

Herbs

Naturally fresh and rich in aroma

Aromatic and high-quality herbs are the icing on the cake. Our herbs are processed gently; they retain their fresh green and give your products that typical, unmistakable aroma. This applies to both our air-dried and freeze-dried products. With classic regional kitchen herbs or the finest Mediterranean herbs, we are sure to have the right one for you in the rich Brückner range. Of course, we can also put together special blendings or cuts according to your wishes. We will be happy to send you a sample on request — you will see that we have not promised you too much.

The Brückner-Plus

The Brückner-Plus shows you at a glance what you can rely on with us:

- Wide variety of air-dried and freeze-dried products
- Selected raw materials from long-standing suppliers
- Kitchen herbs of German origin available
- Consideration of customer-specific requirements for microbiology, bulk density, cut size and sensor technology
- Blendings, e.g. soup herbs, salad herbs, but also customised blendings available
- Various processing and packaging options, also small packs
- Certificates: FSSC, Halal, Kosher

Assortment (air- and freeze-dried)

Kitchen herbs and Mediterranean herbs in air-dried and freeze-dried form

Dill

- Dill weed
- Dill tips

Parsley

- 2 mm
- 4 mm
- Powder

Chives

- Rolls
- Flakes
- Powder

Blendings

- We are happy to produce individually according to your ideas

Wide range of herbs

Please feel free to ask for more herbs (kitchen herbs, Mediterranean herbs, etc.).

Produced in our Stadelhofen plant

Application examples

Our herbs can be used in the following blendings and products:

- Dairy products
- Pastry products
- Marinades
- HoReCa/Food service
- Herbal blendings
- Ready meals
- Compounds

Questions? Please contact our sales department!

Contact

E-Mail: sales@brueckner-werke.de

Tel.: +49-40-23 73 08 01

Fax: +49-40-23 73 08 88