



*Inspired by nature*

*Specialities from Tannenhof*

*Culinary delights from the Black Forest*



# *Our tip*

Discover our exceptional product range and enjoy delicious specialities from the Black Forest. Let us take you on a journey to the most beautiful locations. Be inspired by nature and discover new ideas for your business.





## *Take your customers on a stroll through the Black Forest*

**Nature in its purest form, flowing streams, spectacular ravines, towering mountains, green forests and pure relaxation!**

Everyone who visits us takes back fond memories of a delicious Black Forest platter with ham, tasty sausages and fresh farmhouse bread. Complemented by a hearty red wine or a chilled beer. These are memories we'd all like to recreate once we get back home.

Provide a real treat for your customers and let them enjoy the specialities of the Black Forest in their own home! You'll win new customers and even more repeat orders from your existing customers.

We'll help you to create your perfect "Black Forest selection". And we'll also support you with a highly effective marketing package so that sales will flourish!

Best regards from the Schnekenburger Family and the Tannenhof Team



## *Culinary delights from Tannenhof*

*... butchers with a passion for quality since 1975!*

Every day, on the gentle slopes of the Eschach Valley, 800 m above sea level, skilled and dedicated workers do their very best to achieve the highest quality. Here, delicious specialities, which are renowned far beyond our region's borders, are produced using both traditional craftsmanship and the benefits of modern technology.

"TANNENHOF Schwarzwälder Schinken" is a Black Forest ham that is cold smoked over freshly glowing fir and juniper branches in a brick-lined Black Forest chimney.





**The best flavour, the highest quality -  
the original from the Black Forest!**

Our products will impress your customers:  
we want our products to make a significant  
contribution to the success of your business.

As a family company, we are closely in tune with  
your wishes and needs, and we do all we can to  
promote the success of your business even further.

Because: **"Your success is our success".**



# *The secret's in the seasoning*

We always use coriander, black pepper and juniper berries, along with salt and sugar. But the specific blend and quantity we use remain our special secret. Your customers will be delighted!



## *Tradition & craftsmanship*

**Quality and taste are influenced from the earliest stage, and this begins with the methods of animal husbandry.**

We believe it is very important for animals to be fed naturally and to be reared with care. Time to grow, quality feed and the closest proximity possible to the slaughter house provide the basis for high quality and tender meat which is full of flavour. And we only prepare our specialities from the very best cuts.





### **A passion for craftsmanship**

Our butchers are passionate about their profession and are proud of their skills. They have the ability to select and prepare the very best cuts. And our specialities are only made from these cuts. We have grown with our customers. But as we have grown, we have always remained true to the traditions and values of our craft.



### **True craftsmanship**

A sensational taste experience can only be created by people who have a passion for their work. The blending of spices, and the curing and rubbing of the ham are all processes that are carried out by hand. Each individual ham is given its very own "aroma massage". And our cooked ham, boiled sausages and raw sausage specialities are also crafted by hand.

*Certified by TÜV VITACERT:*

International Food Standard (IFS) HIGHER LEVEL -  
a seal of approval for exceptional products with safety ensured!



*An exceptional taste ...*

*... that has won many awards!*



**Peace of mind for you -  
recognition for us**

Only the best for your customers - this has been confirmed year after year by the awards we've received from the DLG (German Agricultural Society). We've already been awarded the DLG Gold "Prize for the Best" for the 28th time.

However, what's more important to us is what you and your customers think.





## *Our principle ...*

*... quality without compromise!*

**A passion for craftsmanship and tradition in combination with modern production technologies.**

The IFS International Food Standard, HACCP and compliance with DIN ISO 9001 provide the foundations for this. However, we don't just aim to fulfil our obligations - we strive to achieve even more. "Only the best is good enough" - staying true to this philosophy, we strive each and every day to achieve further improvements, to make our specialities even more exquisite and our brand identity even stronger. Bringing you even greater benefits! Exceptional taste and a strong brand identity will make it even easier for you to sell our products!



