

Meybona

SCHOKOLADE. BEAN TO BAR.

2 0 2 6

EXPORT CATALOGUE

BEAN TO BAR
by meybona. since 1923.

Welcome to our new catalogue 2026.

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



TABLE OF CONTENTS

NEW!

Page 04 - 05

DATTEL CHOCO | SWEETENED WITH DATES

NEW!

Page 06 - 09

ORGANIC CHOCOLATE

Page 10 - 12

COLLAGE CHOCOLATE

Page 13

MINI COLLAGE

Page 14 - 17

FROM BEAN TO BAR

Page 18 - 20

SINGLE ORIGIN CHOCOLATE

Page 21

PETIT DUBAI CHOCO

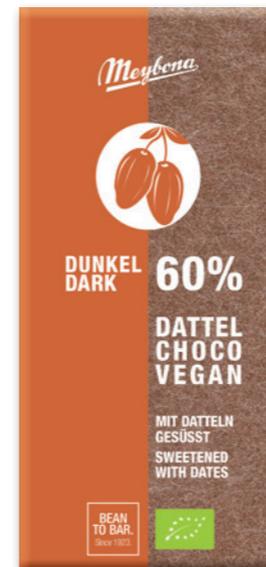
Page 22 - 23

DISPLAY SOLUTIONS

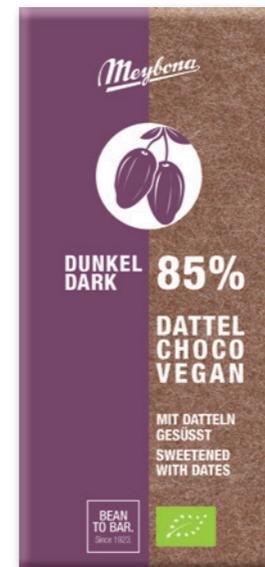
DATTEL CHOCO VEGAN



18702-1 Light Choco 40%
SWEETENED WITH DATES
Organic Cocoa Product
40% Cocoa
80g



18701-1 Dark Choco 60%
SWEETENED WITH DATES
Organic Cocoa Product
60% Cocoa
80g



18700-1 Dark Choco 85%
SWEETENED WITH DATES
Organic Cocoa Product
85% Cocoa
80g



NEW!

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!**



Assembly example
Dattel Choco display box

DATTEL CHOCO VEGAN
Content: 80g

Packing Unit:
11 bars / Display box

See Pages 22-23 for more Display Solutions



INFO

ORGANIC CHOCOLATE



NEW!

18504-4 ORGANIC MILK 80g
Chopped Hazelnut Chocolate



18100-4 ORGANIC DARK
Chocolate 85%



18101-4 ORGANIC DARK
Chocolate 72%



18200-4 ORGANIC WHITE
Chocolate



18201-4 ORGANIC WHITE
Strawberry Rhubarb
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 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 | 80g

Packing Unit:
10 bars / Display box

See Pages 22-23 for more Display Solutions





18102-4 ORGANIC DARK Orange Chocolate



18106-4 ORGANIC DARK Strawberry Pepper Chocolate



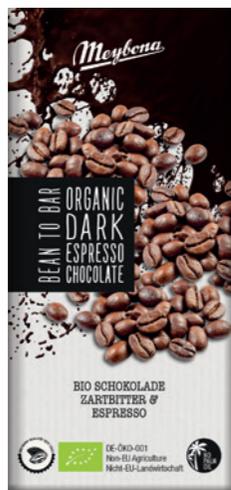
18107-4 ORGANIC DARK Ginger Chocolate



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

ORGANIC CHOCOLATE



Assembly example Organic Chocolate display box

ORGANIC CHOCOLATE
Content: 100g

Packing Unit:
10 bars / Display box

See Pages 22-23 for more Display Solutions



INFO



18600-4 ORGANIC Creamy Milk Chocolate



18601-4 ORGANIC Praliné Chocolate



18602-4 ORGANIC Cappuccino Chocolate



18530-1 ORGANIC MILK Coconut Chocolates



18531-1 ORGANIC MILK Salty Caramel Chocolate



18135-1 ORGANIC DARK Espresso Chocolate



18132-1 ORGANIC DARK Orange Chocolate

ORGANIC CHOCOLATE

ORGANIC CHOCOLATE (filled bars)
Content: 100g

Packing Unit:
10 bars / Display box

See Pages 22-23 for more Display Solutions



Example

ORGANIC CHOCOLATE BAR
Content: 35g

Packing Unit:
10 bars / Display box



INFO

Collage



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 2
Coffee - Cherry,
Dark chocolate, 50% cocoa
à la Apple-Pie,
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



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



**13318-1
Candied Almond - Orange**
Milk chocolate,
36% cocoa, 100g

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 Pages 22-23 for more Display Solutions



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

Visit: info.fairtrade.net/sourcing

INFO

MINI COLLAGE – Small Bars, Big Delight!

