



Meybona

SCHOKOLADE. BEAN TO BAR.

2 0 2 2

EXPORT CATALOGUE

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.

Axel Deppendorf
Yours sincerely,
Axel Deppendorf



TABLE OF CONTENTS

Catalogue valid from 01. March 2022

NEW!

Page 04 - 07

Page 08 - 10

Page 11

Page 12 - 15

Page 16 - 17

Page 18 - 19

Page 20 - 21

Page 22 - 23

Page 24

Page 25

Page 26 - 31

COLLAGE CHOCOLATE

ORGANIC CHOCOLATE

Organic chocolate 100g

ORGANIC CHOCOLATE

Organic chocolate 35g

FROM BEAN TO BAR

ORIGINS CHOCOLATE

Origins chocolate 40g

ORIGINS CHOCOLATE

Round trip

ORIGINS CHOCOLATE

Origins chocolate 100g

PURE CHOCOLATE

Pure chocolate 100g

PURE CHOCOLATE

Pure chocolate 40g

PURE⁺ CHOCOLATE

Pure⁺ chocolate 100g

DISPLAY SOLUTIONS



NEW!

13331-1 à la Spaghetti-Eis
White chocolate, with strawberry & coconut
100g

CHANGED RECIPE!*



13313-1 Trio
Strawberry - Pepper,
Dark chocolate, 50% cocoa

* Strawberry - Coconut,
White chocolate

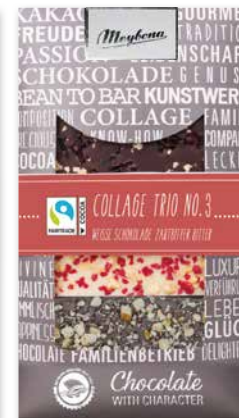
Liquorice,
Milk chocolate, 36% cocoa
3 x 30g



13319-1 Trio No. 2
Coffee - Cherry,
Dark chocolate, 50% cocoa

Pistachio - Coffee,
White chocolate

Caramel - Himalaya Salt,
Milk chocolate, 36% cocoa
3 x 30g



13323-1 Trio No. 3
Lemon - Cranberry;
Dark chocolate, 72% cocoa

Raspberry - Lemon,
White chocolate

Orange - Coconut,
Dark chocolate, 50% cocoa
3 x 30g

COLLAGE CHOCOLATE

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!



Assembly example
Collage display box

COLLAGE CHOCOLATE BARS

Content: 100g
Content: 3 x 30g

Packing Unit:
7 bars / Display box

See for more Details on Page 26



Fairtrade cocoa may be mixed with non-certified cocoa, on a mass balance basis.

Visit: info.fairtrade.net/sourcing

INFO



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

13308-1 Pistachio - Coffee
White chocolate,
100g

13315-1 Raspberry - Lemon
White chocolate,
100g



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

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

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

COLLAGE CHOCOLATE

The finest selection of delicious hand-crafted chocolate bars made in the sense of our philosophy – from BEAN TO BAR. Each variety is created exclusively with the best chocolate and the finest natural ingredients. Each chocolate bar is a perfect treat. Each composition has its own unforgettable taste. Every bite is a delightful surprise.

Experience the variety of compositions.



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

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

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



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

COLLAGE CHOCOLATE

Assembly example
Collage display box



COLLAGE CHOCOLATE BARS

Content: 100g
Content: 3 x 30g

Packing Unit:

7 bars / Display box

See for more Details on Page 26



Fairtrade cocoa may be mixed with non-certified cocoa, on a mass balance basis.

Visit: info.fairtrade.net/sourcing

INFO



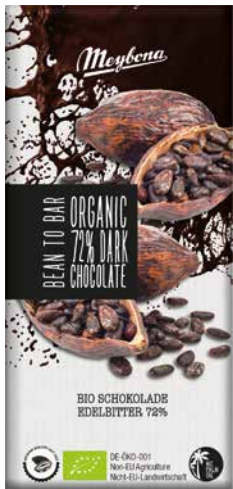
ORGANIC
CHOCOLATE



18200-4 ORGANIC WHITE
Chocolate



18100-4 ORGANIC DARK
Chocolate 85%



18101-4 ORGANIC DARK
Chocolate 72%



18600-4 ORGANIC
Creamy Milk Chocolate



18601-4 ORGANIC
Praliné Chocolate



18602-4 ORGANIC
Cappuccino Chocolate

ORGANIC CHOCOLATE

We at **Meybona** have recognized the need to save the environment already many years ago. For more than 25 years Meybona has been producing high quality ORGANIC BARS – a **fancy interaction between sustainability and chocolate pleasure.**

