

A close-up photograph of several cacao pods hanging from a tree branch. The pods are in various stages of ripeness, with colors ranging from deep purple to reddish-brown and yellow. The background is filled with lush green leaves.

*Meybona*

SCHOKOLADE. BEAN TO BAR.

2 0 2 4

EXPORT CATALOGUE

BEAN TO BAR  
by meybona. since 1923.





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Welcome to our new catalogue.










You can find in here a wide selection of first-class chocolates - all made traditionally from BEAN TO BAR.

We kindly invite you to explore the world of Meybona and to share our passion for chocolate.

You should however know that Meybona is more than just exceptional chocolates. Meybona stands for clear values such as honesty, sustainability, transparency and fair cooperation.

Yesterday, today and tomorrow.  
Promised!

  
Axel Deppendorf

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# Collage



**13332-1 Raspberry - Rhubarb - Coconut**  
Milk chocolate  
100g

CHANGED RECIPE!\*



**13313-1 Trio**  
Strawberry - Pepper,  
Dark chocolate, 50% cocoa  
  
Strawberry - Coconut,  
White chocolate  
  
\* Cookie - Caramel,  
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



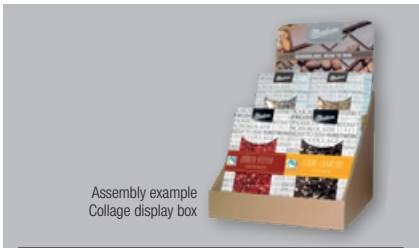
**13323-1 Trio No. 3**  
Lemon - Cranberry;  
Dark chocolate, 72% cocoa  
  
Raspberry - Lemon,  
White chocolate  
  
Orange - Coconut,  
Dark chocolate, 50% cocoa  
3 x 30g

## 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!



### COLLAGE CHOCOLATE BARS

**Content:** 100g  
**Content:** 3 x 30g

**Packing Unit:**  
7 bars / Display box

See for more Details on Page 30



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

Visit: [info.fairtrade.net/sourcing](http://info.fairtrade.net/sourcing)

## INFO

COLLAGE CHOCOLATE

BEAN TO BAR  
by meybona since 1923.





**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.



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

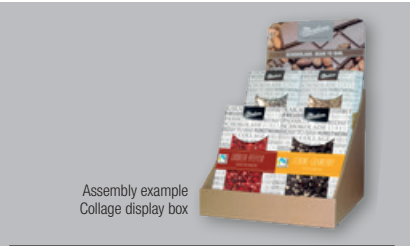
Orange - Speculaas Biscuits - Coconut,  
Milk chocolate, 36% cocoa

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



### COLLAGE CHOCOLATE BARS

**Content:** 100g  
**Content:** 3 x 30g

**Packing Unit:**  
7 bars / Display box

See for more Details on Page 30

 **FAIRTRADE**  **COCOA**

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

Visit: [info.fairtrade.net/sourcing](http://info.fairtrade.net/sourcing)

## INFO





# ORGANIC CHOCOLATE



18201-4 ORGANIC WHITE  
Strawberry Rhubarb Chocolate



18200-4 ORGANIC WHITE  
Chocolate



18100-4 ORGANIC DARK  
Chocolate 85%



18101-4 ORGANIC DARK  
Chocolate 72%

## 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 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

**Packing Unit:**  
10 bars / Display box

See for more Details on Page 27



**INFO**

**BEAN TO BAR**  
by meybona since 1923.

ORGANIC CHOCOLATE



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



18000-4 ORGANIC MILK Chocolate 35%



18105-4 ORGANIC DARK Espresso Chocolate



18501-4 ORGANIC MILK Salty Caramel Chocolate



18502-4 ORGANIC MILK Baked Apple Chocolate



**ORGANIC CHOCOLATE**  
**Content:** 100g

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**ORGANIC CHOCOLATE**(Seasonal)  
**Content:** 100g

