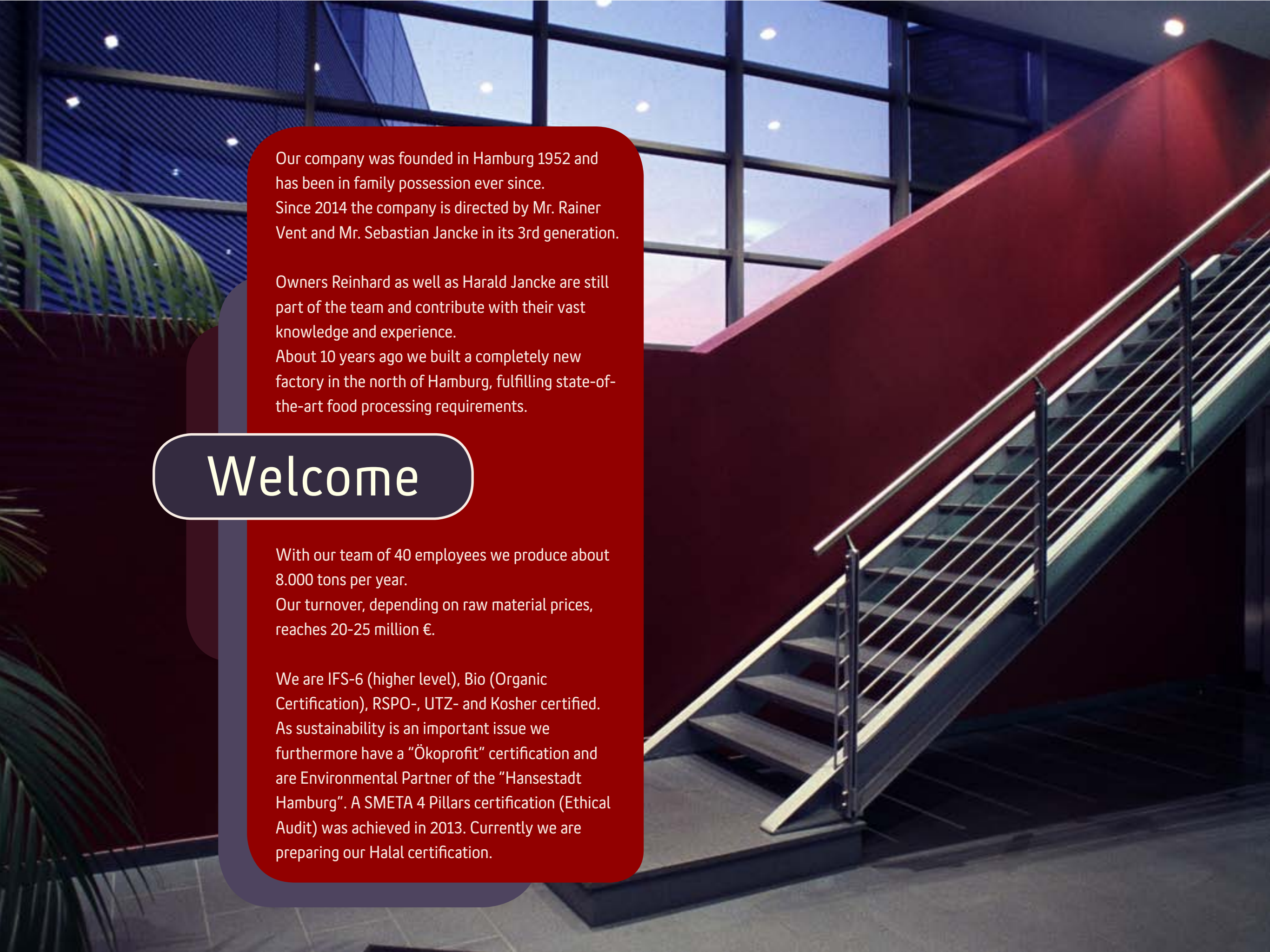


What a taste...!





Our company was founded in Hamburg 1952 and has been in family possession ever since. Since 2014 the company is directed by Mr. Rainer Vent and Mr. Sebastian Jancke in its 3rd generation.