*"If your customers like the taste, and you achieve success with our specialities, then that's the best form of recognition for us."*

*Hans und Markus Schnekenburger*



## *Smoking over Black Forest fir*

*... gives Tannenhof ham the perfect finishing touches.*

### **Take a deep breath!**

As soon as you set foot on our premises, you can smell the scent of fir branches and wonderful spices. The aroma is much more intense in our smokehouses. As generations have done before us, our exquisite ham is smoked in a Black Forest smoking chimney over branches, wood and sawdust from fir trees. Only our experts know the secret of how to layer the individual elements correctly to achieve the perfect flavour.

### **Matured for an exceptional taste.**

We allow our spiced and cured ham to mature for almost eight weeks. Then it's off to the drying chamber. At this stage, the ham has already acquired a wonderfully aromatic flavour. But a little more patience is required - the next stage is extremely important!

The ham is smoked over noble fir and spruce branches - this produces a ham with real charisma! The hams are hung for about two weeks in smoke at a temperature of approx. 26 to 28 degrees. This is how the characteristic, blackish brown rind is created. After a further 2-3 weeks maturing time in an air-conditioned room, the ham is ready to serve.



## *Black Forest ham ...*

*... is the family tradition.*

**Famous throughout the world - both ham and the Black Forest, a dream combination, that goes together perfectly and one that has been delighting people for centuries.**

Offer your customers the complete range of delicious hams - from classic Black Forest ham, right through to mountain air dried ham. Delicacies from Tannenhof - delicious specialities which will have customers flocking to buy them.

**A cult status - the advantage for you:**

offer your customers these delicious delicacies. Take advantage of the exceptional reputation of these regional specialities. Win new customers and increase your sales success.



Schwarzwälder Schinken (Black Forest ham) has PGI (Protected Geographical Indication) status, and since 1997 has been one of the European premium hams with EU Protected Designation of Origin. This is ensured by the legal requirements and EU Directive 510 / 2006, which stipulate the quality parameters and the manufacturing process in detail. Black Forest ham may only be produced from pigs which meet the required specifications regarding breed, feeding and age. The 50-day dry-curing process at 5°C, the two-week smoking process over coniferous wood at around 30° C and the maturing process which lasts for several weeks, in which the climatic conditions of the region play a significant role, must all take place in the Black Forest.



*Black Forest ham, from the core*

*Mildly spiced*



This exceptional cut comes from the top leg. The ham is carefully cured by hand with a delicate blend of fine spices and salt.

It is traditionally smoked over fir branches and matured for 3 months to give it a wonderful flavour. This ham also has a very impressive appearance.





## *Black Forest ham, top leg*

*Hearty - smoky - rustic*



The flat, hearty pieces from the top leg of the pig are mildly salted and spiced. Its pleasantly smoky and rustic flavour is achieved by smoking the ham over fir branches and allowing it to mature for 3 months.





## *Tannenhof classic*

*a traditionally intense flavour*



A delicious, classic treat from the whole hind leg of the pig. The traditional and typical cut which everyone knows and loves to eat. It is rubbed by hand with our very own blend of spices and salt. The pieces of ham that have been seasoned are then carefully smoked over fir branches and specially selected varieties of wood from the Black Forest. The smoking process is particularly intense, lasting for around 2 to 3 weeks.



## *Bergluft-Schinken®*

*Air-dried without smoke*

Our Baden mountain air-dried ham is from the top leg. It is mildly dry-cured with sea salt and herbs from the region. It is allowed to mature for at least 6 months in the Baden mountain air at 800 m above sea level, until it has developed its full-bodied character. Good fermentation and a high weight loss of 35% give the ham its typical flavour.



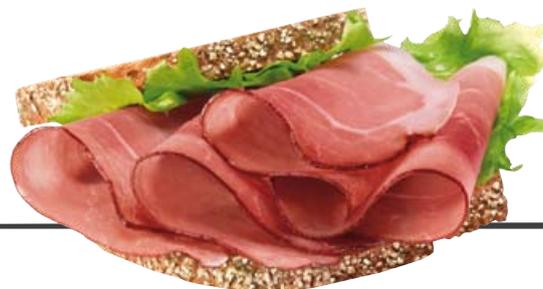


## *Burgundy ham*

*Matured in red wine - a full-bodied flavour*

*exclusive to Tannenhof*

A distinctly aromatic ham with a subtle flavour of wine from Burgundy grape varieties. This ham has exceptional flavour and is soaked in Spätburgunder red wine. It is then mildly smoked over fir branches. Finally, it is matured for a week to allow its full-bodied character to develop. Enjoy thinly cut, in slices or diced. Delicious with freshly baked farmhouse bread and a good Spätburgunder, St. Laurent or white Burgundy wine.