**Packing Unit:**  
10 bars / Display box

See for more Details on Page 27



**INFO**



18600-4 ORGANIC Creamy Milk Chocolate



18601-4 ORGANIC Praliné Chocolate



18602-4 ORGANIC Cappuccino Chocolate



18550-4 ORGANIC MILK Whole Almond Chocolate



18551-4 ORGANIC MILK Whole Hazelnut Chocolate



**ORGANIC CHOCOLATE** (filled bars)  
**Inhalt:** 100g

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**ORGANIC CHOCOLATE** (Cardboard boxes)  
**Content:** 100g

**Packing Unit:**  
10 bars / Display box

See for more Details on Page 27



**INFO**



ORGANIC CHOCOLATE BARS

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

Example

ORGANIC CHOCOLATE BAR  
Content: 35g

Packing Unit:  
10 bars / Display box

NO PALM OIL

19212-1

19211-1

Introducing the Jubilee Chocolate for our 100th anniversary, a deliciously unique chocolate made from wild growing cocoa. This very luxury cocoa is sourced from the untouched Amazonian rainforests. It is carefully harvested by hand then fermented and dried according to traditional methods. From these finest quality beans, we produce BEAN TO BAR a milk chocolate and a dark chocolate. Both chocolates distinguish themselves through their exceptional quality and unique variety of flavours - unadulterated joy for every chocolate lover.

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100 YEARS OF PASSION FOR CHOCOLATE

BEAN TO BAR  
by meybena since 1923



## 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.



### CHOCOLATE PROFILE

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

**Special feature:**  
Textured paper wrapper



**ORIGINS CHOCOLATE**  
Content: 40g

**Packing Unit:**  
18 bars / Display box

INFO



# 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.



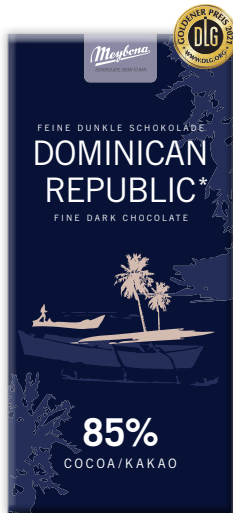
**ORINGS CHOCOLATE ROUND TRIP**  
**Content:** One gift pack contains 6 x 40g bars and 1x booklet

**Packing Unit:**  
5 gift packs / carton

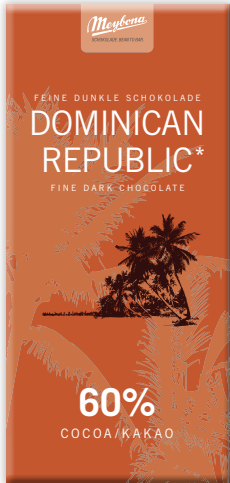
INFO



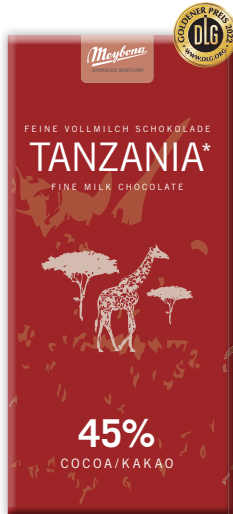
# ORIGINS CHOCOLATES



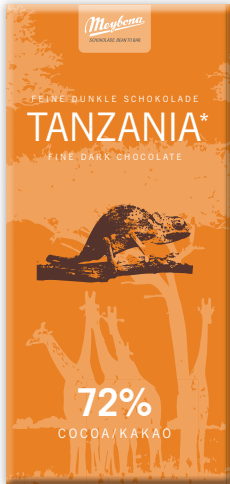
19209-1 Dominican Republic Dark Chocolate 85% 100g