Owners Reinhard as well as Harald Jancke are still part of the team and contribute with their vast knowledge and experience.


About 10 years ago we built a completely new factory in the north of Hamburg, fulfilling state-of-the-art food processing requirements.

## Welcome

With our team of 40 employees we produce about 8.000 tons per year.

Our turnover, depending on raw material prices, reaches 20-25 million €.

We are IFS-6 (higher level), Bio (Organic Certification), RSPO-, UTZ- and Kosher certified. As sustainability is an important issue we furthermore have a "Ökoprofit" certification and are Environmental Partner of the "Hansestadt Hamburg". A SMETA 4 Pillars certification (Ethical Audit) was achieved in 2013. Currently we are preparing our Halal certification.



Continuously producing well tasting and safe food ingredients already starts with the selection of highest quality ingredients at the origin.


## Raw Materials

Due to long-lasting and trustworthy business relationships we built an excellent network of suppliers able to comply with our strict quality management system as well as the necessary flexibility of our customers.

All incoming raw materials are being analyzed internally and externally before granting access to our production. Our well trained taste panel furthermore makes sure that all requirements regarding flavour and texture are met.

In order to quickly adapt to latest trends our HACCP team meets weekly to discuss and implement additional procedures if necessary.

Besides a physical-chemical laboratory we also have a "S2" laboratory to analyze pathogenic germs and salmonella in-house.



Improve your cake with an extraordinary décor, give your ice cream creation that special something or rarify your chocolate with wonderful new flavors.

## Nutpreparations

We produce our nut products freshly after your order, according to the desired degree of roasting and individual particle size.

We are pleased to also develop your desired article in organic quality.



## Nutpastes

Green pistachio ice cream without food coloring and artificial flavoring?

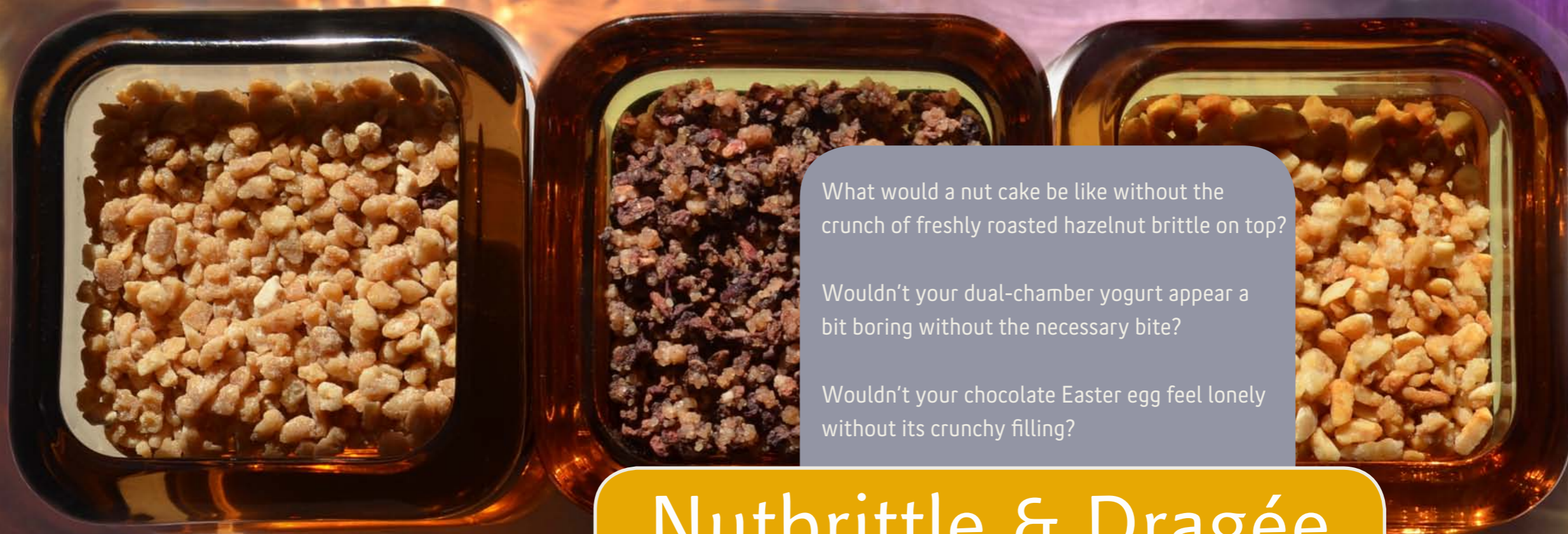
Cookie dough with freshly roasted taste of selected round „Levantine“ Hazelnuts?

