

# From our wide range of products

## Broths

We offer a wide range of broths as a basis for several recipes, for use as a ready-to-eat product or to complete sauces, soups and other meals. Our products are instant and do not contain any ingredients requiring declaration.

They are very high-yield and contain no added glutamate. Allergen-free recipes are also available. Why not try our classics or have a custom-made product developed?



BROTHS
Clear broth with/without herbs
Vegetable broth with/without herbs
Chicken broth with/without herbs
Meat broth with/without herbs
Beef bouillon
Ox bouillon
... and lots more

## Vegetables and herbs

We deliver to you the packaging that you require for your application out of our comprehensive range of dried vegetables and herbs from selected producers; this ranges from small packaging sizes (1kg-6kg) right up to big bags. We would be pleased to provide packaging under your own brand.

VEGETABLES AND HERBS
Onions
Garlic
Bell pepper
Tomato
Culinary herbs
Potato cubes
Potato strips
Potato slices
... and lots more



SAUCES
White/brown sauce base
Sauce for poultry
Velouté
Plain gravy
Demi-glace
Tomato/bell pepper sauce
Base for goulash
Vegetarian bolognese sauce
... and lots more

ROUX
Roux light
Roux dark
Roux red
With rice flour
... and lots more

## Roux and sauces

Our roux is an indispensable aid for professional chefs and is the base for delicious sauces. Our range includes light, dark and also red roux granules. We also offer you variations with no ingredients which require declaration and without hydrogenated fat and allergen-free ones on the basis of rice flour.

Sauces are an essential component of all cuisine. White and brown sauce bases, velouté and sauce granules are the foundation on which professional kitchens can count. Our products do not contain ingredients requiring declaration and are stable, mainly instant and also available in vegetarian and vegan versions.

## Soups

Varied possibilities and safe preparation are features of our soup range. We offer you clear and thickened soups, lactose-free and gluten-free varia-

tions, recipes with no ingredients requiring declaration and no-cook recipes ... We would be happy to develop products in accordance with your wishes.

SOUPS
Tomato cream soup
Asparagus cream soup
Mushroom cream soup
Minestrone
Potato soup
... and lots more



VEGETABLE AND HERB MIXES
Salad dressings
Basis for sour cream
Mediterranean herb mix
Basis for herb butter
Soup vegetables
Asian mix
... and lots more

## Vegetable and herb mixes

Our vegetable and herb mixes are all-rounders for varied and uncomplicated use in every professional kitchen. They complete every meal and complement perfectly the most varied dishes.



## Side dishes / other mixes

Decades of experience producing dumplings means that we are real experts. We have developed a wide variety of potato and bread dumpling flavours, which can be more than just side dishes.



SIDE DISHES
Potato dumplings
Breadcrumb dumplings
Sliced breadcrumb dumplings (in long cooking bag)
Sliced potato dumplings (in long cooking bag)
Herb/mushroom dumplings
Rice balls
Vegetable patties
Potato pancakes
Breadcrumb mix
... and lots more

... and what about dessert? We would be happy to offer you customised products which meet the requirements of a professional kitchen here as well.



# Packaging



We deliver our items to you in a variety of different packaging according to your demands:

- Buckets
- Folding boxes
- Jars
- Bags
- Cardboard boxes
- Sacks
- Big Bags

Individual labels, coloured containers and special designs – we are also happy to support you in matters of design.

# The Brückner-Plus

Brückner-Werke does not only specialise in processing potatoes, dried vegetables, herbs and fruit. For many years, we have also produced a huge range of finished products for food-service and retail.

Our high-quality dry goods are aimed at professionals in commercial kitchens and the food-processing industry.

Our products are tested under demanding conditions in professional kitchens. They don't just taste good, they also stand out thanks to:

- simple handling
- safe preparation
- staying fresh and appetizing
- suitability for cook & chill

We have many years of know-how to draw on in the area of group catering. We take into account the current nutrition trends with recipe variations with the following features:

- non-notifiable ingredients
- no allergens requiring labelling
- gluten-free
- lactose-free

Our committed team in the Brückner-Werke development department would be happy to develop products geared especially towards our customers' needs.

Our scope of services comprises production under your label or our house brand; co-packing concepts are also a possibility.

Selected raw materials and certification in accordance with IFS provide the framework for products which hold up to food safety requirements at all times.



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**NEW from Brückner:  
Our products for Food Service**



A good basis

