

LEIMER

Breadcrumbs, Croutons, Dumpling Bread & Soup Garnishes

Enjoyment can be so *simple*
Product range foodservice





“For over 100 years, we have been supporting cooks, from beginners to professionals, with our quality products, bringing joy and pleasure to the kitchen. To achieve this, we utilize carefully selected high-quality flours to freshly bake the bread for our products every day. Every step of the production process is monitored to ensure the high quality of our products. In the past, present and future alike.”

Karlheinz Leimer, Managing Director

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The culinary delight brand **LEIMER**

Established on tradition and passion

The Traunstein-based family business LEIMER stands for enjoyment and quality in breadcrumbs, croutons, dumpling bread, soup pearls and soup garnishes. With our extensive product portfolio, we are the market leader in German food retail sector and an equally reliable partner for the foodservice sector.

We combine tradition and experience and stand for success through contemporary products. Likeable, agile and competent, we find solutions for and with our partners. Wherever LEIMER is labelled, quality is assured - you can rely on that, and that makes the LEIMER product range so popular and successful. This has been the basis of our slogan from the very beginning: Yes, we'll stay with LEIMER.

Quality, which arrives

From Traunstein to the whole world

LEIMER, with its sales and logistics organization, is a reliable and powerful partner for the food industry. Regional sales partners and importers look after the customers nationwide as well as ensure global distribution. A well thought out logistics system guarantees reliable on-time deliveries on schedule from the heart of Europe into the whole world.



History

From a delicate bakery to successful quality brand

It all started with the brilliant idea of no longer making breadcrumbs from stale bread, but only from fresh white bread baked especially for this purpose. That was the starting signal for an unprecedented success story. The bakery became a brand manufacturer that is completely committed to the philosophy of "quality through freshness".



The brothers Josef and Carl Leimer took over the bakery and confectionery Jäger at the main square in Traunstein in 1919. At the same time, they built up a wholesale bakery and supplied the retail trade in Chiemgau and Rupertigau with fine baked goods.

1919



Under the management of Karl Leimer, the company developed into a leading brand manufacturer.

1948



Relocation to the current company premises in the industrial area.

1974



As a novelty for the German market, LEIMER developed the "Bon appétit" croutons, roasted white bread cubes in various flavors.

1988

1921



The revolutionary idea to no longer produce breadcrumbs from old bread but from especially baked fresh bread was the beginning of an unprecedented success story.

1963



The innovation of LEIMER PANAT was one of the first convenience products ever on the market.

1985



The product range was constantly expanded, e.g. with soup ingredients such as baked peas, marrow dumplings, pancakes and semolina dumplings.



LEIMER begins with proactive product development oriented toward the needs of our industrial partners. The first product is white bread crumbs - in proven LEIMER quality and versatile in use.



With traditional values and state-of-the-art technology, LEIMER, under the leadership of Karlheinz Leimer, remains a reliable partner for retail, professional chefs, and the food processing industry. Every day, 300 tons of fresh white bread are processed into LEIMER products.



LEIMER is rebranding and revising its brand positioning. The values of "lightness" and "delight" are becoming the focus and form the basis of the modern, emotional LEIMER brand. The development of the new logo marks the start of a comprehensive brand relaunch.

2012

2016

2022

2005

2014

2019



The market for organic food is developing. LEIMER offers selected products in organic quality.



LEIMER introduced gluten-free breadcrumbs for gluten-sensitive consumers.

100 Years

LEIMER celebrates its 100-year jubilee. With confidence, we are looking ahead to the future, holding on to what has proven to be successful, while eagerly facing new challenges and innovations.

Our quality assurance

This is us - now and in future

State of the art technology

At LEIMER, ensuring the highest product quality is our top priority. The production of our products is guided by years of expertise and state-of-the-art manufacturing technology. Our products are manufactured and packaged on fully automated production lines. With manufacturing processes and production facilities, some of which have been developed in-house, our production is state-of-the-art. Continuous process monitoring and optimization, along with systematic production planning, form the foundation of our production process.



Fresh white bread

"Quality through freshness" - we have been committed to this philosophy for over 100 years. The revolutionary idea of producing breadcrumbs not from old bread but from especially freshly baked white bread has always ensured the highest product quality. Every day we bake and process 300 tons of fresh white bread into LEIMER breadcrumb specialties, dumpling bread and croutons.

