

EXPORT CATALOGUE
2021



Welcome at Meybona.

Together with my mother Ursula I run our family business in the third generation. And a high motivated team shares our passion for high quality chocolate delight.

Piece by piece you can taste our great love for chocolate and a distinctive intense cocoa flavour

– simply chocolate with character!

Share our passion and you will be thrilled by the taste of our chocolate bars.

Yours sincerely,

A. Beppendorf
Axel Beppendorf

TABLE OF CONTENTS

Page 04 - 07

COLLAGE chocolate bars

Page 08 - 11

ORGANIC chocolate bars

Page 12 - 15

FROM BEAN TO BAR

Page 16 - 21

ORIGINS chocolate bars

Page 22 - 23

PURE / PURE+ chocolate bars

Page 24 - 27

DISPLAY SOLUTIONS

Collage bar is a fabulous fusion of ingredients including aromatic fruits, nuts and spices together with our delicious high-quality Meybona Chocolate; still made to our age-old traditional bean-to-bar recipe.

Using our generations of experience it is our passion and dedication to ensure each Collage bar looks like a piece of art.

Take a moment to enjoy this melt in your mouth chocolate and let it delight all your senses!



13329-1 Liquorice
Milk Chocolate,
36% cocoa, 100g



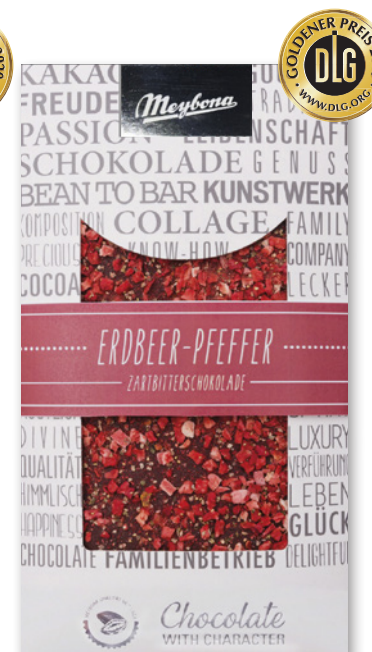
**13330-1 à la German Black Forest
Cherry Cake**
Dark Chocolate,
50% cocoa, 100g



13328-1 Salty - Caramel
Milk Chocolate,
36% cocoa, 100g



13327-1 Orange - Coconut
Dark Chocolate,
50% cocoa, 100g



13305-1 Strawberry - Pepper
Dark Chocolate,
50% cocoa, 100g

Collage Chocolate Bars

Packing Unit: 7 bars per display box

Collage



13307-1 Cherry - Poppy Seeds
White Chocolate,
100g



13308-1 Pistachio - Coffee
White Chocolate,
100g



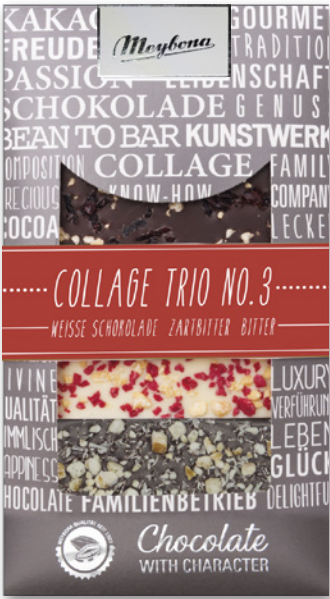
13315-1 Raspberry - Lemon
White Chocolate,
100g



13313-1 Collage Trio
Strawberry - Pepper, Dark Chocolate,
50% cocoa
Cherry - Poppy Seeds, White Chocolate
*Liquorice, Milk Chocolate, 36% cocoa
3 x 30g



13319-1 Collage Trio No. 2
*à la German Black Forest Cherry Cake,
Dark Chocolate, 50% cocoa
Pistachio - Coffee, White Chocolate
Caramel - Himalaya Salt,
Milk Chocolate, 36% cocoa
3 x 30g



