

THE HISTORY OF GOOD TASTE

Since 1923 the family owned chocolate manufacturer – whose products are distributed in several parts of the world – has neither changed its location nor owner.

THE FIRST GENERATION

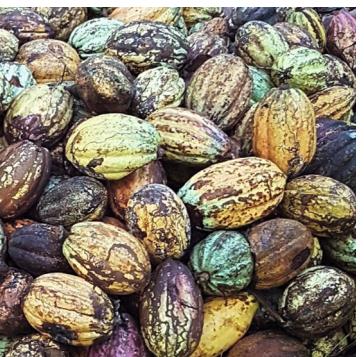
In 1923, Emil and Luise Meyerkamp founded what we today know as "Meybona Schokoladenfabrik Meyerkamp GmbH & Co. KG". During the first years, chocolate, candy and jelly candies were being produced and sold at regional level. Already back then the whole assortment was manufactured in the factory in Löhne, Germany. Over the years the business focused more and more on the manufacturing of chocolate bars. Sales, which concentrated on local areas in the early years, were extended to the whole of Germany.

THE SECOND GENERATION

The Meyerkamp family had two daughters, Ursula Deppendorf and Anneliese Meyerkamp, who joined the company soon. In the 1980ies the first exports opened up new markets. After their father had died in 1990, the sisters took over the management of the chocolate factory.

THE THIRD GENERATION

In the same year, Axel Deppendorf, the current manager and son of Ursula Deppendorf, entered the company. At first he took responsibility for the production. Later he also became the leader of the sales-team. After his aunt Anneliese Meyerkamp passed away in 1999 Axel and his mother have been leading the traditional family business.



Meybona Schokoladenfabrik
Meyerkamp GmbH & Co. KG

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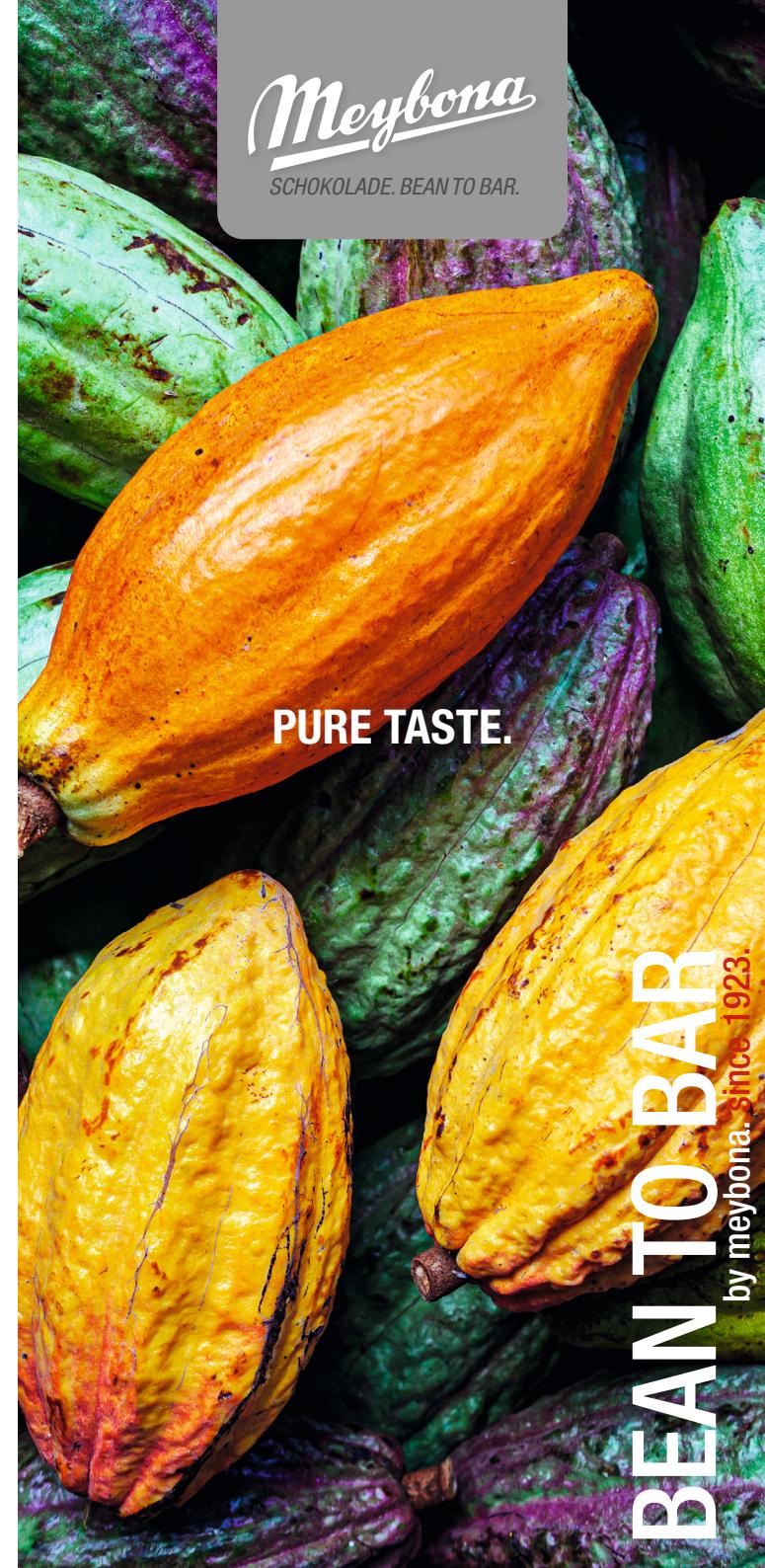
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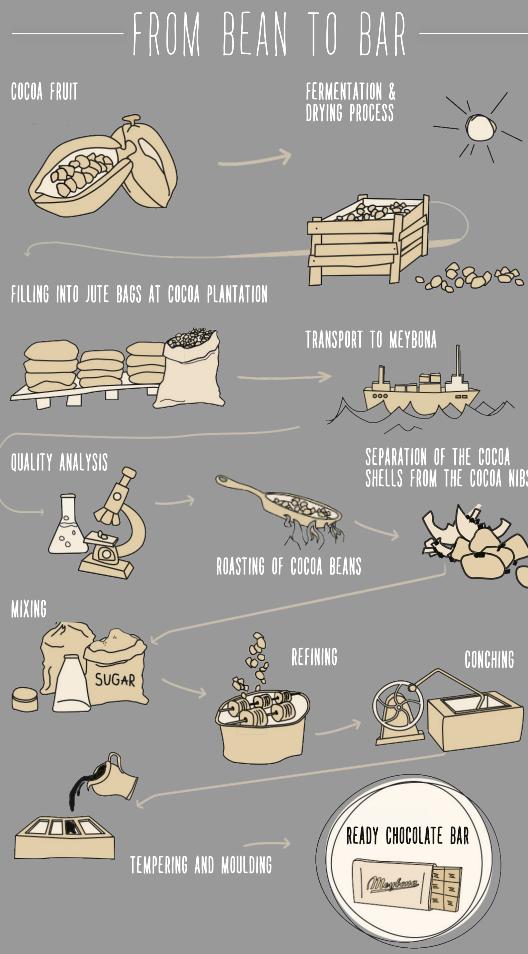