## *Black Forest slender side*

*A Black Forest tradition - hearty and wholesome*

This streaky pork belly is traditionally dry-cured with salt and local spices, and smoked over fir branches to give it a full flavour. It is then left to rest for three months to develop its typical flavour.



## *Nature in its purest form*

*Exceptional taste comes from exceptional standards*

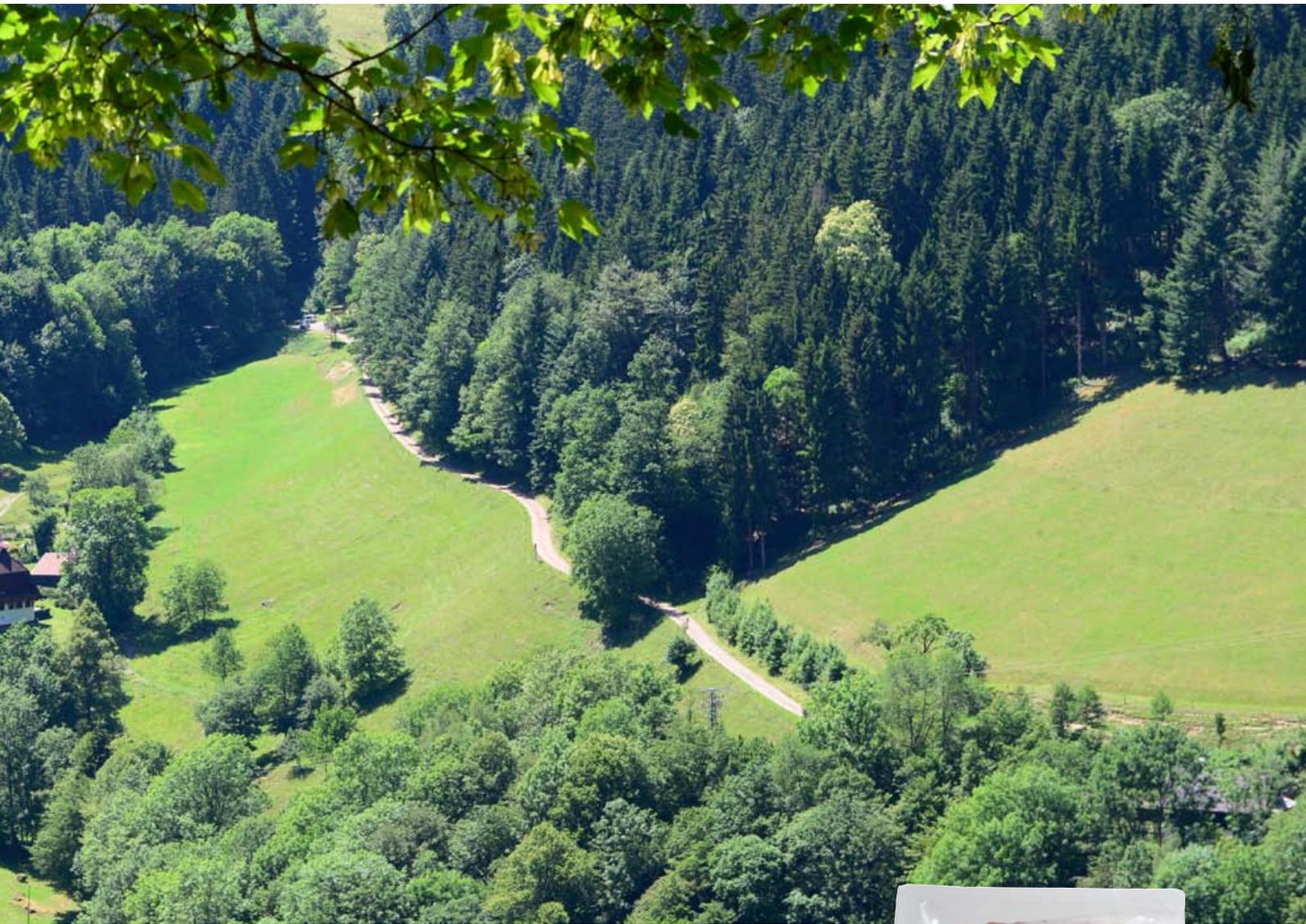
### **Organic ham specialities with the EU organic farming label**