13323-1 Collage Trio No. 3
Lemon - Cranberry, Dark Chocolate,
72% cocoa
Raspberry - Lemon, White Chocolate
Orange - Coconut, Dark Chocolate,
50% cocoa
3 x 30g



13317-1 Lemon - Cranberry
Dark Chocolate,
72% cocoa, 100g



13320-1 Cookie - Caramel
Milk Chocolate,
36% cocoa, 100g

Collage Chocolate Bars

Packing Unit: 7 bars per display box



63002-6
Collage Counter Display; empty
See for more details on page 26

Example



13324-1 Winter Trio
Orange - Burnt Almond; Milk Chocolate,
36% cocoa
Orange - Speculaas Biscuits - Coconut;
Milk Chocolate, 36% cocoa
Orange - Coconut, Dark Chocolate,
50% cocoa
3 x 30g



13311-1 Winter Magic
Orange - Speculaas Biscuits-Coconut
Milk Chocolate,
36% cocoa, 100g



13318-1 Burnt Almond - Orange
Milk Chocolate,
36% cocoa, 100g

ORGANIC CHOCOLATE

NEW!



18200-4 ORGANIC White Chocolate

Sustainable farming has globally become one of the most important topics. Our organic bars, which represent tremendous value for money, are mainly made from high quality Dominican Republic organic cocoa beans which are specially selected then roasted and processed by highly skilled chocolatiers in our company in Löhne. They are flavoured with real Bourbon vanilla and some are textured with fruit, nuts or contain a yummy filling. Last but not least our organic chocolate recipes neither contain soya lecithin nor other vegetable fats such as palm oil.



18102-4 ORGANIC DARK Orange Chocolate



18106-4 ORGANIC DARK Strawberry & Pepper Chocolate



18107-4 ORGANIC DARK Ginger Chocolate



18500-4 ORGANIC MILK Coconut Chocolate



18100-4 ORGANIC DARK Chocolate 85%



18101-4 ORGANIC DARK Chocolate 72%



18105-4 ORGANIC DARK Espresso Chocolate



18501-4 ORGANIC MILK Salty Caramel Chocolate

ORGANIC SOLID CHOCOLATE BARS

Content: 100g

Packing Unit:

10 bars / Display box



18600-4 ORGANIC
Creamy Milk Chocolate



18601-4 ORGANIC
Praliné Chocolate



18602-4 ORGANIC
Cappuccino Chocolate

**ORGANIC FILLED
CHOCOLATE BARS**
Content: 100g

Packing Unit:
10 bars / Display box

AVAILABLE
IN THE COLD
SEASON ONLY

NEW!



18502-4 ORGANIC MILK
Baked Apple Chocolate



18000-4 ORGANIC MILK
Chocolate 35%

ORGANIC SOLID CHOCOLATE BARS
Content: 100g

Packing Unit:
10 bars / Display box



18550-4 ORGANIC MILK
Whole Almond Chocolate



18551-4 ORGANIC MILK
Whole Hazelnut Chocolate

**ORGANIC CHOCOLATE BARS IN
CARDBOARD BOXES**
Content: 100g

Packing Unit:
10 bars / Display box

ORGANIC CHOCOLATE BARS

NEW!



18530-1 ORGANIC MILK
Coconut Chocolate



18531-1 ORGANIC MILK
Salty Caramel Chocolate



18135-1 ORGANIC DARK
Espresso Chocolate



18132-1 ORGANIC DARK
Orange Chocolate

ORGANIC CHOCOLATE BARS
Content: 35g

Packing Unit:
10 bars / Display box



Example

Meybona
SCHOKOLADE. BEAN TO BAR.

