



BRÜCKNER-WERKE KG
 Wendenstraße 4
 D-20097 Hamburg
 Phone +49 - 40 - 23 73 08-01
 Fax +49 - 40 - 23 73 08-88
 hamburg@brueckner-werke.de

BRÜCKNER-WERKE KG
 Production site Altendorf
 Brücknerstraße 1
 D-96146 Altendorf
 Phone +49 - 95 45 - 92 21-0
 Fax +49 - 95 45 - 92 21-49
 altendorf@brueckner-werke.de

BRÜCKNER-WERKE KG
 Production site Stadelhofen
 Gewerbegebiet 80
 D-96187 Stadelhofen
 Phone +49 - 95 04 92 29-0
 Fax +49 - 95 04 92 29-29
 stadelhofen@brueckner-werke.de

BRÜCKNER-WERKE KG
 Production site Nortorf
 Fabrikstraße 6
 D-24589 Nortorf
 Phone +49 - 43 92 - 925-0
 Fax +49 - 43 92 - 925-125
 nortorf@brueckner-werke.de

www.brueckner-werke.de



POTATOES

Regional cultivation ensures rich taste



PRODUCTS OUT OF OUR REGION

This is why our potato products are excellent

Our potato products are in great demand by our customers due to their great taste and outstanding quality. There are good reasons for our success:

We have been working with local producers for many years and thus have had an influence on the quality from the very beginning. We can take account of and implement special requests from our customers regarding, for instance, varieties, the use of pesticides or other specific requirements. Careful preparation within our own drying and refining factory, strict quality assurance and traceability right back to the field have earned us the reputation of genuine potato specialists. Convince yourself – we are pleased to send you a sample.



We ensure full traceability right back to the field



Quality Assurance

No matter what type of processing you prefer: You will be provided with a high-quality product that contains the quality bonus from Brückner

Cultivation

Regional contract farming
Long-term collaboration with farmers' associations
Traceability right back to the field
Total control from planting to harvesting by in-house staff
Specific requests are possible, e.g.: varieties, the selected usage of pesticides

Processing

After being delivered, the fresh potatoes are sorted and processed in our own facility
Raw material inspection and classification by in-house potato specialist
Gentle treatment and processing
Metal detection, sieving and optical sorting of the dehydrated potatoes
Broad selection of cuts and refined products
Production possible with/without SO ₂ and with/without potato peel
Packaging according to customers' requirement



Cuts

Cubes	10 x 10 x 10	Grit	fine
	10 x 10 x 2		medium
	16 x 16 x 2		coarse
	...		
Strips	2 x 2 x 25	Slices	2,5 mm
	3 x 6 x 24		3,3 mm
	6 x 2 x infinitely		Straight cut
	...		Wave cut
Raw fibres	peeled	Many other cuts are available upon request.	
	unpeeled		

Along with the standard packaging of our products in big bags, sacks or cartons we are also pleased to offer individual packaging solutions to your request.

The fresh potatoes are peeled, washed, sorted, blanched and processed according to your requirements.

Potato preparations

Dumpling mixtures can be either used as dried food, fresh or deep-frozen (e.g. raw potato dumplings, Bavarian potato dumplings)	Roasted potatoes
	Potato gratin
	Gnocchi
Potato pancake mix	Schupfnudeln (Finger-shaped potato dumplings)
Fried potatoes	

We additionally offer a variety of different bread dumplings and mashed potatoes (flakes, granules) in various pack options, tailored for industry, food service and retail. Upon request, we design potato and bread dumplings according to your individual requirements.



Application examples

Instant soups	Seasoning
Pastries	Baby food
Convenience food	Fine food
Pet food	Breadcrumbs coatings
Food Service	Catering

BRÜCKNER-PLUS

The benefits you can count on !

- 100 % contract farming in Germany
- Traceability
- Cultivation consultation provided by in-house staff
- Use of selected potato varieties
- Constant quality control through in-house laboratory
- In-house product development
- Certification in accordance with: IFS, Kosher, Halal, Bio
- Upon request: Organic farming



DE ÖKO-001

