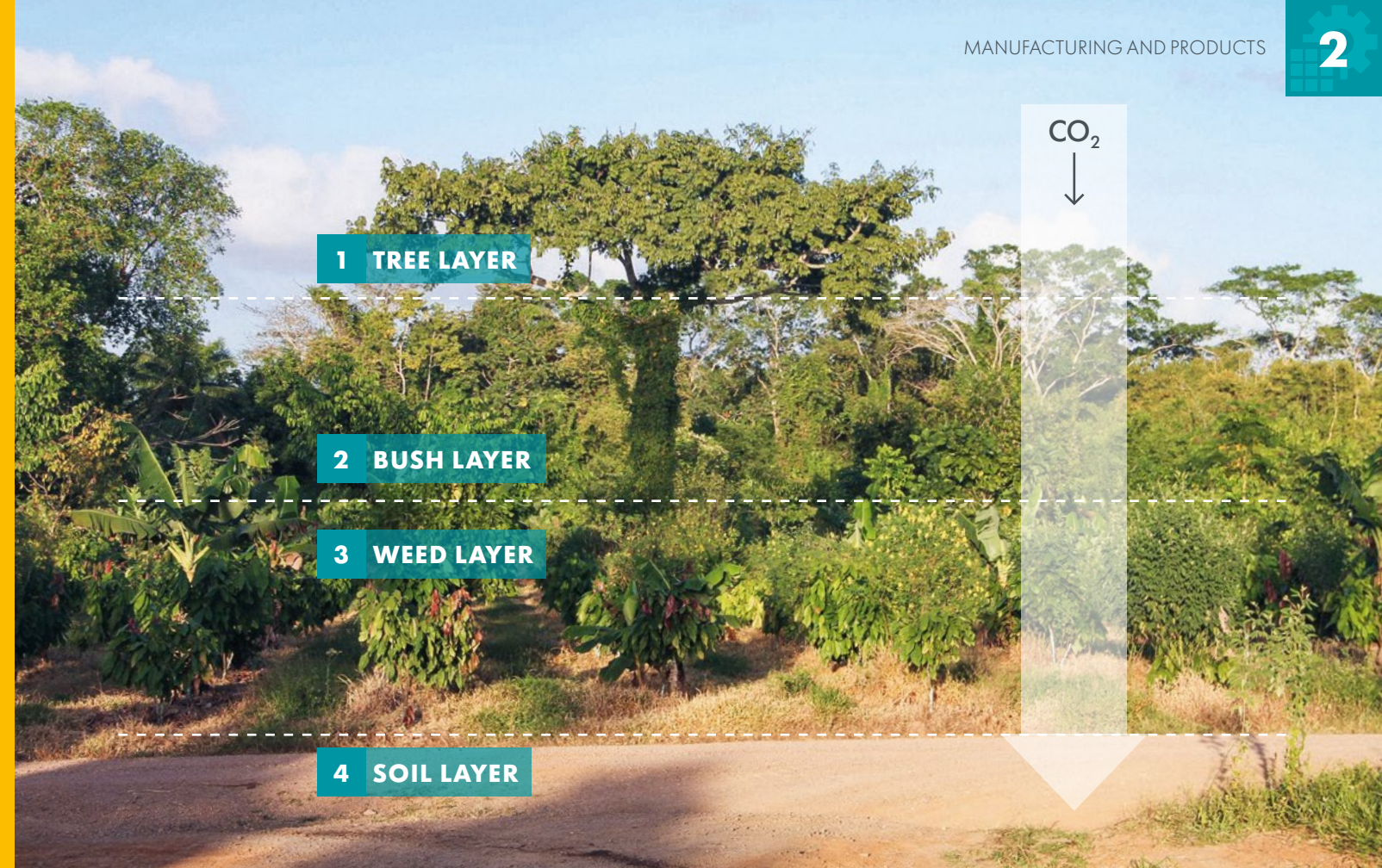
The data demonstrates the successful commitment and willingness of cocoa cooperatives to climate protection and can serve as a credible basis for bringing producers together with potential CO₂ markets in the future.