Meybona
SCHOKOLADE. BEAN TO BAR.

PURE TASTE.



BEAN TO BAR
by meybona. since 1923.



High quality has always been the essential part for us at Meybona. Among all chocolate makers we belong to the very few who care to produce the chocolate on their own. So our high quality chocolate bars are made from Bean To Bar in our own factory in Löhne. Our chocolate is conched in the traditional way as it should be: for 20 to 48 hours. It is our goal to satisfy and please our customers with the best quality products and service. Thus for our high quality chocolate bars we only use carefully selected ingredients and pure cocoa butter. All of our chocolate recipes are guaranteed to be free of preservatives and foreign fats.

Our high quality standard has repeatedly been awarded with gold and silver medals at annual quality tests carried out by the independent German Agricultural Society (DLG). Furthermore, our production methods are tested and certified by independent authorities such as for example: IFS (International Food Standard) and Organic.

Apart from a wide range of luscious conventional products we offer a variety of high quality organic chocolate bars too.

Welcome at Meybona

GREAT VARIETY, DELIGHTFUL TASTE!



COLLAGE CHOCOLATE...

... are our finest hand decorated chocolate bars with aromatic fruits, nuts and spices – every single bar is a little piece of art. Collage Chocolate – exactly the right delight that touches your senses. Enjoy the moment and melt away with the delicious taste of our Collage Chocolate bars.

ORGANIC 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 - we use only pure organic cocoa butter!



SINGLE ORIGIN CHOCOLATE

Our Single Origin chocolate bars are crafted bean to bar in our own factory using exquisite cocoa beans sourced from selected cocoa-growing countries. Each origin brings its own distinctive character and remarkable flavor. Discover the true taste of origin in every bar.



DATTEL CHOCO VEGAN

Experience chocolate in a whole new way with our organic and vegan DATTEL CHOCO. Sweetened naturally with dates, our DATTEL CHOCO combines the rich, aromatic depth of premium cocoa with a gentle, fruity sweetness - **completely free from refined sugar!**



GREETINGS CHOCOLATE

Sweet greetings and wishes for your loved ones. Our different series have a heart of finest milk chocolate – a sweet reinforcement of your greetings. The wide range of designs makes it simple to satisfy all types of consumers.