Produced according to traditional recipes and using certified organic ingredients. The meat comes from animals reared in the appropriate conditions, which are allowed to roam freely for a large proportion of the time and have plenty of fresh air. The animals are given only natural feed appropriate to their species to ensure the best quality of meat.



### *Organic Black Forest ham*

The centre section is dry-cured with salt and local spices, then smoked over fir branches and fir wood. It is allowed to mature for 3 months in the fresh mountain air until it has developed its distinctive flavour.



### *Organic country ham smoked*

A full flavoured ham from the centre leg which is dry-cured with salt and spices. Organic country ham is lightly smoked over beech wood and then allowed to mature for 3 months in the fresh Black Forest air.



### *Organic Black Forest ham, self-service pack*

For a quick impulse purchase - for self-service counters: 100 g Organic Black Forest ham, thinly sliced in a keep-fresh pack. Mildly salted by hand, smoked over fir branches and matured for 3 months, from certified organic sources.



***Spiced baked ham ...***

... delicious crust on the outside,  
exquisite flavour on the inside.



***Asparagus ham ...***

... asparagus and ham – the perfect combination  
for a delicious culinary experience.



***Elderberry ham ...***

... an exquisite flavour which  
conjures up a taste of nature.



***Black Forest "Schäufele" ...***

... a regional speciality from  
the gourmet region of Germany.



***Crusted ham ...***

... this succulent, tasty ham  
has a delicious golden crust.



***Rolled ham ...***

... so tasty that your customers will  
keep coming back for more!



***Bear's Garlic ham ...***

... with an intense flavour – for all those  
who appreciate something very special.



***Honey bacon, hot smoked ...***

... too delicious to resist –  
a real treat!



## *Cooked ham which is truly exceptional ...*

Appearance counts. Our hams look so deliciously tempting that your customers won't be able to resist them!

Exquisite delicacies from traditional Baden cuisine. Gourmets will love our range of hams. And fans of hearty, full-flavoured specialities will be equally delighted. Our special "spiced brine" and gentle cooking process give these exceptional products their distinctive flavour, tenderness and attractive appearance. Mild smoking provides the finishing touches to these specialities.

Treat your customers to delicate, succulent and aromatic cooked ham from Tannenhof.





***Oven-baked ham sausage ...***

... the perfect blend of aromatic herbs. The recipe includes thyme and marjoram - the rest is our Tannenhof secret.



***Black Forest hot smoked salami ...***

... the hearty treat, made from lean pork, which is dried and hot smoked. With an aromatic full flavour.



***Lyon sausage ...***

... has a succulent and hearty flavour, which can also be complemented by red and green peppers.



***"Rote Wurst" ...***

... a typical Black Forest sausage. A real treat for your customers.



***"Ofenschlupfer" - a real Tannenhof treat!***

A type of oven-baked meatloaf - with a coating of aspic made from the roasting juices of the meat. The spiced meat jelly adds zest to a cold snack and turns into a piquant sauce when gently pan fried or roasted.



***Vienna sausage ...***

... this tasty sausage in a natural casing is always a big hit with young and old alike.



***"Ofenfleischkäse" - a type of oven-baked meatloaf***

... tastes delicious hot or cold and looks stunning.