ABOUT THE STUDY METHODS

The 2022 pilot study is based on surveys conducted at 19 cooperatives and 164 smallholder farms in Nicaragua. It examined biomass growth, soil samples, and cultivation practices in agroforestry systems. It is based on the IPCC 2019 GHG Protocol, a standard for assessing greenhouse gas emissions and carbon sequestration, supplemented by data on carbon sequestration in plant residues. The results show that agroforestry systems effectively sequester carbon.

FURTHER FINDINGS BY THE STUDY

- Using fertilisers sparingly and at the right time
- Not burning plant residues, but working them into the soil
- Making transport routes shorter and more efficient
- Growing cocoa in agroforestry systems together with other plants
- Rewarding farmers with premiums for climate protection



EXCURSUS: AGROFORESTRY SYSTEM

The various plant layers absorb CO₂ from the atmosphere and store it in biomass such as wood, leaves and roots, as well as in the soil.

- 1** Protection from UV radiation
Biomass of shade trees
- 2** Protection from heavy rain
Biomass of cocoa trees

- 3** Microclimate
Soil temperature
Soil moisture
Soil structure and pH
Humus structure

Cocoa fruit shells
Tree prunings and leaves stay in the system

- 4** Erosion protection
Protection from leaching

Mulch layer
Soil life
Humus layer
Root biomass



DAS RICHTIGE TUN UM RICHTIG GUTE SCHOKOLADE ZU MACHEN

DOING THE RIGHT THING TO CREATE REALLY GOOD CHOCOLATE



RESPONSIBLE EMPLOYER

The health services offered by Alfred Ritter GmbH & Co. KG at its Waldenbuch site are now as diverse as they are colourful: from ergonomic consultations and free preventive medical check-ups to subsidised massage appointments, return-to-work consultations, and psychological counselling. These courses and consultations are very popular.

WHAT ELSE HAPPENED IN 2023/2024?

- **Eight company sports groups** – from football to badminton to tennis. Plus weekly yoga, Pilates, Fitmix and short training sessions for production employees.
- **84 employees** have taken advantage of the Jobrad (employer-sponsored bike) offer so far.
- **101 flu vaccinations** administered by a company-assigned physician.
- **117 employees** availed of the vaccinations offered at El Cacao.

Photo at top: Alfred Bauser (left) (Program Manager – Occupational Health Management at AOK), and Steffen Dankesreiter (right) (Health Management at Ritter) at the Health Days in Waldenbuch.

Occupational health management: Prevention instead of reaction

Really good chocolate is the result of passion and creativity – and these require the corresponding environment.

Those who give their best every day to produce really good chocolate need conditions that support not only their physical well-being but also their mental health. That is why Alfred Ritter GmbH & Co. KG takes responsibility for working conditions that promote a healthy balance in the workplace and, if necessary, also for private challenges. Because genuine appreciation does not stop at the end of the working day.

“We attach great importance to our employees feeling supported. Health management includes workplace design, company medical services, and sports programmes. But also our psychological counselling sessions or return-to-work interviews, which are automatically initiated after a prolonged absence. Those who wish to do so can also find support for issues that go beyond the professional sphere. For example, we cover the costs of counselling and referral services provided by pme Familienservice when it comes to caring for relatives. In this way, we create an environment that actively finds solutions and promotes health.”

Marina Gutmann, Head of Occupational Health Management

PSYCHOLOGICAL COUNSELLING



Employee mental health is a high priority at Alfred Ritter GmbH & Co. KG. Employees can seek confidential one-to-one counselling from psychological professionals. Whether it's everyday stress, personal worries, or work-related pressures – psychological support doesn't have to wait until employees have hit rock bottom. With its in-house consultation service, Alfred Ritter GmbH & Co. KG has created a low-threshold mental health service that is free of charge and open to all concerns.