Piece by piece you can taste our great love for chocolate and a distinctive intense cocoa flavour
– **simply chocolate with character!**

FROM BEAN TO BAR



COCOA TREE WITH PODS



COCOA BEANS INSIDE THE PODS



FERMENTATION AND DRYING PROCESS

MANUAL EXAMINATION OF COCOA BEANS



FILLING INTO JUTE BAGS AT COCOA PLANTATION



QUALITY CONTROL OF COCOA BEANS AT DELIVERY



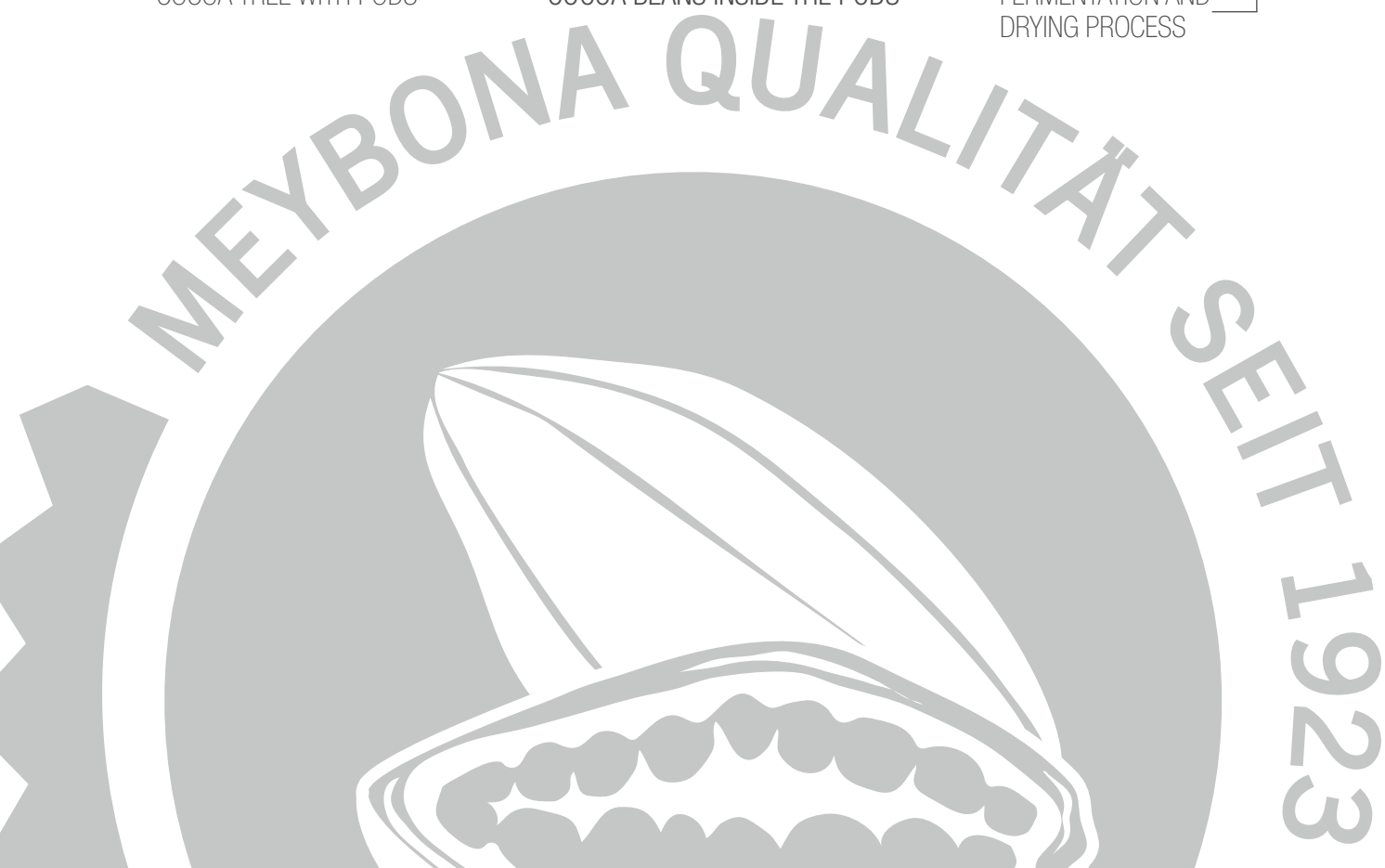
Cocoa is our passion!