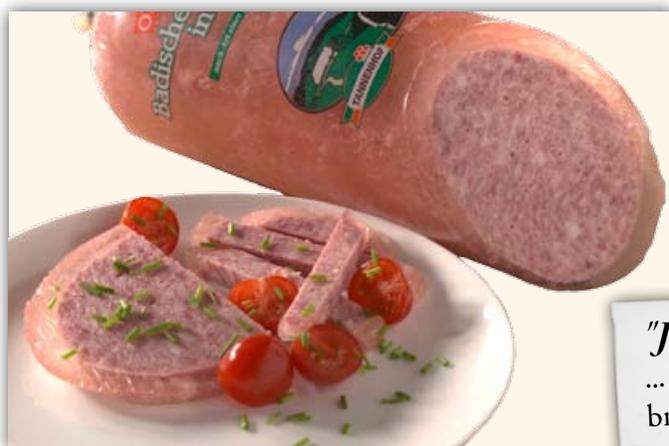




## *Boiled sausage specialities ...*

... add the perfect finishing touches to your product range!

Delicious treats for those who appreciate something really special. Prepared according to traditional recipes. Offer your customers a wide variety of choice, either in your shop counter or self-service display. Inspiration for you and your customers.



*"Jellied Baden Vespermett" ...*  
... a traditional and hearty Baden snack. Delicious on bread with onions or gherkins. This boiled sausage speciality is coated in a delicious jelly.



## *Raw sausage ...*

... Delicious specialities from Tannenhof.  
Add the perfect finishing touches to your  
product range.

Traditional Black Forest specialities. What used to be sustenance for those working in the fields or in the vineyards, is today the perfect food for when you're out and about - ideal for a snack and also if you need something more substantial. Our range of hearty Black Forest specialities includes farmhouse sausages, Black Forest "Kaminruten" and traditional "Landjäger" sausages. Our kirsch salami is a very special treat and its delicious flavour is sure to be a big favourite with your customers.

Why not try our delicious raw sausage selection:

- "Landjäger"
- Kirsch salami
- Garlic salami
- Pepper-Crackers, salami type
- Garlic sausage ring
- Black Forest chimney rods
- Smoked salami
- Black Forest air dried Salami Whips
- Black Forest farmhouse sausages
- coarse lean minced pork

*Request our detailed product catalogue.  
You'll be impressed with our extensive range!*





## *Cooked sausage ...*

**... delicious specialities, with a great tradition!**

Exceptional products based on family recipes that have been handed down from generation to generation and produced using the very best ingredients. We also have a passion for new ideas and this ensures that our range is full of variety. We only use carefully selected meat in our products. Exquisite spices, smoke from Black Forest fir branches and perfection in craftsmanship ensure a truly sensational taste experience.

You're in for a real treat with our ...

