

## Teigwarenfabrik Jeremias GmbH

Industriestr. 13 – 19

Phone: +49 7231/94883-0

www.jeremias.com

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## Quality Made in Germany - traditional, reliable, uncompromising -

We are a medium-sized company based in Baden-Württemberg, Germany. With an experience of nearly 50 years, we have specialized in the production of pasta specialities. Our high quality products are distributed to clients in the catering and hotel sector, restaurants, to industrial clients and to the retail grocery trade. In Germany we have also developed into a leading supplier of pasta specialities for the bulk consumer market and our products are area-wide distributed.

For our pasta specialities we are using only pure durum wheat from the best cultivation areas. Furthermore, our fresh egg noodles contain only fresh eggs according to Quality Class A. Our pasta is available in more than 50 different shapes and the quality only differs in the amount of eggs which are used.



### Only the best ingredients

Pure durum wheat from the best growing areas, fresh eggs according to Quality Class A and drinking water from a Black Forest spring together with a gentle production process combine to give pasta which **stays firm when boiled**, remaining simply al dente. What is more, the quality of the durum used is responsible for the **golden yellow colour** of the pasta.

Jeremias attaches great importance to a gentle **production process** which retains the nutritional goodness and combines the know-how of many years of tradition with the use of modern technology. Production is always carried out in accordance with the principle:

### Quality before quantity

For this reason, the pasta is dried at gentle temperatures which help to bring out the typical **pasta flavour** in full. The great care taken by our long-standing and experienced members of staff in matters of production guarantees the **consistent quality** of our pasta specialities.

### Change and variety on your plate

Jeremias pasta is available in over 50 different shapes. This means that there is virtually no limit to the possible culinary combinations. Lovers of pasta will find in addition to the usual shapes a wide variety of specialities such as original ribbon noodles, traditional Swabian Spaetzle, scraped Spaetzle and orzo.



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## Jeremias Qualities



### Gourmet

dry pasta produced of pure durum wheat semolina SSSE and 6 eggs per kg (300 g per kg resp. 29 %)



### Family

dry pasta produced of pure durum wheat semolina SSSE and 2 ½ eggs per kg (125 g per kg resp. 12,5 %)



### Pasta

dry pasta produced of pure durum wheat semolina SSSE; Green: spinach powder; Red: tomato powder



### Organic

dry pasta produced of pure durum wheat semolina of controlled ecological cultivation

## High-quality Pasta – Made in Germany

- **Excellent firmness**  
Jeremias pasta stays firm when boiled, remains al dente and does not stick.
- **Great durability**  
Jeremias pasta has a great durability without sticking and therefore can be cooked already several hours before the meal is served. It is no problem to rewarm or to regenerate the pasta by dunking it shortly into the boiling water or in the combi steam oven. Jeremias pasta retains its firmness and is also ideally suited for Cook & Chill.
- **Flavour / Aroma**  
The flavour is full and aromatic. The aroma is fresh and appetizing.
- **Golden yellow colour**  
Jeremias pasta is golden yellow – even the one without egg. When held up to the light it is translucent.
- **Yield**  
Because of its premium-quality ingredients Jeremias pasta has an above-average swelling factor, which means, Jeremias pasta can absorb a lot of water and stays evenly firm. 100 g dried pasta results up to 300 g ready-cooked pasta.
- **Clean water**  
The water in which the pasta is boiled stays clean with very little residue because Jeremias pasta loses hardly any of its starch and proteins when boiled.
- **Consistent quality**  
With Jeremias pasta you can be sure that you will always receive the same high quality and therefore always the same boiling properties.

The typical Italian shapes such as penne, rigatoni, farfalle, etc. are available in the quality without egg. They are just right for a low-cholesterol diet, contain precious minerals and vitamins, are easy to digest and ideally suited as diet food for diabetics. The pasta is also ideal for a vegan nutrition.

## Unsere Nudel-Vielfalt



**3** Bandnudeln 4 mm  
gewalzt oder gepresst  
(Tagliatelle)

**2** Bandnudeln 8 mm  
gewalzt oder gepresst  
(Tagliatelle)

**46** Nudelnester 4 mm

**45** Nudelnester 2 mm

**5** Fadennudeln  
(Fidellini)

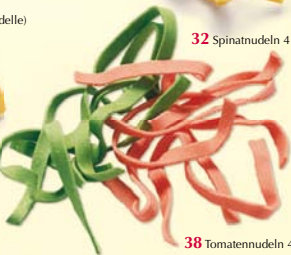
**4** Suppennudeln 2 mm

**30** Band gedreht

**38** Tomatennudeln 4 mm

**32** Spinatnudeln 4 mm

**39** Bandnudeln 20 mm  
gewalzt  
(Pappardelle)



**11** Wellenspäzle

**1** Schwäbische Spätzle g.g.A.  
(geschützte geographische Angabe)

**50** Spätzle geschabt

**12** Schlingli  
(Gemelli)



**15** Gabelspaghetti  
(Gramigna)



**13** Malkronelli  
(Maniche)



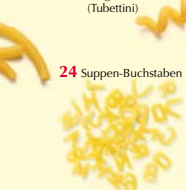
**19** Rigatelli  
(Ditali)



**26** Suppen-Sterne  
(Stelline)



**20** Ringle  
(Tubettini)



**25** Schneckli  
(Orecchiette)



**14** Hörnchen  
(Chifferi Rigati)



**17** Dreili  
(Cavatappi)



**28** Suppen-Muscheln  
(Gusciette)



**16** Muscheln  
(Conchiglie)



**31** Drellini  
(Cavatappillini)



**42** Nudelreis



**41** Radi



**35** Hörnchen klein



**34** Drelloni



**48** Fußballnudeln



**55** Fleckerl



**33** Spaghetti kurz



**23** Penne



**7** Spaghetti



**47** Fusilli tricolore



**22** Boccolotti  
(Lumache Rigate)



**40** Farfalle tricolore



**29** Farfalle





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## Packaging



### Large consumers / Industrial clients

- 10 kg carton
- 500 kg BigBag

### Catering trade / Wholesale markets

- 2,5 kg carton
- 2,5 kg bag



### Grocery trade

- 500 g bag
- 250 g bag
- ¼ pallet – mixed display

