

netzer

PRODUCT OVERVIEW



HANDMADE **GOURMET POTATO PRODUCTS**





- ✓ Preparation in fresh rapeseed oil
- ✓ Produced in separate pans
- ✓ Baked right through
- ✓ Perfect for convectomats
- ✓ Heating without additional fat in a non-stick-pan
- ✓ No assimilation of extra fat in a deep fat fryer

- ✓ Handmade gourmet potato specialties which are sellable as – „fresh prepared“.
- ✓ Each potato pancake is different!
- ✓ Netzer gourmet potato products are baked right through and can be kept warm over a long period of time without any loss of quality!
- ✓ All our products are without any flavor enhancers, spice extracts, added flavors, coloring agents and preservatives!
- ✓ All our potato specialties are characterized by tradition and quality.
- ✓ Take the advantage of our wide range to offer your customers variety and new highlights.



HANDMADE GOURMET POTATO PRODUCTS

Family business for over 60 years

Our first „production“ started in the bakery of my father Oswald Netzer in Bad Salzungen. First we produced Pickert on three hotplates with only three pans and delivered them fresh to the surrounding bakeries daily. With the increase of customers I expanded the production.

At the beginning of the 1970s the demand of our Pickert was so high that I developed and built a back carousel. Now three women were able to bake 700 Lippische Pickert per hour. After backing we deep-freezed our products and were now able to send them through any place in Germany.



In the 1980s our Pickert was known from the North Sea to Munich.

At the beginning of the 1990s our production was enhanced. We started to offer potato fritter and this product became our top seller very quickly. Gradually we created various new potato specialties that complete our assortment today.

But one thing is still the same even after more than 60 years: our products are traditionally made by hand.

The secret of our success is quality, now and in the future.

Yours sincerely
Dieter Netzer



Art.-No. 5004

The classic one

Potato Fritter (50 x 85 g)

The Potato Fritter as we know it from our grandmother. Not only with applesauce but also with hearty side dishes such as smoked salmon, shrimps or herbal quark a delicacy for young and old.

Gourmet Potato Fritter: freshly grated potatoes, fresh onions, flour, whole egg, rapeseed oil, salt.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kJ/kcal)	847/203
Fat (g)	10,6
of which saturates (g)	0,8
Carbohydrate (g)	21,9
of which sugar (g)	1,4
Protein (g)	3,5
Salt (g)	0,9

Preparation



Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 13 to 15 minutes.



Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 13 to 15 minutes.



Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 3 minutes each side. Heat the frozen product on 1/2 heat each side for about 5 minutes.








Deep fat fryer / Fry the frozen product on 175°C for 3 to 4 minutes. No extra fat will be assimilated.



Grill / Heat the frozen product for 4 to 5 minutes each side. Sandwich Grill 1 x 5 minutes.

Preparation

-  Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 13 to 15 minutes.
-  Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 13 to 15 minutes.
-  Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 3 minutes each site. Heat the frozen product on 1/2 heat each side for about 5 minutes.
-  Deep fat fryer / Fry the frozen product on 175°C for 3 to 4 minutes. No extra fat will be assimilated
-  Grill / Heat the frozen product for 4 to 5 minutes each side. Sandwich Grill 1 x 5 minutes.

Our mini

Potato Fritter 60 g (75 x 60 g)

Small Potato Fritter in gourmet quality: freshly grated potatoes, fresh onions, flour, whole egg, rapeseed oil, salt.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kj/kcal)	847/203
Fat (g)	10,6
of which saturates (g)	0,8
Carbohydrate (g)	21,9
of which sugar (g)	1,4
Protein (g)	3,5
Salt (g)	0,9



Art.-No. 7504

The healthy one

Potato Fritter with 40% vegetables (40 x 100 g)

Our vitamin bomb with 40 % vegetables. The alternative to the classic one for all vegetable lovers. With frozen vegetables which often have more vitamins than fresh ones.

Potato Fritter with 40% vegetables in gourmet quality: Fresh grated potatoes, fresh onions, leeks, broccoli, carrots, corn, chives, flour, whole egg, rapeseed oil, salt.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kJ/kcal)	900/216
Fat (g)	12,3
of which saturates (g)	1,0
Carbohydrate (g)	21,1
of which sugar (g)	2,5
Protein (g)	3,6
Salt (g)	1,0



Art.-No. 4004

Preparation



Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 14 to 16 minutes.



Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 14 to 16 minutes.



Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 4 minutes each side. Heat the frozen product on 1/2 heat each side for about 6 minutes.








