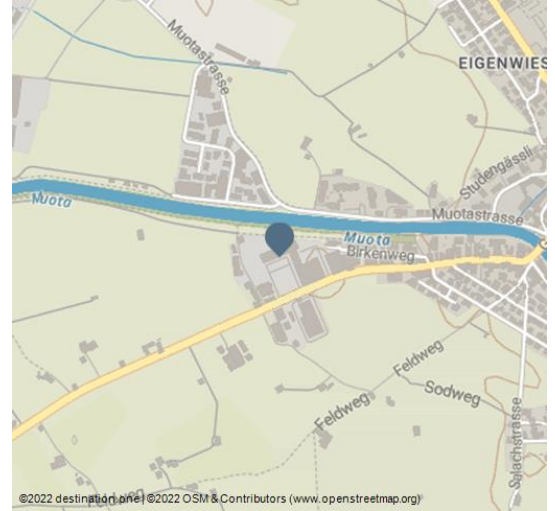




Felchlin fine chocolate



felchlin-schokolade - © Max Felchlin AG, Erlebnisregion Mythen



Max Felchlin AG stands for high product quality. The fine Grand Cru chocolate "Maracaibo Clasificado 65%" was awarded the gold medal for the world's best chocolate in 2004.

Address:

6440 Brunnen

For more than 100 years, Max Felchlin AG in Ibach, Schwyz, has been producing high-quality couvertures, chocolates and the finest components for the national and international confectionery and confectionery industry. The company has made an excellent name for itself among customers and suppliers worldwide, particularly for its exquisite Grand Cru couvertures.

History

In 1908, Max Felchlin started a honey trading business in Schwyz, which became the "Honigzentrale Schwyz" a few years later. In the Roaring Twenties, Max Felchlin decided to expand his trade with baking powder, cocoa, couverture and cocoa butter and gained many bakers and confectioners as customers. In the same decade, the Felchlin company began to produce its first product, artisan baking honey, which is still produced today. Even then, the quality of the products was particularly important to Max Felchlin, which still sets them apart from the foreign-dominated competition today. With innovative ideas such as the Sowieso pudding powder, the company also survived the two world wars and was one of the most important workplaces in the canton of Schwyz.

Special features

The term "Grand Cru" was introduced in 1999 by the Felchlin company itself for a selection of its couvertures (high-quality chocolate that is further processed). This means that only fine cocoa from a defined origin is used and that Felchlin's head buyer regularly travels to the regions of origin and purchases the cocoa locally. With this introduction, the company is taking on a pioneering role in terms of sustainability in the chocolate industry. In 2004, the fine chocolate Grand Cru Maracaibo Clasificado 65% was named the best chocolate in the world by the Accademia Maestri Pasticceri Italiani organisation.



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The chocolate can be purchased from various retailers in the region or in the factory shop in Ibach.

Features:

Suitability General

Bad weather offer, for every weather, Shopping

Accessibility / Location

Accessible by public transport, Central location

Target group

Individual guests, Groups, Families, Adults, Seniors

Foreign Language

German, English, French

Equipment / Furnishings

Wheelchair accessible

Openinghours

Factory shop: Monday to Friday: 09.00 - 12.00 13.30 - 18.00 Saturday: 10.00 - 16.00