Selected raw materials

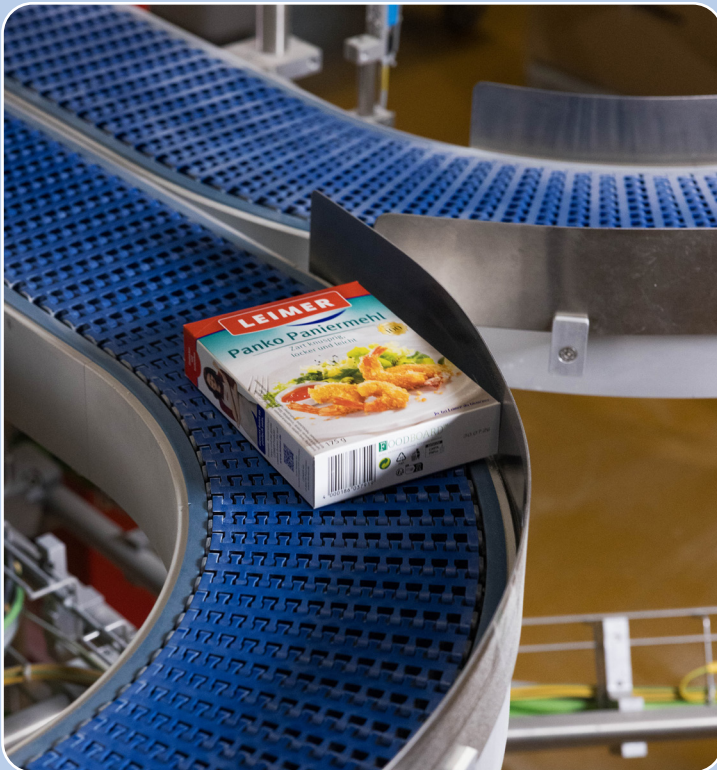
High-quality raw materials are the foundation of a premium product. That's why we only process selected quality flours with controlled cultivation. We source all our spices from longstanding, reliable partners. Samples are regularly taken from the raw materials to the finished product and tested by independent laboratories to continuously ensure the highest product quality.

Highest standards

Ensuring the safe production of food in compliance with all relevant legal requirements is our top priority. Through our existing quality management system with an integrated HAC-CP concept, LEIMER receives the IFS certification at a higher level every year. The certifications according to the BIO-regulation as well as the specifications according to Kosher and Halal round off the efficiency of our portfolio.

Organic quality

Our organic products meet the highest standards and are certified according to Bioland, Naturland, EU Organic, and the EC Organic Regulation. We rely on carefully selected raw materials from controlled organic agriculture and work with long-standing, trusted partners. Regular testing by independent laboratories guarantees consistently high organic quality.



Certificates and awards

We assure you that our products meet the highest quality standards.



LEIMER Breadcrumb Range

Wide variety for foodservice

Our classics: LEIMER breadcrumbs

Breadcrumbs are among the indispensable staples of professional kitchens. They add texture, structure and that perfect moment of enjoyment. Our classics – LEIMER ‚Semmelbrösel‘ and ‚Paniermehl‘ – are made from fresh white bread baked especially for this purpose and impress with their consistently high quality.

For the classic Wiener schnitzel, they provide a tender, crispy coating with an even golden colour. They also open up a wide range of other uses: for coating and garnishing vegetables, as well as for delicate cakes and desserts – a versatile all-rounder for the discerning catering industry.

Available in various pack sizes.



The right breadcrumbs for every need

With our variety of breadcrumbs, chefs can add that special something to their dishes. In addition to our tried-and-tested standard range in bulk packs, we offer professional chefs a selection of speciality breadcrumb mixes for those moments of pure indulgence:

Golden Breadcrumbs

Breadcrumbs refined with paprika for a particularly golden brown coating.

Gluten-free Breadcrumbs

Made from gluten-free wheat starch, these breadcrumbs are suitable for people with coeliac disease.

Panko Breadcrumbs

A trendy Asian product in the finest LEIMER brand quality and manufactured in Germany. The delicately crispy flakes are ideal for light, fluffy breading and finger food.

Spelt Breadcrumbs

Hearty and easily digestible, made from the nutritious ancient grain.