Be competitive with natural flavor and premium quality.

We have the solution for these and many other products in the food industry.

Freshly roasted, we carefully grind a huge variety of nuts without adding further additives to your desired fineness.

100 % natural  
... and premium taste



What would a nut cake be like without the crunch of freshly roasted hazelnut brittle on top?

Wouldn't your dual-chamber yogurt appear a bit boring without the necessary bite?

Wouldn't your chocolate Easter egg feel lonely without its crunchy filling?

## Nutbrittle & Dragée

Choose from a variety of highest quality nuts or fruit pieces the right product for your brittle.

With nut or fruit contents up to 70%, individual roasting degrees and particle sizes between 0 mm and 6.3 mm, we feel certain you will find the ideal product.

Brittle and Dragée products made with: Hazelnut – Almond – Coconut – Walnut  
Pistachio – Cashew – Coffee and Cocoa nibs



- Hazelnut coating
- Caramel coating
- Chocolate coating
- Milk coating
- Coco coating
- Yoghurt coating
- Fruit coating
- Chocolate cream
- Milk cream
- Caramel cream
- Coconut cream
- Yoghurt cream
- Nougat cream
- Mocha cream


Who does not recognize the crunch when taking the first bite of a chocolate covered ice-cream stick?

Indulge yourself by eating an oven fresh croissant with intense nougat-cream.

## Creams & Coatings

No matter what you are looking for in a filling or coating – we can support you to find exactly what your customers want!

From fruity to chocolate or nut based, we will exceed your expectations in taste.



Who would want to miss his poppy seed cake when having family around or his oven fresh sesame bread during the weekend?

## Seeds

But also chocolate, pralines or ice-cream with a trace of such ingredients spoil your taste buds with a unique experience.

With our gentle roasting technology, we can offer you products with an incomparable natural taste.

Taste the difference...



The development of tailor-made products for individual purposes has always been our strength and the base of our company's and our customers' success.

In our state-of-the-art technical operations division we simulate production techniques and turn innovative ideas into high-quality food-ingredients.

## Development

Product development however does not stop once the sample leaves our premises. In many cases we assist in trial productions directly at our customers' factory. Needless to say, that we consider this as part of service philosophy.

Take advantage of our experts' knowledge and the variety of our raw materials to make your product outstanding.



Sustainability is an important issue within our corporate philosophy.

As an environmental partner of the „Hansestadt Hamburg our company has been „Ökoproofit“ certified for many years.

Since 2011 we are an ordinary member of the RSPO and purchase all palm oil products in segregated (SG) or mass balance (MB) quality.

We are UTZ cocoa certified and became founding member of the forum for sustainable cocoa as well as the initiative against child labor among hazelnut harvest. In 2013 we achieved our SMETA 4 Pillars (Ethical audit) certification. Currently we are preparing a Halal certification for 2014.

## Sustainability

In 2011 we additionally invested into a CHP plant producing our own electricity, heat as well as cold for our factory and production lines. With this investment we were able to reduce our CO<sup>2</sup> emission by roughly 40%!



The company was founded 1952 in Hamburg by Kurt Jancke, father of Reinhard and Harald.

In 1955 the company moved to a small backyard at the Forsmannstrasse in Hamburg-Winterhude.

## Our History

1967 Reinhard Jancke became owner of the company and re-named it into „Reinhard Jancke – Backmittel Fabrik „.

1976 his brother Harald Jancke became equal partner, the „Gebr. Jancke GmbH“ was founded.

1978 Gebr. Jancke moved into much bigger premises to Hamburg-Langenhorn.

In order to fulfill highest standards an entirely new plant was built across the street in 2001.

Rainer Vent was appointed managing director in 2011 and Sebastian Jancke in 2014.



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