This is why for the production of our high quality chocolates we choose only the finest cocoa of the world - like Arriba from Ecuador and organic cocoa beans from the Dominican Republic.

Similar to wine or coffee, the taste of the cocoa beans is affected by the climate, the landscape, soil and its microorganisms. The duration of the fermentation process has a great impact on the final taste of the chocolate too. Since the cocoa is harvested, fermented and filled into jute bags mainly manually, the people who harvest and process it in the countries of origin are in particular very important for its good quality.

In order to be able to trace the cocoa back to a particular plantation, a few years ago we have started to buy our organic cocoa directly from a family owned farm in the Dominican Republic. We visit the farmers, check the quality of the cocoa and make sure there is sufficient reforestation.

A relationship based on a trustful partnership as well as long-term contracts with the farmers, give the people the ability to plan their future with certainty and achieve better incomes thereby they can improve their living conditions as a whole.





*But no enjoyment can be transitory;
the impression which it leaves
is permanent.*

JOHANN WOLFGANG VON GOETHE

ROASTING OF COCOA BEANS



SEPARATION OF COCOA
SHELLS FROM COCOA NIBS



REFINING



CONCHING -
THE KEY PROCESS IN THE ART
OF CHOCOLATE MAKING



TEMPERING AND
MOULDING



READY CHOCOLATE BAR

Chocolate is our passion!

Most of us usually do not put chocolate in the same category as wine or coffee and expect every chocolate bar to taste the same. That's because over the past hundred years, chocolate-making companies have standardized the taste by using a blend of beans and by adding other ingredients to cover up any bitterness or distinctive flavors.

For more than 95 years we have been producing our chocolate according to the inherited traditional from-bean-to-bar process in Löhne / Westphalia.

We are proud to be one of the very few manufacturers only who can carry out the roasting of the cocoa beans by ourselves and as a result have our own not standardized taste!

Yet and unlike most other producers, we renounce to pretreat the cocoa mass - that makes us unique!

We love the diversity of flavors that come through in cacao when treated correctly. This is why we choose the traditional conching process over other methods to extract the bitter substances out of the cocoa mass. The exceptionally characteristic cocoa aroma develops after 24-48 hours of conching. You can experience the true genetic flavors of each bean by tasting our single origin chocolate bars.

**High quality and unique chocolate
– this is our great passion –
NOW and FOREVER!**

Our high quality standards and processing activities are confirmed through:



Since many years, OUR BEAN-TO-BAR CHOCOLATES have been SUCCESSFUL in the prestigious, international DLG (German Agricultural Society) annual QUALITY TESTS and have been awarded SILVER and GOLD MEDALS. The comprehensive tests include such areas as sensor technology, laboratory and declaration.



Meybona

ORIGINS CHOCOLATES

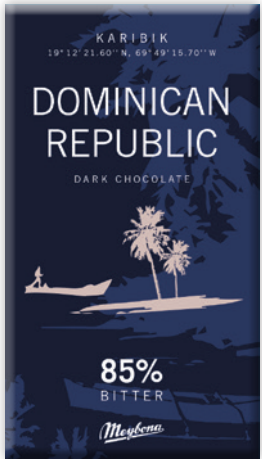


SINGLE ORIGIN COCOA BEANS - THE “AMBASSADORS” OF THE COUNTRIES AND REGIONS THEY COME FROM.

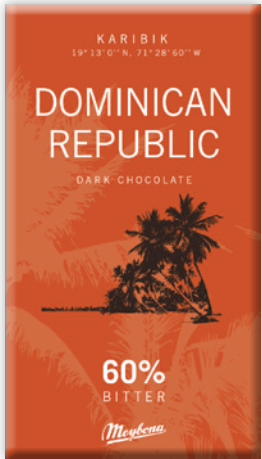
All Meybona chocolates have been traditionally manufactured in our factory in Löhne, Westphalia/Germany from cocoa beans to ready chocolate (BEAN-TO-BAR). Only a few companies do that these days!