The bestsellers of our premium, hand-decorated Collage chocolates are now available in a 30g version! These bars are true eye-catchers and enchant with their unique flavors.

For our vegan customers, we have a special highlight: selected varieties are now also available as VEGAN ORGANIC CHOCO creations. Made with the finest organic ingredients and trusted Fairtrade quality, these bars offer sustainable indulgence without compromise.

Whether fruity, nutty, or surprisingly spicy – there's something for every taste! Discover the variety of our new mini bars and make every moment special.

MINI COLLAGE



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

13315-1 Raspberry - Lemon
White chocolate,
100g

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



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

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

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



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

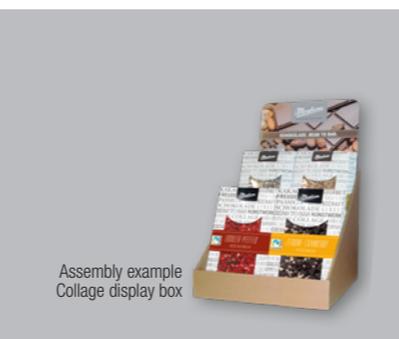
13332-1 Raspberry - Rhubarb - Coconut
Milk chocolate
36% cocoa, 100g

13333-1 à la Apple - Pie
White chocolate,
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.



Assembly example
Collage display box

COLLAGE CHOCOLATE BARS

Content: 100g

Packing Unit:
7 bars / Display box

See Pages 22-23 for more Display Solutions

Fairtrade cocoa may be mixed with non-certified cocoa, on a mass balance basis.
Visit: info.fairtrade.net/sourcing

INFO



13501-1 Coco Berry
White chocolate,
30g

13502-1 Cherry Mocha
Dark chocolate,
50% cocoa, 30g

13503-1 Salty Caramel
Milk chocolate,
36% cocoa, 30g



13801-1 Strawberry Pepper
Vegan Organic Choco,
30g

13802-1 Candied Almond
Vegan Organic Choco,
30g

13803-1 Cherry Berry
Vegan Organic Choco,
30g

VEGAN

COLLAGE CHOCOLATE

Content: 30g

Packing Unit:
10 bars / Display box

COLLAGE VEGAN ORGANIC CHOCO

Content: 30g

Packing Unit:
10 bars / Display box

See Pages 22-23 for more Display Solutions



Fairtrade cocoa may be mixed with non-certified cocoa, on a mass balance basis.
Visit: info.fairtrade.net/sourcing

INFO

BEAN TO BAR
by meylona 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



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

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

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!

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.

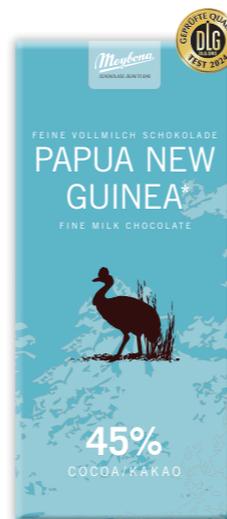
We are proud to be one of the very few manufacturers only who can carry out the roasting of the cocoa beans by ourselves and as a result have our own not standardized taste!

Meybona

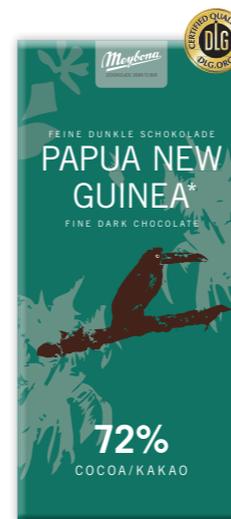


Our high quality standards and processing activities are confirmed through:

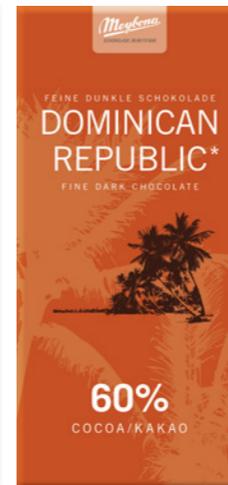
SINGLE ORIGIN CHOCOLATE



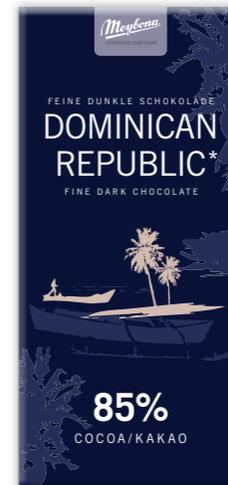
19203-1 Papua New Guinea Milk Chocolate 45% 100g