**Black Forest liver sausage ...** hearty and with a slightly smoky flavour

**Jellied sausage with wild garlic ...** an aromatic walk through the Black Forest

**Black Forest black sausage and mini black sausages ...** traditional specialities made from the finest ingredients

**Jellied sausage with pepper ...** piquant and hand crafted – and of course home-made.

**The Black Forest Quartet ...** a real treat with 4 different sausage varieties in one slice

**Baden jellied ham sausage with caraway ...** fresh and spicy, will liven up any picnic.

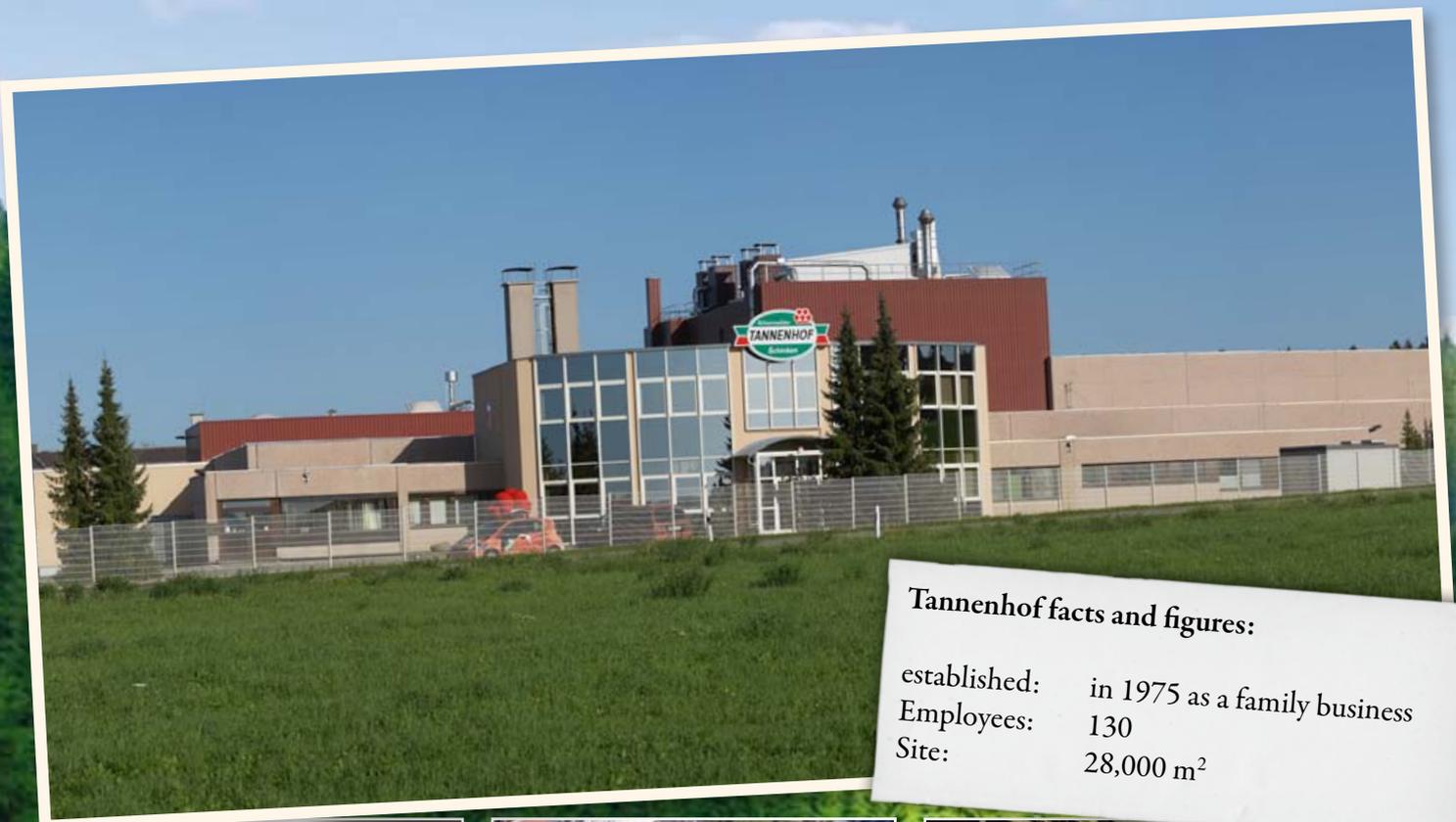
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# *A premium brand...*

**Stimulating sales and providing excellent service with marketing support.**

You can look forward to a wide selection of Tannenhof Black Forest ham and sausage specialities for the self-service area.

All products are manufactured according to the highest standards of hygiene and quality. As an EC approved supplier of own brands, we manufacture our products in strict compliance with the International Food Standard (IFS).



## **Tannenhof facts and figures:**

established:	in 1975 as a family business
Employees:	130
Site:	28,000 m <sup>2</sup>



*... with premium packaging*



**Our self-service range is outstanding!**

The brand identity of Tannenhof products is powerful and consistent. The packaging attracts customers and guarantees absolute freshness and full flavour. Depending on the extent of our collaboration, we can also supply products in packaging to meet your own specifications.

**Strong support - the foundations of a great partnership.**

We'll support you with marketing material, images and detailed information for your print and online advertising and POS presence. We'll be delighted to present the options to you in person and to develop your very own recipe for success.



Tannenhof Schwarzwälder Fleischwaren GmbH & Co. KG

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*Have you acquired a taste for our products?  
Do you have an appetite for more?*

Request our product brochures or better still, arrange a meeting with us. We'd be delighted to invite you to take on a Tannenhof tour. Discover the Tannenhof experience, try our products and let your business enjoy the benefits.

*Exceptional products to enhance your range.*