Our single origin bars, with equal cocoa contents, are made according to exact same recipes and using the same ingredients. Only the origin of the cocoa beans makes all the difference and gives each of our chocolates its own remarkable taste.

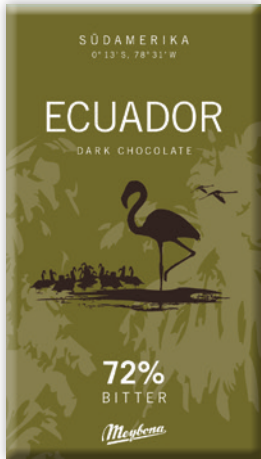
Enjoy the culinary pleasure and diversity of flavours with our 40g single origin chocolate bars.



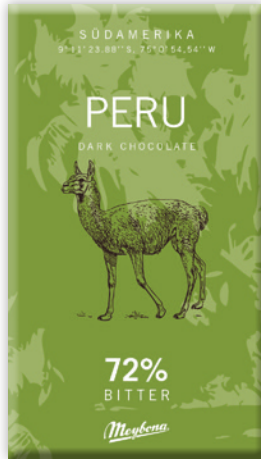
19309-1 Dominican Republic
Fine Dark Chocolate 85%



19307-1 Dominican Republic
Fine Dark Chocolate 60%



19305-1 Ecuador
Fine Dark Chocolate 72%



19310-1 Peru
Fine Dark Chocolate 72%

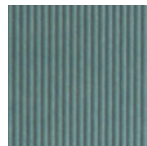


19302-1 Tanzania
Fine Milk Chocolate 45%



19303-1 Papua New Guinea
Fine Milk Chocolate 45%

Special feature:
Textured paper wrapper



Origins chocolate bars
Content: 40g

Packing unit:
18 bars / display box

CHOCOLATE PROFILE

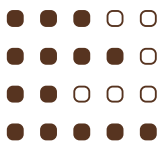
Fine Milk Chocolate Bars

Tanzania 45%
Papua New Guinea 45%



Fine Dark Chocolate Bars

Peru 72%
Ecuador 72%
Dominican Republic 60%
Dominican Republic 85%



Meybona 40g

CHOCOLATE ROUND TRIP.

A seducing tasting tour.



Origin chocolates - masterpieces of our chocolatiers

Take the "Chocolate Round Trip" and prove to your customers the high competence in chocolate making and culinary pleasure.

Along with the six different chocolate bars, the elegant gift pack comes with a booklet containing some short information on each cocoa region as well as on the traditional processing at Meybona.

The batch no., expiry date as well as the ingredient list state on a sleeve around the gift pack that at the same time makes the tamper-proof seal of the pack.

Item-No.:
19400-1

Content:
One gift pack contains 6 x 40g bars and 1x booklet

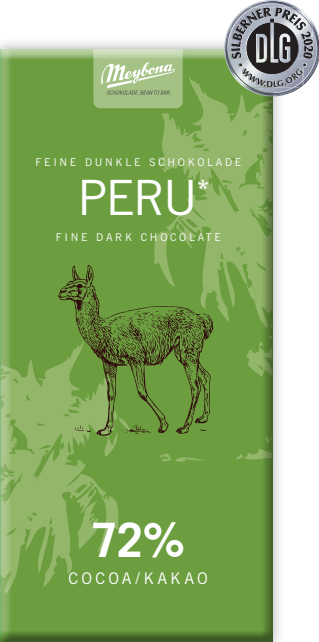
Packing Unit:
5 gift packs / carton

SINGLE ORIGIN CHOCOLATE –
THE PERFECT INDULGENCE THAT EMBODIES THE ESSENCE OF COCOA
BEANS.