HEALTH DAYS



The Ritter Health Days in Waldenbuch are an invitation to discover and participate. In cooperation with health insurance companies and healthcare partners, an extensive programme offers a range of activities to bring variety to everyday working life. Employees can try out practical stress management exercises, learn more about healthy eating in lectures, or strengthen their resilience. The focus is always on actively promoting and strengthening mental and physical health.

ORGANISATION AND VALUES

Operating sustainably in the long term requires making sustainability a core principle in daily work and in all areas of business. At Alfred Ritter GmbH & Co. KG, the long-, medium- and short-term goals are based on a clearly-defined understanding of sustainability and are firmly anchored in the corporate culture. From the owner family and management down to each individual employee.

CERTIFICATES AND AWARDS:

- Since 2013, Ritter has been certified according to the 'ZNU-Standard Driving Sustainable Change' of the Centre for Sustainable Corporate Management (ZNU) at the University of Witten/Herdecke.
- Since 2018, the company has been sourcing 100% certified cocoa, 90% in accordance with Rainforest Alliance Cocoa and 10% with the Fairtrade cocoa programmes.



Cultural responsibility through promoting art funding

For over 40 years, Ritter Sport has been supporting young artists and selected institutions such as museums, associations, and organisations. In addition, the Ritter Museum, founded in 2005, presents changing exhibitions of collections and solo shows by artists.



Recreation and biodiversity

The Schelmenbiegel Nature Park, which opened in 2020 directly adjacent to the Waldenbuch factory premises, is not only home to numerous animal species, but also a real bonus for employees who want to get some fresh air during their lunch break.

- Since 2020, Ritter has been processing 100% RSPO-certified segregated palm fat.
- 2023: Winner of the Sustainable Impact Award in the 'Impact of Product' category
- 2024: Second place and 'Leading in policy and practice' for responsible cocoa sourcing in the Chocolate Scorecard
- In 2024, the company won the SDG Innovation Award in the Business category – true recognition of the work accomplished.

Dialogues with stakeholders: From challenge to shared opportunity for the future

Preserving global biodiversity, i.e. the diversity of species and ecosystems, is a key task that affects everyone – and an absolute must when it comes to taking responsibility for the future of our planet.

Alfred Ritter GmbH & Co. KG is aware of this and is committed to promoting biodiversity both locally and supranationally, for example on its own El Cacao farm in Nicaragua. Dialogues with stakeholders are also an important part of this commitment. Here, the company provides impetus and uses the network to exert even more targeted influence on relevant issues, improve sustainable practices, and jointly develop solutions for sustainable development. Also, communication on equal terms creates transparency, builds trust, and strengthens long-term relationships.

One example of this is Alfred Ritter GmbH & Co. KG's involvement in the BioVal research project: In a strong partnership with universities and companies, the chocolate manufacturer is working to understand the impact of individual raw materials on biodiversity. As one of the four participating 'real-world laboratories' – i.e. companies operating under everyday conditions – Alfred Ritter GmbH & Co. KG is

working with selected suppliers to develop an innovative tool that measures the biodiversity of agricultural land using defined parameters. The plan is to have reliable data and key figures on biodiversity available in two years' time for the cultivated areas from which the raw materials for the chocolate bars originate. In cooperation with suppliers and farmers, measures will be derived from this data to specifically promote biodiversity and adapt existing farming practices.

This project also takes into account the enormous importance of biodiversity for the future of chocolate production. Whether cocoa, hazelnuts or milk – natural raw materials form the basis for the diverse range of products. An intact environment is therefore essential for the future enjoyment of chocolate.



To the
BioVal website

ACTIVE FOR BIODIVERSITY: CREATING HABITATS FOR DIVERSE FLORA AND FAUNA

Biodiversity-friendly cocoa farming

Cocoa programmes promote cultivation in agroforestry systems, i.e. the combined cultivation of cocoa and other crops.

