

# Experience Diversity





## You can count on us

For over 100 years the main focus of our company's activities has been the production of high quality food products. Currently, Brückner-Werke is one of the leading global suppliers for the processed food industries as well as numerous food service companies.

Success has not just come by chance: Our customers value our decades of experience as well as our reliability. We always deliver what we promise.

The name Brückner represents expertise in the area of re-processed air- and freeze-dried vegetables, herbs, fruit and the drying and processing of potatoes. We source our natural raw materials globally, mainly from suppliers that we have developed strong collaborative relationships with over many years.

Once we have sourced the raw materials they are cleaned, refined, chopped, blended and packed in our plants in Stadelhofen and Nortorf. In these processes modern technology such as color sorting and x-ray scanner are used. In addition we also manufacture roasted and toasted products. In our factory in Altendorf we produce soups, sauces, broths and desserts for foodservice, trade and industry.

Our ambition is to "Deliver the best quality products to the highest possible standard" which means both a challenge as well as a responsibility for all Brückner employees. Foodstuffs are the very stuff of life itself and we want to make sure that it remains that way. That is how we have always done it.



**THOMAS BRÜCKNER, DR. KARL-ULRICH SCHELLHAAS**  
General Management

*T. Brückner*      *Dr. Karl-Ulrich Schellhaas*

Thomas Brückner

Dr. Karl-Ulrich Schellhaas

# Our local potatoes are second to none!



**GUIDO LORENZ**

Potato Quality Assurance Representative

Potatoes are simply not just potatoes. There are a variety of differences in taste and quality. Through years of working together with regional associations of farmers we have an influence on the final product from when the potatoes are first planted. This means we can ensure full traceability right back to the field. Our careful manufacturing processes and our constant high standards in our drying and refining factory have earned us the reputation of genuine potato specialists and in my opinion, rightly so.

POTATOES	POTATO PRODUCTS
cubes	Various types and flavours of dumplings
strips	Potato fritters
granules	Gnocchi
raw fibres	Schupfnudeln (Finger shaped potato dumplings)
slices	Croquettes
	Fried potatoes
	Mashed potatoes

*All products are also available without added sulphur and organic upon request.*





## The onion - the most natural flavour enhancer in the world.

A hearty traditional meal or light modern cuisine without onion? Impossible! I simply love their distinctive crisp flavour. This ancient vegetable and medicinal plant was used as a method of payment in ancient Egypt when the pyramids were being constructed. This says it all. Our wide portfolio of different types of onions is of great importance to us in order to meet with our customers' wide range of tastes.

We source the best onions from across the globe especially for our customers. You will certainly see, smell and taste the difference in your products.



**FELIX WEYKENAT**  
Sales

### ONIONS

Kibbled

chopped and minced

Powder

Slices

Red onion

toasted

roasted, made from dried onions

*From different origins.  
From standard to extra low bacteria.*

# With our variety of vegetables, we are always in season!



**CLAUDIA FEDDERSEN**  
Sales

For us, it's about the trend towards healthier eating and it's about simple and convenient preparation. Without vegetables it is (almost) impossible to achieve but with our wide variety of vegetables we are always one step ahead when it comes to convenience foods. Due to our close co-operation with the producers in the countries of origin we have a direct influence on the quality of our vegetables. We select, granulate, chop and blend the products exactly how you would like them. So you can either choose your desired type of vegetable or you can have a blend to create something a little more unique to your company. This also goes for garlic or mushrooms. And of course the Brückner quality is guaranteed throughout the production process in our plants.

## VEGETABLES, GARLIC AND MUSHROOMS

Garlic	Beetroot
Bell Peppers	Spinach
Tomatoes	Broccoli
Carrots	Peas
Leeks	Beans
Spring onions	Horseradish
Asparagus	Button mushrooms (Champignons)
Parsnips	Pumpkin

*Blends and other products are available on request.*

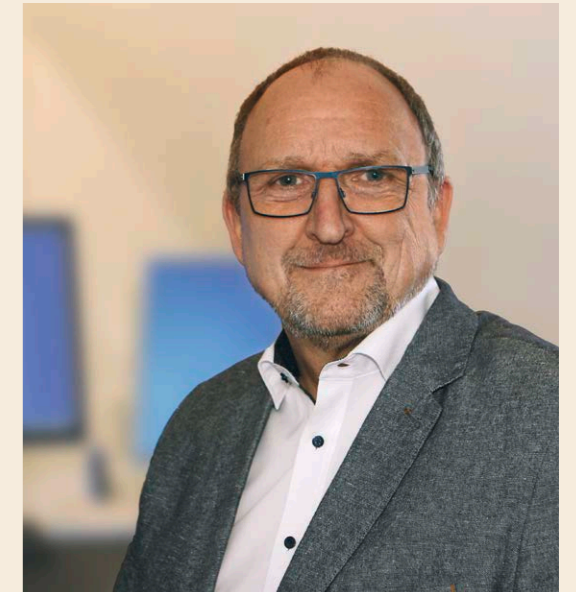




## Aromatic and high quality herbs are our pièce de résistance!

Cream cheese with herbs? It should truly taste of fresh herbs or it will just stay on the shelf. Our herbs are carefully prepared to make sure they maintain their fresh, vibrant green colour and give your products that typical and distinctive flavour. As well as the classic regional culinary herbs, we also have a selection of herbs from the Mediterranean.

Let us simply send you a sample of the herbs of your choice. You will see that we live up to our promises.



**HANS-JÜRGEN BRÄSEN**  
Sales

### CULINARY HERBS

Parsley

Chives

Dill

Chervil

Savory

*Blends and other products are available on request.*

### MEDITERRANEAN HERBS

Oregano

Basil

Tarragon

Sage

Majoram

Thyme

Rosemary





## Take a closer look at what we do.



DE ÖKO-001



Day in, day out, we receive deliveries of a wide range of raw and semi processed goods to our plants. The quality of the materials received is thoroughly analysed. The specific characteristics of their origin as well as their seasonal qualities are well known to us. For the evaluation of our products we rely on our own laboratories as well as on the expertise of external accredited laboratories. For many years they have been assisting us as reliable partners.

The minimum quality requirements for our products are high; therefore we set a high benchmark for our suppliers. You can only receive first class raw ingredients when you work closely with your partners in the countries of origin. We achieve this by keeping the lines of communication open and above all through carrying out regular visits to our suppliers.

In order to meet the high quality demands of our customers in the future we are continually investing in our quality assurance measures. In order to make sure that our high standards are kept we are independently certified every year by the IFS Food at our production sites in Altendorf, Stadelhofen and Nortorf. In addition several successful audits at all production sites have been carried out by our customers and have become the basis for our customers' confidence in our company.

Brückner quality stands for: continuous high demand for exceptional products – Could there be a better basis for a successful partnership? We don't think so.



Quality Assurance



Quality Assurance





Production site Altendorf



Production site Stadelhofen



Production site Nortorf

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**BRÜCKNER  
WERKE**