Organic Breadcrumbs

With wheat flour from controlled organic farming.

„Mutschelmehl“

The Swabian breadcrumbs. For dumplings and desserts without the crust and finely ground in the Mie de Pain style.



Breadcrumb specialities

For fast and easy cooking

Ready-to-use Breadcrumb Mix ,Panat'

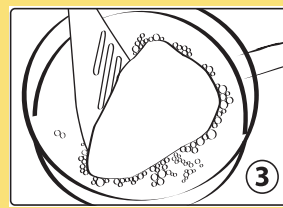
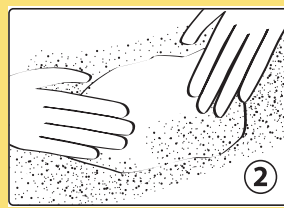
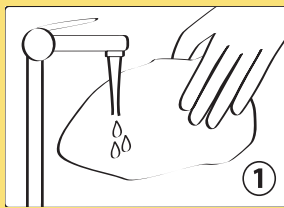
When efficiency and speed are key in the kitchen, Panat is the ideal solution for breading.

The ready-to-use breading mix combines egg, flour and carefully balanced spices in a single product. This saves valuable time and reduces the amount of work involved – transforming the traditional three-plate system into a practical one-plate system.



Easy to use:

1. moisten the food to be breaded with water
2. coat it, press it firmly, let it rest for 5 minutes
3. fry it for approx. 3 minutes on each side until golden brown





Cornflakes Breadcrumb Mix

LEIMER Cornflakes Breadcrumb Mix is the ideal gourmet breading mix for the modern professional kitchen, giving breaded dishes a special, crispy touch. The combination of breadcrumbs and cornflake pieces ensures a particularly crunchy texture. The even coating guarantees perfect results every time.

With its visually appealing 'American-style' coating, it's a real eye-catcher on the plate, whether it's schnitzel, nuggets or your own creative dishes.





Croutons

The crowning for salads and soups

White bread cut into cubes, gently toasted and delicately seasoned: croutons add that extra crunch to soups and salads. Our wide range of varieties offers something to suit every taste – plain for pure crunchy enjoyment, with a subtle hint of herbs, or a spicy onion and garlic flavour.

Unseasoned

Ideal as topping on bounded soups.

Herbs

Delicious on every fresh salad.

Cheese

A delight for cheese lovers.

Onion/Garlic

Savoury and spicy on soups or salads.

Tomato

Also a delicacy for nibbling.

Wholemeal

For a hearty, rustic taste experience.





Bread Cubes & Dumpling Bread

For fluffy bread dumplings

Good dumpling bread stays light and fluffy when cooked, whilst providing the necessary binding – ideal for authentic Bavarian, airy bread dumplings. It is also excellent for stuffing potato dumplings, lightening minced meat dishes, and as a smooth stuffing for veal breast, poultry and vegetables.

Bread Cubes

Finely diced – guaranteed perfect results!

Dumpling Bread

For particularly light and fluffy bread dumplings.

Organic Bread Cubes

Our best dumpling bread in organic quality.

Gluten-free Bread Cubes

For anyone who wants to or needs to avoid gluten.



Soup garnishes

For a bit of variety in any soup

Our soup garnishes add a professional touch to soups and broths. From classic garnishes to exquisite specialities, our range offers versatile solutions for a wide variety of uses – ensuring consistent flavour, greater variety and reliable quality in everyday kitchen work.

Pancake Noodles

Finely cut, for the classic pancake soup.

Egg Puffs

Made of choux pastry – fluffy – light. Ideal also for mini cream puffs.



Soup Pearls

Soup pearls are an integral part of Bavarian culinary tradition and an indispensable part of professional catering. These crispy, round baked balls are the ideal addition to clear soups and lend every stock a delicate, savoury note.

As a high-quality, vegetarian soup garnish, they impress with their golden-brown texture and consistent quality. Whether served in the classic baked pea soup or as a sophisticated crunch in modern creations, they offer a wide range of uses. Furthermore, Soup Pearls are a treat on their own and make an excellent snack to enjoy with wine or beer. Popular with young and old alike, they combine tradition with versatile enjoyment in the catering industry.



LEIMER

Are you interested in our foodservice products?
Book an individual consultation now or request some
samples.



-> Contact form

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