Own farm El Cacao: cocoa farming in harmony with nature

Only half of the total area is used to grow cocoa in the agroforestry system; the other half is protected in its natural state as rainforest, wetlands, and river areas.

And on our doorstep?

Biodiversity is also an issue at the own locations: from the nature park in Waldenbuch to the wildflower meadow in Breitenbrunn. Trainees build insect hotels with NABU (German environmental organisation) or create snack gardens with Lishof e. V.



Alfred Ritter GmbH & Co. KG: Successful with really good chocolate

Alfred Ritter GmbH & Co. KG is a family business with a long tradition: founded in 1912, the company now employs around 1,900 people and, according to surveys, is one of the most popular family businesses in Germany. Today, 99% of consumers in Germany are familiar with the Ritter Sport brand. With products manufactured at its production sites in Waldenbuch and Breitenbrunn (Austria), as well as at the international subsidiaries the company achieved turnover of 605 million euros in 2024. What unites the company are its consistent values – doing business in harmony with people and nature.

ON THE WAY TO BECOMING A GLOBAL BRAND

Ritter Sport products are popular all over the world. In fact, they are available in more than 100 countries. This successful international development shows that the traditional German brand is well on its way to becoming a global brand. Ritter Sport has been consistently pursuing this path for over 20 years – the most significant change has been its presence in key markets. Today, Ritter has its own subsidiaries, with local employees in these countries. Within just a few years, Ritter has succeeded in gaining a foothold in the United Kingdom. And its next goal is to achieve a leading market position in the world's largest confectionery market – the United States.

Photo at top: Marli Hoppe-Ritter and her brother Alfred T. Ritter (centre), Moritz Ritter (left) and Tim Hoppe (right)



“Marli Hoppe-Ritter and Alfred T. Ritter have shaped our company for decades. Their commitment to balancing economic success with social and environmental responsibility guides our daily actions.”

Andreas Ronken, CEO

GROWTH FOR THE RITTER FAMILY: PACKAGING IN REICHENBACH

160 new colleagues joined Alfred Ritter GmbH & Co. KG in April 2024. The Reichenbach site, which previously only packaged Ritter Sport products, for example in shelf boxes or displays for retailers, was acquired by mutual agreement from the previous partner Behla, a subsidiary of the Nagel Group. This takeover means that the entire process from chocolate production to finished packaging is now entirely in the hands of Ritter Sport. The direct integration of the site enables closer communication, uniform systems, and greater transparency within the value chain. For the new employees, this means long-term prospects in a family business that embodies community, appreciation, and responsible cooperation.

THE FOURTH GENERATION ASSUMES RESPONSIBILITY

Tim Hoppe and Moritz Ritter joined the Advisory Board at the beginning of 2024. They are following in the footsteps of Marli Hoppe-Ritter and her brother Alfred T. Ritter, who are now stepping down after more than 50 years on the Board.

Alfred T. Ritter, convinced that only a sustainable business can be future-proof, set the course for climate neutrality and emissions reduction early on. Marli Hoppe-Ritter was responsible for the Cacao-Nica programme, among other things. Today, it serves as a model for partnership-based cooperation with cocoa farmers in all countries from which the company sources its cocoa. This value-based approach will continue to shape the company in the future:

Moritz Ritter and Tim Hoppe, as representatives of the family on the Advisory Board, will continue to actively promote these convictions and ensure that sustainability and responsibility remain central guiding principles in the future.





Ritter
SPORT

The logo is a white square with a thin gold border. It contains the word "Ritter" in a blue, elegant script font, and the word "SPORT" in a blue, bold, sans-serif font directly below it. The background of the entire image is a landscape at sunset or sunrise, with a clear blue sky transitioning to a warm orange glow near the horizon. Below the horizon, there are rolling hills and a dense forest in the foreground.