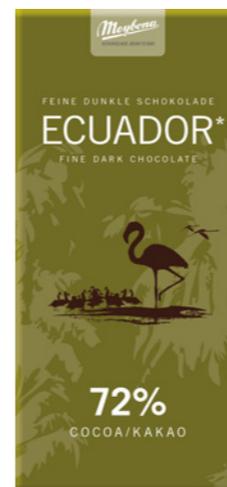
19204-1 Papua New Guinea Dark Chocolate 72% 100g



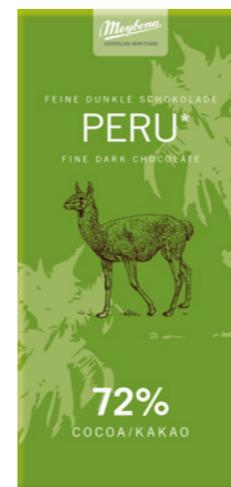
19207-1 Dominican Republic Dark Chocolate 60% 100g



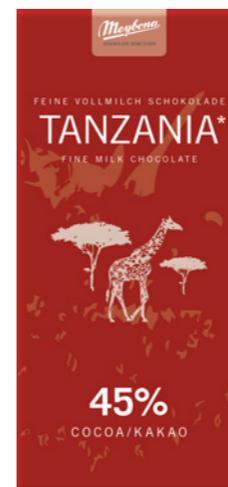
19209-1 Dominican Republic Dark Chocolate 85% 100g



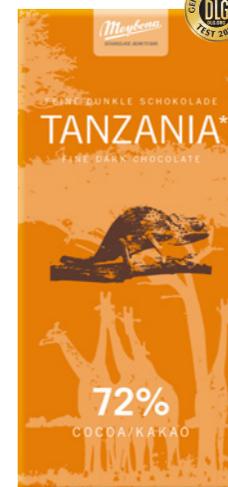
19205-1 Ecuador Dark Chocolate 72% 100g



19210-1 Peru Dark Chocolate 72% 100g



19202-1 Tanzania Milk Chocolate 45% 100g



19201-1 Tanzania Dark Chocolate 72% 100g

SINGLE ORIGIN CHOCOLATE

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.

To suit your preferences, we offer a range of cocoa content levels, delivering flavours that range from mild and delicate to rich and intense.

CHOCOLATE PROFILE

Milk chocolate bars	mild	intense
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%	● ● ● ● ●	

ORIGINS CHOCOLATE

Content: 100g

Special feature:
Textured paper wrapper



Packing Unit:
10 bars / Display box

See Pages 22-23 for more Display Solutions

INFO



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

SINGLE ORIGIN CHOCOLATE BARS

Our exquisite collection of single origin chocolate bars is made from carefully selected cocoa beans from unique regions around the world.

To suit your preferences, we offer a range of cocoa content levels, delivering flavours that range from mild and delicate to rich and intense.



19302-1 Tanzania Milk Chocolate 45% 40g
 19303- Papua New Guinea Milk Chocolate 45% 40g



Item-No.: 19400-1

CHOCOLATE PROFILE

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

ORIGINS CHOCOLATE

Content: 40g

Special feature:

Textured paper wrapperr



Packing Unit:

18 bars / Display box



Display example

CHOCOLATE ROUND TRIP

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

Packing Unit:

5 gift packs / carton

INFO

PETIT DUBAI^{Style} CHOCO

PISTACHIO & KADAYIF
HANDMADE



Our PETIT DUBAI Style CHOCO Pistachio & Kadayif combines the luxurious finesse of our finest BEAN TO BAR milk chocolate with a generous pistachio cream filling and crispy kadayif. This unique chocolate creation delivers an oriental delight in every bite and is the perfect choice for lovers of exquisite chocolate artistry.

Item.-No.: 40001-1

Content: 43g

Packing Unit:
18 pieces / box

PETIT DUBAI CHOCO

BEAN TO BAR
by meybena since 1923

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

- 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



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

Counter display

Collage

Counter display

Flat chocolate bars

Counter display

Regular size chocolate bars

Brochures

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

meybona.de  