



von Blythen
MANUFAKTUR

Discover, experience and savor flowers: A culinary adventure

“Manufaktur von Blythen” invites you to enjoy the flavor of flowers

About us and our production:



Manufaktur von Blythen was founded in 1997 by Martina Göldner-Kabitzsch to produce handmade culinary products from flowers and other pure, natural ingredients, using traditional production methods.



All our own recipes and products are created with flowers as flavoring components thus extending our culinary spectrum. Dried flowers that we use are selected by hand.



In addition to basic products such as flower vinegar, honey and syrup which give dishes a unique floral aroma, there are also products such as jams, liqueurs and marinades made with flowers for immediate enjoyment.

Wir unterstützen



Slow Food®
Deutschland e.V.

We are an active member of the development program of “Slow Food Germany” and as such we support the sustainable food movement, because it represents good health, optimum culinary experience and a high quality of our unique flower specialties.

In 2011 began the process of organic certification of all products.

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Blüten kulinarisch entdecken, erleben und genießen



It takes a lot of experimenting and fine-tuning, as well as dedication and attention to detail, before we will introduce a new product for sale in our shop. In that process we pay close attention to the re-discovery and variation of the naturally occurring variability of several aromas inherent in flowers.



We experiment with traditional recipes, which we change according to contemporary trends, eventually leading to the creation of new recipes that are tested, refined and finally written up and archived.



In this process it is imperative to us that we work carefully with all natural raw materials. The same meticulous approach applies to the entire handmade production process. By focusing and insisting on such high standards we continue to ensure a high quality of all our products.



As a low production enterprise, we don't believe in outsourcing and make it our mission to keep all aspects of our production in-house, including the development of our products, the choice of raw materials and the traditional approach to production. By doing so, we provide the most possible transparency and accountability to our customers.

It is very important for us to emphasize the fragrance and taste of the flowers as the essential aroma component that then provides the novel and unique culinary experience we are striving to achieve.