Deep fat fryer / Fry the frozen product on 175°C for 3 to 4 minutes. No extra fat will be assimilated.



Grill / Heat the frozen product for 4 to 5 minutes each side. Sandwich Grill 1 x 5 minutes.

Preparation

-  Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 14 to 16 minutes.
-  Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 14 to 16 minutes.
-  Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 4 minutes each site. Heat the frozen product on 1/2 heat each side for about 6 minutes.
-  Deep fat fryer / Fry the frozen product on 175°C for 3 to 4 minutes. No extra fat will be assimilated.
-  Grill / Heat the frozen product for 4 to 5 minutes each side. Sandwich Grill 1 x 5 minutes.

The small healthy one

Vegetable Buffer 60 g (75 x 60 g)

Potato Fritter with 40% vegetables in gourmet quality: Fresh grated potatoes, fresh onions, leeks, broccoli, carrots, corn, chives, flour, whole egg, rapeseed oil, salt.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kJ/kcal)	900/216
Fat (g)	12,3
of which saturates (g)	1,0
Carbohydrate (g)	21,1
of which sugar (g)	2,5
Protein (g)	3,6
Salt (g)	1,0



Art.-No. 7554

The Rustic one

Rösti (75 x 60 g)

Similar to the Swiss Rösti we make Rösti with rough grated potato pieces. As a result it is wonderful crispy.

Rösti in gourmet quality: freshly grated potatoes, fresh onions, flour, whole egg, rapeseed oil, salt.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kJ/kcal)	847/203
Fat (g)	10,6
of which saturates (g)	0,8
Carbohydrate (g)	21,9
of which sugar (g)	1,4
Protein (g)	3,5
Salt (g)	0,9



Art.-No. 7545

Preparation



Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 13 to 15 minutes.



Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 13 to 15 minutes.



Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 3 minutes each side. Heat the frozen product on 1/2 heat each side for about 5 minutes.








Deep fat fryer / Fry the frozen product on 175°C for 3 to 4 minutes. No extra fat will be assimilated.



Grill / Heat the frozen product for 4 to 5 minutes each side. Sandwich Grill 1 x 5 minutes.

Preparation

-  Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 14 to 16 minutes.
-  Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 14 to 16 minutes.
-  Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 4 minutes each site. Heat the frozen product on □ heat each side for about 5 minutes.
-  Deep fat fryer / Fry the frozen product on 175°C for 4 to 5 minutes. No extra fat will be assimilated.
-  Grill / Heat the frozen product for 5 to 6 minutes each side. Sandwich Grill 1 x 6 minutes.

The Rustic one with 85g

Rösti 85 g (50 x 85 g)

For those who like potato fritter with rough grated potato pieces we offer our Rösti in "normal size", too.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kj/kcal)	847/203
Fat (g)	10,6
of which saturates (g)	0,8
Carbohydrate (g)	21,9
of which sugar (g)	1,4
Protein (g)	3,5
Salt (g)	0,9



Art.-No. 5005

The Rustic one in big size

Big Size Rösti (25 x 220g)

With our Big Size Rösti we gave you various preparing options. Serve it for example in a small pan together with Züricher Geschnetzeltes (Zurich-style veal stew), a creation of salmon or fried egg with salat – a delicacy for your eye and palate.

Allergene: flour, eggs

Zusatzstoffe: none






Nutritional value of 100 g

Energy (kj/kcal)	847/203
Fat (g)	10,6
of which saturates (g)	0,8
Carbohydrate (g)	21,9
of which sugar (g)	1,4
Protein (g)	3,5
Salt (g)	0,9



Art.-No. 2045

Preparation

-  Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 16 to 18 minutes.
-  Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 16 to 18 minutes.
-  Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 6 minutes each site. Heat the frozen product on 1/2 heat each side for about 6 minutes.
-  Deep fat fryer / Fry the frozen product on 175°C for 5 to 6 minutes. No extra fat will be assimilated.
-  Grill / Heat the frozen product for 6 to 7 minutes each side. Sandwich Grill 1 x 7 minutes.

The Original

Potato Yeast Pancake „Pickert“ (20 x 250 g)

Pickert is a baked pancake made of a dough of flour, yeast and grated potatoes. With the addition of raisins you get the special taste between sweet and savoury. Try it for example with coarse liver sausage, sugar beet molasses, applesauce or many other different variants.

According to old traditional housewife recipe with flour, yeast, eggs, salt, raisins and freshly grated potatoes baked in pure rapeseed oil.





Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kJ/kcal)	1251/300
Fat (g)	16,6
of which saturates (g)	1,3
Carbohydrate (g)	30,1
of which sugar (g)	6,7
Protein (g)	5,1
Salt (g)	0,8

Preparation

-  Oven / Pre-heat to 160°C. Heat the frozen product on the baking tray for 14 to 16 minutes.
-  Combi steamer / Preheat hot air to 180°C. Heat the frozen product for 14 to 16 minutes.
-  Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 3 minutes each site.
-  Grill / Heat the frozen product for 3 to 4 minutes each side. Sandwich Grill 1 x 5 minutes.



The little brother

„Snack Potato Yeast Pancake“ (40 x 125 g)

According to old traditional housewife recipe with flour, yeast, eggs, salt, raisins and freshly grated potatoes baked in pure rapeseed oil.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energie (kJ/kcal)	1251/300
Fett (g)	16,6
davon gesättigte Fettsäuren (g)	1,3
Kohlenhydrate (g)	30,1
davon Zucker (g)	6,7
Eiweiß (g)	5,1
Salz (g)	0,8



Preparation

-  Oven / Pre-heat to 160°C. Heat the frozen product on the baking tray for 14 to 16 minutes.
-  Combi steamer / Preheat hot air to 180°C. Heat the frozen product for 14 to 16 minutes.
-  Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 3 minutes.
-  Grill / Heat the frozen product for 3 to 4 minutes each side. Sandwich Grill 1 x 5 minutes.

The trendy one

Parsnip potato Fritter glutenfree (75 x 60 g)

With 64% parsnips and 30% potatoes. Use it as side dish or vegetarian main course.

Gourmet parsnip potato fritter: parsnips, potatoes, rice flour, onions, cornmeal, whole egg, rapeseed oil, salt.

Allergene: flour, eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kJ/kcal)	460/110
Fat (g)	4,8
of which saturates (g)	0,0
Carbohydrate (g)	14,0
of which sugar (g)	0,3
Protein (g)	1,8
Salt (g)	0,6



Art.-No. 7548

Preparation






 Oven / Pre-heat to 180°C. Heat the frozen product on the baking tray for 14 to 16 minutes.

 Combi steamer / Preheat hot air to 180°C. Heat the frozen product for 14 to 16 minutes.

 Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 3 minutes each site.

 Deep fat fryer / Fry the frozen product on 175°C for 3 to 4 minutes. No extra fat will be assimilated

Preparation

-  Oven / Pre-heat to 200°C. Heat the frozen product on the baking tray for 16 to 18 minutes.
-  Combi steamer / Preheat hot air to 200°C. Heat the frozen product for 20 to 22 minutes.
-  Non-stick-pan / Put the defrosted product without any fat on 2/3 heat for about 4 minutes each site.
-  Deep fat fryer / Thaw the frozen product with 600 watt for 30 seconds in a microwave. Then put it on 180°C for 1 minute in a deep fat fryer. No extra fat will be assimilated.
-  Grill / Heat the frozen product for 5 to 6 minutes each side. Sandwich Grill 1 x 6 minutes.

Our Carrot Fritter glutenfree

Carrot Fritter glutenfree (75 x 60 g)

We are also able to do it without potatoes: Our Carrot Fritter glutenfree. A completely new, mild tasting experience! With 68 % carrots and 10 % egg. Use it as side dish or vegetarian main course.

Carrot Fritter glutenfree in gourmet quality: carrots, whole egg, onions, rapeseed oil, rice flour, maize flour, salt, spices.

Allergene: eggs

Zusatzstoffe: none

Nutritional value of 100 g

Energy (kJ/kcal)	610/147
Fat (g)	9,1
of which saturates (g)	1,1
Carbohydrate (g)	11,5
of which sugar (g)	6,6
Protein (g)	3,1
Salt (g)	0,9



Quality starts with the raw materials



Potatos

We only process whole potatoes from controlled cultivation.

The following properties are important:

The potato should be predominantly hard-boiling potato, yellow-fleshed and of course of excellent taste.



Oil

We only use rapeseed oil which is guaranteed to be free of genetically modified organisms (GMO-free).

We receive our potatoes, flour, onions and oil from regional provenance only. Our suppliers guaranty highest quality all over the year.



Fair



Flour

We use flour that is low in gluten. Our products are also available completely gluten-free. For this we use rice flour and maize meal.

We use frozen vegetables. They often have more vitamins than fresh vegetables because flash-freezing conserves most of the vitamins.



Vegetables

netzer

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