Our range of ORGANIC BARS offers a wide variety of different tastes. Every organic ingredient has been carefully selected by our skilled team. To achieve the best taste, **we refine all our ORGANIC BARS with real Bourbon vanilla.**

In our organic chocolate recipes you will **neither** find **soya lecithin** nor **other vegetable fats** such as palm oil - we use **only pure organic cocoa butter!** All our ORGANIC BARS are constantly subject to the highest quality controls and fulfil strict legal guidelines.

ORGANIC CHOCOLATE
Content: 100g

ORGANIC CHOCOLATE (filled bars)
Content: 100g

Packing Unit:
10 bars / Display box

See for more Details on Page 26

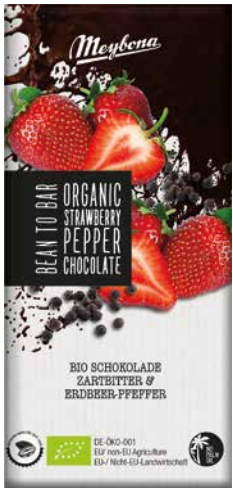


INFO

ORGANIC CHOCOLATE



18102-4 ORGANIC DARK Orange Chocolate



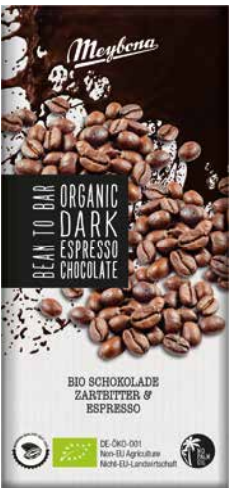
18106-4 ORGANIC DARK Strawberry & Pepper Chocolate



18107-4 ORGANIC DARK Ginger Chocolate



18500-4 ORGANIC MILK Coconut Chocolate



18105-4 ORGANIC DARK Espresso Chocolate

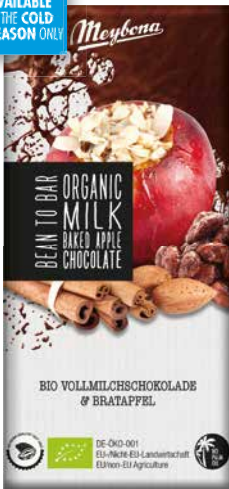


18000-4 ORGANIC MILK Chocolate 35%



18501-4 ORGANIC MILK Salty Caramel Chocolate

AVAILABLE IN THE COLD SEASON ONLY



18502-4 ORGANIC MILK Baked Apple Chocolate



18550-4 ORGANIC MILK Whole Almond Chocolate



18551-4 ORGANIC MILK Whole Hazelnut Chocolate

ORGANIC CHOCOLATE
Content: 100g

ORGANIC CHOCOLATE
(Cardboard boxes + Seasonal)
Content: 100g

Packing Unit:
10 bars / Display box

See for more Details on Page 26



INFO



ORGANIC CHOCOLATE BARS



Example



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 BAR
Content: 35g

Packing Unit:
10 bars / Display box



INFO

ORGANIC CHOCOLATE BARS

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 - Arriba from Ecuador and organic cocoa beans from the Dominican Republic.

Like 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!

For nearly 100 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!

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
is our great passion –
NOW and FOREVER!**

Meybona



Our high quality standards and processing activities are confirmed through:

ORIGINS - CHOCOLATES

SINGLE ORIGINS
CHOCOLATE BARS

Like with wine or coffee, chocolate's taste is partially determined by the environment in which the cocoa 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 single origin chocolates from cocoa beans to ready chocolate bars to showcase the individual characteristic flavors in the cocoa.



