

Jeremias®

Family-owned pasta factory from the beautiful Black Forest



Pasta with Tradition

– From the Black Forest for over 70 years

We are a family-run company in its third generation – founded by their grandfather, Helmut Jeremias, a baker with a passion for fine food. Today, brothers Guido and Mark Jeremias carry this tradition forward – with heart, craftsmanship, and a commitment to the highest quality.

Traditional Craftsmanship Meets Modern Technology

Our pasta is gently dried at low temperatures – preserving nutrients and enhancing flavor. Guido and Mark personally oversee many production steps, from raw material selection to final quality control.



Our Promise: Quality from the Start

For us, quality begins with the ingredients. That's why we use only:

- Finest durum wheat semolina from selected growing regions
- Fresh eggs from German floor-raised hens – processed within 72 hours
- Pure spring water from the Black Forest

That's all it takes to make premium pasta.

Swabian Spätzle – A Certified Regional Specialty (PGI)

They are a beloved traditional dish from southern Germany – now famous far beyond its borders.

Protected by EU law (PGI – Protected Geographical Indication), their origin and production are strictly regulated. We are proud to be annually certified to meet these high standards.



Bandnudeln - as if rolled by hand

Our Bandnudeln are traditionally rolled, giving them a rough surface.
This allows the sauce to adhere very well.

The Perfect Pasta – A Treat for All Senses

What drives us? The pursuit of perfect pasta.

We believe pasta should be seen, tasted, and experienced.

- Eyes: golden yellow, beautifully shaped
- Nose: mild, natural aroma
- Mouth: firm to the bite, clear in taste

And best of all: our pasta keeps its shape even after cooking. Whether it's classic varieties or fun shapes like our soccer noodles or winemaker noodles – they stay appetizing on the plate and bring joy to the table.

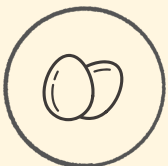
Why Our Pasta?

- Authentic taste thanks to traditional recipes
- Perfect for everyday life: leftovers can easily be reheated the next day or frozen – without losing quality
- natural ingredients
- A family business with a true passion for pasta

What makes Jeremias Noodles special



Always al dente - perfect texture every time



Egg noodles with fresh eggs from German barn farming



Non-sticky & loose – no clumping



Rich, authentic taste – honest, natural product

**Discover authentic pasta for your kitchen
– JEREMIAS.**