

HOMEMADE – re-imagined

Eating out is part of a modern lifestyle. The wish for authentic food with homemade charm is what is driving this trend and is increasing the demands on the catering and Food Service industries. High product quality, a varied range and inspiring concepts are all highly sought after. SALOMON FoodWorld® is offering two new, innovative meat products that can successfully hold their own against homemade fare. A new take on schnitzel and minced meat.

Grossostheim-Ringheim

Looks & tastes “homemade” This makes all the difference when it comes to distinguishing yourself from other ranges. But it is not only the authentic flavour and fine texture that have a decisive impact: only if the product looks homemade will the customer be completely satisfied. Schnitzel is an evergreen with great potential for fulfilling these criteria. To meet the increasing requirements for individuality and homemade products, SALOMON FoodWorld® is expanding its portfolio and creating fresh impulses. With the new, contemporary “MEAT SELECTION” schnitzel brand, the inventors of the Knusper Schnitzel are once again demonstrating their expertise and innovative power for real culinary enjoyment. Whether on a plate or as a snack to-go: The successful “Meat Selection” portfolio provides inspiration for custom-made dishes and seasons up the homemade image of any caterer.

Irregular and thin – going against the grain

A classic breaded schnitzel should look a little bit irregular, almost ragged. Pounded thin, with crispy, golden-brown, pan-fried coating, tender and juicy to the bite. Authentic, handmade. Just like the new “MEAT SELECTION” Knusper Schnitzel Homestyle: it looks homemade, tastes homemade – and is bang on trend. Thanks to its thinner look, the raw schnitzel in its original crispy coating can be cooked significantly faster than a conventional schnitzel. The new schnitzel is available in 160g, 180g and 200g.

A real handmade look, inside and outside!

Another top seller from traditional German cuisine will impress with its craftsmanship. HIT “Our Best” Frikadelle – a savoury flavour, the perfect bite and finished with freshly harvested spring onions. The authentic handmade texture has a significantly lighter texture and will impress with more flavour and seasoning. Browned on the outside, its look will also impress fans of homemade Frikadelle. “Our best” have a long shelf-life and are thus also perfect for use as a cold snack, for example in bakeries or petrol stations. The Frikadelle is available in 100g and 125g.