You might think you know what chocolate tastes like, do you?
If you however stop and think about it, how would you describe that flavor? Maybe fruity, sweet
and roasted, or nutty and earthy?



19209-1 Dominican Republic
Fine Dark Chocolate 85%
19207-1 Dominican Republic
Fine Dark Chocolate 60%
19205-1 Ecuador
Fine Dark Chocolate 72%



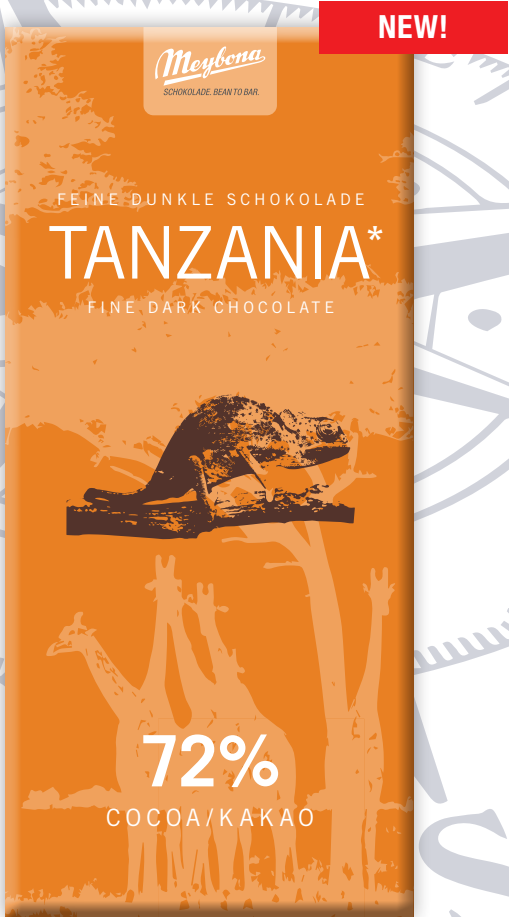
19210-1 Peru
Fine Dark Chocolate 72%

Like with wine or coffee, chocolate's taste is partially determined by the environment in which the cacao trees grow. Cocoa beans from different regions have their own distinctive flavors – they are the “ambassadors” of the countries and regions they come from.
With our traditional “bean-to-bar” manufacturing method, we create our carefully crafted single origin chocolate from cocoa beans to ready chocolate bars to showcase the individual characteristic flavors in the cocoa.

Make a journey to new places of culinary pleasure with our single original bars.



19202-1 Tanzania
Fine Milk Chocolate 45%
19203-1 Papua New Guinea
Fine Milk Chocolate 45%



19201-1 Tanzania
Fine Dark Chocolate 72%



19204-1 Papua New Guinea
Fine Dark Chocolate 72%

Special feature:
Textured paper wrapper

Origins chocolate bars
Content: 100g

Packing unit
10 bars / display box

CHOCOLATE PROFILE

Fine milk chocolate bars

Tanzania 45%
Papua New Guinea 45%

Fine dark chocolate bars

Peru 72%
Ecuador 72%
Tanzania 72%
Papua New Guinea 72%
Dominican Republic 60%
Dominican Republic 85%

mild bitter

● ○ ○ ○ ○
● ● ● ● ●

● ● ● ○ ○
● ● ● ● ○
● ● ● ● ○
● ● ● ● ●
● ● ○ ○ ○
● ● ● ● ●

100g

Pure



TASTE IT.



13601 – Dark Chocolate,
72 % Cocoa

13603 – White Chocolate,
31 % Cocoa



13600 – Dark Chocolate,
50 % Cocoa

13602 – Milk Chocolate,
36 % Cocoa

PURE chocolate bars
Content: 100g

Packing unit
10 bars / display box

PURE CHOCOLATE BARS

are of pure delight and simplicity, made to our traditional bean-to-bar recipes. Perfect as an indulgent treat at anytime of the day – either as flat moulded 100g bars or cute, little 40g bars.



