

Felchlin Switzerland

More than 100 years of tradition ... in the heart of Switzerland



1908, founding of Max Felchlin AG by Max Josef Felchlin. He lays the building blocks for the traditional production of high quality Swiss chocolate and exceptional products for the confectionary and pastry trade, which has prospered for over 100 years.

The business domicile and production plant of Max Felchlin AG is located in Schwyz, in the heart of Switzerland, in the middle of Europe, where the transformation of the cacao bean to noble chocolate using original, traditional methods occurs. We offer approximately 140 local employees an attractive working environment and are committed to supporting and furthering the strategic promotion of knowledge and competence.

The Condirama, our training center for confectioners and chocolatiers, offers practical and theoretical trainings for professionals supported by a modern infrastructure.



Traditional production methods, combined with new technology, our thorough expertise and market awareness have allowed us to concentrate on the niche high end market. We have modernised our production while retaining our traditional, gentle processing methods to ensure outstanding taste and high quality products.

Noble chocolate, which we produce with enthusiasm, is the result of a number of processes that must be performed with care and precision. Our company has dedicated itself for more than 100 years to the production of quality products. We operate our small chocolate factory in Schwyz, where we share the pleasure and secrets of the delicacies of noble chocolate