Die Räucherei GmbH & Co. KG





Klosterhörn 2 | 27419 Klein Meckelsen

Sebastian Peick

Phone: +49 (0)4282 911190 Mail: info@die-raeucherei.com www.die-raeucherei.com/en



Superior Handmade Seafood

About us

DIE RÄUCHEREI produces fish and seafood specialites, using exlusively wellchoosen raw fish since 1988. We combine a high level of expertise in craftmanship and technology to produce a range of products of extraordinary quality for our customers while maintaining a flexible manufacturing process. Our classic smoked product range is complemented by our skillful appliance of all standard cooking methods used in modern gastronomy, producing creative and up-to-date products customized to your individual needs and taste. To receive first-rate products we exclusively process high quality raw materials. To guarantee this quality we choose only the best batches from our partners an matters of sustainability such as fishing and farming methods. Detailed information available at: www.die-raeucherei.com/en

Our portfolio for your success

"Class not Mass", this aspiration is the Key to our success - and that of our customers. We only prepare carefully selected fish delicacies at the peak of freshness and quality for exclusive kitchens. Whether for top-class restaurants and catering companies, for well-known airlines first class operations, the world's best cruise liner or premium retailers. What matters most to us is that the raw ingredients are of first-class quality and as environmentallyfriendly as possible, which we then prepare with care using the latest methods. The concerns and wishes of our customers are just as important to us as the quality of our fish specialities. This is also why we don't offer standard products, but premium products tailored to our costumers' individual requirements.

- Escolar filet, smoked
- Black Halibut fillet cold smoked
- Smoked Salmon

- Salmon- and halibut pralines, smoked
- Tuna fillet smoked