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
Amazonia Wild Cocoa 45%	● ● ● ○ ○	
Tanzania 45%	● ○ ○ ○ ○	
Papua New Guinea 45%	● ● ● ● ●	
Dark chocolate bars		
Amazonia Wild Cocoa 72%	● ● ● ○ ○	
Peru 72%	● ● ● ○ ○	
Ecuador 72%	● ● ● ● ○	
Tanzania 72%	● ● ● ● ○	
Papua New Guinea 72%	● ● ● ● ●	
Dominican Republic 60%	● ● ○ ○ ○	
Dominican Republic 85%	● ● ● ● ●	

## ORIGINS CHOCOLATE

Content: 100g

Special feature:  
Textured paper wrapper



Packing Unit:  
10 bars / Display box

See for more Details on Page 27

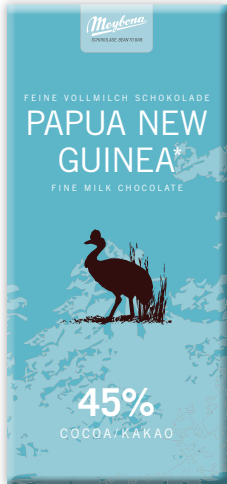
INFO



19211-1 Amazonia Wild Cocoa Milk Chocolate 45% 100g



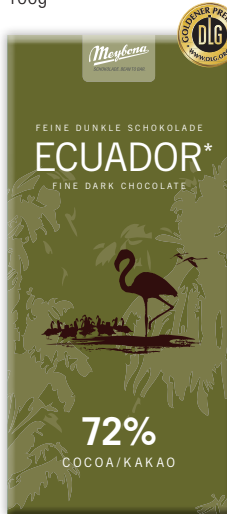
19212-1 Amazonia Wild Cocoa Dark Chocolate 72% 100g



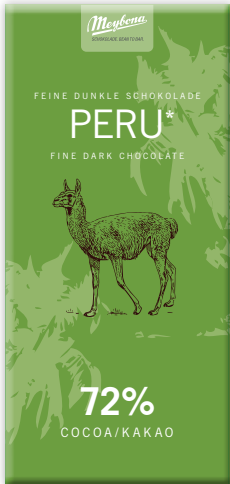
19203-1 Papua New Guinea Milk Chocolate 45% 100g



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



19205-1 Ecuador Dark Chocolate 72% 100g



19210-1 Peru Dark Chocolate 72% 100g

# ORIGINS CHOCOLATES

## CHOCOLATE PROFILE

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

## ORIGINS CHOCOLATE

Content: 100g

Special feature:  
Textured paper wrapper



Gold foil refinement  
(AMAZONIA WILD COCOA)



Packing Unit:  
10 bars / Display box

See for more Details on Page 27

INFO

ORIGINS CHOCOLATE

BEAN TO BAR  
by meybona since 1923.



## 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



**Chocolate is our passion!**

For more than 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!**



CONCHING -  
THE KEY PROCESS IN THE  
ART OF CHOCOLATE MAKING



TEMPERING AND  
MOULDING



READY CHOCOLATE BAR

Meybona



Our high quality standards and processing activities are confirmed through:





Meybona  
SCHOKOLADE. BEAN TO BAR.

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 CHOCOLATE

BEAN TO BAR  
by meybona since 1923.





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

## PURE<sup>+</sup> CHOCOLATE

**Pure<sup>+</sup>** 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<sup>+</sup> CHOCOLATE**  
Content: 100g

**Packing Unit:**  
10 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

*Meybona*  
SCHOKOLADE. BEAN TO BAR.



# DISPLAY SOLUTIONS



# 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



## Retail display stand

Example of assembly

- 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.



# DISPLAY SOLUTIONS

## 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



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

# DISPLAY SOLUTIONS

## Promotional floor display

## Flyers

## TERMS AND CONDITIONS



**Meybona Schokoladenfabrik**

Meyerkamp GmbH & Co. KG

Alter Postweg 255  
32584 Löhne

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

[info@meybona.de](mailto:info@meybona.de)

[meybona.de](http://meybona.de)