19309-1 Dominican Republic
Dark Chocolate 85%
40g



19307-1 Dominican Republic
Dark Chocolate 60%
40g



19305-1 Ecuador
Dark Chocolate 72%
40g



19310-1 Peru
Dark Chocolate 72%
40g



19302-1 Tanzania
Milk Chocolate 45%
40g



19303- Papua New Guinea
Milk Chocolate 45%
40g

CHOCOLATE PROFILE

Milk chocolate bars	mild	bitter
Tanzania 45%	● ○ ○ ○ ○	
Papua New Guinea 45%	● ● ● ● ●	
Dark chocolate bars		
Peru 72%	● ● ● ○ ○	
Ecuador 72%	● ● ● ● ○	
Tanzania 72%	● ● ● ● ○	
Papua New Guinea 72%	● ● ● ● ●	
Dominican Republic 60%	● ● ○ ○ ○	
Dominican Republic 85%	● ● ● ● ●	

Special feature:
Textured paper wrapper



ORIGINS CHOCOLATE
Content: 40g

Packing Unit:
18 bars / Display box

CHOCOLATE ROUND TRIP.

A seducing tasting tour.



Item-No.:
19400-1

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.



Display example

ORINGS CHOCOLATE ROUND TRIP

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

Packing Unit:
5 gift packs / carton

ORIGINS
CHOCOLATES



19209-1 Dominican Republic
Dark Chocolate 85%
100g

19207-1 Dominican Republic
Dark Chocolate 60%
100g



19202-1 Tanzania
Milk Chocolate 45%
100g

19201-1 Tanzania
Dark Chocolate 72%
100g

Our BEAN TO BAR single origin chocolates, 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.

Depending on your preference, we offer different levels of cocoa content so the resulting taste from mild to strong.

CHOCOLATE PROFILE

Milk chocolate bars	mild	bitter
Tanzania 45%	● ○ ○ ○ ○	
Papua New Guinea 45%	● ● ● ● ●	
Dark chocolate bars		
Peru 72%	● ● ● ○ ○	
Ecuador 72%	● ● ● ● ○	
Tanzania 72%	● ● ● ● ○	
Papua New Guinea 72%	● ● ● ● ●	
Dominican Republic 60%	● ● ○ ○ ○	
Dominican Republic 85%	● ● ● ● ●	

Special feature:
Textured paper wrapper



ORIGINS CHOCOLATE
Content: 100g

Packing Unit:
10 bars / Display box

See for more Details on Page 26

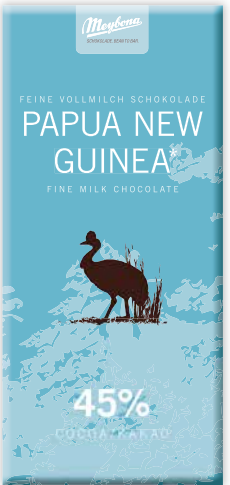
INFO



19204-1 Papua New Guinea
Dark Chocolate 72%
100g

19205-1 Ecuador
Dark Chocolate 72%
100g

19210-1 Peru
Dark Chocolate 72%
100g



19203-1 Papua New Guinea
Milk Chocolate 45%
100g

ORIGINS
CHOCOLATES

CHOCOLATE PROFILE

Milk chocolate bars	mild	bitter
Tanzania 45%	● ○ ○ ○ ○	
Papua New Guinea 45%	● ● ● ● ●	
Dark chocolate bars		
Peru 72%	● ● ● ○ ○	
Ecuador 72%	● ● ● ● ○	
Tanzania 72%	● ● ● ● ○	
Papua New Guinea 72%	● ● ● ● ●	
Dominican Republic 60%	● ● ○ ○ ○	
Dominican Republic 85%	● ● ● ● ●	

Special feature:
Textured paper wrapper



ORIGINS CHOCOLATE
Content: 100g

Packing Unit:
10 bars / Display box

See for more Details on Page 26

INFO



Pure
TASTE IT.