13641 - Dark Chocolate,
72 % Cocoa

13643 - White Chocolate,
31 % Cocoa



13640 - Dark Chocolate,
50% Cocoa

13642 - Milk Chocolate,
36% Cocoa

PURE chocolate bars
Content: 40g

Packing unit
20 bars / display box

Pure+

are regular size, melt-away ORGANIC chocolate bars with yummy, creamy fillings.

PURE+ chocolate bars
Content: 100g

Packing unit
10 bars / display box



13607 – Organic Milk Chocolate
with Cappuccino filling

13604 – Organic Milk Chocolate
with Nougat filling

13605 – Organic Milk Chocolate
with Creamy Milk filling

Meybona
SCHOKOLADE. BEAN TO BAR.

DISPLAY SOLUTIONS



Retail display stand

Example of possible product placement

Dimensions and characteristics:

- New, attractive design
- One-sided or two-sided product placement
- One-sided product placement:
25 items on 5 shelves (base dimensions: 52 x 27cm)
- Two-sided product placement:
50 items on 10 shelves (base dimensions: 52 x 47cm)
- Delivery: including side panels and header
including scan label holder
excluding chocolate
in single parts for self-assembling
- Dimensions after assembling: 168 cm (H), 52cm (L), 27/47 cm (W)

Module version:

One-sided
Two-sided

Item No.:

63009-1
63009-2

TERMS AND CONDITIONS:

Delivery terms and prices for selected presentation/display solutions can be submitted upon demand.

Promotional floor display

- Sufficient for 100g chocolate bars (regular and flat)
- Empty
- With 12 bays for up to 10 bars
- Delivery in a transport box (partly assembled)
- Material: cardboard
- Colour: brown
- Dimensions when assembled:
160cm x 45cm x 35 cm (H x W x D)

Deliveries of fully assorted floor displays are possible upon request.



Example of assembly

Display for Collage chocolate bars

Basic information:

- Empty and flat-folded
- Material: cardboard
- Colour: natural brown kraft paper
- Perfect for individual assortment of chocolates
- Maximum content: 28 Collage chocolate bars (4 flavours x 7 pieces of each)

Delivery: empty, flat-folded.



Example

TERMS AND CONDITIONS:

Delivery terms and prices for selected presentation/display solutions can be submitted upon demand.

Display for 100g regular size chocolate bars

Basic information:

- Empty and flat-folded
- Material: cardboard
- Colour: natural brown kraft paper
- Perfect for individual assortment of chocolates
- Maximum content: 60 x 100g chocolate bars (6 flavours/designs x 10 pieces of each)

Deliveries of fully assembled and pre-packed counter displays are possible upon request.



Example

Display for 100g flat chocolate bars

Basic information:

- Material: cardboard
- Colour: natural brown kraft paper
- Suitable for: 100g flat chocolate bars (bar size: 18.7cm x 8.9 cm x 0.9 cm (H x W x D))
- Maximum content: 3 x 14 bars

Delivery: empty and flat-folded

TERMS AND CONDITIONS:

Delivery terms and prices for selected presentation/display solutions can be submitted upon demand.

Promotional floor display

Floor displays are great to be used for promotions, during busy selling seasons, when the shelf space is limited or to creating product awareness.

Exploit the floor space by introducing attention-grabbing displays.

Basic information:

- Empty and flat-folded
- Suitable for 100g regular size and 100g flat chocolate bars
- Maximum content per tray: 6 flavours/designs x 20 chocolate bars of each
- Maximum number of trays per display: 3
- Material: cardboard
- Colour: black
- Dimensions when assembled: 103cm x 56,5cm x 37,5 cm (H x W x D)

Deliveries of fully assembled and pre-packed floor displays are possible upon request.



Example



Example



Meybona Schokoladenfabrik

Meyerkamp GmbH & Co. KG

Alter Postweg 255
32584 Löhne

Telefon +49 5732 9050-0
Telefax +49 5732 9050-30

info@meybona.de
www.meybona.de