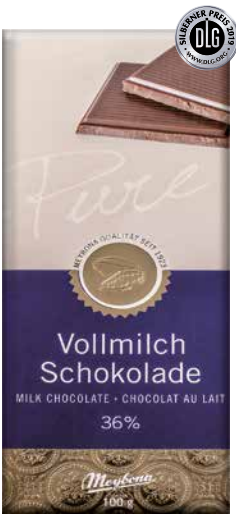
13601 – Dark Chocolate
72 % Cocoa



13603 – White Chocolate
31 % Cocoa



13600 – Dark Chocolate
50 % Cocoa



13602 – Milk Chocolate
36 % Cocoa

PURE CHOCOLATE

Pure chocolate for lovers of true delight – that is what our “Pure” series is all about. All chocolate bars are made in typical high MEYBONA-quality standard from BEAN TO BAR. The flat shape of the bar makes the taste and smoothness an even more intensive experience.

Flat shaped bars are already well-known for its special quality among chocolate experts. Our wrappings even underpin that with their neat design and foil elements. At the same time the “Pure” series’ wrapping is also clear and puristic instead of playful and overburdened. A harmonious product that raises an appetite for more!

PURE CHOCOLATE
Content: 100g

Packing Unit:
10 bars / Display box



INFO

Pure



13641 Dark Chocolate
72 % Cocoa



13643 White Chocolate
31 % Cocoa



13640 Dark Chocolate
50% Cocoa



13642 Milk Chocolate
36% Cocoa

PURE CHOCOLATE

40g Pure chocolate bars - a pure seduction for those who prefer smaller portions instead of large chocolate bars.

All varieties are made with our traditional BEAN TO BAR chocolate recipes.

PURE CHOCOLATE
Content: 40g

Packing Unit:
20 bars / Display box



INFO



13607 –
Organic-Milk Chocolate
with Cappuccino filling



13604 –
Organic-Milk Chocolate
with Nougat filling



13605 –
Organic-Milk Chocolate
with Creamy Milk filling

PURE⁺ CHOCOLATE

Pure⁺ is “Pure” chocolate with a twist: It is regular bar size, ORGANIC CHOCOLATE, and has delicious fillings. Pure delight is also the aim of this series – plus a very creamy filling.

Nougat, creamy milk or cappuccino – organic fillings supplement the great taste of this chocolate.

See the neat and nice wrapping and convince yourselves that the product keeps this promise – just try and experience this melt-away delight.

PURE⁺ CHOCOLATE
Content: 100g

Packing Unit:
10 bars / Display box



INFO

Meybona
SCHOKOLADE. BEAN TO BAR.

DISPLAY SOLUTIONS

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: Item No.:
One-sided 63009-1
Two-sided 63009-2



DISPLAY SOLUTIONS

Retail display stand

Example of assembly

DISPLAY SOLUTIONS



- Sufficient for 100g chocolate bars (regular and flat)
- Empty
- With 12 bays for up to 10 bars
- Material: cardboard
- Colour: brown
- Dimensions when assembled:
160cm x 45cm x 35 cm (H x W x D)
- Delivery in a transport box (partly assembled)
- Item.-No.: 63005-1

Deliveries of fully assorted floor displays are possible upon request.

Promotional floor display

Example of assembly

- Material: cardboard
- Colour: natural brown kraft paper
- Maximum content:
28 Collage chocolate bars
(4 flavours x 7 pieces of each)
- Delivery: empty, flat-folded
- Item.-No.: 63002-6



Example:
Header BEAN TO BAR

- 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 (HxWxD)
- Maximum content:
3 x 10 bars
- Delivery: empty, flat-folded
- Item.-No.: 63001-6



Example:
Header BEAN TO BAR

- 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)
- Delivery: empty, flat-folded
- Item.-No.: 63002-4

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



Example:
Header BEAN TO BAR

DISPLAY SOLUTIONS

Display

Collage

Display

Flat chocolate bars

Display

Regular size chocolate bars

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

Meybona
Item.-No.: 63004-5



Organic chocolate
Item.-No.: 63004-6



DISPLAY SOLUTIONS

Promotional floor display

Flyers

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

DISPLAY SOLUTIONS

Posters

Size 61 x 91 cm

TERMS AND CONDITIONS



Organic chocolate
Item.-No.: 63004-7

Meybona Schokoladenfabrik

Meyerkamp GmbH & Co. KG

Alter Postweg 255
32584 Löhne

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

info@meybona.de
meybona.de 